

NIKKEI BRUNCH



NIKKEI SEAFOOD TAWĀ <i>Oysters, stone crab, lobster, sea urchin shots, ceviche, causa and Nikkei sauces.</i>	MKT
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NIKKEI SALAD <i>Quinoa, seaweed, mix lettuce, roasted almond ra-yu, tangy sesame dressing.</i>	14
SMOKED ROCOTO <i>Tuna, avocado mayo, cilantro, pickled radish.</i>	16
MARISCOS AL FUEGO <i>Sautéed seafood, togarashi - butter, ginger, lime.</i>	23
AVOCADO BRASA <i>Charred avocado, poached eggs, aji amarillo hollandaise, multigrain bread toast.</i>	18
COCO MATCHA <i>Coconut fresh toast, yuzu custard, miso toffee, matcha corn flake crumble.</i>	16
CHICHARRÓN BAO SETO (4PCS) <i>Crispy pork belly, shiso chalaquita salad, rocoto sauce, homemade bao.</i>	26
WAGYU BURGER (2 SLIDERS) <i>Foie gras crust, truffled aji amarillo emulsion, crispy Peruvian potato.</i>	44
SHIROMI BRASA <i>Grilled white fish, Peruvian chilli ra-yu, crispy garlic, roasted almonds.</i>	46
PATO MOCHERO <i>Crispy moulard duck leg, wok rice, shiitake, smoked pork, curuba honey.</i>	35
UNAGI DONBURI <i>Stir fried rice, shishito pepper, pickled red onion, smoked eel, onsen egg.</i>	28
NIKU KABAYAKI <i>American Wagyu / Japanese Wagyu A5, skirt steak over hot stone, tare, yuzu.</i>	40 / 90

NIKKEI BAR

CEVICHE SAMPLER <i>Choose three of our varieties.</i>	48
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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
PERU <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>	15
LIME SALMON <i>Crispy Shrimp, cream cheese, salmon slices and lime.</i>	16
NIKKEI <i>Avocado, shrimp furai, white fish, ceviche sauce, Osk furikake.</i>	18

NIKKEI BAR OMAKASE <i>Ceviche, sashimi, sushi, tiradito and hosomaki tasting.</i>	Special 145 Premium 240
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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 scallop, 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
NIKU <i>Torched Japanese A5 Wagyu beef, tare foie, lime, maldon salt.</i>	32

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

SEIKA	
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 TOFFEE CRUMBLE <i>Roasted quince, sesame seed 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, greentea ice cream.</i>	16

ALL YOU CAN DRINK

ENJOY A WIDE VARIETY OF BEVERAGES WITH YOUR BRUNCH	65
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SAPPORO DRAFT BEER	
FIREBALL YOKO (OSAKA'S BLOODY MARY)	
SANGRIA WHITE, RED OR SAKE	
MIMOSA, BELLINI	
CHARLES LAFITEBRUT, TORRESELA PROSSECCO	
HAKUTZURU PLUM WINE	
CHAMPS DE PROVENCE ROSE	
INTIPALKA SAUVIGNON BLANC	
MORGAN TWELVE CLONES PINOT NOIR	

A LA CARTE	
POMERY APENAGE CHAMPAGNE BTL	99
SOTO JUNMAI DAI GINJO SAKE 300 ML	65
DASSAI 45 NIGORI 720ML	130

