



CRUDOS (raw)

Citrus Cured Fish & Peruvian Sashimi Style

*** Trio de Ceviches 50**

Kingfish, Tuna, Salmon

*** Ceviche de Hiramasa 22 GF**

Kingfish, Leche de Tigre, Cancha, Avocado, Cucumber

Ceviche de Atún 23 (spicy)

Yellowfin Tuna, Spicy Leche de Tigre, ponzu

Ceviche de Salmón 23 GF

Salmon, aji Amarillo Leche de Tigre, Avocado

*** Tiradito de Atún 23 GF**

Tuna Sashimi, Aji Amarillo, Ikura, Quinoa, Purple Chips

Tiradito de Hiramasa 23 GF

Kingfish Sashimi, Torched Avocado, Chalaca, Tobiko, Acevichado Sauce

TAYTA TACOS (2pcs)

Tacos de Sushi 22

Salmon, sesame, feta cheese & Tuna, Truffle Ponzu, Yuzu

*** Tacos de Lomo 18**

Beef Fillet Tacos, Sushi Rice, Avocado Crema

Tacos de Cierdo 18

Slow Cooked Pork Belly, Sushi Rice, Avocado Crema, Secret Sauce

APERITIVOS

Appetizers

Edamame 7/8 GF V

Salt OR Spicy

* Causa frita 18 VO (4pcs)

Potato Croquettes, Prawns, huancaína, Tobiko

Tostadas de Atún 18 VO

Crispy Tostada, Tuna Sashimi, Lime Wasabi Crema, Caviar, Grapefruit

* Tataki de Res a la trufa 22

Tataki Beef Fillet, Truffle, Ponzu, Yuzu Sesame, Spring Onions

* Pulpo Olivo 25

Slow Cooked Thinly Sliced Octopus, Avocado, Chalaca, Olive Sauce

* Pollo Karaage 15

Japanese Karaage Chicken, Secret Sauce & Spicy Mayo

* Gyoza 17

Pork Mix, Ponzu Sauce

ANTICUCHOS

Marinated Peruvian skewers (2pcs)

* Anticucho de Res 17 GF

Eye Beef Fillet Skewers, Ajipanca

* Anticucho de Pollo 17 GF

Chicken Skewers, Miso Aji Amarillo, Chives

Anticucho de Cierdo 17

Slow Cooked Pork Belly Skewers, Spiced Glaze, sesame

Anticucho de Gambas 21

Tiger Prawns Skewers, Spicy Lime Butter

GF – Gluten free VO – Vegan Option V – Vegetarian * - Signature Dish

PESCADO Y MARISCO

Fish and Seafood

Arroz Nikkei 45 GF

48hr Marinated Miso Cod, Aji Amarillo & Lime Risotto

Tempura de Gambas 25 (4pcs)

Prawns Tempura, Aji Rocoto Mayo

*** Pulpo 43 GF**

Octopus, Aji Panca, Olive, Potato, Purple olive sauce

AVES Y CARNES

Poultry and Meat

*** Lomo del Res (200gr) 44 GF**

Tenderloin Beef Fillet, Aji Panca, Soy Sprout, Shitake, Buckwheat

Pollo Nikkei 34

Chicken, Teriyaki, Aji Amarillo, Corn, Potato

MAKI

Sushi Rolls

Tempura Sushi Roll 25

Tempura Fried Roll, Prawns, Kingfish Tartare, Pink Acevichado Sauce

Acevichado 25

Tempura Prawns, Salmon, Acevichado Sauce

Aburi Salmon Roll 20

Avocado, Torched Salmon, Mayo, Teriyaki Glaze

Spicy Tuna Roll 20

Tuna, Tempura Spring Onion, Avocado, Torched Spicy Mayo

Vegan Sushi Roll 15 V

Seasonal Vegetables, sesame seeds, Ao Nori

GF – Gluten free VO – Vegan Option V – Vegetarian * - Signature Dish

VEGETABLE Y ENSALADS

Vegetables and Salads

Broccolini 12 V

Baby Broccoli, Sesame Dressing

Patatas Bravs 12 GF

Potatoes, Brava Sauce, Huancaína

Berenjena Miso 15 GF- VO

Eggplant, Miso, Sesame

Maiz a la parilla 12 V

Charred Corn, Huancaína, Parmigiano

Hongo Rey 16 V

Grilled King Brown Mushroom, Aji Panca, Chives

Karaage Cauliflowers 16 V

Japanese Karaage Style Cauliflowers, Secret Sauce

POSTRES

Desserts

Churros 15 V

Churros, Caramel

Coconut Pannacotta 15 GF, V

Coconut Caramel

Menu 1 \$60 per person

Minimum 2 people

Edemame VO

Salt

Ceviche de Salmón GF

Salmon, aji Amarillo Leche de Tigre, Avocado

Tacos de Lomo

Beef Fillet Tacos, Sushi Rice, Avocado Crema

✱ ✱

Anticucho de Cierdo

Slow Cooked Pork Belly, Spiced Glaze, sesame

Aburi Salmon Roll

Avocado, Torched Salmon, Yuzu Mayo, Teriyaki Glaze

✱ ✱

Pollo Nikkei

Chicken, Teriyaki, Aji Amarillo, Corn, Potato

Wine Pairing Option 4 wines 100ml each \$45 per person

GF – Gluten free VO – Vegan Option V – Vegetarian ✱ - Signature Dish

Menu 2 \$89 per person

Minimum 2 people

Edemame VO

Salt

Tiradito de Atún GF

Tuna Sashimi, Aji Amarillo, Ikura, Quinoa, Purple Chips

Tataki de Res a la trufa

Beef Fillet Tataki, Truffled Ponzu, Yuzu Sesame, Spring Onions



Anticucho de Pollo GF

Chicken, aji Amarillo, Chives

Tempura de Gambas

Prawns Tempura, Aji Rocoto Mayo



Arroz Nikkei GF

48hr Marinated Miso Cod, Aji Amarillo & Lime Risotto

Lomo del Res GF

Tenderloin Beef Fillet, Aji Panca, Soy Sprout, Shitake, Buckwheat

Wine Pairing Option 4 wines 100ml each \$45 per person

GF – Gluten free VO – Vegan Option V – Vegetarian ✳ - Signature Dish

Gluten Free Menu

Tiradito de Atún 22

Tuna Sashimi, Aji Amarillo, Ikura, Quinoa, Purple Chips

Ceviche de Hiramasa 22

Kingfish, Leche de Tigre, Cancha, Avocado, Cucumber

Tiradito de Salmón 25

Salmon Sashimi, Passion Fruit Leche de Tigre, Lime Wasabi Crema, Cucumber

Berenjena Miso 15

Eggplant, Miso, Sesame

Anticucho de Pollo 17

Chicken, aji Amarillo, Chives

Anticucho de Res 19

Eye Beef Fillet Skewers, Ajipanca

Arroz Nikkei 45

48hr Marinated Miso Cod, Aji Amarillo & Lime Risotto

Lomo del Res 44

Tenderloin Beef Fillet, Aji Panca, Soy Sprout, Shitake, Buckwheat

Pulpo 42 GF

Slow Cooked Octopus, Aji Panca, Olive, Potato, Purple olive

Coconut Pannacotta 14

Coconut Caramel