

APPETISER



OYSTERS 3 £12 OR 6 £24

With Aji Amarillo,
mango tiger milk and ponzu



GUACAMOLE £7

Served with corn tortillas
and prawn crackers



BEEF CROQUETTES £7

Beef velouté, miso, ginger
and beef served with rocoto
sauce



TUNA ON CRISPY RICE £8

Yellowfin tuna, spicy sauce,
spring onion



SPICY CHICKEN KARAAGE £7

Deep-fried crispy chicken,
tamarind glaze and sesame seeds



SPICY EDAMAME BEANS £5.5



SALTED EDAMAME BEANS £5



PADRON PEPPERS £7



SQUID TEMPURA £8
Jalapeno dressing



VEGETABLE TEMPURA £7.5
Seasonal mix veg with ponzo dressing

TACOS

3 PIECES



SALMON £7
Salmon, mango, avocado, cancha
and poke dressing



TUNA £7
Tuna, onion, ginger, coriander,
soy and sesame seeds



AVOCADO (VE) £6
Avocado, aji amarillo, lime, coriander and onion



TRIO OF TACOS £7
Salmon taco, tuna taco and avocado taco

CEVICHE

CEVICHE SELECTION:

Trio Ceviche: Lubina Clasica, Nikkei, Salmon £23

Mistura: All six kinds of ceviche £45



SALMON £9

Coconut tiger's milk, jalapeno, apple, ikura, shiso oil



MIXTO £9

With sea bass, mussels, coriander, lime juice cancha



MUSHROOM (VE) £8

Grilled oyster mushroom, cep mushroom tiger milk, corn, wasabi



NIKKEI £9.5

Yellowfin tuna, nori, nikkei tiger's milk, nori, spring onion



HAMACHI £9.5

Yellowtail fish, pomegranate-rhubarb tiger's milk, fennel, avocado puree



LUBINA CLASICA £9

Sea bass, plantain chips, choclo, sweet potato, red onion

IRADITOS



HAMACHI £11

Yellowtail fish, ponzu, grapes, shiso oil



MADAI £10.50

Japanese red sea bream, yuzu dressing, lemon zest, bottara, basil cress



BEEF TATAKI £10

Grilled rare beef, spring onion, truffle paste and ponzu



TUNA TATAKI £10

Ginger and garlic paste, sesame, bonito dressing

ROBATA

2 PIECES



LAMB £8

Toban Djan,
lime wedge, coriander



SALMON £7

Mango and amarillo
sauce, lime wedge,
chives



CHICKEN £7

Marinated with
teriyaki sauce



AUBERGINE (VE) £6.5

Grilled aubergine
served with miso, chives

BAO BUNS

2 PIECES

BEEF £8

Slow-cooked beef shin with teriyaki sauce,
onion, coriander, basil, mint and aji rocoto cream



CHICKEN £7

Crispy chicken, mango
and amarillo sauce, Asian pickles



SASHIMI SELECTION

CHEF'S SELECTION: 2 VARIETIES

6 Pieces

£15

CHEF'S SELECTION: 3 VARIETIES

9 Pieces

£23



NIGIRI SELECTION



CHEF'S SELECTION: 3 VARIETIES £20

6 Pieces



CHEF'S SELECTION: 5 VARIETIES £33

10 Pieces

SUSHI PLATTER



SALMON PLATTER £35

Salmon and avocado uramaki, salmon maki, three pieces of salmon nigiri, three slices of sashimi, one temaki, one gunkan

AYLLU PLATTER £60

Spicy tuna roll, soft shell crab furomaki, tuna maki, three pieces of bluefin akami nigiri, three pieces of madai nigiri, three slices of bluefin sashimi



NIKKEI PLATTER £45

Dr Watson roll, hamachi maki, three pieces of hamachi nigiri, three slices of hamachi sashimi, one temaki, one gunkan



SASHIMI

3 PIECES



SAKE £8
Salmon



HAMACHI £9
Yellowtail



AKAMI £9
Tuna



CHU-TORO £12
Medium fatty tuna



MADAI £9
Japanese Red Sea bream



KIHADA-MAGURO £9
Yellowfin tuna



SUZUKI £8.5
Sea bass

NIGIRI

2 PIECES



SAKE £7

Salmon with salmon roe



HAMACHI £8

Yellowtail with yuzu miso



AKAMI £8

Lean bluefin tuna with caviar



CHU-TORO £11

Medium fatty bluefin tuna with truffle caviar



MADAI £9

Japanese Red Sea bream



KIHADA-MAGURO £9

Yellowfin tuna



SUZUKI £8.5

Sea bass

URAMAKI



RAINBOW ROLL £12

Tuna, salmon, sea bass and avocado



SOFT SHELL CRAB FUTOMAKI ROLL £12

Avocado, orange tobiko, spring onion and spicy mayo



SALMON ROLL £9.5

Spicy salmon, avocado, spring onion, sesame seeds



FUTOMAKI YASAI ROLL (VE) £9

Fried sweet potato, mixed vegetables and miso sauce



CALIFORNIA ROLL £10

Surumi, avocado, tobiko, cucumber and shichimi



DR. WATSON ROLL £12

Hamachi, avocado, orange-wasabi tobiko, crispy tempura, jalapeno dressing



SPICY TUNA ROLL £10

Yellowfin tuna, kimchi sauce, aji limo



DRAGON ROLL £11

Prawn, avocado, spicy mayo, sriracha

MEAT | POULTRY



PERUVIAN BBQ (MP)

Served with farofa and chimichurri

SHORT BEEF RIB £18

Slow-cooked short rib, served with causa, chicha morada sauce and crispy sweet potato



LAMB CHOPS £19.5

Gochujang sauce, chives, lime and cancha

L:OMO SALTADO £16

Diced steak, chunky chips,
soy sauce, tomatoes,
onions and rice



CHAR-GRILLED PICANHA £19

6oz char-grilled picanha, charred leeks
crispy shallots and hoisin black vinegar glaze



POLLITO A LA BRASA £16

Char-grilled poussin,
panca, soy, vinegar and grilled lime



FISH



DAILY FISH (MP)

BLACK COD £29

Marinated 48 hours in miso served with bok choy and ginger



GRILLED HAMACHI £22

Yellowtail fish, buttermilk-wasabi, dill oil, fennel, olives, koshu glaza



SEA BASS FILLET £18

Pan-fried fish with rocoto sauce, samphire, daikon, chilli salad

SALMON CAZUELA £17

Grilled salmon, bomba rice, lemongrass, tom-yum paste, smoked ikura



GRILLED MADAI £20

Japanese red sea bream, aji panca butter, orange skin, sake glaze



VEGETARIAN

MUSHROOM SALTADO (VE) £14

Grilled mushrooms, chunky chips, soy sauce, tomatoes, onions and rice



UDON NOODLES (V) £13

Satay sauce, aubergine, pok-choi and sesame seeds



QUINOA SALAD (VE) £10

Pickled shallots, mango, citrus, dill, mint, aji amarillo vinaigrette

SIDES



YUCAS BRAVAS £6.5

Machego, truffle, rocoto sauce



TENDERSTEM BROCCOLI (V) £4

With chilli butter



PERUVIAN CHIPS £5

Spiced herbs, huancaína sauce



GRILLED CAULIFLOWER £5

Soya butter, togarashi