



APPETIZERS

- Edamame** *with toasted corn salt, Bonnet peppers and Maldon* 4
- Yucca chips** *with toasted corn and kimuchi emulsion* 3

OUR PISCOS

- Classic Piscosour or Sakesour** 8
Pisco or sake, lime, goma, egg yolk & few drops of angostura
- Kokka Piscosour or Sakesour** 8
Pisco or sake, shiso, goma, egg yolk & few drops of angostura
- Passion Fruit Piscosour or Sakesour** 8
Pisco or sake, passion fruit, goma, egg yolk & few drops of angostura
- Chichasour** 8
Pisco or sake, lime, chicha, goma, egg yolk & cinnamon

STARTERS

Oyster Nikkei <i>with yuzu vinaigrette, bonnet pepper & coriander</i>	4
Japanese-style oyster <i>with tosazu sauce, algae, and trout roe</i>	4
Chicken causa <i>with huacatay aroma</i>	2,7
Marinated salmon causa <i>with aguacate, and black garlic allioli</i>	2,9
Nikkei floral causa <i>with tuna sashimi, sbiso, and Andean sauce</i>	2,7
Roast aubergine <i>with yellow pepper sumiso</i>	6
Kokka salad <i>with cucumber, turnip, ginger, algae, and quinoa</i>	7

CEVICHEs

Corvina ceviche <i>with yellow chili with pearls of limo chili</i>	9
Corvina nikkei ceviche <i>with rocoto and dashi</i>	9
Mixed green ceviche <i>with sbiso and coriander</i>	9

TIRADITOS & TARTARS

Marinated mackerel tiradito <i>with pepper tiger milk and umeboshi</i>	9,5
Octopus tiradito <i>with avocado, with pepper tiger milk and sweet potato</i>	9,5
Tuna tartar <i>with algae and yucca chips</i>	11,5

MAKIS

FUTOMAKIS (6 pieces)

Butterfish	10
<i>with avocado, mango and tamago</i>	
Chicken	10
<i>with anticuchera, avocado, coriander & rocket</i>	
Spicy tuna Nikkei	11
<i>with rocoto, ponzu, bellow pepper, shiso & creole Nikkei</i>	
Iberica pork belly	11
<i>with pork crackling, cucumber, shiso and creole Nikkei</i>	

URAMAKIS (8 pieces)

Salmon uramaki	14
<i>with ceviche mayonnaise, yellow pepper, avocado, coriander & toasted corn</i>	
Corvina and tuna uramaki	12
<i>with cucumber, green shiso, yellow pepper & celery mayonnaise & sesame</i>	
Tuna urmaki	14
<i>with avocado, shiso and ceviche mayonnaise</i>	

NIGUIRIS

Salmon nigiri <i>with ponzu and kizamiwasabi</i>	2,5
Tuna nigiri <i>with misopanka and pearl soya</i>	2,5
Eel nigiri <i>with sansho</i>	3,5
Blow torched butterfish <i>with anticucbera sauce</i>	3
Mackerel nigiri <i>with chalaquita Nikkei</i>	2,5
Scallop nigiri <i>with black garlic allioli</i>	3,8
Foie nigiri <i>with teriyaki</i>	3,5
Corvina gunkan <i>with buacatai and wasabi with tobiko</i>	3
Octopus gunkan <i>with kimuchi emulsion</i>	3

PLATTERS

Platter of Niguri <i>(6 pieces)</i>	15
Platter of Niguri <i>(10 pieces)</i>	25
Mix Platter <i>(8 niguris & 8 maki pieces)</i>	30



DESSERTS

Muscovado with umeshu gelatine and green tea ice cream 6

Green tea or chocolate mocha 6

Green tea and kokka leaf truffles 5

