FROM SEA TO LAND

When the Sakura Maru travelled from Japan and landed on the shores of Peru in 1899 it took more than 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.

Traditional sushi and sashimi dishes were adapted and enhanced by Peruvian ingredients grown in the rich soil: corn, potatoes, lime and chilli brought new, earthy flavours and sweetness that complemented the fresh and clean fish & rice.
SNACKS

Chulpi Corn (V, Vg) 15
Roasted peruvian maize, tossed with a tangy yuzu salt

Padron Peppers (S, V, Vg) 50
Char grilled, brushed with den miso

Edamame (S, S, V, Vg) 40
Yuzu koshu

Chilies & Purple Potato Chips (S, V, Vg) 40
Crispy fried plantain chips, sea salt, shichimi togarashi powder

NORI TACOS

Tuna Ceviche* (S, S, S) 90
Seaweed taco shells, leche de tigre, latino sauce

Salmon Kizami* (S, S, S) 70
Kizami wasabi, leche de tigre, crispy black quinoa

Mango & Fuji Apple (S, S, V) 62
Crispy seaweed taco shells, kagayaki sushi rice, sweet mangoes and apple, furikake

Chicken Karaage (S, S) 65
Tempura fried chicken cubes taco shells, ginger teriyaki sauce, hajikami

SMALL

Quinoa Korokke (D, S, S) 55
Croquettes of quinoa, served with Andean Sauce and truffle mayo

Chicken Tonkatsu (D, S, S) 58
Breaded chicken breast sliced, miso based tonkatsu sauce

Nobashi Katayfi Shrimps (S) 85
Kunafa rolled baked shrimps, with a medium-spiced rocoto chili mayo

Lamb Chops (S) 185
Den miso marinade, sweet potato puree, pickled vegetables.

ANTICUCHOS

Pulpo (S, S, S) 165
Tender octopus tentacles chargrilled, brushed with anticuchero marinade, botija olive sauce, choclo

Beef Tenderloin (S, S) 170
Smoked wagyu beef tenderloin morsels, anticuchero marinade, chimichurri, fried yuca

Lamb Tenderloin (S) 165
Den miso marinade, pickled vegetables, marlin sauce

Kimchi Chicken (S, S) 75
Kimchi spice marinated chicken thighs chargrilled, fresh daikon salad

Miso Aubergine (S, V, Vg) 65
Japanese eggplant marinated in chili miso sauce charcoal smoked, black hijiki

RAW

Salmon Tataki* (S, S, S) 65
Fresh slices of salmon, dressed with a jalapeno sauce, topped with chalakita tropical

Tuna Tiradito* (S, S, S) 135
Tuna slices with truffle yuzu sauce, chalakita oriental, seaweed salad

Sea Bass Ceviche* (S, S) 68
Fresh cubes of seabass, leche de tigre, sweet potato puree, chulpi corn

DESSERT

Arroz con Leche (D) 38
Green apple sorbet

Coconut Tapioca (D) 38
Kiwi sorbet, passion fruit, matcha dusted meringue

Yuzu Meringue (D) 40
Banana ice cream, coconut granola

Ice cream (D) 20
Chocolate, vanilla, strawberry

All prices are in UAE Dirhams and include 5% VAT, 10% service charge, 7% municipality fee.


*Contains raw fish/ raw eggs consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness and are marked with a star.