



Welcome to LIMA Nikkei Izakaya

Peruvian food is an explosion of flavors that  
captivates the heart



## Peruvian cuisine with a Japanese touch



The Nikkei Cuisine is a fusion that originated more than a 100 years ago when Japanese laborers moved to Peru in search of work. Missing many of their traditional ingredients they began using Japanese cooking techniques with raw materials they could find locally. This eventually turned into a sophisticated cultural blend that creates dishes combining the simplicity and precision of Japanese techniques and Peruvian ingredients and flavors .



A cozy Izakaya style restaurant in the heart of Antwerp 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.

Here you can come and enjoy contemporary Peruvian cuisine with a Japanese and modern touch.

Peru has been voted the world's best culinary destination 10 times in the last 11 years for good reason, and we offer an exceptional experience focused on the enjoyment of all the senses in a vibrant atmosphere, intending to give you an unforgettable evening.

Our intimate restaurant can accommodate approximately 26 guests, including 4 at our seated bar, where you can discover our a la carte dishes in a casual atmosphere.

Thank you for joining us and we hope you'll enjoy our unique cuisine and taste dishes and combinations you won't find anywhere else in Belgium.

With Love and culinary excitement,

*Mayra, Luis and Diego*





# F M O E O N U D

**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**

# SUSHI

<b>ACEVICHADO 10 pcs</b>	<b>20</b>
Tuna / Ebi Fry / Avocado / Leche de tigre	
<b>ANTICUCHERO 10 pcs</b>	<b>18</b>
Salmon / Squid Fry / Anticuchero sauce	
<b>PARRILLERO 10 pcs</b>	<b>20</b>
Flank steak / Chimichurri / Cream cheese	
<b>ROCOTO URAMAKI 10 pcs</b>	<b>18</b>
Seabass / Squid Fry / Smoked Rocoto	
<b>VEGGIE URAMAKI 10 pcs</b>	<b>16</b>
Fried Eggplant / Avocado / Mango salsa	
<b>NIGIRI ABURI 2 pcs</b>	<b>8</b>
Torched salmon / Chimichurri	
<b>NIGIRI MAGURO 2 pcs</b>	<b>8</b>
Tuna / Chalaquita	
<b>NIGIRI WAGYU 2 pcs</b>	<b>13</b>
Cured quail egg	
<b>SUSHI MORIAWASE 20 pcs</b>	<b>45*</b>
Mix of Rolls *Ask if available	

# CEVICHE

<b>21</b>	<b>CEVICHE CARRETILLERO</b>
	Seabass / Peruvian Corn / Sweet potato
	Rocoto Leche de tigre
	Add Mango + 2€
	Add Avocado + 2€
<b>20</b>	<b>TIRADITO TUNA</b>
	Tuna / Lychee / Avocado / Almond leche de tigre
<b>23</b>	<b>CHIRASHI CEVICHE</b>
	Salmon / Tuna / Pulpo
	Aji Amarillo leche de tigre / Sushi rice

# STARTERS

<b>CAUSA ESCABECHADA</b>	17
Potato in lime and aji amarillo Seabass / Escabeche sauce	
<b>GYOZAS</b>	14
4 pcs filled with shrimp A lo macho sauce / Wasabi mayonnaise	
<b>NORI TACO</b>	16
Scallops / Miso salsa / Caper / Sushi rice	
<b>QUINOA SALAD</b>	15
Tofu / Carrot / Quinoa / Cucumber	
<b>TATAKI WAGYU</b>	25
Ponzu / Pecan nuts / Andean sambal	

# MAINS

21	<b>CAUKARE (VEG)</b> Potato / Breaded eggplant / Japanese Curry / White cheese
26	<b>PULPO</b> Octopus / Aji Panka-Peanut sauce / Pak choi / Rice
28	<b>SUDADO NIKKEI</b> Redfish / Cockles / Salsa Sudado
31	<b>LOMO SALTADO</b> Stir-fried Tenderloin / Tomato / Potato / Rice
35	<b>SECO NORTEÑO</b> Rack of Lamb stew / Squash / Soy beans
55	<b>WAGYU STEAK</b> Wagyu on Charcoal / Baby potatoes / Japanese salad

