



Japanese Peruvian Cuisine

Sashimi bar

Salmon / Eel / Seabass / Tuna	8.00
Fish of the day Sashimi cuts	8.00

Tiranditos

Salmon	11.00
Tuna	12.00

Ceviche bar

Ceviche Classico / White Fish / Lime / Aji Amarillo	8.50
Salmon Ceviche / Ponzu / Edamame / Tobico Yuzu	15.50
Tempura Green Salad / Shrimps / Pickled Carrots / Sweet Soya	13.00
So Shell Crab Salad / Jalapeños / Aysisho Dressing	15.80
Duck Sashimi Salad	13.00

Nigiris & Tartar

Shrimps Nigiri / Caviar / Lime Zest / Yuzu Kosho Sauce	12.00
Unagi & Foie Gras Nigiri / Sweet Miso / Sansho Pepper / Chives Oil	14.50
Tuna Nigiri / Fleur De Sel / Nikiri Soya / Tapioca Pearls	9.50
Salmon Nigiri / Ikura / Mango Tartar	8.00
The Alternative Crab Nigiri / Avocado Cream / Tobiko Yuzu / Kizame Wasabi / Truffle ponzu	18.00
Duck Nigiri / Japan Mayo / Gastric sauce	11.00
Salmon Tartare	10.00

Rolls

Shrimp Tempura Roll	7.50
California Roll	11.00
Palm Heart / Cucumber / Chili / Acevicado	14.00
Carrot Pickle / Guacamole / Sesame	9.00
Black Angus Roll / Kizame Wasabi / Truffle Ponzu	15.00
Eel Foie Gras / Ginger / Gastric Sauce	21.00
Salmon Avocado / Cucumber / Ikura	12.00
Spicy Tuna / Chili Bean Mayo / Chives	16.00
Seabass Tartar Roll / Palm Heart / Avocado / Tobiko / Cocona Dashi Mayo	16.00

Asian Latin Appetizers

Tacos Pastrami Octopus	12.00
Foie Gras Project / Fig Ponzu / Unagi Mayo / Matcha bread / Pear Compote	14.50
Raviolis De Cecina / Olluco Truffle / Dashi / Rocoto	11.00
Steamed Buns / Pork Belly / Yuzu Cucumber / Mango Tartare	8.00
Scallops / Rocoto Dashi cream / Chalaca Salad	14.00
King Crab Causas / Miso Butter / Tartare Caper Sauce / Togarashi Oil	13.00
Gyoza / Iberico Pata Negra De Bellota / Smoky Rocoto Emoltion	7.00
Octopus Tempura / Tofu Cream / Acevicado Sauce / Aji Amarillo	8.00

Yakitori Grill

Chicken	14.00
Octopus & Chorizo	16.00
Grouper / Miso sauce	18.00

Main courses

The Amazonian Paiche Fish	28.00
Pollo Ala Brassa / Anticucho Style/ Cassava Huancaína	18.00
Duck Breast / Truffle Miso	16.00
Pork Belly / Kimchee / Sobrasada Purée	12.00
Iberico Presa / Kimchee butter / Wasabi Purée	19.00
Wagyu steak Japanese style 100gr	32.00
Beef Teriyaki / Truffle Purée	22.00
Black Cod / Miso sauce	26.00

Side dishes

Quinoa Wok Style	5.50
Wasabi Purée	5.00
Yucca	6.00
Chifa Rice	5.00

Desserts

Dulcey Cremeux / Praline Pecan / Salty Caramel Ice Cream	8.00
Kalingo Namelaka / Praline Pistachio / Salty Nuts / Chocolate Sorbet	7.50
Sponge Cake / Apple Sorbet / Matcha Tea Cream	8.00

If you have a food allergy, intolerance or sensitivity, please let us know in order to be able to suggest the best dishes for you.

Substances or products causing allergies or intolerances: celery, wheat, shrimps, scampi, lobster, crabs, egg, fish, lupine, milk, squid, mussels, oysters, snails, mustard, nuts, peanuts, sesame, soya, wine.