

Starters

	USD
TATAKI SALAD Tuna Tataki salad with lettuce, cherry tomato, cucumber, avocado and crunchy garlic with dressing of mirin, grated onion, sesame seed oil, soy sauce	16
CAUSA MARINA Traditional "causa" from Lima, Peru with spicy king crab, octopus with chimichurri, crunchy quinoa and wasabi emulsion	19
TUNA TACOS (2 pieces) Spicy tuna tartar with guacamole, crispy gyoza pasta and chipotle emulsion	12
GYUDON TACOS (2 pieces) Angus rib eye tacos with tensuyo sauce, Rayu flavors and potatoes cream	13
WAGYU GYOZA (4 pieces) Fried Gyoza filled with Wagyu beef, fried, parmesan foam, oriental dressing	15
WAKAME SARADA Salad of mixed seaweed with sesame seed dressing	10
EDAMAME Steamed soy bean with sea salt	8
CEVICHE CALIENTE DE LANGOSTA Smoked lobster, sprinkled with chulpi corn, dressing of yellow pepper and leche de tigre	26
EBI TSUKUNE TEMPURA Crunchy tempura, spicy shrimp, rocket salad and ponzu	25
TRADITIONAL TEMPURA (7 pieces) Shrimps, fish or moriawase	20

Sashimi

Price per 4 pieces

Salmon, tuna or shrimp	14
Hamachi, Hiramasa, Unagi	16
Octopus	10
SASHIMI MORIAWASE	35
Chef's selection 12 slices of fish	

Nigiri

Price per 2 pieces

Salmon, tuna, red snapper, octopus, shrimp	6
Hamachi, Hiramasa, Unagi	10
SUSHI MORIAWASE Nigiri chef selection	36
8 slices of fish, 4 pieces of seafood and a hosomaki	

Nigiri Sushi Nikkei

Price per 2 pieces (Cold)

	USD
NIGIRI TONATO Tuna nigiri with tonato sauce, chives, wasabi tobiko, crisp potatoes	8
NIGIRI TRUFADO Hiramasa nigiri, crispy potatoes, sauce of yolks cured in shoyu, truffle oil	10
GOLDEN TUNA Tuna with balsamic reduction, quail eggs, injected with ponzu and crispy quinoa	14

Warm

EBI PARRILLERO Shrimp nigiri, cream cheese, chimichurri, crispy panko and eel sauce	8
SAKANA KEMAO Nigiri of white fish, torched with oston sauce, lemon and white sesame	8
FOIE ANDINO Foie gras nigiri, coarse salt, chulpi corn praline and purple corn reduction	12
KIRO NIKU Angus skirt steak nigiri, smoked salt, plantain chips, chives and smoked Peruvian yellow pepper sauce	8
HOTATE PARME Scallops au gratin in parmesan butter, tobiko and leche de tigre air with ponzu	12

Makis(Cold)

ACEVICHADO Breaded shrimp and avocado roll covered with tuna, "acevichada" sauce and togarashi	19
AVOCADO Roll of breaded salmon, cream cheese and tenkatsu, covered with avocado, white sesame seeds and togarashi	16
CRUNCHY KARAI Crabmeat, breaded shrimp and avocado roll covered with salmon, chulpi corn crumble and yellow pepper sauce	16
MADURO Cucumber roll, cream cheese and breaded salmon, covered with ripe banana and eel sauce	16
GOMAE Salmon tartar roll, avocado and breaded fish, wrapped in rice paper, dipped in sesame sauce with passion fruit and crispy gyoza	28

Warm

PARRILLERO breaded roll shrimp and avocado, covered with cream cheese, chimichurri, tenkatsu and eel sauce	16
FURAI Breaded roll filled with smoked salmon, cream cheese and avocado	16
NINJA Roll stuffed with crab, breaded salmon, white fish on the outside, blown in oyster sauce, leeks and lemons	19
BATAMISO MAKI Stuffed with onion tempura, crabmeat and avocado, covered with salmon, torched and topping with fine scallion, batamiso sauce	18

