

## STARTERS

- INCA GUACAMOLE** £19  
Peruvian avocado, tajin, corn nuts, red chili, coriander, cancha, crispy nachos.
- NOBASHI PRAWN TEMPURA** £28  
Crispy nobashi prawns, spicy mayo, crispy nori, lime.
- A5 PERUVIAN CAUSA RELLENA** £34  
A5 Wagyu, avocado, yuzu mayo, aji amarillo, quinoa, potatoes.
- DUO OF SKEWERS (CHICKEN & BEEF)** £25  
Corn-fed chicken skewer and filet mignon skewer, teriyaki or spicy
- WAGYU TACOS** £30  
Slow-braised Wagyu, teriyaki glaze, dried chipotle, salsa verde mayo, micro cress.
- BLUEFIN TUNA & CRISPY SHISO** £24  
Crispy shiso leaf, akami and chutoro tuna, spicy mayo, sesame, chives.

## CEVICHE & TIRADITOS

- CEVICHE DUO (SALMON & YELLOWTAIL)** £29  
A fresh duo of salmon and yellowtail ceviche in two styles of tiger's milk, with Peruvian choclo, cancha, sweet potato, and red onion.
- PALMITO CEVICHE (VE-VEG)** £28  
Palm hearts, coconut leche de tigre, cancha, choclo, flamed sweet potato, cilantro, red chili.
- HAMACHI JALAPEÑO TIRADITO** £30  
Yellowtail slices, coriander, jalapeño, sriracha, yuzu soy sauce.
- TRIO OF TIRADITO** £32  
Salmon, tuna, and sea bass slices with ponzu, white truffle oil, sesame, chives.

## MAKI ROLLS (6 pieces)

- PRAWN TEMPURA & SEARED SALMON ROLL** £32  
Prawn tempura, avocado, spicy yuzu mayo, seared salmon, unagi sauce, sesame seeds.
- SPICY CALIFORNIA ROLL** £32  
Snow crab, spicy yuzu mayo, avocado, tobiko wasabi.
- TUNA & TRUFFLE ROLL** £34  
Chutoro tuna, avocado, white truffle, shallot, sesame seeds, truffle tartar mayo, chopped chives.
- YASAI MAKI (VE-VEG)** £25  
Cucumber, yamagobo, avocado, sesame seeds, takuwan, house dressing, shiitake mushrooms in teriyaki sauce.
- A5 EMPIRE INCA ROLL** £40  
A5 Wagyu beef, truffle, ponzu garlic sauce, sesame, honey mustard miso, asparagus and mushrooms.

VE - vegetarian / VEG - vegan / GF - gluten free

# inca



## INCA SIGNATURE SUSHI & SASHIMI

### INCA GRAND EXPERIENCE £300

A chef-curated celebration of the finest sushi, sashimi, maki, canapé spoons, and caviar.

### SUSHI PLATTER for two £60

An elegant nigiri selection featuring salmon, tuna, Hamachi, and sea bass. Each piece is hand-cut to perfection for balance and texture.

### SUSHI PLATTER for four £120

A refined nigiri selection with salmon, tuna, Hamachi, and sea bass. Each piece is precisely sliced for consistency and depth of flavour.

### SASHIMI PLATTER for two £60

A premium sashimi assortment: 4 slices each of salmon, tuna, Hamachi, sea bass, and chutoro. Each slice is expertly cut for perfect balance and texture.

## WAGYU CUTS

### AUS WAGYU TOMAHAWK £300

1kg Bone in wagyu, charcoal grilled and brought to the table on flame with chipotle glaze, aji polleria

### A4 WAGYU Picanha £180

300g Japanese wagyu, chimichurri, chipotle sauce

## SPECIAL INCA TRUFFLE

- WHITE TRUFFLE £70  
BLACK TRUFFLE £50

## MAINS

- BLACK COD** £65  
Aji den miso glaze, shichimi pepper and hajikami ginger.
- HOT POT LOBSTER** £80  
Spicy chupe rice, lobster tail, chalaquitas, cancha, tendril cress.
- HOT POT BLACK COD** £65  
Spicy chupe rice, grilled miso black cod, chalaquitas, cancha, tendril cress.
- BABY CHICKEN** £52  
Grilled baby chicken, nativo inca sauce, Peruvian herbs.
- PISTACHIO LUMINA LAMB** £70  
Grilled Lumina lamb with a crunchy crust of roasted pistachio and parsley, served with pachamanca herb sauce, red chili, and spring onion.
- GRILLED AUBERGINE (VE-VEG)** £36  
Miso-grilled aubergine, chipotle mayo, micro herbs, aji den miso.

## SIDES & SALADS

- PADRÓN PEPPERS** £14  
Chargrilled Padrón peppers tossed with flaky Maldon sea salt and a squeeze of fresh lime.
- TENDERSTEM BROCCOLI** £14  
Grilled and tossed in sesame oil and acevichado sauce.
- CHAUFA RICE** £14  
Peruvian-style fried rice with soy, egg, sesame, spring onion.
- RUSTIC CHIPS** £14  
Thin-cut fries with truffle mayo.
- TROPICAL CRAB & MANGO SALAD** £26  
Snow crab, mango, avocado, red amaranth, yuzu pearls, balsamic pearls, aji amarillo salsa.
- AMAZONIA SALAD** £22  
Wild rucula, pomegranate, ocopa sauce, huacatay, pumpkin seeds, walnuts in chipotle glaze.



inca