

PERUVIAN AND JAPANESE INSPIRED SUSHI ROLLS

Miyazaki A4 Wagyu Beef Roll Miyazaki A4 Wagyu Beef, Special Kancy Sauce, Japanese Cucumber and Garlic.	1,100
★ Acevichado Tuna Roll Tuna, Shrimp, Avocado with Acevichado Sauce.	590
★ Club Sandwich Roll Salmon, Tuna, Avocado, Cream Cheese and Tobiko with Spicy Mayonnaise and Teriyaki Sauce.	540
Salmon Kancy Crab Roll Soft Shell Crab, Salmon, Tobiko, Kanikama, Japanese Cucumber, Avocado with Special Kancy Sauce.	590
California Roll Shrimp, Crab meat, Avocado, Tobiko and Tamagoyaki with Mayonnaise.	540
Salmon And Shrimp Tempura Roll Salmon, Shrimp Tempura, Cream Cheese, Avocado, Cucumber and Tobiko.	450
Salmon Cream Cheese Roll Salmon, Cream Cheese, Avocado, Cucumber with Teriyaki Sauce.	550
Crispy Sea Roll Shrimp Tempura, Tobiko, Avocado and Spicy Miso with Mayonnaise.	400
Spider Roll Crunchy Soft-Shell Crab, Tobiko with Mayonnaise and Teriyaki Sauce.	400
Spicy Fish Roll Salmon, Tuna, Avocado, Cucumber with Spicy Mayonnaise.	400



NIGIRI

Japanese Tuna Otoro 2 pieces	700	Hotate 2 pieces	450
Miyazaki A4 Wagyu Beef 2 pieces	600	Local Tuna 2 pieces	300
Japanese Tuna Chutoro 2 pieces	600	Amaebi 2 pieces	250
Japanese Tuna Akami 2 pieces	450	Salmon 2 pieces	200
Botan Ebi 2 pieces	450	Shime Saba 2 pieces	160

SASHIMI

Japanese Tuna Otoro 3 pieces	900	Amaebi 5 pieces	450
Japanese Tuna Chutoro 3 pieces	800	Hotate 5 pieces	450
Botan Ebi 3 pieces	700	Salmon 5 pieces	400
Hamachi 5 pieces	520	Octopus 5 pieces	400
Salmon Belly 5 pieces	450	Shime Saba 5 pieces	320
Japanese Tuna Akami 3 pieces	550	Seabass 5 pieces	280
Local Tuna 5 pieces	450		

Sashimi Salad Salmon, Tuna, Suzuki, Green Oak, Iceberg Lettuce, Cherry Tomato with Wasabi Dressing	350
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JAPANESE PLATTERS

Sushi Platter 14 pieces Acevichado Roll 4pcs, Anticucho Roll 4pcs, Shrimp Roll 6pcs.	◀ 800	Sashimi Platter 10 pieces Salmon, Tuna, Seabass, Octopus, Amaebi	◀ 800
Sushi Platter 26 pieces Acevichado Roll 8pcs, Anticucho Roll 8pcs, Shrimp Roll 6 Pcs, Sashimi Roll 4 Pcs.	◀ 1,400	Sashimi Platter 18 pieces Salmon, Tuna, Seabass, Octopus, Shime Saba, Amaebi, Kanikama	◀ 1,250
Matsuei Sashimi Platter Japanese Tuna Otoro, Japanese Tuna Akami, Hamachi, Salmon, Botan Ebi, Ikuna, Fried Silverfish, Japanese Tuna Otoro Maki.			◀ 2.200
Edo Sashimi Platter Japanese Tuna Chutoro, Salmon, Hamachi, Amaebi, Japanese Tuna Akami, Hotate, Ebi Tempura, Japanese Tuna Akami Maki.			◀ 1,500

