

## Lunch



### 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		



### STARTERS

Ceviche Clasico	18
Seabass - Sweet Potato - Leche de tigre	
Chirashi Ceviche	23
Salmon - Tuna - Pulpo - Rocoto leche de tigre - Sushi rice	
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	
Tataki Wagyu	25
Ponzu - Pecan nuts - Andean sambal	

### MAINS



Caukare (veggie)	21
Potato - Breaded eggplant - Japanese Curry - Fresh cheese	
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	

### 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 - LUNCH MENU

Every Saturday and Sunday  
From 12h to 14:30 (kitchen closes at 13:30)

5 courses sharing menu

1 sushi - 2 starters  
1 main - 1 dessert of your choice

€45 pp without Wagyu  
€60 with Wagyu

This menu can only be ordered in pairs of two and only during lunch

### 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

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## 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	

## MOCCKTAILS

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

<b>14 Inkas Vodka</b>	8
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Made with organic potatoes from the Andes.

<b>Andean Black Whisky</b>	8
Distilled with Black Corn.	

<b>Hibiki Harmony Whisky</b>	15
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## 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.



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