Blue

GRILL + BAR

Ceviches

CLASSIC CEVICHE 22
Diced white fish, chulpi corn, leche de tigre and glazed sweet potato

CEVICHE BLUE 26
Fish and shrimp ceviche, avocado, nori, chulpi corn, yellow chili leche de tigre and squid chicharrón

Robatayaki

USD

CRUNCHY YAKITORI (2 pieces) 17
Chicken skewer cooked at 70 degrees celsius, and crispy chicken skin with teriyaki sauce

PALLARES Y CORDERO (4 pieces) 22
Lima beans hummus, lamb chops cooked on our robata grill and coriander leaves

SAKANA PARRILLERO 38
Grilled seabass, sesame seed and tenkatsu momiji oroshi ponzu

ORANGE DUCK MAGRET 22
Slow cooked duck magret finished on robata grill, accompanied with fresh sprouts, glazed with orange sauce

LOBSTER WITH CITRIC PERFUME 24
Sous vide lobster tail finished on the robata drizzled in a citric butter and smoked salt

ANGUS ANTICUCHERO (2 pieces) 18
Skirt steak skewer, crunchy garlic, chalaca with ponzu, chives and panca miso dressing

BRAISED BABY CHICKEN 35
Braised baby chicken garnished with Andean, potatoes boiled (25 minutes of preparation)

DRY AGED TOMAHAWK 120
Cooked robata style, Peruvian chimichurri, baby potatoes (Prepared for two persons)

NEW YORK STRIP LOIN 48
Strip loin to the robatayaki with yellow pepper chimichurri, baby potatoes and salt of maras.

VEGETARIAN ROBATA CORNER

Baby corn and eggplant marinated in miso 6

Robata style vegetables with sesame and garlic dressing 6

Asparagus with garlic oil and sriracha 8

Buns

PORK BELLY BUN 14
Steamed bun with roasted pork belly, pickled cucumber and lettuce

CEVICHE BUN 12
Crispy fish marinated in leche de tigre of Peruvian yellow pepper, lettuce yellow pepper tartar and creole sauce

Tiraditos

NEW STYLE 22
Fine slices of tuna, tomato topping, ponzu and scallions sealed with warm sesame seed oil

HAMACHI JALAPEÑO 20
Fine slices of Hamachi, olive oil and slices of jalapeño chilli pepper, ponzu sauce

SHAKE USUZUKURI 20
Fine slices of salmon in usuzukuri sauce, tobiko, sesame seeds, togarashi, chives and avocado

Signature Dishes

USD

BARANIKU NITSUKE 42
Rib of beef cooked at 65 degrees Celsius for 72 hours, glase nitsuke, and potato gratin with parmesan, togarashi and spinach cream

KAKUNI BLUE 35
Pork belly cooked at 70 degrees celsius for 48 hours, potato cream, seasonal vegetables, crispy skin and kakuni sauce

SAKANA SHIOYAKI 36
Fish of the day, sealed with warm sesame oil served with carrot cream, red quinoa tabbouleh and fregola sarda

LUBINA NIKKEI
(Service for one) 38
(Service for two) 75
Steamed sea bass with ginger, chives, sambaizu sauce and harusame

From Our Wok

To share

USD

YAKIMESHI 34
Oriental style fried rice served with an egg tortilla, ankake and crunchy rice
(Seafood, crispy chicken or vegetables)

BLUE RICE 38
Mellow rice, parmesan cheese, coriander, kisanda nori, sautéed seafood and panca Peruvian pepper dressing

YAKIUDON 35
Smoked churrasco sautéed with Japanese pasta and vegetables with a soy sauce dressing

PATO NIKKEI 36
Coriander perfume rice, sautéed wok, confit duck, creole avocado sarza

Soups

MISOSHIRU 12
Traditional Japanese soup made with miso paste, diced tofu and wakame

MISO RAMEN 24
Pork and miso based soup, ramen noodles, onzen egg and nori