



COMBINADO

PERUVIAN BENTO BOX - R569

Oxtail Croquette | Truffle Mayo | Dressed Radish | Shaved Truffle

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

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

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

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

SOPA

SOUPS

(V) **Miso** | Coconut | Truffle | 95

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



ENTRADAS

APPETISERS

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

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

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

(V) **Edamame** | Flaked Salt | 79

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



NIKKEI'S SIGNATURE SUSHI

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

Crispy Squid Roll | Avocado | Squid Ink Aioli | Chilli | 125

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

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

Crispy Lobster | Plantain | Black Garlic | 239

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

Steak Tartar | Wasabi Mayo | Smoked Pepper | Queso Peruano | 210

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

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

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

(V) **Tempura Vegetable Rice Paper Roll** | Chili Emulsion | Togarashi | 99

NIKKEI OMAKASE SUSHI PLATTER | 189

Salmon Belly Nigiri | Akama Tuna Nigiri | Seabass Nigiri | Yellowtail Nigiri |
Shrimp 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	-	69
Tuna	75	49
Salmon	115	79
Salmon Belly	119	85
Yellowtail	79	59
Lobster	155	109
Seabass	125	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 | 189

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

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

Yellowfin Tuna Tartar | Red Pepper & Sesame Gazpacho | Chives | Crispy Shallots | 195

Sea Bass Ceviche | Truffle Tigers Milk | Jalapeño | Mustard Frill | 155

Yellowtail Ceviche | Coconut & Lime | Coriander | Scallion | Red Chilli | 105

Bigeye Tuna Sashimi | Pineapple Ponzu | Charred Pineapple | Shiso Oil | Crispy Garlic | 175



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 | 275

+10 Wagyu Ribeye Tataki | Shisu Aioli | Crispy Garlic | Ponzu | Mizuna | Corn Flowers | 549

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

Shrimp & Corn Salad | Creamed Corn | Basil | Yuzu Pickled Onion | Tomato | 125



ROBATAYAKI

CHARCOAL GRILL SKEWERS

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 | 216

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

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

(V) **Shitake Mushroom** | Miso Glaze | Nori Custard | 129

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



SIDES

(V) **Baby Spinach Salad** | Tender Leaf | Truffle Dressing | Manchego | Crispy Rice | 145

(V) **Peruvian Potato Salad** | Red Onion | Olive oil and Chilli Dressing | 75

(V) **Sweet Potato Fritter** | Smoked Tomato And Capsicum Sauce | 109

(V) **Coal-Roasted Aubergine** | Sour Cream | Togarashi | Truffled Breadcrumbs | 99

(V) **Cauliflower Katsu Curry** | Katsu Sauce | Pickled Sultanas | Crispy Chilli | 105



POSTRE

DESSERT

Passion fruit & Yuzu Parfait | Pistachio Praline | Grapefruit | Lime Meringue | 139

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

Dark Chocolate and Hazelnut Brownie | Kokoa | Chocolate Crèmeux | Caramelised Milk Ice Cream | Volcanic Salt | Milk Chocolate Tuile | 135

Coconut Lime Blancmange | Pistachio Chocolate & Mango 'Dumpling' | Mango & Lime Salsa | 129

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