



MENU





STARTERS

Cassava chips and cancha with kimuchi emulsion	3,5
Edamame and corn on the grill with cancha salt, chili peppers and hot sauce	6,5
Fried wanton with shitake & coriander	7,5
Causa in panko breadcrumbs with tartar of salmon , shiso and tobiko	6
Chicken causa with aromas of huacatay	5
Shrimp gyoza , chicken and peanut sauce with spicy oil	10,5
Miso soup with lime	4,5

RAW

Nikkei oyster with yuzu vinaigrette, chili pepper and coriander	4
Japanese-style oyster with tosazu sauce, algae and trout roe	4
Octopus Tiradito with avocado, chili tiger milk, olive paste and sweet potato	14,5
Sea Crab salad with pickled cucumber, seaweed and tozazu gelatine	14,5
Marinated tuna chunks in beet and quinoa	14
Weakfish nikkei ceviche with rocoto	13,5
Salmon with yellow ají, avocado and mango	13,5

WOK

Yakisoba of sweet potato pasta with chicken and egg "tapadito"	12
Fresh noodles with sauteed vegetables, tartufo and poached egg	14
Chaufa rice with vegetables	10,5
Chaufa black rice with duck	16,5
Green rice with seafood broth and soft shell crab	17,5

NIGIRIS

Grilled Palamos Red shrimp nigiri (1 pc)	7,5
Scallop nigiri with black garlic allioli (2 pcs)	7,5
Salmon nigiri with confited lime, coriander and kizami wasabi (2 pcs)	7
Butterfish nigiri with anticuchera (2 pcs)	
Tuna nigiri with misopanka sauce and soya pearls (2 pcs)	8
Eel nigiri with sansho and toasted sesame (2 pcs)	8
Tobiko nigiri with yellow aji & ponzu (2 pcs)	7
Trout roe nigiri marinated with zukune (2 pcs)	8
Big Kokka Nigiris Platter (6 pieces)	20
Big Platter Big Kokka (8 nigiri pieces & 8 maki pieces)	35

URAMAKIS

Chicken with anticuchera mayonnaise, avocado, coriander and rocket	11
Spicy tuna with hot nikkei sauce, cucumber and avocado	14
Iberian pork belly with crispy pork skin, cucumber, shiso, teriyaki and Creole nikkei	12
Salmon with yellow pepper, avocado, mango, coriander, cancha and aceviche mayonnaise	13,5
Softshell crab	14,5
Avocado Hosomaki battered with tuna tartar	14

ROBATA Japanese Barbecue

Roasted aubergine with yellow chili miso & Katsobushi	7
Chicken Yakitori brochettes with Andean Chili Cream (2 units)	7,5
Veal brochette with anticucho (2 units)	7,5
Scallops and Daikon (2 units)	9
Iberian pork rib braised at low temperature with roasted sweet potatoes and Criolla	15,5
Grilled octopus with yellow pepper foam	16,5
Butter fish marinated in miso with pickled Nikkei	14,5
Mini Buguer Black Angus with black brioche	9

