

# NIKKEI BAR 日経バー

## CEVICHE

WASABI <i>Scallops, white fish, citrus wasabi sauce.</i>	24
OSK <i>Tuna, crispy quinoa, kyuri, rocoto yuzu sauce.</i>	26
CLÁSICO <i>Catch of the day, leche de tigre Osk, Andean corn.</i>	25

## TIRADITO

TUNA TATAKI <i>Seared tuna, aji amarillo sauce, chirimoya, chalaquita.</i>	24
PERÚ <i>White fish, smoked rocoto chilli sauce, crunchy sweet potato.</i>	23
CARPASSION <i>Salmon, passion fruit honey, watercress, crispy strips.</i>	25

## MAKIMONO

CRISPY QUINOA <i>Shrimp tempura, crab, quinoa, batayaki sauce.</i>	17
VEGGIE TRUFFLE <i>Smoked mushrooms, crispy sweet potato, citrus soy.</i>	14
TUNA TARTARE <i>Aromatic herbs, avocado, masago, spicy mayo.</i>	18
NORI FURAI <i>Salmon, shrimp, avocado, crispy nori, Nikkei teriyaki.</i>	16
LIME SALMON <i>Crispy Shrimp, cream cheese, salmon slices and lime</i>	18
NIKKEI <i>Avocado, shrimp furai, white fish, ceviche sauce, Osk furikake.</i>	18



NIKKEI BAR OMAKASE  
*Sashimi, ceviche, tiraditos and sushi tasting sampler.*

145  
240

## NIGIRIS

INCA <i>Cured tuna, aji amarillo, chalaquita, black quinoa.</i>	14
TUNA FOIE <i>Seared foie gras, Nikkei teriyaki, Maldon salt.</i>	18
EBI MENTAICO <i>Shrimp gratin, roasted rocoto, sake, tobiko.</i>	14
HOTATE TRUFFLE <i>Torched scallops, truffle butter, lime.</i>	16
HAMACHI SPICY <i>Peruvian chilli ra-yu, roasted almonds, scallion, lime.</i>	14
KATSU <i>Salmon belly, lemon zest, white truffle oil.</i>	15
VEGGIE BRASA <i>Itamae's daily vegetable choice</i>	11

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# PERUVIAN IZAKAYA 日経バー

## ZENSAI

CHIRASHI CAUSA <i>Yellow potato, tuna tataki, crab salad, salmon roe, ceviche sauce.</i>	24
CRISPY RICE <i>Tuna tartare, rocoto emulsion, scallions, truffle.</i>	26
NIKKEI SALAD <i>Quinoa, seaweed, mustard greens, crispy edamame, tangy sesame dressing.</i>	14
NIKU TARTAR <i>Prime beef, miso cured foie, panca-yakiniku sauce, nori crackers.</i>	32
SOFT SHELL CRAB JALEA <i>Rocoto sesame aioli, red onion, leche de tigre, nori.</i>	23
MARISCOS AL FUEGO <i>Sautéed seafood, togarashi-butter, ginger, lime.</i>	23
TUMBO SHRIMP <i>Crispy shrimp, curuba sauce, scallion, cilantro.</i>	22
INCA GYOZA <i>Duck confit, caramelized onions, shiitake, ají amarillo sauce.</i>	26
PONZU VEGGIES <i>Charred vegetables, katsuobushi, rocoto relish, ponzu sauce.</i>	18
TAKO ANTICUCHO <i>Chargrilled octopus, chimichurri Nippon, lime.</i>	24

## TOKUSEN

UMI MESHU <i>Seafood rice skillet, charred avocado, wasabi chalaquita.</i>	42
PAICHE / KING CRAB MISOYAKI <i>Amazonian fish or king crab leg, miso-coconut butter, lime zest, togarashi.</i>	36/MKT
SHIROMI BRASA <i>Grilled white fish, Peruvian chilli ra-yu, crispy garlic, roasted almonds.</i>	46
OSAKA STEAK <i>24 oz. Bone-in ribeye, truffle uchucuta, Nikkei teriyaki, smoked salt.</i>	120
SHIROMI PACAMOTO <i>Steamed white fish, coconut-panca sauce, cilantro, banana leaf.</i>	34
NIKU <i>American wagyu / Japanese Wagyu A5, skirt steak over hot stone, tare, yuzu.</i>	40/90
PATO MOCHERO <i>Crispy moulard duck leg, wok rice, shiitake, smoked pork, curuba honey.</i>	35
PISCO RIBS <i>Baby back, citrus pisco glaze, coriander, cacao nibs.</i>	32
ASADO GYUDON <i>16 oz. Bone-in short rib, pachamanquero rice, sweet potato, pickled shallot.</i>	48

## SEIKA *Dessert*

SUSPIRO NIKKEI <i>Lemongrass manjar, soursop ice cream, Peruvian chocolate soil.</i>	16
MOCHI OSK <i>Filled with matcha tea, passion fruit and Illanka chocolate ice cream.</i>	12
YUKI SOUR <i>Yuzu cheesecake foam, floral-citrus granite, Andean puff cereals.</i>	16
MISO TOFFE CRUMBLE <i>Roasted quince, sesame seeds amelcochado, lucuma ice cream, miso butterscotch.</i>	14
LIMA KAKIGORI <i>Yuzu-green tea shaved ice, mango sorbet, golden berry jam, kiwi, tapioca al pisco.</i>	14
CACAO MATCHA <i>Illanka chocolate molten cake, cacao sablée, green tea ice cream.</i>	16