



SUSHI

Acevichado	10 pcs	18
Tuna - Ebi Fry - Avocado - Leche de tigre		
Anticuchero	10 pcs	18
Salmon - Kanikame - Anticuchero sauce		
Ika	10 pcs	19
Squid – Nori batayaki – Fried white fish		
Parrillero	10 pcs	19
Flank steak - Chimichurri - Cream cheese		
W-Inka	10 pcs	16
Ebi fry - Avocado - Aji Amarillo cream		
Futomaki (veggie)	10 pcs	15
Shiitake - Cucumber – Avocado – Takuan		
Nigiri Maguro	2 pcs	8
Tuna - Chalaquita - Sweet sesame-soy		
Nigiri Aburi	2 pcs	8
Torched salmon - Chimichurri		
Gunkan Kani	2 pcs	9
Crab – Tobiko		

CEVICHE/S/TIRADITOS

Ceviche Clasico	17,5
White fish - Sweet Potato - Leche de tigre	
Tip: pair it with “Denrin 28” Sake	
Ceviche Mariscos	19
Shrimp – Cockles – Aji Amarillo leche de tigre	
Tiradito Red Snapper	18
Red Snapper – Radish – Basil leche de tigre	

STARTERS

Chifles	8
Plantain chips – Avocado tartar sauce	
Glazed Karaage	12
6 pcs of fried chicken – Sweet chili sauce with aji panca	
Gyozas	14
4 pcs filled with crab and shrimp – A lo macho sauce – Wasabi mayonnaise	
Causa Escabechada	17
Potato marinated in lime and aji amarillo – Fried fish of the day – Escabeche	
Anticuchos de carne	18
Flank steak on charcoal – Aji panca – Baby potatoes	
Tip: Pair it with “Tempranillo” wine	
Nikkei Duck Breast	19
Duck breast with hoisin sauce – Spinache – Plums chalaquita	
Tataki Maguro	19,5
Tuna – Mizuna – Crème of almonds	

MAINS

Caukare (veggie)	19,5
Potato - Breaded eggplant – Huacatay – Japanese Curry – Fresh cheese	
Pulpo	23
Octopus – Peanut sauce – Aji Panca - Pak choi	
Stuffed squid	26
Squid – Mushroom mix – Pumpkin	
Shortribs Chifera	28
Slow-Cooked shortribs with char siu – coleslaw – Wasabivinaigrette	
Lomo Saltado	29
Stir-fried beef tenderloin – Tomato – Onion – Rice – Potato	
Tip: Pair it with “Silex” wine	



DESSERT

Buñuelos	10
Sweet potato beignets – Spiced Panela with figs – Black Sesame ice cream	
Tip: pair it with “Yuzu” Sake	
Pie de matcha	10
Matcha – Yuzu Merengue – Mascarpone	

LIMA - LUNCH

Every Saturday & Sunday From 12h to 14h30

5 courses sharing-menu
1 dish of choice per category

€80 (€40 pp)

This can only be ordered in pairs and only during lunch



SHARING = CARING

All our plates can be shared at the table if desired.
Feel free to ask us anything about the dishes or ingredients.

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COCKTAILS

Pisco Sour	15
Pisco – Lime – Egg white	
Maracuya Sour	15
Pisco – Passionfruit – Egg white	
Chilcano Kyuri	15
Pisco – Ginger ale – Infusion of cucumber	
Pisco Ume	15
Pisco – Soda – Infusion of plums	
Gin & Ginger	15
Gin – Ginger – Lime – Egg white	
Hachimitsu	15
Sake – Soda – Infusion of honey and star anise	

MOCKTAILS

Virgin Ume	7
Infusion of plums – Soda	
Chicha Morada	8
Purple Corn – Pineapple – Lime	
Alpaca on the Beach	9
Passionfruit – Ginger – Basil	



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Tip: combine it with our Tonic 1724

Amazonian	10
With unique ingredients from the Peruvian Amazon. A blend of camu camu, tonka bean, sasha inchi and aguaymanto.	
Gin'ca Berries	10
With water from springs of the Andes, aguaymanto, raspberry, blueberry and juniper.	
Jinzu	10
Enriched with cherry blossom, yuzu and finished with a touch of sake.	

PISCOS

Peruvian spirits distilled from grapes.
Tip: combine it with our Tonic 1724

Demonio de los Andes	8
Moscatel	
Demonio de los Andes	8,5
Albilla	
Huamani	8

VODKA

14 Inkas	8
Made with organic potatoes from the Andes.	

WHISKEY

Andean Black Whisky	7,5
Distilled with Black Corn.	
Hibiki Harmony Whisky	15
With fine single malt from Yamazaki, Hakushu	

WARM BEVERAGES

Koffie	3,5
Espresso	3
Dubbele espresso	4
Cappuccino	4
Latte	4,5
Thee	3
Verse muntthee	5
Verse gemberthee	5



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	6
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Tip: combine it with a glass of prosecco and make it a Spritz

SOFT DRINKS

Bru still or sparkling 0,5L	4,5
Bru still or sparkling 1L	8
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 appel en munt	4,5
Inca Kola	4,5



LIMA NIKKEI IZAKAYA

Lima is a space where we share with you

our passion and knowledge of the recent years. A place that pays tribute to the Nikkei gastronomy and to the ever-creative Peruvian cuisine that, like the city of Lima, is inspired by centuries of fusion of different cultural influences.

Taste our interpretation of traditional Peruvian dishes and contemporary Nikkei cuisine.

NIKKEI GASTRONOMY

Peru is home to the second largest, Japanese community in South America, after Brazil where the biggest community in the world lives.

In the late 19th century, a large group of Japanese emigrated to Peru in search of work. The Japanese brought their favorite dishes, flavors, and ingredients from their homeland and used them in combination with local resources. This naturally created a fusion that we now know as Nikkei cuisine.

In both Japan and Peru, there is an abundance of fresh fish and seafood, which provides a