



COMBINADO

PERUVIAN BENTO BOX - R549

Oxtail Croquette | Truffle Mayo | Dressed Radish | Shaved Truffle

Edamame | Fermented Chilli Ketchup | Radish & Cucumber Salad (V)

Crispy Citrus Tofu | Green Garlic Aioli (V)

Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli

Tuna **Gunkan Toro** | Nori | Spring Onion

SOPA

SOUPS

Miso | Coconut | Truffle (V) | 95

Mung Bean | Fire Roasted Celeriac (V) | 89

Spinach | Mustard Root | Coriander | Jalapeno | Pujol Pepper (V) | 95



ENTRADAS

APPETISERS

Oxtail Croquette | Truffle Mayo | Yuzu Dressed Radish | Shaved Truffle | 189

Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli | 159

Edamame | Fermented Chilli Ketchup | Radish & Cucumber Salad (V) | 95

Edamame | Flaked Salt (V) | 79

Crispy **Citrus Tofu** | Green Garlic Aioli (V) | 99



NIKKEI'S SIGNATURE SUSHI

INSPIRED BY THE YEARS OF JAPANESE INFLUENCE IN PERU (8 PIECE PER PORTION)

Fried Kingklip | Plantain | Pico | Hot Pepper Mayo | 165

Truffle Maki | Black Truffle Mousse | Nori | Fresh Black Truffle (V) | 195

King Salmon | Fermented Bean Emulsion | Sweet Soy Glaze | 249

Crispy Lobster | Plantain | Black Garlic | 239

Fried Tofu | Avocado | Smoked Pepper | Truffle Honey (V) | 139

Wagyu & Rice Parcels(3pc) | Cured Egg Yolk | Wasabi | Bone Marrow | 275

Crispy Soft Shell Crab | Katsu Mayo | Kimachi Cucumber | Crispy Claw | Togarashi | 205

Yellowfin Tuna Roll | Pomegranate Mole | Crispy Rice | Edamame | Yuzu Aioli | 189

Seabass Handroll (2 pc) | Pickled Celeriac And Cucumber Salad | Yuzu Aioli | 155

Crispy Noodle Tuna Nigiri (2 pc) | Pistachio | Smoked Aioli | Pickled Cucumber | Tobiko | 149

Salmon And Avocado Roll | Toasted Sesame | Beetroot Mole | Tempura Salmon | 245

NIKKEI OMAKASE SUSHI PLATTER | 189

Salmon Belly Nigiri | Akama Tuna Nigiri | Seabass Nigiri | Yellowtail Nigiri |
Red Roman Nigiri | Gunkan Toro with Spring Onion

NIKKEI IZAKAYA SUSHI PLATTER | 999

Truffle Maki | Fried Tofu | Crispy Soft Shell Crab | Spicy Tuna Gunkan | Yellowtail Nigiri |
Salmon Nigiri | Tuna Nigiri | Yellowtail Sashimi | Salmon Sashimi | Tuna Sashimi

TRADITIONAL SASHIMI AND NIGIRI

SASHIMI 4 SLICES & NIGIRI 2 PIECE

	Sashimi	Nigiri
Shrimp	105	69
Tuna	75	49
Salmon	115	79
Salmon Belly	119	85
Yellowtail	79	59
Red Roman	79	55
Lobster	129	89
Seabass	119	79

SUSHI & SAKE SUNDAY PLATTER

25 PIECE – R199

AVAILABLE EVERY SUNDAY BETWEEN 12PM AND 5:30PM.

