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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€

**CHICHA SOUR**

Pisco, chicha morada, 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 panca ají chili sauce	
<b>PRAWN TEMPURA</b>	22.00€
Accompanied by soy sauce with rocoto peppers	
<b>PERU JAPAN OYSTERS</b>	4.50€
Infused with ginger and lemon drop chilli with avocado	
 <b>SPICY SCALLOPS</b>	12.00€
Rocoto chilli butter, sake and fried garlic	
<b>TUNA FISH YUKKE</b>	16.00€
Crispy sushi rice, avocado, nori, scallions and citrus Ponzu sauce	
<b>DUCK AND SHITAKE GYOZAS</b>	11.00€
Lemon drop chilli and pineapple barbecue sauce	
 <b>ROASTED PORK BAO</b>	9.00€
Sweet and sour sauce and pickles	
 <b>CRISPY CHICKEN WITH CITRUS SAUCE</b>	9.00€
Marinated in spicy sour marinade	
<b>NIKKEI WINGS</b>	12.00€
Grilled with Oriental flavours and star fruit	



spicy



vegan

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

	<b>CLASSIC CEVICHE</b>	21. <sup>00</sup> €	
	Seabass with classic tiger's milk		
		<b>CEVICHE CARRETILLERO</b>	21. <sup>00</sup> €
	Shellfish with yellow pepper tiger's milk and deep-fried calamari		
	<b>CEVICHE NIKKEI</b>	20. <sup>00</sup> €	
	Salmon, soya and ginger leche de tigre, daikon and kyuri		
	<b>SCALLOP TIRADITO</b>	22. <sup>50</sup> €	
	With smoked yellow chilli and avocado		
	<b>MARINATED KING PRAWN CAUSA</b>	17. <sup>00</sup> €	
	King prawns, onions, panca chilli and vinegar		
	<b>SEAWEED AND TOFU SALAD</b>	12. <sup>00</sup> €	
	Kyuri, radishes, sesame, citrus and furikake cholo		
	<b>PARMESAN MAKI</b> (8 p.)	15. <sup>50</sup> €	
	Stuffed with king prawn, lettuce, crowned with scallops, parmesan sauce, fried onion and cilantro leaves		
	<b>CEVICHE-STYLE MAKI</b> (8 p.)	15. <sup>00</sup> €	
	Stuffed with avocado and panko-coated scallops wrapped in tuna with ceviche sauce and sweet potato		
	<b>GRILLED MAKI</b>	9. <sup>50</sup> €	
	Smoked vegetables and panka sauce		
	<b>BEEF KATSOBUSHI MAKI</b>	13. <sup>90</sup> €	
	Avocado, asparagus and oyster sauce		
	<b>MAKI WITH ANTICUCHO SAUCE</b>	14. <sup>50</sup> €	
	Stuffed with deep-fried king prawns and avocado, wrapped in sea bass with anticucho sauce		
	<b>SALMON TARTARE URAMAKI</b>	15. <sup>00</sup> €	
	Avocado, kyuri, quinoa and sweet and sour soya		
	<b>POOR MAN'S NIGIRI</b>	12. <sup>50</sup> €	
	Beef, quail egg and soy sauce reduction		
	<b>SAKURA MARU TRAY さくら丸</b>	26. <sup>00</sup> €	
	6 maki, 5 nigiri and 5 sashimi		

**NIKKEI CONSOMMÉ**

14.50€

With pork and prawn dumpling

 **YELLOW CHILLI KARE UDON**

16.00€

With prawns

**SALMON TATAKI**

21.00€

With smoked aubergine purée, kimchi and sanbaizu

 **BOILED OCTOPUS**

22.00€

Marinated in sake, corn leaf on kumquat with yellow ají pepper

**CREAMY RICE WITH PERUVIAN-STYLE PRAWN CHOWDER**

23.00€

With sautéed chillies and prawns, soya beans, fresh cheese and poached egg

**RICE WITH DUCK**

19.00€

With cilantro and vegetables

**SPECIAL CHAUFÁ**

17.00€

Rice stir-fry with vegetables, roasted pork, king prawn omelette and tamarind

**AGED SIRLOIN STEAK TATAKI**

21.00€

Grilled with spicy chimichurri sauce, corn on the cob and potatoes

**SAUTÉED LOIN**

20.00€

Made of beef sirloin with onions, tomato, potatoes and soy sauce reduction



spicy



vegan

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