

NIKKEI BAR 日経バー



CEVICHE SAMPLER
Choice of three.

CEVICHE

KIIRO*

White fish, shrimp, aji amarillo leche de tigre, avocado, smoked corn.

WASABI*

Hokkaido scallops, white fish, leche de tigre, furikake.

OSK*

Tuna, crispy quinoa, kyuri, yuzu ponzu sauce.

CLASICO*

Catch of the day, key lime, cilantro, red onion, sweet potato.

TIRADITOS

HOTATE NISSEI*

Hokkaido scallops, truffled aji amarillo emulsion, sepia crackers.

ROCOTO USUZUKURI*

Catch of the day, crispy octopus, rocoto emulsion, avocado.

TUNA TATAKI*

Seared tuna, aji amarillo, guanabana, chalaquita.

PERU*

Hamachi, uchucuta, pickled onion, sweet potato, leche de tigre.

CARPASSION*

Salmon, passion fruit honey, watercress, crispy strips.



FRESH SHUCKED OYSTER BAR
Served with our signature
Nikkei sauces. Ask your server
about seasonal variety. 1/2 DZ
DZ

OSK STYLE NIGIRIS

INCA*

Cured tuna, aji amarillo, chalaquita, black quinoa.

HAMACHI BRASA*

Peruvian chilli ra-yu, roasted almonds, scallion, lime.

KATSU*

Salmon belly, lemon zest, white truffle oil.

HOTATE TRUFFLE*

Hokkaido scallop, truffle butter, lime.

EBI / LOBSTER MENTAICO

Shrimp or Maine lobster, rocoto miso gratin, Grana Padano.

TUNA FOIE*

Seared foie gras, tare, Maldon salt.

MISO LOBSTER

Foie gras, togarashi butter, Nikkei tare.

PISCO BUTA

Braised pork jowl, pisco, ginger, shoyu.

VEGGIE BRASA

Itamae's daily vegetable choice.

NIKU

Japanese A5 Wagyu beef, tare foie sauce, Maldon salt.

MAKIMONO

ANTIQU

A5 Wagyu beef, crispy shrimp, avocado, yuzu panca sauce.

CRISPY QUINUA

Shrimp, crab, quinoa, batayaki sauce.

VEGGIE TRUFFLE

Smoked mushrooms, sweet potato, citrus soy.

TUNA TARTARE*

Spicy mayo, cilantro, avocado, scallion, tobiko.

NORI FURAI*

Salmon, avocado, crispy nori, tare criollo.

LIME SALMON*

Crispy shrimp, cream cheese, salmon slices and lime.

NIKKEI*

Avocado, shrimp furai, white fish, acevichada sauce, Osk furikake.



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

Special
Premium

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



SASHIMI PLATTER
*Featuring fresh
seasonal premium cuts.*

Premium 18 cuts

PERUVIAN IZAKAYA ペルー居酒屋

HIYASHI ZENSAI

NIKKEI SALAD

*Quinoa, seaweed, kyuri, mix lettuce,
almond ra-yu, sesame dressing.*

CRISPY RICE*

*Tuna tartare, rocoto emulsion,
scallion, truffle.*

CHIRASHI CAUSA*

*Yellow potato, tuna tataki,
crab salad, ikura, acevichada sauce.*

KANI TACO

*Snow crab, truffled aji amarillo emulsion,
tobiko, crispy nori.*

TORO TARTARE*

*Bluefin tuna belly, black garlic soy,
quail egg, Ossetra caviar, gold.*

NIKU TARTARE*

*Prime beef, miso cured foie,
panca-yakiniku sauce, nori crackers.*

YAKI ZENSAI

BLACK COD KOROKKE

*Crispy phyllo strips, miso-rocoto honey,
sour Maras salt.*

PONZU VEGGIES

*Charred vegetables, katsuobushi,
rocoto oroshi, ponzu sauce.*

TUMBO SHRIMP

*Crispy shrimp, sweet citrus sauce,
scallion, cilantro.*

HOTATE PARMA

*Hokkaido scallops, aji panca curry,
Grana Padano, lime.*

MARISCOS AL FUEGO

*Sautéed seafood, togarashi-butter,
ginger, lime.*

TAKO ANTICUCHO

*Chargrilled octopus, chimichurri Nippon,
lime.*

INCA GYOZA

*Duck confit, caramelized onions,
shiitake, aji amarillo sauce.*

TOKUSEN

SEABASS / LOBSTER MISOYAKI

*Chilean seabass or Maine lobster,
miso-coconut butter, lime zest, togarashi.*

BLACK COD CRIOLLO

*Aji amarillo sauce, escabeche pearl onions,
sweet soy glaze.*

SHIROMI BRASA

*Grilled white fish, Peruvian chilli ra-yu,
crispy garlic, roasted almonds.*

UMI MESHI

*Seafood rice skillet, charred avocado,
wasabi chalaquita.*

PATO MOCHERO

*Crispy moulard duck leg, wok rice, shiitake,
smoked pork, lulo passion honey.*

PISCO RIBS

*Baby back, citrus pisco glaze,
coriander, cacao nibs.*

WAGYU CHAHAN

*A5 Japanese beef, onsen egg, foie gras sauce,
wok rice, furikake.*

NIKU KABAYAKI*

*American Wagyu / Japanese Wagyu A5,
steak over hot stone, tare, yuzu.*

ASADO GYŪDON

*16 oz. Bone-in short rib, pachamanquero
rice, sweet potato, pickled shallot.*

OSAKA STEAK

*24 oz. Bone-in ribeye, truffle uchucuta,
tare criollo, smoked salt.*



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

SEIKA 製菓

SUSPIRO NIKKEI

*Lemongrass manjar, soursop ice cream,
Peruvian chocolate soil.*

MOCHI OSK

*Filled with matcha tea, passion fruit
and Illanka chocolate ice cream.*

YUKI SOUR

*Yuzu cheesecake foam, floral-citrus granite,
Andean puff cereals.*

MISO TOFFEE CRUMBLE

*Caramelized apple, almond meringue, lucuma
ice cream, miso butterscotch.*

LIMA KAKIGORI

*Yuzu-green tea shaved ice, mango sorbet,
golden berry jam, kiwi, tapioca al pisco.*

CACAO MATCHA

*Illanka chocolate molten cake, caco sablée,
green tea ice cream.*

**An 20% service charge is added to your bill.
Parties of 12 or more, a 22% service charge
will be added.*

