





SPICY EDAMAME BEANS £6 SALTED EDAMAME BEANS £5

S 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







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

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

GUACAMOLE £7 Served with corn tortillas and prawn crackers





SALMON £7 Mango, avocado, cancha, aji dressing



AVOCADO (VE) £6 Aji amarillo, lime, coriander togarashi powder



Soy dressing with onion, ginger, coriander, sesame seeds

CRAB £9 Avocado, chives, yuzu mayo, tobiko

BAO BUNS



BEEF £9 Slow-cooked beef shin with teriyaki sauce, criolla salad, and aji rocoto mayo



AUBERGINE (V) £8 Miso glazed aubergine with sesame seeds and spring onion



CHICKEN £8 Crispy chicken, mango, aji amarillo sauce, Asian pickles



PORK £9 Slow-cooked and shredded pork shoulder with chipotle honey, rosemary and chipotle mayo

CEVICHE

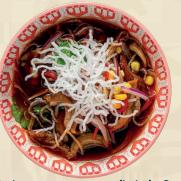
TRIO DE CEVICHE: Lubina Clasica, Nikkei, Mixto £25



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



SALMON TATAKI £10 Seared with hot oil, yuzu soy sauce, chives, sesame



TUNA TATAKI £11

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



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.



3 PIECES



SAKE £8 Salmon



AKAMI £9 Tuna



MADAI £9 Japanese Red Sea bream



HAMACHI £9 Yellowtail



CHU-TORO £12 Medium fatty tuna



KIHADA-MAGURO £9 Yellowfin tuna

NIGIRI

2 PIECES



SAKE £7 Salmon with salmon roe



HAMACHI £8 Yellowtai with yuzu miso



AKAMI £9 Lean blluefin 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 choi 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



PERUVIAN CHIPS £5 Spiced herbs, huancaina sauce



TENDERSTEM BROCCOLI (V) £7 With chilli butter



HISPI CABBAGE £6

Confit and chargrilled cabbage, goma dressing, salsa macha