

NIKKEI TASTING MENU A £40PP

- SALTED EDAMAME BEANS
- CEVICHE MIXTO
- SMOKED OCTOPUS TIRADITO
- FISH CROQUETTE
- URAMAKI SALMON
- OCTOPUS A LA PLANCHA
- LOMO SALTADO
- CHEF'S CHOICE DESSERT

NIKKEI TASTING MENU B £55PP
(CUSTOMERS FAVOURITE)

- SALTED EDAMAME BEANS
- CEVICHE MIXTO
- CEVICHE NIKKEI
- SALMON TACO
- 3 VARIETIES OF NIGIRI CHEF'S SELECTION
- URAMAKI CALIFORNIA
- CAZUELA SABOR A MAR
- RACK OF LAMB
- CHEF'S CHOICE DESSERT

PREMIUM NIKKEI TASTING MENU £75PP

- MISO PADRON PEPPER
- NEGI TORO GUNKAN
- CEVICHE NIKKEI
- HAMACHI TIRADITO
- 3 VARIETIES OF SASHIMI CHEF'S SELECTION
- URAMAKI CRAB
- SLOW-COOKED SHORT BEEF RIB
- BLACK COD
- PACHAMANCA A LA OLLA
- CHEF'S CHOICE DESSERT



SNACKS

GUACAMOLE (VE) £8
Served with corn tortillas

YUCAS BRAVAS £5
Fried cassava with roccoto sauce

SALTED EDAMAME BEANS £4

SPICY EDAMAME BEANS £4.5

FISH CROQUETTE £6.5
Fish velouté, miso, ginger and fish served with rocoto sauce

FRIED TOFU (VE) £6.5
Served on warm tensuyo sauce, topped with grated ginger, daikon and sliced spring onions

CEVICHES

CEVICHE MIXTO £11
With sea bass, octopus, coriander and lime

CEVICHE NIKKEI £12
Tuna ceviche with Nikkei tigers' milk, avocado and sesame seeds

COURGETTE CEVICHE (VE) £6
With red onion and cancha

CEVICHE CARRETILLERO £11
Rocoto tiger milk, sea bass, choclo, sweet potato, crispy squid

TACOS

SALMON TACO £8
Salmon, mango, avocado, cancha and poke dressing

AUBERGINE TACO £7
Aubergine with miso, sesame seeds and spring onion

BAO BUNS

TUNA BAO BUNS £8.5
With seared tuna, soy sauce, chilli sambal mayo, celery, shallots, spring onion

BEEF BAO BUNS £7.5
Slow-cooked beef shin with teriyaki sauce, onion, coriander, basil, mint and aji roccoto cream

MEAT

STEAK OF THE DAY (MARKET PRICE)
Ask your waiter for today's special

LOMO SALTADO £18
Sautéed strips of steak, chunky chips, soya sauce, tomato, onions and rice

36-HOURS COOKED PORK BELLY £13
Butter bean puree, fennel, onion salad, apple puree

SLOW-COOKED SHORT BEEF RIB £18
Served with choclo puree, aji amarillo and coriander

RACK OF LAMB £22
Marinated with Anticucho Nikkei, served with cassava crumbs choclo and aji amarillo chimichurri

SASHIMI CHEF'S SELECTION

2 VARIETIES £14
6 pieces

3 VARIETIES £20
9 pieces

SASHIMI (3 PIECES)

SALMON £8 HAMACHI £13

TORO £14 SCALLOPS £9

CHU-TORO £13 OCTOPUS £8

AKAMI £11 MACKEREL £7

TIRADITOS

YELLOWTAIL TIRADITO £11.5
Truffle puree, pickled cucumber and truffle ponz

SMOKED OCTOPUS TIRADITO £9
Thinly sliced octopus with olive chimichurri and olive mayo

GUNKAN (2 PIECES)

NEGI TORO £6.50
Tuna belly, spring onion and soy sauce

IKURA £6.50
Marinated salmon roe

WAKAME (VE) £4.50
Seaweed salad

MISO AUBERGINE £4

AYLLU NIKKEI ROLL

CHICHARRON ROLL £8
Avocado, pork, lime, tare sauce. and kimchi mayo

CEVICHE ROLL £13
White fish, avocado, sweet potato, tigers' milk mayo, aji panca, onion, coriander, cancha

ANTICUCHO ROLL £14
Prawn, avocado, Anticucho sauce, aji amarillo sauce and hamachi

FISH

SELECTION OF DAILY FISH (MARKET PRICE)
Ask your waiter for today's special

BLACK COD £32
Marinated 48 hours in miso served with pack choi and ginger

CAZUELA SABOR A MAR £16
Salmon served with seaweed, rice made with seafood stock

OCTOPUS A LA PLANCHA £15
Served with basil mashed potato and chilli

VEGETARIAN

QUINOA VEGAN POKE (VE) £13
Black and white quinoa, mango, avocado, edamame, shimeji mushrooms, chilli and poke sauce

CARAPULCRA (VE) £9
Cazuela made with dried potato, truffle, aji panca, cinnamon, clove, basil, 100% chocolate

NIGIRI CHEF'S SELECTION

3 VARIETIES £18
6 pieces

5 VARIETIES £24
10 pieces

NIGIRI (2 PIECES)

SALMON £6.5 HAMACHI £11.5

TORO £12 SCALLOPS £8

CHU-TORO £11 OCTOPUS £6

AKAMI £8.5 MACKEREL £5.5

RED PRAWN £12 SEA BASS £6.5

MAKI

KAPPA/Cucumber £4

AVOCADO £4

SAKE/Salmon £6

TEKKA/Tuna £8

URAMAKI SALMON £9
Spicy salmon, avocado, spring onion and sesame

URAMAKI CALIFORNIA £9
Crab, avocado, tobiko, cucumber and shichimi

URAMAKI PRAWN £9
Tempura prawn, avocado, tempura flakes and tare sauce

URAMAKI CRAB £14
Soft shell crab, avocado, salmon, spicy mayo

URAMAKI TUNA £9.5
Spicy tuna, cucumber, kimchi mayo, spring onion

FUTOMAKI YASAI (VE) £7.5
Tempura sweet potato, stir fried veg, aubergine with miso sauce

POULTRY

PACHAMANCA A LA OLLA £15
Baked baby chicken marinated with pachamanca sauce, roast carrots, mixed potatoes

AYLLU CHICKEN FRIED RICE £16
Crispy chicken, served with truffle, edamame beans, sesame seeds and poached egg

SIDES

ENSALADA SOLTERITO £4.5
Tomato, onion salad with corn, olives, edamame, cheese

ASPARAGUS £4.5

GRILLED SWEETCORN £4.5
With shiso and lemon butter

TENDER STEAM BROCCOLI £4.5
With chilli and say butter