



SPICY EDAMAME BEANS
£6



SALTED EDAMAME BEANS
£5



OYSTERS 3 £12 | 6 £22
Aji Amarillo, mango tiger milk, ponzu

APPETISERS



SQUID TEMPURA £8
Jalapeno dressing



BEEF CROQUETTES £7
Beef shortribs and chipotle
veloute, rocoto sauce



SPICY CHICKEN KARAAGE £7
Deep-fried crispy chicken,
tamarind glaze and sesame seeds



TUNA ON CRISPY RICE £8
Yellowfin tuna, spicy sauce,
spring onion



GUACAMOLE £7
Served with corn tortillas
and prawn crackers



PRAWN CREOLE £9
Sizzling hot red prawn ceviche, citrus
dashi, samphire, choclo, red onion

TACOS

3 PIECES



SALMON £7

Mango, avocado, cancha, aji dressing



TUNA £7

Soy dressing with onion, ginger, coriander, sesame seeds



AVOCADO (VE) £6

Aji amarillo, lime, coriander togarashi powder



CRAB £9

Avocado, chives, yuzu mayo, tobiko

BAO BUNS

2 PIECES



BEEF £9

Slow-cooked beef shin with teriyaki sauce, criolla salad, and aji rocoto mayo



CHICKEN £8

Crispy chicken, mango, aji amarillo sauce, Asian pickles



AUBERGINE (V) £8

Miso glazed aubergine with sesame seeds and spring onion



PORK £9

Slow-cooked and shredded pork shoulder with chipotle honey, rosemary and chipotle mayo

CEVICHE

TRIO DE CEVICHE:
Lubina Clasica, Nikkei, Mixto £25



LUBINA CLASICA £9

Sea bass, plantain chips, choclo, sweet potato



MIXTO £9

Sea bream, squid, coriander, lime juice, cancha



MUSHROOM (VE) £8

Oyster mushroom, cep mushroom, tiger milk, corn



NIKKEI £10

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

TIRADITO



HAMACHI £11

Yellowtail, ponzu, yuzu, katsu sauce, pickled grapes with daikon and kumquat, shiso oil



TUNA TATAKI £11

Green and red jalapeno dressing, miso, ginger and sweet soy



SALMON TATAKI £10

Seared with hot oil, yuzu soy sauce, chives, sesame



BEEF TATAKI £10

Grilled rare beef, spring onion, truffle paste, ponzu

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

6 Pieces

£20

CHEF'S SELECTION: 5 VARIETIES

10 Pieces

£35



SUSHI PLATTER



SALMON PLATTER £39

Salmon and avocado roll, salmon maki, four pieces of salmon nigiri and sashimi, one temaki, one gunkan

AYLLU PLATTER £60

Spicy tuna roll, soft shell crab futomaki, tuna maki, two pieces of bluefin tuna sashimi and two pieces of madai sashimi.
Two pieces of bluefin tuna nigiri, two pieces of madai nigiri



MIXED PLATTER £49

California roll, california temaki, two slices of salmon, tuna, hamachi sashimi, three types of nigiri - two of each type.



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

NIGIRI

2 PIECES



SAKE £7

Salmon with salmon roe



HAMACHI £8

Yellowtail with yuzu miso



AKAMI £9

Lean bluefin tuna with caviar



CHU-TORO £11

Medium fatty bluefin tuna with truffle caviar



MADAI £8

Japanese red sea bream



KIHADA-MAGURO £8

Yellowfin tuna

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 £10

Spicy salmon, avocado, spring onion.
sesame seeds



FUTOMAKI YASAI ROLL (VE) £9

Fried sweet potato, mixed vegetables
and miso sauce



CALIFORNIA ROLL £11

Surumi, avocado, tobiko, cucumber and shichimi



DR. WATSON ROLL £12

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



SPICY TUNA ROLL £11

Yellowfin tuna, kimchi sauce, aji limo



DRAGON ROLL £12

Prawn, avocado, spicy mayo, sriracha

MEAT | POULTRY



GRILLED A4 WAGYU SIRLOIN, 200 GR £65

SHORT BEEF RIB £18

Slow-cooked short rib, served with aji amarillo causa, chicha morada sauce and sweet potato chips





LAMB CHOPS £20

Gochujang sauce, chives, lime and cancha

LOMO SALTADO £18

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



POLLITO A LA BRASA £17

Char-grilled corn fed poussin,
aji panca, vinegar and grilled lime

FISH

BLACK COD £29

Marinated 48 hours in miso
served with bok choy and ginger



GRILLED HAMACHI £24

Wasabi glazed grilled hamachi, yuzu kosho
butter, ginger oil, kumquat salad





GRILLED SEA BREAM £22

Japanese red seabream,
rocoto butter, asian salad

SALMON CAZUELA £19

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



CALDO DE MARISCOS £18

Spicy sweetcorn and coconut seafood
chowder, red prawns, mussels, squid, sea bass,
yuca and prawn oil

VEGETARIAN

MUSHROOM SALTADO (VE) £16

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



UDON NOODLES (V) £14

Cep mushrooms broth, wild mushrooms, Ajitama eggs, Kimchi, spring onion



QUINOTO (V) £12

Creamy mushroom quinoa, cep dashi, egg yolk, smoked olive oil



SIDES



YUCAS BRAVAS £7

Machego, truffle, rocoto sauce



TENDERSTEM BROCCOLI (V) £7

With chilli butter



PERUVIAN CHIPS £5

Spiced herbs, huancaína sauce



HISPI CABBAGE £6

Confit and chargrilled cabbage, goma dressing, salsa macha