



EDAMAME BEANS
SPICY £6 | SALTED £5



OYSTERS 3 £12 | 6 £22
Aji Amarillo, mango tiger milk, ponzu



GUACAMOLE £7
With corn tortillas,
prawn crackers

APPETISERS



SQUID TEMPURA £8
Jalapeno dressing



BEEF EMPANADAS £8
Beef shortrib, ocopa sauce



CHICKEN KARAAGE £7
Spicy, deep-fried crispy
chicken, tamarind glaze



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



SHRIMP POPCORN £9
Yuzu, spicy mayo



SCALLOPS £11
Yuzu sake beurre blanc,
vanilla oil, arare, daikon

TACOS

3 PIECES



SALMON £7

Mango, avocado, cancha, aji dressing



TUNA £7

Soy dressing with onion, ginger, coriander, sesame seeds



AVOCADO (VE) £6

Aji amarillo, lime, coriander togarashi powder



CRAB £9

Avocado, chives, yuzu mayo, tobiko

BAO BUNS

2 PIECES



BEEF £9

Slow-cooked beef shin with teriyaki sauce, criolla salad, aji rocoto mayo



CHICKEN £8

Crispy chicken, mango, aji amarillo sauce, Asian pickles



AUBERGINE (V) £8

Miso glazed aubergine with sesame seeds spring onion



PORK £9

Slow-cooked and shredded pork shoulder with chipotle honey, rosemary, 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, ginger relish, samphire, black tobiko, borage flowers, green oil

PIRADITO



YELLOWTAIL £11

Aji amarillo yuzu emulsion, lovage oil, umeboshi, cream fraiche, chives, arare



TUNA TATAKI £11

Sesame seeds, tare sauce, gochujang sauce, seaweed salad, dried seaweed



SALMON TATAKI £10

Seared salmon with momijioroshi, kizami nori dressed with citrus soy



WAGYU TATAKI £16

Seared Japanese A4 beef with ponzu salsa, garlic chips, spring onions

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 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.



SASHIMI

3 PIECES



SAKE £8

Salmon



HAMACHI £9

Yellowtail



AKAMI £9

Bluefin tuna



CHU-TORO £12

Medium fatty bluefin tuna



MADAI £9

Japanese red seabream



UNAGI £9

Freshwater eel

NIGIRI

2 PIECES



SAKE £7

Salmon with salmon roe



HAMACHI £8

Yellowtail with yuzu miso



AKAMI £8

Bluefin tuna with caviar and chives



CHU-TORO £11

Medium fatty bluefin tuna with truffle caviar



MADAI £8

Red seabream topped with
kumquat, pickled ginger



WAGYU £12

Japanese A4 beef, uni, caviar

URAMAKI



WAGYU ROLL £17

Japanese A4 beef, onion salsa



DRAGON ROLL £14

Tempura prawns and unagi, spicy cream,
bonita, unagi sauce, red tobiko



BLUEFIN TUNA ROLL £16

Akami, avocado, spring onion,
jalapeno, caviar



SALMON ROLL £11

Aburi salmon avocado,
spicy mayo and spring onion



CALIFORNIA ROLL £11

Surumi, avocado, tobiko,
cucumber, shichimi



SOFT SHELL CRAB FUTOMAKI ROLL £12

Avocado, orange tobiko, spring onion,
spicy mayo



TRUFFLE ROLL £11

Minced whitefish, truffle mayo and
togarashi



VEGGIE HOUSE ROLL (V) £10

Seasonal yasai mix with tare

MEAT | POULTRY



WAGYU SIRLOIN £70

Yakiniku sauce, wasabi cream



PERUVIAN BEEF BBQ £30

Black lime butter, chives, crispy garlic, yolk



SHORT BEEF RIB £19

Slow-cooked short rib, served with
aji amarillo causa, chicha morada
sauce, sweet potato chips

DUCK ANTICUCHERA £20

Salsa anticuchera, pickled orange zest,
puffed buckwheat



LAMB CHOPS £20

Gochujang sauce, chives, lime, yoghurt



POLLO GAI YANG £19

Roasted poussin, Gai Yang marinade



LOMO SALTADO £18

Diced steak, chunky chips,
soy sauce, tomatoes,
onions, rice



FISH

BLACK COD £29

Marinated 48 hours in miso
served with bok choy, ginger



GRILLED SEA BASS £19

Doubanjiang glaze, lemon thyme pil-pil,
lime zest, micro shiso, dill



SALMON CAZUELA £22

Grilled salmon, bomba rice,
lemongrass, tom-yum paste,
smoked ikura



GRILLED TUNA £24

Served with salsa roja,
crispy aubergine, red peppers, olives



VEGETARIAN

WILD MUSHROOMS (V) £10

Charred leek, onion dashi,
sake sabayon, truffle



SOBA NOODLES (V) £14

Stir fried with mix vegetables, tamarind sauce, peanuts



YASAI KATSU CURRY (V) £16

Sweet potato, jasmine rice, kimchi



SIDES



YUCAS £7

Truffle mayo, Manchego cheese

TENDERSTEM BROCCOLI AND GREEN BEANS (V) £7

Shio kombu dressing, panca oil, tenkasu kori



PERUVIAN CHIPS £5

Spiced herbs, huancaína sauce

SEAWEED SALAD £7

Edamame, celery, spinach, cucumber, daikon,
sesame seeds, yuzu kosho dressin

