

SPECIAL

OF THE MONTH

TIRADITO HANABI PANCA----- 150 SR

Bluefin Tuna, shrimp tempura,
avocado, quinoa, yuzu panca 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 ----- 190 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 ----- 98 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 ---- 81 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 ----- 173 SR

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

KANI KARI 440KCAL ----- 167 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----- 98 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
 TWO
 P
 I
 E
 C
 E
 S

	NIGIRI CLASSIC	SASHIMI STYLE
AKAMI - BLUEFIN	54 SR 70 KCAL	68 SR 70 KCAL
O-TORO	90 SR 100 KCAL	119 SR 140 KCAL
CHU-TORO	69 SR 90 KCAL	109 SR 130 KCAL
HAMACHI YELLOW TAIL	45 SR 80 KCAL	61 SR 70 KCAL
SHAKE - SALMON	43 SR 80 KCAL	57 SR 70 KCAL
EBI - SHRIMP	32 SR 110 KCAL	48 SR 90 KCAL
HOTATE - SCALLOP	49 SR 60 KCAL	61 SR 45 KCAL
TAKO - OCTOPUS	49 SR 130 KCAL	
IKA - SQUID	49 SR 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 ----- 201 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 ----- 69 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 ----- 25 SR

Japanese steamed rice.

ROASTED CAMOTE 130KCAL ----- 32 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

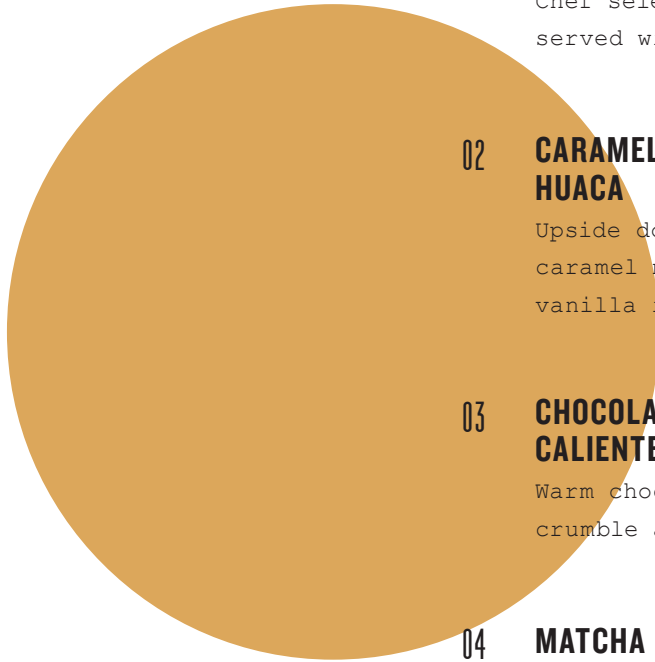
149 SR

ASPARAGUS TRUFFLE

290 KCAL

45 SR

DESSERTS



01 **SORBETS TASTING** 520KCAL----- 58 SR

Chef selection of seasonal sorbet served with chocolate soil and coulis.

02 **CARAMEL HUACA** 500KCAL----- 69 SR

Upside down praline and caramel mille-feuille served with vanilla ice cream.

03 **CHOCOLATE CALIENTE** 440KCAL----- 60 SR

Warm chocolate, cacao cookie, matcha crumble and green tea ice cream.

04 **MATCHA ALFAJOR** ----- 69 SR

Sable anise, miso sweet milk, matcha, coffee ice cream.

05 **KUURU CHEESECAKE** 670KCAL----- 78 SR

Vanilla cheesecake with lime and dulce de leche zest.

06 **DESSERT MATSURI** 2380KCAL----- 380 SR

A selection of our favorite desserts served with Mochi ice cream.

Since your safety is our priority, kindly note that all our items may contain traces of: wheat, tree nuts, peanuts, celery, mustard, lupine, crustacean shellfish, fish, sesame, sulfites, soybeans, eggs, milk and their derivatives. Please ask your waiter for more details regarding any item.

MOCKTAILS



HO HO 140KCAL ----- 55 SR
Genmaicha, strawberry
shrub, tangerine, passion
fruit and jasmine honey.

TROPICAL 230KCAL ----- 55 SR
Earl grey tea, pineapple
juice, passion fruit
and syrup.

RINGO STAR ----- 55 SR
Fuji apple, grape, cinnamon,
English breakfast, white
chocolate, lemon zest.

YUZU ROAD TRIP ----- 55 SR
Yuzu, coconut, milky oolong,
ginger syrup.

AKA SOUR 340KCAL ----- 55 SR
Lemongraas, lemon, cardamom
syrup and red ice.

ESPECIAL BOTTLES

GEKKEIKAN SAKE ----- 79 SR
CELEBLE SPARKLING ROSE ----- 119 SR
ASAHI BEER ----- 49 SR

HOT DRINKS

MEMORIES OF A GEISHA ----- 29 SR
MILKY OOLONG ----- 29 SR
YUZU HONEY ----- 29 SR
SERENI TEA ----- 29 SR

BEVERAGES

EVIAN STILL 750 ML 0KCAL ----- 38 SR
EVIAN SPARKLING 750 ML 0KCAL --- 46 SR
PEPSI 140KCAL ----- 18 SR
PEPSI DIET 0KCAL ----- 18 SR
7UP 150KCAL ----- 18 SR