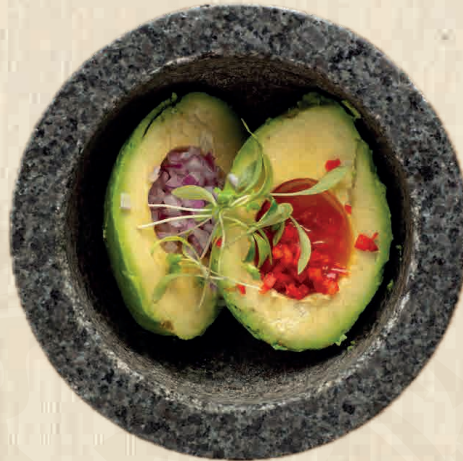


# APPETISER



**OYSTERS 3 £12 OR 6 £24**

With Aji Amarillo,  
mango tiger milk and ponzu



**GUACAMOLE £7**

Served with corn tortillas  
and prawn crackers



**BEEF CROQUETTES £7**

Beef velouté, miso, ginger  
and beef served with rocoto  
sauce



**TUNA ON CRISPY RICE £8**

Yellowfin tuna, spicy sauce,  
spring onion



**SPICY CHICKEN KARAAGE £7**

Deep-fried crispy chicken,  
tamarind glaze and sesame seeds



**SPICY EDAMAME BEANS £5.5**



**SALTED EDAMAME BEANS £5**



**PADRON PEPPERS £7**





**SQUID TEMPURA £8**  
Jalapeno dressing



**VEGETABLE TEMPURA £7.5**  
Seasonal mix veg with ponzo dressing

## TACOS

3 PIECES



**SALMON £7**  
Salmon, mango, avocado, cancha  
and poke dressing



**TUNA £7**  
Tuna, onion, ginger, coriander,  
soy and sesame seeds



**AVOCADO (VE) £6**  
Avocado, aji amarillo, lime, coriander and onion



**TRIO OF TACOS £7**  
Salmon taco, tuna taco and avocado taco



# CEVICHE

## CEVICHE SELECTION:

Trio Ceviche: Lubina Clasica, Nikkei, Salmon £23

Mistura: All six kinds of ceviche £45



### SALMON £9

Coconut tiger's milk, jalapeno, apple, ikura, shiso oil



### MIXTO £9

With sea bass, mussels, coriander, lime juice cancha



### MUSHROOM (VE) £8

Grilled oyster mushroom, cep mushroom tiger milk, corn, wasabi



### NIKKEI £9.5

Yellowfin tuna, nori, nikkei tiger's milk, nori, spring onion



### HAMACHI £9.5

Yellowtail fish, pomegranate-rhubarb tiger's milk, fennel, avocado puree



### LUBINA CLASICA £9

Sea bass, plantain chips, choclo, sweet potato, red onion

# IRADITOS



## HAMACHI £11

Yellowtail fish, ponzu, grapes, shiso oil



## MADAI £10.50

Japanese red sea bream, yuzu dressing, lemon zest, bottara, basil cress



## BEEF TATAKI £10

Grilled rare beef, spring onion, truffle paste and ponzu



## TUNA TATAKI £10

Ginger and garlic paste, sesame, bonito dressing



# ROBATA

2 PIECES



## LAMB £8

Toban Djan,  
lime wedge, coriander



## SALMON £7

Mango and amarillo  
sauce, lime wedge,  
chives



## CHICKEN £7

Marinated with  
teriyaki sauce



## AUBERGINE (VE) £6.5

Grilled aubergine  
served with miso, chives

# BAO BUNS

2 PIECES



## BEEF £8

Slow-cooked beef shin with teriyaki sauce,  
onion, coriander, basil, mint and aji rocoto cream

## CHICKEN £7

Crispy chicken, mango  
and amarillo sauce, Asian pickles





# SASHIMI SELECTION

CHEF'S SELECTION: 2 VARIETIES

6 Pieces

£15

CHEF'S SELECTION: 3 VARIETIES

9 Pieces

£23



# NIGIRI SELECTION



CHEF'S SELECTION: 3 VARIETIES £20

6 Pieces



CHEF'S SELECTION: 5 VARIETIES £33

10 Pieces



# SUSHI PLATTER



## SALMON PLATTER £35

Salmon and avocado uramaki, salmon maki, three pieces of salmon nigiri, three slices of sashimi, one temaki, one gunkan