- 4 Salmon Fashion Sandwich
- 4 Salmon & Avocado California
- 6 Tuna Maki
- 3 Avocado Maki
- 2 Salmon Nigiri
- 2 Yellowtail Nigiri
- 2 Salmon Sashimi
- 2 Yellowtail Sashimi

**DJ Subject To Availability. No banking. No Sharing. Terms and conditions apply.
Vegetarian Option available on request.*

CRUDO Y MARINADOS

RAW & MARINATED

Citrus & Kelp **Cured Seabass** | Yuzu Emulsion | Chilli | Red Pepper Salsa | Ginger Dressing | 169

Tuna Ceviche | Smoked Jalapeño | Shoyu | Coriander Oil | Black Sesame | 145

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk | 149

Tiradito Crudo | Seabass | Shallot Coriander Salsa | Yuzu Dressing | Dry Miso | 139

Crispy Nori Taco | Rice | Wasabi Emulsion | Tamari Dressing
Yellowtail - 79 | Tuna - 79 | Salmon - 115



PIQUEOS

SMALL PLATES

Fire Cooked Chicken Thigh | Black Bean Mole | Pickled Shimeji | Sesame Leaf | 185

Braised **Sesame Short Rib** | Yam Mash | Tea Cured Apricots | Black Truffle Sauce | 225

+10 Wagyu Fillet Tataki | Shisu Aioli | Crispy Garlic | Ponzu | Mizuna | Corn Flowers | 539

Seared **Sesame Tuna** | Guacamole | Smoked Emulsion | Lime & Jalapeño Ponzu | 159

Pan Fried Squid | Puya Pepper Pureé | Black Bean Mole | Fennel Oil | 139

Seared Yellowfin Tuna Loin | Pickled Pear Gel | Nori | Fish Fume | Smoked Chilli Oil | 159



ROBATAYAKI

CHARCOAL GRILL SKEWERS

Citrus Infused **Grilled Masa** | Queso Fresco | Toasted Chilli (V) | 99

Shrimp | Smoked Pepper | Honey Soy | Ginger | Peanut | Coriander | 135

Salmon Teriyaki | Sesame | Red Onion Salsa | 219

+10 Wagyu Ribeye | Black Truffle | Miso | 699

Lobster Tail | Citrus Pepper | Lime | 165

Buttermilk **Chilli Chicken Thigh** | Sweet Soy | Togarashi | 129

Shio Koji **Lamb Chop** | Black Garlic Honey | 189

Shitake Mushroom | Miso Glaze | Nori Custard | 119

Lamb Anticuchos | 7 spice | Roasted Garlic | Gochujang | 149



SIDES

Baby Spinach Salad | Tender Leaf | Truffle Dressing | Manchego | Crispy Rice | 145

Peruvian Potato Salad | Red Onion | Olive oil and Chilli Dressing | 75

Tamago Kake Gohan Rice | Cured Egg Yolk | Scallion | Chilli | Macerated Cucumber | Bonito | 135

Sweet Potato Fritter | Smoked Tomato And Capsicum Sauce | 109

Coal-Roasted Aubergine | Sour Cream | Togarashi | Truffled Breadcrumbs | 99

Cauliflower Katsu Curry | Katsu Sauce | Pickled Sultanas | Crispy Chilli | 105



POSTRE

DESSERT

The White Lotus | Strawberry Mousse | Tropical Sours | Molecular Sponge | 179

Matcha Cheesecake | Shortbread Biscuit | White Chocolate & Matcha Crème | Lacuma Sorbet | 129

Miso Caramel Chocolate Fondant | Sesame Ice Cream | Pear Gel | Yuzu Compressed Pear | 119

Coconut Lime Blancmange | Pistachio Chocolate & Mango 'Dumpling' | Mango & Lime Sorbet | 124

White Chocolate **Chawanmushi** | Pear Gel | Toasted Black Sesame Ice Cream | Sweet Herbs | 139

CHASHITSU

JAPANESE TEA HOUSE - TRADITIONAL JAPANESE LOOSE LEAF TEA SERVICE

AKIZUKIEN ORGANIC JAPANESE TEAS

Old Trees Green Tea | 100-year-old Tree | Savoury | Herbaceous | 69

Clear Taste Oolong Tea | Light | Clean | Jasmine | Apricot | 69

Fragrance Black Tea | Refreshing | Floral | Citrus | 69