

PERUVIAN PLATTERS

A Culinary Exploration Into Nikkei Cuisine

PERU DISCOVERY TASTING MENU 2 PERS 1,800

Cebiche above –tiradito seabass yellow chili leche de tigre - causa king crab - nigiri ribeye- Fifty hours beef cheek stew - Picarones Peruvian pumpkin donuts in sweet fig leave honey

CEBICHERO PLATTER 3-4 PERS 1,900

Cebiche Above Eleven- tiradito seabass- octopus tiradito - mussels chalaca - causa escabeche seabass

CRIOLLO PLATTER 3 -4 PERS 1700

Anticucho beef heart- chicharron pork belly - papa rellena - empanada beef - causa chicken

★ **PIQUEO LIMEÑO 1-2 PERS** 1200

Papa a la huancaína- anticucho beef heart- papa rellena - causa chicken

▼ **VEGETARIAN PLATTER 1-2 PERS** 1500

Papa a la huancaína - Portobello anticucho - causa avocado black quinua

CEBICHES

Peruvian national dish marinated fish and seafood in leche de tigre

CEBICHE TASTING 600

A trio of cebiche classic, cebiche above eleven and cebiche Nikkei

ABOVE ELEVEN 470

Seabass, shrimp, fried calamari with red chili leche de tigre

CLASICO 450

Seabass in red chili leche de tigre

NIKKEI 470

Seabass yellow chili leche de tigre with avocado

★ **CEBICHE LUXURIOUS** 1200

Lobster, ikura in red chili leche de tigre

TIRADITOS

Peruvian Carpaccios

SEA BASS 470

With yellow chili leche de tigre, chalaca sauce and chicharron calamari

★ **OCTOPUS AL OLIVO** 600

Kalamata olive mayonnaise, avocado, grilled corn chalaca

NIGIRIS NIKKEI

Peruvian inspired nigiris

STRIPLOIN 350

and fried quail egg chimichurri sauce

TUNA TATAKI 470

With tamarin leche de tigre, pickled daikon, acebichado sauce and sesame oil

SALMON 500

Black quinua, parmesan leche de tigre, avocado

★ **FOIE GRAS** 500

teriyaki sauce

PORK JAW 300

miso sauce

CAUSAS

Peruvian seasoned mash potato in yellow chili and lime juice

CAUSA LIMENA 300

Chicken salad in mayonnaise, avocado, tomato, huancaína sauce and quail egg

CAUSA ESCABECHE 250

Fried sea bass, escabeche sauce, red huancaína, Kalamata olives and quail egg

★ **CAUSA KING CRAB** 900

Alaska King Crab, avocado, quail egg, cherry tomato and huancaína sauce

CAUSA OCTOPUS 600

Octopus – avocado-olive oil- Kalamata olive mayonnaise

CAUSA NIKKEI 600

Tuna tartar-shrimp panko- crab meat – quail eggs – avocado- huancaína sauce

EMPANADAS

Empanadas savory filled pastry

EMPANADA TRIO 300

▼ **EMPANADA SPINACH** 200

EMPANADA BEEF 200

EMPANADA AJI DE GALLINA 200

ANTICUCHOS

Charcoal Grilled Skewers

TRIO ANTICUCHO 450

Trio Of Beef Heart, Chicken Teriyaki & Pork Miso Anticuchos

★ **BEEF HEART** 300

in anticucho sauce

▼ **PORTOBELLO** 400

Portobello in anticucho sauce and chimichurri

CHICKEN THIGH 300

in red chili teriyaki sauce

PORK MISO 300

neck in miso sauce

★ **TIGER SHRIMP** 1,000

anticucho sauce

NIBBLES

LECHE DE TIGRE 350

The best hang over cure, cebiche sauce with shrimp and seabass

TUNA TARTAR 590

Fresh tuna tartar with avocado and wonton crisps

TUNA TARTAR TACOS 590

Fresh tuna tartar with avocado served in hard corn tacos

★ **PORK BELLY NIKKEI CHICHARRON STEAM BUN** 300

Sweet red chili five spices sauce, daikon relish and cilantro salsa criolla

SOFT SHELL CRAB TEMPURA STEAM BUN 300

With wasabi cocktail mayonnaise and avocado

MUSSELS CHALACA 300

Cooked fresh mussels in chalaca sauce, cherry tomato, yellow chili leche de tigre

