

## SPECIALS

## OF THE MONTH

**TAKO OLIVO**----- 159 SR

Octopus tempura bites, Peruvian olives sauce, togarashi.

**KIIRO SCALLOP** ----- 169 SR

Tiradito, avocado, sweet potato, quinoa, truffle, midori panca, aji amarillo sauce.

## COLD APPETIZERS

**KUURU CEVICHE** 160KCAL ----- 86 SR

Najel, smoked corn, sweet potato, cilantro, Nikkei leche de tigre.

**PERUVIAN WASABI** 310KCAL ---- 129 SR

Seafood ceviche, citric Wasabi sauce, daikon, red quinoa, chili.

**SMOKED ROCOTO** 250KCAL ----- 79 SR

Salmon ceviche, rocoto jam, mango jelly, kiury, quinoa pop, togarashi.

**O-TORO NIKKEI** 380KCAL ----- 165 SR

Dry chili sauce, almonds, spicy sauce with orange ponzu.

**NIKU PANCA** 300KCAL ----- 120 SR

Wagyu tataki, Nikkei yakiniku sauce, sesame seeds, garlic flakes.

**NORI TAKO** 250KCAL ----- 165 SR

Lobster, truffle aji amarillo sauce, crispy nori.

**CHIRASHI BOX** 370KCAL ----- 160 SR

Chu-toro, scallops and salmon tartare, avocado cream, tobiko and cereal furikake.

**INCA CRISPY RICE** 320KCAL ----- 79 SR

Tuna tartare, smoked aji amarillo emulsion, avocado, cilantro, tobiko.

**CEVICHE PLATTER**----- 178 SR

Our three-Nikkei ceviche selection.

## HOT APPETIZERS

**KUURU EDAMAME** 520KCAL ----- 39 SR

Stir-fried green soybeans, Peruvian teriyaki sauce, garlic flakes, Maldon salt.

**SHRIMP CROCANTE** 610KCAL --- 114 SR

Crispy shrimp, tropical-fruit spicy sauce, cilantro, roasted almonds.

**CHILI CRAB JALEA**----- 149 SR

Crispy soft shell crab, yuca chips, yuzu-rocoto sauce.

**ROCOTO SCALLOPS** 290KCAL -- 129 SR

Red chili sauce scallops gratin, Parmesan cheese, tobiko, chalaquita.

**AHIRU GYOZA** 570KCAL ----- 89 SR

Confited duck, caramelized onion, crema de rocoto, lomo saltado sauce.

**KUURU SLIDER** 440KCAL ----- 159 SR

Wagyu burger, foie cheese, onion pickles, aji amarillo truffle sauce.

**KANI KARI** 440KCAL ----- 131 SR

King crab, cream cheese and almond samosa, spicy passion fruit honey.

**CORN KAKIAGE** 290KCAL ----- 49 SR

Crunchy seaweed corn bites, Peruvian chili sauce.

**NIKKEI SANDO** ----- 149 SR

Braised short rib, panca sauce, avocado cream, truffle Aji Amarillo.

