

Blue

GRILL + BAR

			Mains	USD
Grill				
SMALL				
Fillet	8oz	36	BARANIKU NITSUKE	42
New York Strip	8oz	28	Short rib cooked at 65 degrees Celsius for 72 hours, glase nitsuke, and potato gratin with parmesan, togarashi and spinach cream	
MEDIUM			KAKUNI	35
Fillet	10oz	48	Pork belly cooked at 70 degrees celsius for 48 hours, potato cream, seasonal vegetables, crispy skin and kakuni sauce	
Sirloin	12oz	38	MISO COD	40
Ribeye	12oz	44	Cod fillet marinated in grilled misoyaki sauce, vegetables and fried rice noodle	
LARGE			SALMON TATAKI	42
Sirloin	19 oz	55	Fillet of salmon tataki, cream of mint	
T-bone	28 oz	75	zucchini, crispy vegetable salads with jalapeno dressing	
Tomahawk	50 oz	110	DUCK MAGRETTE	38
SPECIALS			Filet of duck magrette, peruvian sweet potatoes, brussels spouts, chicha gastrique	
Wagyu selection		(m.p.)		

Sauces

BBO, Spicy BBO, Bernaise, Chipotle, Sambaizu

Toppings

Melted cheese and bacon	6
Fried egg	6
Black truffle	(m.p.)
Shrimp tail	10
Corn and eggplant	6
Garlic butter	5

Robatayaki

ANTICUCHERO	18
Sirloin,crispy garlic, chalaca with ponzu, leek and panca miso dressing	
BATAMISO SALMON	19
Salmon brochette, sealed with batamiso sauce, leek and ajonjoli	
CRUNCHY YAKITORI	17
Chicken skewer cooked at 70 degrees celsius, and crispy chicken skin with teriyaki sauce	
ROBATA VEGETABLES	15
Grilled vegetables with sumiso sauce	

Sides

Sauteed mushrooms	6
Broccoli	6
Grilled vegetables	6
Avocado	8
Asparagus with sriracha	8
Mac&cheese	8
Shrimps mac&cheese	12

Burgers/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	
FRIED GYUDON BUN	14
Ribeye Angus and tensuyo, lettuce, onion, Takuan, toque de rayu, and crispy sweet potato strands	
MINI SPECIAL BURGER	18
Classic burger grilled with cheese, lettuce, tomato, pickled pickle and guacamole	
MINI HAMBAGU BURGER	18
Classic Japanese style burger with cheese, lettuce, tomato, mushrooms, Japanese BBO and demiglas	

Wok

YAKIMESHI	34
Oriental style fried rice served with an egg tortilla, ankake and crunchy rice (Seafood, crispy chicken or vegetables)	
MISOSHIRU	12
Traditional Japanese soup made with miso paste, diced tofu and wakame	
YAKI TAGLIOLINI	24
Pasta tagliolini salteado con vegetales, pollo, salsa de ostión y soya,	

If you are allergic to shellfish, you can exchange it for fish.
Si es alérgico a los mariscos, puede cambiarlo por pescado.

Precios sujetos a 18 % de impuestos y 10% de cargos por servicio.
Prices are subject to 18% taxes and 10% service charge.

Starters USD

CAUSA MARINA	19
Traditional "causa" from Lima, Peru with spicy king crab, octopus with chimichurri, crunchy quinoa and wasabi emulsion	
TUNA TACOS	12
Spicy tuna tartar with guacamole, crispy gyoza pasta and chipotle emulsion	
GYUDON TACOS	13
Sirloin tacos with tensuyo sauce, Rayu flavors and potato cream	
EDAMAME (NATURAL or TOGARASHI)	8
Steamed soy bean with sea salt	
TRADITIONAL TEMPURA	20
Shrimps, fish or moriwase	
EBI TSUKUNE TEMPURA	25
Crunchy tempura, spicy shrimp, rocket salad and ponzu	
REINA PEPIADA	14
Mini arepas filled with stuffed chicken breast and avocado, chives and pepper	

Salads

TUNA TATAKI SALAD	18
Tuna tataki, lettuce, cherry tomatoes, cucumber, avocado, crispy garlic with kaizen dressing	
SALMON TATAKI SALAD	18
Salmon tataki, lettuce, wakame, avocado, crispy quinoa and yuzu dressing	
BLUE SALAD	16
5 different leaves, avocado, green apple, radish, spring onion, sesame, honey and lemon dressing	

Ceviches

CEVICHE CLÁSICO	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	

Tiraditos & Tartare

NEW STYLE TIRADITO	22
Fine slices of tuna, tomato topping, ponzu and scallions sealed with warm sesame seed oil	
HAMACHI JALAPEÑO TIRADITO	22
Fine slices of Hamachi, olive oil and slices of jalapeño chilli pepper, ponzu sauce	
TUNA TARTARE	24
Tartare of tuna, avocado, soy honey emulsion, taro chips	
SALMON TARTARE	24
Hand cut salmon, cucumber sour cream, Ikura	

USD

SASHIMI	
(Price per 4 pieces)	
Salmon, tuna or shrimp	16
Hamachi, kampachi o unagi	20

NIGIRI	
(Price per 2 pieces)	
Salmon, tuna or shrimp	7
Hamachi, kampachi, unagi	10

Nigiri Sushi Nikkei

SAKANA KEMAO	8
Torched salmon nigiri with oyster sauce, lemon and ajonjoli	
TUNA PARRILLERO	12
Torched tuna nigiri with cream cheese, chimichurri, crispy tempura and eel sauce	
GOLDEN TUNA	14
Tuna with balsamic reduction, quail eggs, injected with ponzu and crispy quinoa	
KIRO NIKU	10
Angus skirt steak nigiri, smoked salt, plantain chips, chives and smoked Peruvian yellow pepper sauce	

Makis

ACEVICHADO	19
Breaded shrimp and avocado roll covered with tuna, "acevichada" sauce and togarash	
AVOCADO	18
Roll of breaded salmon, cream cheese and tenkatsu, covered with avocado, white sesame seeds and eel sauce	
RAIMBOW	18
Cucumber roll, cream cheese and breaded salmon, covered with tuna, salmon, white fish and eel sauce	
NINJA	20
Breaded shrimp roll, crab and avocado, covered with white fish sealed with oyster sauce, leek, sesame and lemon	
TUNA	20
Breaded salmon roll, cream cheese, avocado, covered with tuna and wasabi sauce	
PARRILLERO	18
Breaded shrimp and avocado roll torched with cream cheese, chimichurri, tenkatsu and eel sauce	
UNAGI	28
Roll stuffed fish, cream cheese and avocado, covered with unagi kabayaki, eel sauce and lemon zest	
GOMAE	28
Roll of salmon tartar and breaded shrimp, wrapped in rice paper, dipped in sauce sesame and passion fruit, covered with gyoza crispy	