



SUSHI

Acevichado 10 pcs 19
Tuna - Ebi Fry - Avocado - Leche de tigre
Anticuchero 10 pcs 18
Salmon - Kanikame - Anticuchero sauce
Parrillero 10 pcs 19
Flank steak - Chimichurri - Cream cheese
W-Inka 10 pcs 17
Ebi fry - Avocado - Aji Amarillo cream
 **Veg W-Inka 10 pcs 16**
Avocado – Cucumber - Aji Amarillo cream

Nigiri Saba 2 pcs 7
Mackerel – Smoked rocoto
Nigiri Aburi 2 pcs 8
Torched salmon - Chimichurri
Nigiri Maguro 2 pcs 8
Tuna - Chalaquita - Sweet sesame-soy -
Herring caviar
Nigiri Wagyu 2 pcs 13
Cured quail egg

Sushi Mix 20 pcs 40*
Nigiri Mix 8 pcs 32*

*Ask if available


CEVICHESES/TIRADITOS

Ceviche Clasico 18
Seabass - Sweet Potato - Leche de tigre
Tiradito Saba 19
Mackerel – Aji Chutney – Tomato leche de tigre
Chirashi Ceviche 23
Salmon – Tuna – Pulpo – Rocoto leche de tigre – Sushi rice

STARTERS

Causa Escabechada 17
Potato marinated in lime and aji amarillo – Seabass – Escabeche
Gyozas 14
4 pcs filled with crab and shrimp – A lo macho sauce – Wasabi mayonnaise
Anticuchos de carne 18
Flank steak on charcoal – Aji panca – Baby potatoes
Anticuchos de pulpo 22
Octopus on charcoal – Aji panca – Baby potatoes
Tataki Wagyu 25
Ponzu – Pecan nuts – Andean sambal

MAINS

 **Caukare (veggie) 21**
Potato - Breaded eggplant – Japanese Curry – Fresh cheese
Pulpo 25
Octopus – Peanut sauce – Aji Panca – Pakchoi - Rice
Black Cod 26
Aji of prawns – Herring caviar
Lomo Saltado 29
Stir-fried tenderloin – Tomato – Onion – Rice – Potato
Wagyu Steak 50
On Charcoal – Baby potatoes – mix salad
Lechon 28
Slow-roasted pork – Pepian – Yakiniku

DESSERT

Buñuelos 11
Sweet potato beignets – Spiced Panela with figs – Black Sesame ice cream

Crema Volteada “Lima style”10
Tofu flan – Soy Caramel – Miso Cream



LIMA LUNCH

Every Saturday and Sunday from 12h to 14:30

5 course sharing – menu
(Sushi mix and nigiri mix not possible)

€45 pp without Wagyu
€60 pp with Wagyu

This is only in pairs and 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.
#tagusonyoursocials @limanikkei.be

COCKTAILS

Pisco Sour	15
Pisco – Lime – Egg white	
Maracuya Sour	15
Pisco – Passionfruit – Egg white	
Chicha Sour	15
Pisco – Chicha Morada – Egg white	
Chilcano Kyuri	15
Pisco infused with cucumber – Ginger ale	
Pisco Ume	15
Pisco – Soda – infusion of plums	
Gin & Ginger	15
Gin – Ginger – Lime – Egg white	
Lima Spritz	15
Yuzu sake – prosecco	

MOCKTAILS

Virgin Ume	8
infusion of plum – Soda	
Chicha Morada	8
Purple Corn – Pineapple – Lime	
Alpaca on the Beach	10
Passionfruit – Ginger – Basil	

GIN

Tip: combine it with our Tonic 1724

Amazonian	10
Gin'ca Berries	10
Jinzu	10

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	9

WARM BEVERAGES

Coffee (peruvian beans)	4
Espresso	3
Double Espresso	4
Cappuccino	4
Latte	5
Thee by Café Couture	4
Fresh Mint thee	5
Fresh Ginger thee	5

LIQUORS

Matacuay	7
With botanicals grown on an ecological farm in the Sacred Valley of the Incas	
14 Inkas Vodka	8
Made with organic potatoes from the Andes.	
Andean Black Whisky	8
Distilled with Black Corn.	
Hibiki Harmony Whisky	15

BEER

Stella Artois	3,5
Sapporo	5
Cusqueña Golden Lager	5
Tipsy – Brown - Antwerp	5



SOFT DRINKS

Bru still or sparkling 0,5L	5
Bru still or sparkling 1L	9
Coca-Cola	3,5
Coca-Cola Zero	3,5
Tonic 1724	5
With quinine plants picked in the Andes Mountains at 1724 meters above sea level.	
Fever Tree elderflower	4
Ginger ale	3,5
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.

