



SUSHI

Acevichado 10 pcs	18
Tuna - Ebi Fry - Avocado - Leche de tigre	
Anticuchero 10 pcs	17
Salmon - Kanikame - Anticuchero sauce	
Criollo 10 pcs	18
Salmon - Tuna – Cucumber	
W-Inka 10 pcs	16
Ebi fry - Avocado - Aji Amarillo cream	
Parrillero 10 pcs	18
Flank steak - Chimichurri - Cream cheese	
Veggie futomaki 10 pcs	15
Shiitake - Cucumber – Avocado - Takuan	

Nigiri Maguro 2 pcs	7,5
Tuna - Chalaquita - Sweet sesame-soy	
Nigiri Aburi 2 pcs	7,5
Torched salmon - Chimichurri	
Nigiri Hamachi 2 pcs	7,5
Hamachi - Tsukudani	

CEVICHE/S/ TIRADITOS

Ceviche Clasico	17
White fish - Sweet Potato - Leche de tigre	
Tip: pair it with “Denrin 28” Sake	
Ceviche Pulpo	18
Pulpo - Leche de tigre with aji amarillo	
Tiradito Nikkei	18
Tuna - Avocado - Leche de tigre with rocoto	
Tiradito Hamachi	19
Hamachi - Samphire - Lleche de tigre with mandarin	

STARTERS

Sunomono	9
Radish - Wakame - Cucumber - Takuan	
Brioche	7
Sweet Potato brioche with flavored butter	
Siu Mai	12
4 pcs with a stew of lamb and cilantro - Chalaquita	
Tip: Pair it with “Karakuchi Junmai” Sake	
Glazed Karaage	12
6 pcs of fried chicken - Sweet chili sauce with aji panca	
Causa	16
Potato marinated in lime and aji amarillo - Shrimp salad - Avocado	
Anticuchos	18
Flank steak on charcoal - Aji panca - Baby potatoes	
Tip: Pair it with “Tempranillo” wine	
Steak Tartare	19
Sweet Potato brioche - Beef tenderloin - Sesame	

MAINS

Caukare (veggie)	17,5
Potato - Breaded eggplant - Huacatay - Japanese Curry - Cheese	
Pulpo	23
Pulpo - Peanut sauce with Aji Panca - Pak choi	
Grilled Fish	26
Fish on charcoal – Nori Batayaki - Papaya salad	
Tip: pair it with “Rumeurs” rosé wine	
Lomo Saltado	28
Stir-fried beef tenderloin - Tomato - Onion - Rice - Potato	
Tip: Pair it with “Silex” wine	
Carrillera	27
Slow-Cooked beef cheeks - Purple Corn Glaze - Cauliflower puree - Miso	



DESSERT

Buñuelos	9
Sweet potato beignets - Spiced fig honey - Black Sesame ice cream	
Tip: pair it with “Yuzu” Sake	
Peach in Sake	9
Peach – Purple corn – Peach sorbet - mint	

LIMA - LUNCH
Every Saturday & Sunday
From 12h to 14h30

5 courses sharing-menu
(1 dish of choice per category)

€75 in total

This can only be ordered in pairs (2P)



SHARING = CARING

All of our plates can be shared at the table if desired. Feel free to ask us more questions about the dishes or ingredients.
#tagusonyoursocials

GIN

Tip: combine it with our "Tonic 1724"

Amazonian	11
With unique ingredients from the Peruvian Amazon. A blend of camu camu, tonka bean, sasha inchi and aguaymanto.	
Gin'ca Berries	11
With water from springs of the Andes, aguaymanto, raspberry, blueberry and juniper.	
Jinzu	12,5
Enriched with cherry blossom, yuzu and finished with a touch of sake.	

PISCOS

Demonio de los Andes	6
Moscatel	
Demonio de los Andes	6,5
Albilla	

VODKA

14 Inkas	6
Made with organic potatoes from the Andes.	

WHISKEY

Andean Black Whisky	7
Distilled with Black Corn.	
Hibiki Harmony Whisky	15
With fine single malt from Yamazaki, Hakushu	

BEER

Stella Artois	3,5
Uijin "Yuzu Blond"	5,5
Sapporo	5
Cusqueña Golden Lager	5

DIGESTIVES

Matacuy	6
With botanicals grown on an ecological farm in the Sacred Valley of the Incas	

Koreman's Yuzucello	8
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SOFT DRINKS

Bru still or sparkling 0,5L	4
Bru still or sparkling 1L	7
Coca-Cola	3,5
Coca-Cola Zero	3,5
Tonic 1724	4,5
With quinine plants picked in the Andes Mountains at 1724 meters above sea level.	
Fever Tree elderflower	4
Ginger ale	3,5
Kombucha Apple and mint	4,5
Inca Kola	4,5



COCKTAILS/ MOCKTAILS

Smoked Capitan	13
Pisco - Red vermouth - Angostura	
Pisco Sour	15
Pisco - Lime - Egg white	
Maracuya Sour	15
Pisco - Passionfruit - Egg white	
Chilcano Kyuri	15
Pisco - Ginger ale - Infusion of cucumber	
Tokyo-Lima	15
Sake - Pisco - Chicha Morada - Roasted pineapple syrup	

Nazca	15
Rum - Mint - Raspberry	
Cuzcopolitan	15
Vodka - Watermelon - Lime	

VIRGIN

Chicha Morada	7
Purple Corn - Pineapple - Lime	
Alpaca on the Beach	9
Mandarin - Ginger - Lime	

WARM BEVERAGES

Coffee	3,5
Espresso	3
Double espresso	4
Cappuccino	4
Latte	4,5
Tea	3
Fresh Mint tea	5
Fresh Ginger tea	5



LIMA NIKKEI IZAKAYA

is a space where we share our passion and knowledge from the recent years.

A place where homage is paid to the Nikkei gastronomy and to the always creative Peruvian cuisine that, like the city of Lima, is inspired by the centuries-long fusion of different cultural influences.