ADD white rice +3€



# DESSERTS

## BUÑUELOS

12

Sweet potato beignets

Spiced panela syrup with figs / Black Sesame ice cream

## CHEESECAKE LUCUMA

10

Lucuma / Chocolate Ice cream



# WARM DRINKS

4

COFFEE

3

ESPRESSO

4

DOUBLE ESPRESSO

4

CAPPUCINO

5

LATTE

4

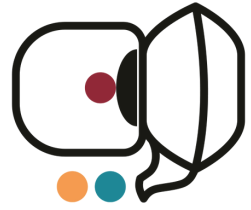
TEA by CAFE COUTURE

6

FRESH MINT TEA

6

FRESH GINGER TEA



# D R I N K S M E N N U



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# COCKTAILS

Pisco is a clear grape brandy that originated in the wine growing regions of Peru. imagine yourself in a through the sun-drenched vineyards, where the grapes are carefully harvested and distilled into this flavorful spirit.

<b>PISCO SOUR</b>	15
Pisco / Lime / Egg white	
<b>MARACUYA SOUR</b>	15
Pisco / Passionfruit / Egg white	
<b>CHICHA SOUR</b>	16
Pisco / Chicha Morada / Egg white	
<b>INTI SOUR</b>	18
Pisco / Aji Amarillo / Lime / Egg white	
<b>CHILCANO KYURI</b>	14
Pisco infused with cucumber / Lime / Ginger ale	
<b>PISCO UME</b>	14
Pisco / Soda / infusion of Plums	
<b>GIN &amp; GINGER</b>	15
Gin / Ginger / Lime / Egg white	
<b>LIMA SPRITZ</b>	15
Yuzu sake / Prosecco	

SALUD

KANPAI

# MOCKTAILS

8	<b>VIRGIN UME</b>
	Infusion of plum / Soda
10	<b>ALPACA ON THE BEACH</b>
	Passionfruit / Ginger / Basil
8	<b>CHICHA MORADA</b>
	Purple Corn / Pineapple / Lime

As we immerse ourselves in the life of pre-Hispanic civilizations, we discover that among the peoples of ancient Peru, there was a certain predilection for the development of beverages, which were made from the different native plants of the continent

# LIQUORS

## GIN

Tip: combine it with our Tonic 1724

AMAZONIAN	12
JINZU	10
HENDRICKX	10

## PISCOS

Peruvian spirits distilled from grapes.

Tip: combine it with our Tonic 1724

1615 QUEBRANTA	10
1615 ALBILLA	10
1615 MOSCATEL	10

## WHISKY

Hibiki Harmony Whisky	17
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SALUD |

| KANPAI

# BEERS

4  
5  
5

STELLA ARTOIS  
TIPSY  
SAPPORO

# BOTANICAL FERMENTED TEA

BRON botanical fermented tea is brewed in an artisanal microbrewery in Antwerp North. It is a unique botanical fermented tea with depth and gentle acidity, a mature flavor complexity without alcohol

**SANCHO** 8

Japanese mountain pepper, floral, citrus and refreshing

**SAKURA** 8

An homage to lost summers,

Hay with a salty touch

**YUZU MATCHA SALICORNIA** 8

Soft aromatic citrus with a touch of silt.

Goes great with seafood, sushi and ceviches

**SENCHA & PINE** 8

Resinous with mineral notes, dry and elegant.

Perfect non-alcoholic alternative to champagne

SALUD

KANPAI

# SOFT DRINKS

5

BRU still or sparkling  
0,5L

9

BRU still or sparkling  
1L

3,5

Coca-Cola

3,5

Coca-Cola  
Zero

5

Tonic  
1724

With quinine plants picked in the Andes Mountains  
at 1724 meters above sea level

4

Fever Tree elderflower

3,5

Ginger ale

4,5

Inca Kola





ARIGATŌ  
THANK YOU  
GRACIAS





**Wayku**  
ASIAN PERUVIAN STREETFOOD

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Share the Peruvian love en volg ons op  
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