*Gluten Free Soy Sauce Available *Vegetarian Roll Available

PLANT BASED

Ⓥ Vegetarian Cebiche The Best Ingredients Marinated in Chili and Lime Juice. Hearts of Palm, Avocado, Tomato, Japanese Cucumber, Cilantro, Sweet Potato and Red Onion. Served with Corn Chips.	◀ 450
Ⓥ I Love Veggie Papa Delicious Crispy Golden Potato, Yuca Frita, Boliyuca, Patacones, Sweet Potato Fries with Red Chili Criollo, Served with homemade Chimichurri and Tia Launa Guacamole.	◀ 350
Ⓥ My Favourite Avocado Salad Fresh Assortment of Crisp Lettuce, Cherry Tomato, Carrots, White Onions, Cucumber and Avocado in Delicious Toasted Sesame Seed Dressing.	◀ 350
Ⓥ Superfood Quinoa Salad Organic Superfoods. Black and White Quinoa, Cucumber, Tomato, Carrots, Cilantro, Corn, Green Peppers, Iceberg Lettuce, Pepitas, Hot Chipotle in Adobo Dressing. Served with Corn Chips.	◀ 350
♥ On Fire Portobello Mushroom Anticucho Grilled Portobello Mushrooms in Anticucho Sauce served with our homemade Chimichurri and Fiery Red Chili Criollo.	◀ 300
Ⓥ Awesome Whole Roasted Cauliflower Kamado Grilled Whole Cauliflower Marinated in Spices and Anticucho Chipotle Sauce. Served with Organic Tahini Sauce, Tomato and Parsley Salsa.	◀ 300



PERUVIAN PLATTERS

Cebichero Platter

Peruvian Seafood Platter, Specially Made for Your Party
Cebiche Classico, Tiradito Sea Bass, Octopus Tiradito, Causa Crab,
Seabass Jalea and Tartar Sauce.

1,900

PERUVIAN STARTERS

Cebiche Tasting

Indulge Yourself with this Cebiche Tasting. Transport yourself to the Peruvian Coast with Cebiche Above Eleven, Cebiche Verde and Cebiche Máncora.

675

Octopus Al Olivo

Thinly Sliced Octopus Sashimi served on top of Greek Kalamata Olive Mayo, Olive Oil, Avocado Purée, Grilled Corn and Tomato Chalaca Sauce.

600

Hamachi Truffle Oil Tiradito

Japanese Hamachi Sashimi topped with Red Chili Pepper Ponzu Sauce, Sunflower Truffle Oil and Oba Leaves.

600

Anticucho Trio

An Assortment of our Most Delicious Charcoal Grilled Skewers. Anticucho Beef Heart, Anticucho Chicken and Anticucho Portobello Mushroom. Served with Flavourful Sauces.

520

Cebiche Above Eleven

Ten Years Ago, we started this journey with an Iconic Peruvian National Dish. Cebiche Sea Bass Marinated in Our Own Leche de Tigre. Topped with Crispy Calamari.

470

Cebiche Classico

Cebiche Is Our Passion! We Marinate Fresh Fish in Leche De Tigre, the Best Locally Sourced Aromatic Chilies, fresh Red Onions and Cilantro. Served with Sweet Potato and Crisp Lettuce.

450

★ Causa Miraflores

Inspired By the Iconic Miraflores District in Lima Peru, Mashed Potatoes Mixed with Yellow Chili Pepper and Lime. Covered with Avocado Mayo, Topped with Fisherman Crab Meat Salad, Tobiko, Ikuna and Our Delicious Huancaína Sauce.

500

★ Causa limeña

A Peruvian Favourite Dish, Mashed Potatoes Blended with a Perfect Balance of Yellow Chili Pepper and Lime Juice. Covered with Avocado Cream, Quail Eggs, Cherry Tomato, Organic Farm Raised Chicken Salad and Local Flowers.

300

Tuna Tartare

Above Eleven's Most Popular Dish. Maldivian Fresh Tuna Marinated in Olive Oil, Red Chili Pepper, Ginger, Garlic, Cilantro, Lime Juice and Wasabi. Served with Wonton Crisps.

450

★ Traditional Beef Heart Anticucho

Street Vendors All Over the Lima Star Sell this Dish at Dawn. Charcoal Grilled Beef Heart in Anticucho Sauce Served with Peruvian Sauces, Red Chili Criollo, Chimichurri and Spicy Yellow Chili.

300

Anticucho Chicken

Our Nikkei Version of Anticucho. Charcoal Grilled Chicken Thigh in Red Chili Teriyaki Anticucho Sauce.

