Starters

Couvert: Totopos chips with Guacamole Nikkei (per person) 3.50

Missoshiro Nikkei Our Miso soup 5.00

Edamame Green soybeans still within the pod 6.90

Cevichito chips Marinated white fish in yellow pepper on chips (4 units) 11.90

Salmon Tataki Sealed with passion fruit sauce 13.90

Tuna Tataki Sealed with passion fruit sauce 17.90

Hot Quinoa Roll Salmon, avocado, cream cheese and truffles (6 units) 14.90

Octopus wok with olives Sautéed in the wok with a special sauce from Peruvian olives 15.90

Oriental Taco with Salmon Crunchy taco with oriental salmon tartare (2 units.) 15.90

Bao Soft Shell Crab asian bread with soft shell crab tempura and citric sauce 13.90

Gyosas Homemade ravioli with yellow aji sauce (4 units) 10.90

Maguro foie gras Tuna with foie gras marinated in Amaretto (4 units) 25.90

Suggested Nikkei drink: Pisco Sour

Originals

Nikkei Tiger & Dragon Tiger prawn, peruvian spices and tuffle. 24.90

Uramaki New Roll salmon, avocado, cream cheese, truffled huancayna and teriyaki. 8.90

Uramaki Unagi shrimp tempura, avocado and eel with kabayaki sauce 8.90

King&Shell Crab soft shell crab tempura with crab meat 10.90

Acevichado Uramaki Avocado, shrimp tempura and tuna (4 units) 8.50

Nazca Uramaki Avocado, shrimp, salmon and cream cheese (4 units) 8.50

Ebi Spice Shrimp tempura with a slightly spicy sauce, "mixed greens" and avocado 24.90

Niguiris (Freestyle) 3 doubles that result in 6 special units from the Chef 18.90

Ceviches Trio A tasting of our ceviches 28.90

Causitas Trio A tasting of the traditional Peruvian Causa (6 units) 13.90

Salmon Tartare Seasoned with Peruvian yellow aji and truffles 16.90

Tuna Tartare Seasoned with our Yuzu sauce and crunchy guinoa 19.90

Toro Sashimi (6 units.) (subject to availability) 24.90

Omakase - The best options of the Chef in just one dish

Nikkei 1 - The Chef's freestyle - A tasting of 15 pieces 37.90

Nikkei 2 - The Chef's freestyle – A tasting of 30 pieces 69.90

Combined Gunkans 6 of the Chef's special units in doubles 19.90

Uramaki Roll Box 3 varieties of Rolls chosen by the Chef (12 units) 22.90

Nikkei Inspiration

Traditional Ceviche A mixture of shellfish, whitefish, tiger milk, chulpi corn and sweet potatoes 17.90

Andean Ceviche Salmon, mango, purple onion, citrus sauce and Amaretto gelatine 17.90

Yellow Aji Ceviche Assorted shellfish, whitefish, and yellow aji sauce 17.90

Nikkei Ceviche Tuna, smoked sausage with shiso 18.90

TIRADITO – 8 thin slices of fresh fish marinated in the Chef's sauces

Limeno Tiradito Whitefish, yellow aji, coriander and crunchy quinoa 12.90

Salmon Quinoa Passion Tiradito Salmon, passion fruit and crunchy quinoa 12.90

Palteadito Tiradito Whitefish, Peruvian chalaquito, avocado and tiger milk 12.90

Maguro Yuzo Tiradito Tuna, yuzo sauce, sunomono crust 14.90

Scallop truffle Tiradito Scallops marinated in aji sauce 21.90

CAUSITAS - 4 pieces of native potato dumplings, seasoned with our Peruvian sauce

Spicy Salmon Causitas 10.50

Olive Octopus Causitas 10.50

Pickled Crab Causitas 10.50

Acevichado Tuna Causitas 10.50

Peruvian Inspiration - Special Hot Dishes

Nikkei duck with caramelized onion and mashed potatoes 24.90

BBQ Ribs Grilled ribs with barbecue Nikkei sauce 24.90

Udom Huancayna Japanese pasta with huancayna sauce and anticuchero shrimp 21.90

Nikkei Sushi

NIGUIRI SUSHI (2 units)

Niguiri Yuzu Salmon Salmon with Japanese Yuzu citrus gelatine 6.50

Niguiri Foie Gras Tuna 10.90

Niguiri Shiromi truffle White fish with Japanese truffles 8.90

Niguiri Hotate Batayaki Scallops with Japanese butter 11.90

Niguiri Toro Tuna belly with a touch of ginger 10.90

Niguiri Unagi Eel with kabayaki sauce 9.90

GUNKAN SUSHI (2 units)

Gunkan Quail Egg Truffled quail egg 8.90

Gunkan Foie Gras 10.90

Gunkan Carretillero breaded white fish with a slightly spicy salad topping 7.90

Gunkan ceviche 7.90

URAMAKI ROLL (4 units)

Uramaki Inka Maki Salmon, cream cheese, avocado and crunchy quinoa 7.50

Uramaki Summer Shrimp tempura, cream cheese, avocado and teriyaki sauce 7.50

Uramaki Spicy Crunchy Avocado, crab, batayaki shrimp and quinoa 8.50

Uramaki Tako Maki Lettuce, avocado, tempura shrimp and wok octopus 7.50

Uramaki Spicy Tuna Spicy tuna, asparagus and avocado 8.90

Uramaki California Fresh salmon, cucumber and avocado 7.50

TEMAKI HAND ROLL (1 unit)

Temaki Tiger Avocado, shrimp tempura and our sauce 7.90

Temaki Crunchy Crunchy quinoa, avocado, shrimp and crab 7.90

Tuna Temaki Fresh and traditional 6.90

Salmon Temaki Fresh and traditional 6.90

Temaki Toro Tuna belly 10.90

Japanese Inspiration

Sashimi Takê 6 assorted sashimi cuts 15.90

Sashimi Matzu 12 assorted fish cuts 22.90

Sashimi Nizu Ni 22 assorted fish cuts 36.90

SASHIMI (6 Units) NIGUIRI (2 Units)

Salmon Sashimi 10.90 Salmon Niguiri 5.00

Tuna Sashimi 17.90 Tuna Niguiri 6.90

Octopus Sashimi 10.90 Octopus Niguiri 5.00

Scallops Sashimi 18.90 Shrimp Niguiri 5.50

Fish of the day Sashimi 15.90 Scallops Niguiri 12.90

Fish of the day Niguiri 6.90

HOSSOMAKI (8 Units)

Tuna Tekkamaki 9.50

Salmon Shakemaki 8.50

Cucumber Kappamaki 6.50

Desserts to share

Churros with caramel and chocolate sauce 14.50

Lucuma Cheese Cake - typical Andean fruit 10.90

Prices in euros, include VAT at the rate of 13%