

TASTING LIMA £45PP

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

*TASTING MENU AVAILABLE FOR THE WHOLE TABLE ONLY

TASTING CUZCO £60PP

- SALTED EDAMAME BEANS
- SALMON TACO
- CHICKEN TERIYAKI
- YELLOWTAIL TIRADITO
- URAMAKI PRAWN
- GRILLED AUBERGINE
- LAMB CUTLETS
- BLACK COD
- CHEF'S CHOICE DESSERT

TASTING MACHU PICCHU £80PP

- PADRON PEPPERS
- CEVICHE SELECTION
- DUO OF OYSTERS
- TUNA TACOS
- BEEF TATAKI
- CRAB URAMAKI
- SALMON CAZUELA
- PERUVIAN BBQ
- CHEF'S CHOICE DESSERT

APPETISERS

- OYSTERS 3 OR 6 £12/£24
With Aji Amarillo, Aji Panca tiger milk and Ponzu
- GUACAMOLE (VE) £9.5
Served with Corn Tortillas
- YUCAS BRAVAS (V) £5
Fried cassava sticks served with rocoto sauce
- SALTED EDAMAME BEANS (VE) £6
- SPICY EDAMAME BEANS (VE) £6.5
- FISH CROQUETTES £9
Fish velouté, miso, ginger and fish served with rocoto sauce
- FRIED TOFU (VE) £6.5
Served on warm tensuyu sauce, topped with grated ginger, daikon and sliced spring onions
- ENSALADA
- PORTOBELLO (VE) £8
With tiger truffle milk, shallots, red chilli, coriander and shavings of truffle
- QUINOA POKE (VE) £7
With mango, cucumber, edamame and red peppers dressed with unrefined sugar cane sugar, mirin, and orange dressing

SASHIMI (3 PIECES)

- SAKE £7.5 HAMACHI £13.5
- CHU-TORO £13 HOTATE £9.5
- AKAMI £12.5 TAKO £8.5

SASHIMI CHEF'S SELECTION
CHEF'S CHOICE

2 VARIETIES £16
6 pieces

3 VARIETIES £22
9 pieces

MEAT I POULTRY

- PERUVIAN BBQ (M.P)
Served with Yucas Bravas and Seasonal Salad
- LOMO SALTADO £18
Diced steak, chunky chips, soy sauce, tomatoes, onions and rice
- PUERCO ASADO CON CALABAZA Y QUESO £16
Slow cook roast pork belly, marinated with aji panca, butternut squash puree, edamame beans and halloumi cheese
- SLOW-COOKED SHORT BEEF RIB £19
Served with choclo puree, aji amarillo and coriander
- LAMB CUTLETS £23
Marinated with Anticucho Nikkei, served with cassava crumbs choclo and aji amarillo chimichurri
- POLLADA £16.5
Baby chicken marinated with aji panca, aji amarillo, cherry vinegar. With crispy shallots, red and green chilli

CEVICHE

- MIXTO £12
With sea bass, octopus, coriander, lime juice and cancha
- NIKKEI £14.5
Tuna ceviche with nikkei tiger's milk, avocado and sesame seeds
- HAMACHI AND MANGO £16.5
Served with onions, jalapeno, and coriander
- SEABASS AND TRUFFLE £11
Served with onions, chili, sweet potato puree, and coriander

TIRADITOS

- YELLOWTAIL £16
Truffle puree, pickled cucumber and truffle ponzu
- SMOKED OCTOPUS £9.5
Thinly sliced octopus with olive chimichurri and olive mayo
- BEEF TATAKI £9.5
Grilled rare beef, spring onion, truffle paste and ponzu

NIGIRI (2 PIECES)

- SAKE £6.5 HAMACHI £11.5
- CHU-TORO £11 HOTATE £8
- AKAMI £10 TAKO £6.5
- AKA EBI £12 SUZUKI £6.5

NIGIRI CHEF'S SELECTION
CHEF'S CHOICE

3 VARIETIES £18
6 pieces

5 VARIETIES £24
10 pieces

FISH

- BLACK COD £32
Marinated 48 hours in miso served with bok choy and ginger
- SALMON CAZUELA £18
Grilled salmon, creamy rice, shichimi togarashi and salad
- OCTOPUS A LA PLANCHA £18.5
Served with basil mashed potato, chilli and katsuobushi
- LOBSTER HALF £32 / WHOLE £60
Gratinated with aji Amarillo sauce and served with a pea shoot salad

VEGETARIAN

- QUINOA CON QUESO (V) £8
Quinoa with parmesan, sweet potato and broccoli
- PAPA CON TRUFA (VE) £18
Peruvian potato with mushrooms, aji panca, choclo puree, coriander, and truffle

TACOS (3 PIECES)

- SALMON £9
Salmon, mango, avocado, cancha and poke dressing
- AVOCADO (VE) £8
Avocado, aji amarillo, lime, coriander, and onion
- TUNA £9
Tuna, onion, ginger, coriander, soy, and sesame seeds
- TRIO OF TACOS £9
Salmon taco, tuna taco and avocado taco

BAO BUNS (2 PIECES)

- BEEF £8
Slow-cooked beef shin with teriyaki sauce, onion, coriander, basil, mint and aji rocoto cream
- AUBERGINE (VE) £7
Aubergine, miso, sesame seeds and shichimi

ROBATA (2 PIECES)

- BEEF ANTICUCHO £8
Beef skewers marinated with Anticucho sauce
- CHICKEN TERIYAKI £6
Chicken skewers marinated with teriyaki sauce
- VEGAN ANTICUCHO (VE) £5.5
Mixed vegetable skewers marinated with Anticucho sauce

URAMAKI (6-8 PIECES)

- URAMAKI SALMON £9.5
Spicy salmon, avocado, spring onion and sesame
- URAMAKI CALIFORNIA £12
Crab, avocado, tobiko, cucumber and shichimi
- HOT URAMAKI ROLL £15
Cooked salmon, cream cheese, spicy mayo fried in tempura batter and tare sauce
- URAMAKI PRAWN £9
Tempura prawn, avocado, tempura flakes, tare sauce
- URAMAKI CRAB £14.5
Soft shell crab, avocado, salmon, spicy mayo, spring onion
- URAMAKI TUNA £11
Spicy tuna, cucumber, kimchi mayo, shichimi
- FUTOMAKI YASAI (VE) £8
Fried Sweet potato, mixed vegetables, and miso sauce
- VINICUNCA URAMAKI £16.5
With avacado, tuna and salmon
- CHICHARRON ROLL £8
Avocado, pork, lime, tare sauce, and kimchi mayo

SIDES

- GRILL HISPI CABBAGE (V) £5
With lemon dressing and shichimi togarashi
- TENDERSTEM BROCCOLI (V) £5.5
With chilli butter
- GRILLED AUBERGINE (VE) £5.5
Aubergine served with miso and chives