ALL PRICES ARE VAT INCLUSIVE

STYLE NIGIRI

NIKKEI

**NAKA TRUFFLE** 90KCAL ----- 63 SR  
 Salmon belly, lemon zest, Maldon salt.

**LANGOSTINO KARAI** 150KCAL ----- 64 SR  
 Shrimp, mentaiko sauce, parmesan cheese, cilantro.

**TAKO ANTICUCHERO** 150KCAL ----- 92 SR  
 Octopus, Inca sauce, avocado, rice cracker, pickle onion, truffle oil.

**HAMACHI PICANTE** 120KCAL ----- 65 SR  
 Torched hamachi, brasa sauce, spring onion, lime.

**UNAGI KABAYAKI** 135KCAL ----- 79 SR  
 Smoked eel, spring onion, tempura and teriyaki sauce.

NIGIRI TASTING

ALLOW OUR ITAMAE CHEF TO CREATE A SELECTION OF FIVE NIGIRI FOR YOU TO ENJOY. **189 SR**

**YOKAI LOBSTER** 230KCAL----- 81 SR  
 Spicy BBQ sauce, chalaquita, avocado, togarashi.

**INCA TUNA** 230KCAL----- 69 SR  
 Smoked aji amarillo emulsion, quinoa, chalaquita.

**CONCHA TRUFADA** 230KCAL----- 79 SR  
 Scallops, truffle butter, white truffle oil, lime.

**WAGYU A LO POBRE** 230KCAL----- 81 SR  
 Barbequed Japanese Wagyu beef, nippon chimichurri, quail egg, salt.

**AMA NIKU** 100KCAL ----- 92 SR  
 Short rib, sweet potato cream and Yakimiso sauce.

SUSHI AND SASHIMI  
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|                     | NIGIRI CLASSIC    | SASHIMI STYLE      |
|---------------------|-------------------|--------------------|
| AKAMI - BLUEFIN     | 54 SR<br>70 KCAL  | 68 SR<br>70 KCAL   |
| O-TORO              | 90 SR<br>100 KCAL | 119 SR<br>140 KCAL |
| CHU-TORO            | 69 SR<br>90 KCAL  | 109 SR<br>130 KCAL |
| HAMACHI YELLOW TAIL | 45 SR<br>80 KCAL  | 61 SR<br>70 KCAL   |
| SHAKE - SALMON      | 43 SR<br>80 KCAL  | 57 SR<br>70 KCAL   |
| EBI - SHRIMP        | 32 SR<br>110 KCAL | 48 SR<br>90 KCAL   |
| HOTATE - SCALLOP    | 49 SR<br>60 KCAL  | 61 SR<br>45 KCAL   |
| TAKO - OCTOPUS      | 49 SR<br>130 KCAL |                    |
| IKA - SQUID         | 49 SR<br>110 KCAL |                    |

MAKIMONO HAND ROLL

**NORI FURAI**

Spicy salmon tartare, avocado, shrimp, Japanese cucumber, teriyaki, ikura.

**CHUPE GRATIN**

Chili panca crab gratin, fried shrimp, avocado, tenkasu.

**JAPANESE ACEVICHADO**

Shrimp furai, avocado, tuna, yuzu ceviche sauce, Andean furikake.

**TAKO FURIKAKE**

Shrimp tempura, lettuce, octopus tartare, ponzu, chalaquita, togarashi.

**CRISPY NIKU**

Tempura roll, Wagyu tartare, kyuri, avocado, potato, aji amarillo emulsion.

**TUNA TARTARE**

Kyuri, pickled ginger, su jelly sauce, kizami wasabi, chulpi corn.

**MAKIMONO**

89 SR  
360 KCAL

129 SR  
420 KCAL

99 SR  
850 KCAL

119 SR  
770 KCAL

135 SR  
550 KCAL

109 SR

**HAND ROLL**

39 SR  
310 KCAL

59 SR  
190 KCAL

49 SR  
480 KCAL

MAIN

**SAKE NISTUKE** 850KCAL ----- 140 SR

Josper salmon, yuzu teriyaki sauce, aji amarillo cream, pickled onion.

**WAGYU NIKKEI** 1330KCAL ----- 429 SR

Charbroiled Ribeye A9, balsamic panca BBQ, Maldon truffle salt, crispy sweet potato.

**PERUVIAN SEA BASS** 800KCAL --- 229 SR

Chilean Sea Bass, yuzu teriyaki sauce, aji amarillo mellow rice, crispy quinoa.

**NIKU MESHU** 1390KCAL ----- 229 SR

Braised short ribs over mellow rice, shiitake, edamame, truffle.

SALADS AND SIDES

**WAGYU TATAKI SALAD** ----- 125 SR

Striploin slices, rocoto jam, green mix, avocado and yuzu truffle dressing.

**MIDORI SALAD** 480KCAL ----- 59 SR

Green mix salad, edamame, sesame dressing, roasted almond, dehydrated chilies.

**CRAB SALAD** 480KCAL ----- 139 SR

Soft shell crab tempura, avocado, cabbage, miso wasabi dressing, Andean furikake.

**GOHAN** 290KCAL ----- 32 SR

Japanese steamed rice.

**ROASTED CAMOTE** 130KCAL ----- 45 SR

Josper crispy sweet potato.

ROBATA AND GRILL

**CHICKEN PANCA TRUFFLE**

960KCAL  
129 SR

**BLACK COD CRIOLLO**

510 KCAL  
235 SR

**CORN TOMOROKOSHI**

680 KCAL  
45 SR

**TIGER SHRIMP ANTICUCHERO**

520 KCAL  
149 SR

**ASPARAGUS TRUFFLE**

290 KCAL  
45 SR