BOLIYUCAS 300

mandioca purée filled with mozzarella cheese

TAMAL VERDE 150

Homemade corn tamal with cilantro, salsa criolla and salsa de seco

★ **PAPA RELLENA** 250

Peruvian potato croquette filled with sautéed beef in red chili and onions, quail eggs and raisins served with salsa criolla and red chili huancaína

SALCHIPAPA 200

Homemade fried potato with Peruvian sauces

* add sausage +150

DE LA GRANJA - FROM THE FARM

STEAK A LO POBRE ARGENTINIAN ANGUS RIBEYE OR STRIPLOIN	1200
Argentinian Angus striploin or Ribeye with yuca frita, fried egg and chimichurri	
ARROZ CON PATO	450
Duck confit, cilantro rice, huancaína sauce, salsa criolla	
LOMO SALTADO	800
Sautéed Australian beef tenderloin with red onions, tomato, red pepper with steam rice and golden potato	
KLONG PHAI FARM CHICKEN AMAZONIAN JUANE	450
Roasted Organic Farm chicken Peruvian and Amazonian style with rice tamal wrapped in banana leaf with uchucuta sauce	
CHICHARRON PORK BELLY PACHAMANCA	450
Crispy pork belly with corn tamal, pachamanca chili sauce, sweet potato, salsa criolla, edamame	
LAMB SHANK SECO	650
24 hour slowly cooked New Zealand lamb shank seco, white beans, baby carrots, salsa criolla and steam rice	
★ FIFTY HOURS AUSTRALIAN GRAIN FED BEEF CHEEK STEW	800
Fifty hours stew served with corn tamal Verde and salsa criolla	
★ FARM MOSCOVY BARBARY DUCK BREAST QUINUA CHAUFA	780
Pan fried duck breast serve with quinua chaufa	

DE LA TIERRA - FROM THE EARTH

V FETTUCINI HUANCAINA	470
Fettucini in creamy feta cheese and yellow chili sauce seasonal vegetables	
★ V QUINUA CAPRESE	400
Mozzarella di buffalo, house tomato, black quinua, green chili & mango dressing	
V AVOCADO SALAD	350
Mixed lettuce, tomato cherry, carrots, white onions, cucumber & avocado tozasu dressing	
V QUINUA CHAUFA	450
Stir fried quinua with tomato, baby corn, asparagus, red pepper, Portobello mushroom, carrots and eggs	
★ V QUINOTO	500
Creamy quinua with sautéed cauliflower, red peppers, tomato, asparagus, carrots, broccoli in soya and oyster sauce	

DEL MAR - FROM THE SEA

ARROZ CON MARISCOS	475
Rice in red chili aderezo, white wine, yellow chili topped with shrimp, squid and fresh mussels and salsa criolla	
OCTOPUS GRILLED	600
In anticucho sauce, crushed potato, olive oil, Kalamata olive sauce and tomato cherry	
★ COD MISO	750
Grilled miso cod with sautéed bok choy in oyster sauce	
SALMON ESCABECHE	590
Pan fried salmon in miso escabeche sauce, sweet potato, quail egg, kalamata olive and red chili Huancaína	
★ WHOLE FRIED SEABASS	590
Whole seabass fried cover in Nikkei garlic, ginger, red chili sauce with garlic rice	
SUDADO SEABASS	450
Steam seabass sudado in miso paste with fresh mussels, Tomato, red onions, yuca and steam rice	
TACU TACU A LO MACHO	590
Pinto beans tacu tacu with seabass and shrimp in tomato, red pepper, red chili creamy sauce	

