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From the combination of two very different cultures comes NIKKEI cuisine, which is what the children of Japanese immigrants in Peru were called.

Ají is one of the most commonly used products in Peruvian cuisine and also in Japanese tastes and flavors.

With the finest products, unparalleled taste and the fullest flavor, we hope you enjoy this moment you are sharing.



Alejandra Ormeño

**PISCO SOUR**

CLASSIC: Pisco, simple syrup, lime

PASSION FRUIT: Pisco, simple syrup, passion fruit

7.00€

**KION SOUR**

Pisco, lime and ginger ice cream, simple syrup, lime

7.00€

**PISCO PUNCH**

Pisco, pineapple purée, simple syrup, lime

7.00€

**MOJADITO**

MANGO: Pisco, brown sugar, fresh mint, mango

8.00€

**CHILCANO**

Pisco, ginger ale, lime

7.00€

**SOFT DRINKS**

Chicha morada

Passion Fruit

5.00€

**BEERS**

Cusqueña Rubia (Peru)

Cusqueña Negra (Peru)

Kirin Ichiban (Japan)

4.50€

**SAKES**

Sake Baekwa

Liquid Silk Sake



3.50€

4.80€



14.00€

19.20€

**PISCO (BY THE GLASS)**

Pisco quebranta

Pisco macerated with raisins

3.50€

4.50€

  <b>EDAMAME</b>	6.00€
Sautéed with yellow ají chili sauce	
<b>CAUSA WITH SQUID INK</b>	8.00€
Calamari anticuchero with avocado cream and chalaquita	
<b>PRAWN TEMPURA</b>	22.00€
Accompanied by soy sauce with rocoto peppers	
<b>OYSTERS SHŌYU SAKE</b>	4.50€
With marinated onion, ají pepper, lime and cilantro	
 <b>CRISPY CHICKEN WITH CITRUS SAUCE</b>	9.00€
Marinated in spicy sour marinade	
<b>STEAK TARTARE</b>	14.00€
With quail egg, smoked ají peppers accompanied by potato soufflé	
<b>DUCK BUNS</b>	11.50€
With kyuri zuke and hoisin sauce with lime ají pepper	
<b>STUFFED POTATO</b>	10.50€
With stewed beef, rocoto pepper cream and criolla sauce	



spicy



vegan

— In compliance with EU regulations, please ask the maitre for a list of allergens.

 <b>CLASSIC CEVICHE</b>	21. <sup>00</sup> €
Maigre with classic tiger's milk	
  <b>CEVICHE WITH SWEET POTATO AND TOASTED CORN</b>	21. <sup>00</sup> €
Shellfish with yellow pepper tiger's milk and deep-fried calamari	
<b>SALMON SOGI SUKURI</b>	18. <sup>00</sup> €
Nikkei tiger's milk and avocado	
<b>CEVICHE NIKKEI</b>	23. <sup>00</sup> €
Tuna with tamarind tiger's milk, avocado and cucumber	
 <b>QUINOA SALAD</b>	9. <sup>00</sup> €
With pickled vegetables and soy and garlic dressing	
<b>RED PRAWN TIRADITO</b>	18. <sup>00</sup> €
Classic tiger's milk and crispy sweet potato	
<b>PARMESAN MAKI</b>	15. <sup>50</sup> €
Stuffed with king prawn, lettuce, crowned with scallops, parmesan sauce, fried onion and cilantro leaves	
<b>CEVICHE-STYLE MAKI</b>	15. <sup>00</sup> €
Stuffed with avocado and panko-coated scallops wrapped in tuna with ceviche sauce and sweet potato	
 <b>PRAWN MAKI</b>	16. <sup>50</sup> €
Grilled with avocado and cucumber. Covered with tempura with spicy sauce	
 <b>GRILLED MAKI</b>	9. <sup>50</sup> €
Smoked vegetables and anticuchera sauce	
<b>MAGRET NIGIRI</b>	12. <sup>00</sup> €
Duck with rocoto pepper hoisin sauce	
<b>POOR MAN'S NIGIRI</b>	12. <sup>50</sup> €
Wagyu beef, quail egg and soy sauce reduction	
<b>SAKURA MARU さくら丸</b>	26. <sup>00</sup> €
6 maki, 5 nigiri and 5 sashimi	

 <b>GYOZA MADE OF SHIITAKE AND TOFU</b>	14.50€
On its own juice with crispy rice	
 <b>TACU TACU A LO MACHO</b>	23.00€
Covered with shellfish in sautéed ají pepper	
 <b>SEABASS SUDADO</b>	19.00€
Stewed with tomato, onion, sake and a touch of heat	
 <b>BOILED OCTOPUS</b>	21.00€
Marinated in sake, corn leaf on kumquat with yellow ají pepper	
<b>STEWED RICE WITH DUCK</b>	19.00€
With cilantro and vegetables	
<b>SPECIAL CHAUFA</b>	17.00€
Rice sautéed with vegetables, roasted pork, chicken, king prawns and tortilla	
<b>RAMEN WITH PORK PANCETTA</b>	17.50€
Charshu, tamago and soba	
<b>WAGYU SKIRT STEAK WITH PACHAMANQUERA SAUCE</b>	26.00€
Marinated in Andean herbs and grilled	
<b>LOMO SALTADO</b>	20.00€
Made of beef sirloin with onions, tomato, potatoes and soy sauce reduction	



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