300



TACOS MEXICANOS

Tuna Tostada Fresh Corn Tostadas with Maldives Tuna Marinated in Smoky Jalapeño Leche De Tigre and Chipotle Mayo. Finished with Avocado and Crispy Leek.	375
Duck Carnitas Tacos El Charro Corn Tortillas with Confit Duck Leg Marinated in Orange and Spices. Served With Salsa Verde Marmalade, Fresh Cilantro, White Onions and Lime Juice.	350
Tacos De Lengua El Charro Corn Tortillas with Slow Cooked Beef Tongue in Mexican Chilies with Aunt Gloria's Refried Pinto Beans, Housemade Pickle, Red Onions, Fresh Cilantro and Salsa Verde.	390
Baja California Fish Tacos Baja California Battered Fish, El Charro Corn Tortilla, Homemade Crema, Cabbage and Chipotle in Adobo Hot Sauce with Pico De Gallo.	250

OBACHAN MENU

Chef's Grandmother Omakase Menu

1500

- ▶ Australian Wagyu Beef Teppanyaki
- ▶ Spinach Sesame Salad
- ▶ Miso Soup
- ▶ Lotus Root Salad
- ▶ Crème Caramel

CRUNCHY BITES

Nikkei Pork Shoulder Steamed Buns Two Homemade Chinese Steamed Buns with Hand Pulled Pork Shoulder in Sweet Brown Sugar, Oyster and Red Chili Sauce, Daikon Relish and Fresh Cilantro.	350
Crispy Calamari Crispy Baby Squid Rings Marinated in Ginger and Garlic with Crispy Zucchini. Served with Spicy Tartar Sauce.	320
Spring Rolls Our Own Crispy Spring Rolls. Filled with Cream Cheese and Crab Meat. Served with Avocado Mayo.	330
Mini Beef Empanadas Found In Every Bakery in Latin America. Two Baked Pastries Filled with Slow Cooked Beef in Spices, Raisins and Delicious Red Chili Huancaína Sauce.	250



PERUVIAN TRADITIONS

<p>★ Wagyu Lomo Saltado One of our Most Beloved Dishes. Sautéed Australian Wagyu Tenderloin Beef with Red Onion, Tomato and Red Pepper in an Infused Soy Sauce. Served with Steamed Rice and Crispy Golden Potato.</p>	<p>1,150</p>
<p>Tiger Shrimp and Tacu Tacu a Lo Macho Delicious Pinto Beans Tacu Tacu, Wok Sautéed with Local Tiger Shrimp and A Lo Macho Velvety Sauce.</p>	<p>990</p>
<p>Grilled Octopus Kamado Grilled Octopus in Anticucho Sauce accompanied by Wood Roasted Red Pepper Causa, Chimichurri and Red Chili Huancaína.</p>	<p>700</p>
<p>Lamb Shank Seco New Zealand Lamb Shank stewed in Beer and Cilantro Sauce with Braised White Beans and Steamed Jasmine Rice. Served with Fresh Red Onion Salsa Criolla.</p>	<p>700</p>
<p>🌱 Arroz Con Mariscos Khun Rohit's Favourite Dish. Criollo Paella Rice in Red Chili Aderezo, White Wine and Yellow Chili. Topped with Fresh River Prawn, Squid and Mussels. Served with Fresh Salsa Criolla.</p>	<p>650</p>
<p>Arroz Con Pato Organic Farm-Raised Muscovy Confit Duck Leg with Mom's Classic Cilantro Rice, Creamy Huancaína Sauce, Red Onion and Chili Salsa Criolla.</p>	<p>500</p>

DISCOVER PERU SET MENU

990

Octopus Tiradito OR Causa Limeña Cebiche
 Cebiche Above Eleven OR Anticucho Beef Heart
 Arroz Mariscos OR Lamb Shank Seco
 Tres Leches OR Volcan Chocolate





DESSERTS

Peruvian Alfajor Biscuit Sablé filled with Dulce de Leche.	◀	200
Tres Leches Vanilla Genoise Soaked in Three Milks Topped with Whipping Cream.	◀	200
Basque Burnt Cheesecake Cream Cheese, Cream and Vanilla.	◀	200
Volcán de Chocolate Chocolate Fondant Served with Chocolate Sauce and Vanilla Ice Cream.	◀	200
Creme Caramel Caramel Custard Served with A Layer of Caramel Sauce.	◀	150



COFFEE & TEA

Irish Coffee	◀	350	Americano	◀	120
Latte	◀	130	Espresso	◀	110
Cappuccino	◀	130	Hot tea	◀	100