PLATTERS

SALMON	1,200
Salmon Sashimi, Salmon Tartare & Salmon Cream Cheese	
V VEGETARIAN SUSHI	800
Vegetarian Rolls, Quinoa Rolls & Wakame Salad	
NIKKEI	1,270
Salmon Anticucho, Tuna Acebichado & Spider Roll	
SASHIMI	700 / 1,250
10 Pieces / 18 Pieces	
SUSHI	800 / 1,400
14 Pieces / 26 Pieces	

SASHIMI

TUNA	450
5 Pieces	
SALMON	400
5 Pieces	
OCTOPUS	360
5 Pieces	
HAMACHI	520
5 Pieces	
SEABASS	280
5 Pieces	

NIKKEI ROLLS

★ ACEBICHADO TUNA ROLL	590
Tuna, Shrimp, Squid Karaage & Avocado With Acebichado Sauce	
SALMON ANTICUCHO ROLL	450
Salmon & Wasabi With Anticucho & Chimichurri Sauce	
SPIDER ROLL	380
Crunchy Soft Shell Crab & Tobiko With Mayonnaise & Teriyaki Sauce	
ABOVE SALMON ROLL	540
Salmon, Cucumber & Tobiko With Spicy Mayonnaise	
SCALLOP TIRADITO ROLL	450
Hokkaido Scallops, Yellow Chili Sauce & Lemon Slices	
★ CLUB SANDWICH ROLL	540
Salmon, Tuna, Avocado, Cream Cheese & Tobiko With Spicy Mayonnaise & Teriyaki Sauce	
SPICY FISH ROLL	300
Salmon, Tuna, Avocado, Cucumber With Spicy Mayonnaise	

HOUSE ROLLS

SALMON CREAM CHEESE ROLL	450
Salmon Cream Cheese, Avocado & Cucumber With Teriyaki Sauce	
CALIFORNIA ROLL	540
Shrimp, Crab Meat, Avocado, Tobiko & Tamagoyaki With Mayonnaise	
ABOVE BEEF ROLL	540
Australian Beef Striploin, Tobiko & Cucumber With Spicy Mayonnaise	
CRISPY SEA ROLL	380
Shrimp Tempura, Tobiko, Avocado & Spicy Miso With Mayonnaise	
SALMON KANCY ROLL	540
Salmon, Shrimp Tempura, Cucumber, Tobiko, Kanikama & Miso	
SALMON & SHRIMP TEMPURA ROLL	450
Salmon, Shrimp Tempura, Cream Cheese, Avocado, Cucumber & Tobiko	
SHRIMP ROLL	260
Shrimp Tempura & Tobiko With Mayonnaise & Teriyaki Sauce	

DESSERTS

PICARONES Peruvian pumking donuts serve with fig honey	200
VOLCAN DE CHOCOLATE Chocolate fondant with vanilla icecream and chocolate crumble	200
TORTA TRES LECHES Vanilla sponge cake soaked in 3 types of milk	200
DERRUMBADO DE MANZANA Baked apple oatmeal crumble serve warm with vanilla icecream	200
COPON ARROZ CON LECHE Rice pudding Sundae with coconut icecream, strawberries, fresh mango, whipping cream	250
ALFAJOR Peruvian shortbread cookie filled with home made dulce de leche	250
MERENGADO DE FRESA Strawberry pavlova with strawberries, red berry sauce, red berry foam, cotton candy	250

COFFEE & TEA

HOT TEA	100
ESPRESSO	110
AMERICANO	120
LATTE & CAPPUCINO	130
IRISH COFFEE	350

* All Coffees Are Also Available As Decaffeinated.

DIGESTIFS

REMY MARTIN VSOP	370
REMY MARTIN X.O.	900
H BY HINE VSOP	350
TAYLOR'S FINE RUBY PORT	230
TAYLOR'S TAWNY PORT 10Y	230
TIO PEPE SHERRY	290
HARVEY'S BRISTOL CREAM SHERRY	290
JAPANESE SAMPLE SELECTION	550

