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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

<b>PISCO SOUR</b>		7.00€
CLASSIC: Pisco, simple syrup, lime		
PASSION FRUIT: Pisco, simple syrup, passion fruit		
<b>KION SOUR</b>		7.00€
Pisco, lime and ginger ice cream, simple syrup, lime		
<b>PISCO PUNCH</b>		7.00€
Pisco, pineapple purée, simple syrup, lime		
<b>MOJADITO</b>		8.00€
MANGO: Pisco, brown sugar, fresh mint, mango		
<b>CHILCANO</b>		7.00€
Pisco, ginger ale, lime		
<b>SOFT DRINKS</b>		5.00€
Chicha morada		
Passion Fruit		
<b>BEERS</b>		4.50€
Cusqueña Rubia (Peru)		
Cusqueña Negra (Peru)		
Kirin Ichiban (Japan)		
<b>SAKES</b>		
Sake Baekwa		3.50€
Liquid Silk Sake		4.80€
		14.00€
		19.20€
<b>PISCO (BY THE GLASS)</b>		
Pisco quebranta		3.50€
Pisco macerated with raisins		4.50€

  <b>EDAMAME</b>	6.00€
Sautéed with yellow ají chili sauce	
<b>PRAWN TEMPURA</b>	22.00€
Accompanied by soy sauce with rocoto peppers	
<b>OYSTERS SHŌYU SAKE</b> (Per unit)	4.50€
With marinated onion, ají pepper, lime and cilantro	
<b>PERUVIAN-STYLE SEA RAZORS</b>	9.00€
Chalaquita and tiger's milk with yellow chili	
<b>TUNA TARTARE</b>	16.00€
Crispy sushi rice, avocado, nori, scallions and citrus Ponzu sauce	
<b>CRAB CAUSA</b>	19.30€
Crab, spicy radish emulsion and avocado	
<b>FRIED WHITEBAIT BUNS</b>	9.00€
Pickled onion and homemade siracha made of lime chili	
 <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	
<b>BEEF TIRADITO</b>	14.50€
Soy sauce and pisco with straw potatoes	



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>CEVICHE NIKKEI</b>	23. <sup>00</sup> €	
	Tuna with tamarind tiger's milk, avocado and cucumber		
	<b>SALMON USUZUKURI</b>	16. <sup>70</sup> €	
	Tiger's milk made of yuzu and pickles		
	<b>QUINOA SALAD</b>	9. <sup>00</sup> €	
	With vegetables and citrus dressing		
	<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>POOR MAN'S NIGUIRI</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 niguiiri and 5 sashimi		

 <b>GYOZA MADE OF SHITAKE AND TOFU</b>	14.50€
On its own juice with crispy mushrooms	
 <b>HAKE IN <i>PARIHUELA</i> SEAFOOD SOUP</b>	23.00€
With shellfish and tubers	
 <b>YAKINITZU CALAMARI</b>	18.30€
With edamame, snow peas and corn	
<b>TUNA TATAKI</b>	25.50€
Miso honey and yellow chili, sesame and baby vegetables	
 <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>PORK PANCETTA WITH RAMEN REDUCTION</b>	15.00€
With beans and rice (tacu tacu) and chopped onions and herbs	
<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	
<b>BREAD SERVICE</b>	1.70€



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