



## 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 45\***

\*Ask if available


## CEVICHE/S/ 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 31**  
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**  
Flan – Soy Caramel – Miso Cream & Tofu



### 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.



### SHARING = CARING

All our plates can be shared at the table if desired. Feel free to ask us anything about the dishes or ingredients. If you have allergies or intolerances, please let us know

#tagusonyoursocials @limanikkei.be

## COCKTAILS

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

## MOCKTAILS

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



## GIN

Tip: combine it with our Tonic 1724

<b>Amazonian</b>	10
<b>Gin'ca Berries</b>	10
<b>Jinzu</b>	10

## PISCOS

Peruvian spirits distilled from grapes.

Tip: combine it with our Tonic 1724

<b>Demonio de los Andes</b>	8
Moscatel	
<b>Demonio de los Andes</b>	8,5
Albilla	
<b>Huamani</b>	9

## LIQUORS

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

## BEER

<b>Stella Artois</b>	3,5
<b>Sapporo</b>	5
<b>Cusqueña Golden Lager</b>	5
<b>Tipsy – Dark - Antwerp</b>	5
For connoisseurs	



## SOFT DRINKS

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

## WARM BEVERAGES

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



## 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.