

APPETIZERS

- INCA GUACAMOLE** £18
Lava stone, corn nachos, plantain crisp
- CRISPY SHRIMP 'MARTINI'** £21
Jalapeno sauce & caviar
- HAMACHI JALAPENÓ** £28
Tosazu, pickled japapeno, kumquat
- SALMON TIRADITO** £28
Yuzu dressing, tosazu jelly, dill
- BEEF TATAKI** £40
Seared wagyu fillet, horseradish, anchovy dressing
- TUNA CARPACCIO** £32
Seasonal veg, chives, nori dressing

MAKI

(6 pieces)

- SALMON AVOCADO** £28
House cured salmon, avo, nori, tobiko
- CRAB CALIFORNIA** £32
White & brown crab, mayo, avo, tobiko
- YASAI MAKI (V, VE)** £24
Yamagobo, cucumber, avo, sesame, wafu dressing

INCA SUSHI SIGNATURE'S

- INCA KANI MAKIZUSHI** £29
Crab, tuna, avo, mango, ponzu, unagi sauce
- TEMPURA SHRIMP DRAGON MAKI** £32
Peruvian mango, avo, pickled chilli, eel sauce
- POKÉ BOWL** £28
Dry aged tuna, hamachi, sea bass, seasoned rice, poke sauce, yuzu kosho mayo
- SUSHI, SASHIMI PLATTER** *(Chef's best choice)*
- PLATTER FOR 2:** £60 **PLATTER FOR 4:** £120

TACOS & TOSTADAS

- TUNA TOSTADA** £28
Guac, truffle ponzu, wasabi tobiko
- SALMON JALAPENO TACOS** £24
Dried miso, crispy leek & truffle
- STICKY BRAISED WAGYU TACOS** £30
Salsa de ajo, coriander & shaved truffle
- CRAB TOSTADA** £26
Brown crab aioli, corn nuts, yuzu tobiko
- ROASTED AUBERGINE TOSTADA** £20
Coriander yogurt, lime, miso, chilli

CRUNCHY

- ROCKSHRIMP TEMPURA** £28
Creamy spicy mayo & yuzu
- FRIED BABY SQUID** £22
Jalapeno dip

£18

£21

£28

£28

£40

£32

£28

£32

£24

£29

£32

£28

£120

£28

£24

£30

£26

£20

£28

£22

NATIVO



KING CRAB

Baked king crab leg, chilli garlic mayo
crispy buckwheat

£110

DOVER SOLE

Seared dover sole, spicy shiso ponzu
caramelised lime

£100

HAMACHI CEVICHE

Aji rocoto leche de tigre, sweet potato,
choclo, corn tortilla
(shared between 2)

£42

CHARRED BEST END LAMB CHOPS

Sweet potato cream, yellow &
red anticucho sauce

£70

CEVICHE PLATTER

All the below is served with Senbei (Rice Cracker)

CEVICHE VERDE

Yellowfin Tuna

CEVICHE CLASSIC

Seabass

CEVICHE AMARILLO

Hamachi,

CHIRASHI SUSHI

Selection of Cured and
Aged Fish,

£100

WAGYU TOMAHAWK BMS 4-5

Apple wood smoked Tomahawk,
Chimichurri,
Chipotle butter Sauce
(shared between 2 people)

£230

NATIVO DRINK

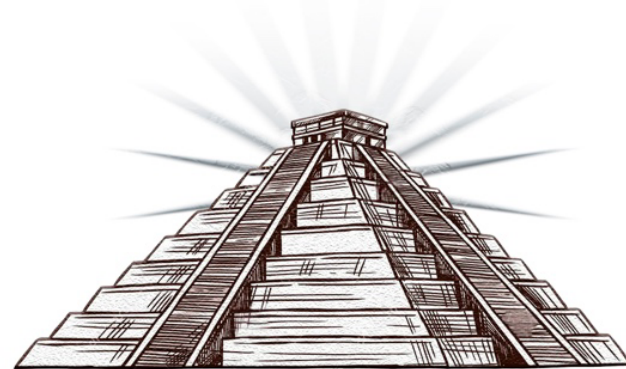
CALIENTE

*Caliente is an original, yet unique
cocktail that will take your senses
to the streets of Jalisco, Mexico.*

*The combination of Tequila
Don Julio 1942 and spices
such as peppers, plums and chilli
pair perfectly with a hearty meat dish*

Don Julio 1942 & Spices

£70



INCA'S GRAND SUSHI PYRAMID

£300

GRILL

- TEA SMOKED LAMB CHOPS** £65
Red and yellow anti-cucho sauces, nasu escabeche
- CORN-FED CHICKEN ANTICUCHO** £20
Anticucho or teriyaki sauce (2pc per order)
- GRILLED PicanhÁ SKEWERS** £25
Anticucho or teriyaki sauce (2pc per order)
- FABLE 'MEATY SHIITAKE MUSHROOM' KUSHI-YAKI ANTICUCHO** £20
Anticucho or teriyaki sauce (2pc per order)
- ROBATAYAKI PERUVIAN POUSSIN** £50
Aji Amarillo, coriander lime sauce, caramelised lime
- MISO GRILLED AUBERGINE (V)** £25
Aji amarillo miso, caramelised walnuts & chipotle creme fraiché
- BRAZILIAN PicanhÁ** £100
Chipotle butter sauce, chimichurri

WAGYU

All served with chipotle butter sauce, chimichurri

- WAGYU FILLET BMS 6-7** £120
- WAGYU RIBEYE BMS 6-7** £170

SEAFOOD

- BLACK COD** £60
Den miso, hijiki, aji amarillo mayo & hajikami
- HOT POT CHILEAN BASS** £65
Spicy coriander rice, charred tomato salsa, champagne butter sauce

ACOMPANHAMENTO

- TRUFFLE CHIPS** £14
Chipotle mayo
- GRILLED TENDERSTEM BROCCOLI** £13
Spicy goma ponzu sauce
- SIMPLE SIDE SALAD** £12
Field greens, avocado & sesame-soy dressing
- SPINACH SALAD - BABY LEAVES** £16
Yuzu dried miso, crispy leeks & shaved parmesan
- ADD FRESHLY GRATED WASABI** £5
- ADD FRESHLY SHAVED TRUFFLE** £9

inca

FOOD