## AYLLU PLATTER £60

Spicy tuna roll, soft shell crab furomaki, tuna maki, three pieces of bluefin akami nigiri, three pieces of madai nigiri, three slices of bluefin sashimi



## NIKKEI PLATTER £45

Dr Watson roll, hamachi maki, three pieces of hamachi nigiri, three slices of hamachi sashimi, one temaki, one gunkan





# SASHIMI

3 PIECES



**SAKE £8**  
Salmon



**HAMACHI £9**  
Yellowtail



**AKAMI £9**  
Tuna



**CHU-TORO £12**  
Medium fatty tuna



**MADAI £9**  
Japanese Red Sea bream



**KIHADA-MAGURO £9**  
Yellowfin tuna



**SUZUKI £8.5**  
Sea bass



# NIGIRI

2 PIECES



**SAKE £7**

Salmon with salmon roe



**HAMACHI £8**

Yellowtail with yuzu miso



**AKAMI £8**

Lean bluefin tuna with caviar



**CHU-TORO £11**

Medium fatty bluefin tuna with truffle caviar



**MADAI £9**

Japanese Red Sea bream



**KIHADA-MAGURO £9**

Yellowfin tuna



**SUZUKI £8.5**

Sea bass



# URAMAKI



**RAINBOW ROLL £12**

Tuna, salmon, sea bass and  
avocado



**SOFT SHELL CRAB FUTOMAKI ROLL £12**

Avocado, orange tobiko, spring onion  
and spicy mayo



**SALMON ROLL £9.5**

Spicy salmon, avocado, spring onion.  
sesame seeds



**FUTOMAKI YASAI ROLL (VE) £9**

Fried sweet potato, mixed vegetables  
and miso sauce





**CALIFORNIA ROLL £10**

Surumi, avocado, tobiko,  
cucumber and shichimi



**DR. WATSON ROLL £12**

Hamachi, avocado, orange-wasabi tobiko,  
crispy tempura, jalapeno dressing



**SPICY TUNA ROLL £10**

Yellowfin tuna, kimchi sauce, aji limo



**DRAGON ROLL £11**

Prawn, avocado, spicy mayo, sriracha



# MEAT | POULTRY



## PERUVIAN BBQ (MP)

Served with farofa and chimichurri

## SHORT BEEF RIB £18

Slow-cooked short rib, served with causa, chicha morada sauce and crispy sweet potato



## LAMB CHOPS £19.5

Gochujang sauce, chives, lime and cancha



### L·OMO SALTADO £16

Diced steak, chunky chips,  
soy sauce, tomatoes,  
onions and rice



### CHAR-GRILLED PICANHA £19

6oz char-grilled picanha, charred leeks  
crispy shallots and hoisin black vinegar glaze



### POLLITO A LA BRASA £16

Char-grilled poussin,  
panca, soy, vinegar and grilled lime





# FISH



DAILY FISH (MP)

## BLACK COD £29

Marinated 48 hours in miso served with bok choy and ginger



## GRILLED HAMACHI £22

Yellowtail fish, buttermilk-wasabi, dill oil, fennel, olives, koshu glaza





### SEA BASS FILLET £18

Pan-fried fish with rocoto sauce, samphire, daikon, chilli salad

### SALMON CAZUELA £17

Grilled salmon, bomba rice, lemongrass, tom-yum paste, smoked ikura



### GRILLED MADAI £20

Japanese red sea bream, aji panca butter, orange skin, sake glaze





# VEGETARIAN

## MUSHROOM SALTADO (VE) £14

Grilled mushrooms, chunky chips, soy sauce, tomatoes, onions and rice



## UDON NOODLES (V) £13

Satay sauce, aubergine, pok-choi and sesame seeds

## QUINOA SALAD (VE) £10

Pickled shallots, mango, citrus, dill, mint, aji amarillo vinaigrette



# SIDES



## YUCAS BRAVAS £6.5

Machego, truffle, rocoto sauce



## TENDERSTEM BROCCOLI (V) £4

With chilli butter



## PERUVIAN CHIPS £5

Spiced herbs, huancaína sauce



## GRILLED CAULIFLOWER £5

Soya butter, togarashi