



SUMMER - 夏 - NATSU

***TORO TARTARE 62**
*Bluefin tuna belly, black garlic soy,
quail egg, Ossetra caviar, gold.*

***KANI TACO 32**
*Snow crab, truffled aji amarillo emulsion,
tobiko, crispy nori.*

***KUNSEI CEVICHE 28**
*Smoked tuna tataki, crispy sweet potato,
yuzu ponzu, black quinoa.*

HOTATE PARMA 26
*Hokkaido scallops, aji panca curry
Grana Padano, lime.*

BLACK COD CRIOLLO 46
*Aji Amarillo sauce, escabeche pearl onions,
sweet soy glaze.*

WAGYU CHAHAN 65
*Japanese A5 beef, foie gras yuzu sauce,
Peruvian sofrito, onsen egg.*

NIKKEI BAR 日経バー



CEVICHE SAMPLER
All three varieties.

48

CEVICHE

***WASABI 26**
Hokkaido scallops, white fish, leche de tigre, furikake.

***OSK 27**
Tuna, crispy quinoa, kyuri, yuzu ponzu sauce.

***CLASICO 27**
Catch of the day, key lime, cilantro, red onion, sweet potato.

TIRADITO

***TUNA TATAKI 25**
Seared tuna, aji amarillo sauce, chirimoya, chalaquita.

***PERÚ 25**
White fish, avocado mousse, uchucuta, crunchy sweet potato.

***CARPASSION 28**
Salmon, passion fruit honey, watercress, crispy strips.



FRESH SHUCKED OYSTER BAR
*Served with our Signature Nikkei sauces.
Ask your server about seasonal variety.*

1/2 DZ 24
DZ 40

MAKIMONO

CRISPY QUINOA 19
Shrimp tempura, snow crab, quinoa, batayaki sauce.

VEGGIE TRUFFLE 14
Smoked mushrooms, crispy sweet potato, citrus soy.

***TUNA TARTARE 18**
Spicy mayo, cilantro, avocado, scallion, tobiko.

***NORI FURAI 18**
Salmon, shrimp, avocado, crispy nori, Nikkei teriyaki.

***LIME SALMON 19**
Crispy Shrimp, cream cheese, salmon slices and lime.

***NIKKEI 19**
Avocado, shrimp furai, white fish, ceviche sauce, Osk furikake.



NIKKEI BAR OMAKASE
Sashimi, ceviche, tiraditos and sushi tasting sampler.

Special 145
Premium 240

NIGIRIS

***INCA 14**
Cured tuna, aji amarillo, chalaquita, black quinoa.

***TUNA FOIE 20**
Seared foie gras, Nikkei teriyaki, Maldon salt.

EBI MENTAICO 16
Smoked rocoto gratin, shrimp, miso, Grana Padano.

***HOTATE TRUFFLE 18**
Hokkaido scallop, truffle butter, lime.

***HAMACHI BRASA 16**
Peruvian chilli ra -yu, roasted almonds, scallion, lime.

***KATSU 16**
Salmon belly, lemon zest, white truffle oil.

VEGGIE BRASA 12
Itamae's daily vegetable choice.

NIKU 42
Japanese A5 Wagyu beef, tare foie souce, Maldon salt.

** Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.*



SASHIMI PLATTER
Featuring fresh seasonal premium cuts.

Classic 30 cuts 130
Premium 30 cuts 180

PERUVIAN IZAKAYA ベルー居酒屋

ZENSAI

***CHIRASHI CAUSA 24**
Yellow potato, tuna tataki, crab salad, ikura, acevichada sauce.

***CRISPY RICE 26**
Tuna tartare, rocoto emulsion, scallion, truffle.

NIKKEI SALAD 16
Quinoa, seaweed, kyuri, mix lettuce, almond ra-yu, sesame dressing.

***NIKU TARTAR 34**
Prime beef, miso cured foie, panca-yakiniku sauce, nori crackers.

SOFT SHELL CRAB JALEA 26
Smoked rocoto emulsion, red onion, bonito furikake, cilantro, lime.

MARISCOS AL FUEGO 26
Sautéed seafood, togarashi-butter, ginger, lime.

TUMBO SHRIMP 24
Crispy shrimp, curuba sauce, scallion, cilantro.

INCA GYOZA 26
Duck confit, caramelized onions, shiitake, aji amarillo sauce.

PONZU VEGGIES 18
Charred vegetables, katsuo-bushi, rocoto relish, ponzu sauce.

TAKO ANTICUCHO 24
Chargrilled octopus, chimichurri Nippon, lime.

TOKUSEN

UMI MESHU 42
Seafood rice skillet, charred avocado, wasabi chalaquita.

SEABASS / LOBSTER MISOYAKI 46/MKT
Chilean seabass or Maine lobster, miso-coconut butter, lime zest, togarashi.

SHIROMI BRASA 48
Grilled white fish, Peruvian chilli ra-yu, crispy garlic, roasted almonds.

OSAKA STEAK 145
24 oz. Bone-in ribeye, truffle uchucuta, tare criollo, smoked salt.

SHIROMI PACAMOTO 34
Steamed white fish, coconut-panca sauce, cilantro, banana leaf.

***NIKU KABAYAKI 45/95**
*American Wagyu / Japanese Wagyu A5, skirt steak over hot stone,
tare, yuzu.*

PATO MOCHERO 35
Crispy moulard duck leg, wok rice, shiitake, smoked pork, curuba honey.

PISCO RIBS 36
Baby back, citrus pisco glaze, coriander, cacao nibs.

ASADO GYUDON 48
16 oz. Bone-in short rib, pachamanquero rice, sweet potato, pickled shallot.

SEIKA 製菓

SUSPIRO NIKKEI 18
Lemongrass manjar, soursop ice cream, Peruvian chocolate soil.

MOCHI OSK 16
Filled with matcha tea, passion fruit and Illanka chocolate ice cream.

YUKI SOUR 16
Yuzu cheesecake foam, floral-citrus granite, Andean puff cereals.

MISO TOFFEE CRUMBLE 18
Caramelized apple, almond meringue, lucuma ice cream, miso butterscotch.

LIMA KAKIGORI 16
*Yuzu-green tea shaved ice, mango sorbet, golden berry jam, kiwi,
tapioca al pisco.*

CACAO MATCHA 18
Illanka chocolate molten cake, caco sablée, green tea ice cream.

**An 18% service charge is added to your bill.*

Parties of 6 or more, a 20% service charge will be added.