FROM SEA TO LAND

WHEN THE SAKURA MARU TRAVELLED FROM JAPAN AND LANDED ON THE SHORES OF PERU IN 1899 IT TOOK MORE THAN 800 PEOPLE WITH IT. EVERY PASSENGER CARRIED WITH THEM THE RECIPES OF THEIR FAVOURITE DISHES FROM HOME, AND WHEN THEY’D FINISHED WORKING THE SUGAR PLANTATIONS, THEY SET TO BRING THEM TO LIFE ONCE AGAIN, USING LOCALLY SOURCED INGREDIENTS.

THE JAPANESE AND PERUVIANS HAD A LOVE OF FRESH FISH IN COMMON, AND IT WAS THIS THAT WOULD BECOME THE FOUNDATION OF NIKKEI CUISINE. JUST AS THE JAPANESE TRAVERSED THE SEA TO WORK ON THE LAND, SO TOO WOULD THEIR FOOD BE INSPIRED BY THE WATER AND MARRIED TO INGREDIENTS GROWN IN PERUVIAN EARTH.

SNACKS

CRISPY MOTE CORN 85
PATA CONES 85
AJI AMARILLO MAYO 3.9
GRILLED PADRON PEPPERS LEMON SALT 98
QUINOA KOROKKE AVOCADO, SALSA VERDE 3.5,9 98
CHIFLES CHIPS 85
YUCA FRIES SHICHIMI TOGARASHI 3.9,12 85
KATAIF SHRIMP ROCOTO CHILLI MAYO AND LIME 2.3,5,9 199

RAW

SALMON TATAKI JALAPENO, CHILI PAPAYA 4 199
CURED TUNA TIRADITO TOSAZU DRESSING, SEAWEED 3.4,5,9,13 179
SEA BREAM CEVICHE DASHI, RED CHILI TIGER’S MILK 1,4 209

PLATES

TEMPURA OF WILD CAUGHT RED SHRIMPS ROCOTO-MAYO 2,3,5,9 225
SALMON, ROCOTO-TERIYAKI HIJIKI SEAWEED 4.5,12,13 225
SCALLOPS AND MUSSEL SUADO YUCA, WAKAME 4.5,8,13 225
QUINOA SALAD MANGO, AVOCADO, PONZU 5,12,13 179
CHICKEN TONKATSU GOMA AIOLI 3,5,9,12,13 199

GRILL

PLUMA IBERICO PORK CHIMICHURRI, GREEN BEANS 12 270
BEEF STRIPLOIN ANTICUCHERA, BOK CHOY 12 245
POUSSIN YUZU KOSHO, TAMARI 5,13 225

DESSERT

ARROZ CON LECHE GREEN APPLE SORBET 3.5,7,14 105
KIWI SORBET COCONUT, LIME, TAPIoca 3,10 85
BANANA YUZU ICE CREAM MERINGUE, COCONUT GRANOLA 3.5,7,10 125

OMAKASE

A CULINARY JOURNEY THROUGH OUR BEST MENU ITEMS CURATED BY OUR EXECUTIVE CHEF THAT HE CHANGES DAILY

4 SERVINGS

675 SEK

QUESTIONS? - PLEASE ASK US!