



CEVICHE SAMPLER

All three varieties.

48

CEVICHES

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

TIRADITO

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

MAKIMONO

CRISPY QUINOA	17
<i>Shrimp tempura, crab, quinoa, batayaki sauce.</i>	
VEGGIE TRUFFLE	14
<i>Smoked mushrooms, crispy sweet potato, citrus soy.</i>	
TUNA TARTARE	18
<i>Aromatic herbs, avocado, masago, spicy mayo.</i>	
NORI FURAI	15
<i>Salmon, shrimp, avocado, crispy nori, Nikkei teriyaki.</i>	
LIME SALMON	16
<i>Crispy Shrimp, cream cheese, salmon slices and lime.</i>	
NIKKEI	18
<i>Avocado, shrimp furai, white fish, ceviche sauce, Osk furikake.</i>	



NIKKEI BAR OMAKASE

Sashimi, ceviche, tiraditos and sushi tasting sampler.

Special Premium

145

240

NIGIRIS

INCA	14
<i>Cured tuna, aji amarillo, chalaquita, black quinoa.</i>	
TUNA FOIE	18
<i>Seared foie gras, Nikkei teriyaki, Maldon salt.</i>	
EBI MENTAICO	14
<i>Shrimp gratin, roasted rocoto, sake, tobiko.</i>	
HOTATE TRUFFLE	16
<i>Torched scallop, truffle butter, lime.</i>	
HAMACHI SPICY	14
<i>Peruvian chilli ra - yu, roasted almonds, scallion, lime.</i>	
KATSU	15
<i>Salmon belly, lemon zest, white truffle oil.</i>	
VEGGIE BRASA	11
<i>Itamae's daily vegetable choice.</i>	
NIKU	32
<i>Torched Japanese A5 Wagyu beef, tare foie, lime, molden salt.</i>	

* 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 ペルー居酒屋

ZENSAI

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

TOKUSEN

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

SEİKA 製菓

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

*An 18% service charge is added to your bill.

Parties of 6 or more, a 20% service charge will be added.