



Welcome at 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.

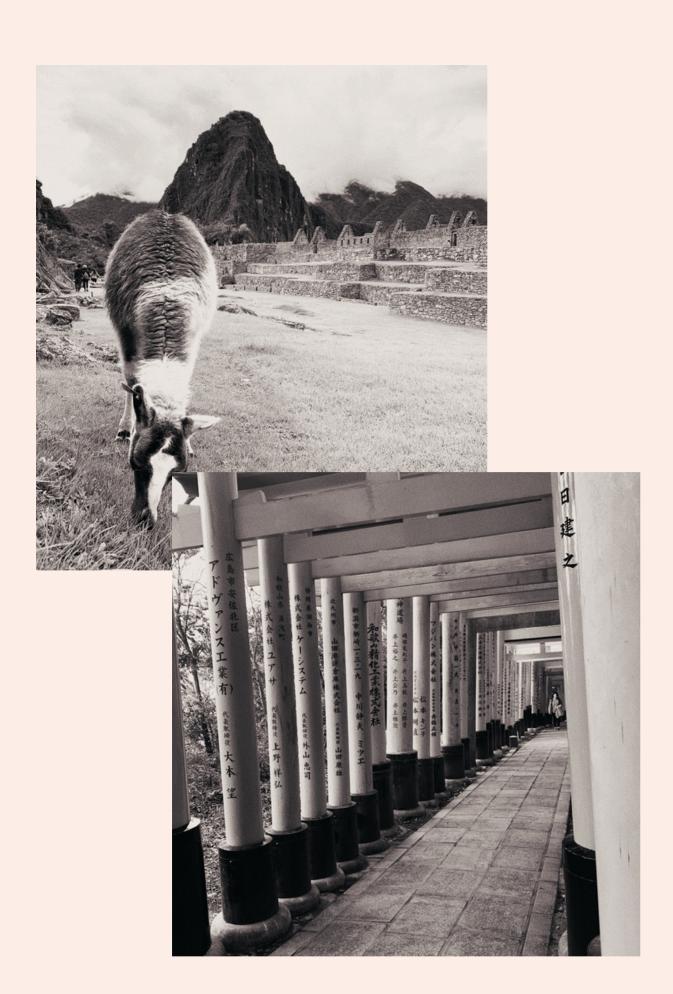
Our intimate restaurant can accommodate approximately 26 guests, including 4 at our seated bar, where you can discover our a la carte dishes in a casual atmosphere.

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,



Luis, Mayra and Diego







F_MOE OU D

SUSHI

| ACEVICHADO 10 pcs | 20 |
|--|-----|
| Tuna / Ebi Fry / Avocado / Leche de tigre | |
| ANTICUCHERO 10 pcs | 19 |
| Salmon / Green asparagus / Avocado / Anticuchero sauce | |
| PARRILLERO 10 pcs | 24 |
| Wagyu / Green asparagus / Chimichurri / Cream cheese | |
| HOTATE 10 pcs | 21 |
| Coquilles / Ebi fry / Avocado / Parmesan | |
| VEGGIE URAMAKI 10 pcs | 17 |
| Eggplant / Avocado / Mango salsa | |
| NIGIRI ABURI 2 pcs | 8 |
| Salmon / Chimichurri / Chili pepper sauce | |
| NIGIRI MAGURO 2 pcs | 10 |
| Tuna / Chalaquita | |
| NIGIRI WAGYU 2 pcs | 13 |
| Wagyu / Pickled quail egg | |
| SUSHI MORIAWASE 20 pcs | 45* |
| Mix of Rolls *ask for availability (nigiri not included) | |
| | |

CEVICHES

| 23 | CEVICHE CARRETILLERO |
|----|--|
| | Seabass / Octopus / Peruvian corn / Sweet potato |
| | Rocoto Leche de tigre |
| | Add Mango + 2€ |
| | Add Avocado + 2€ |
| 25 | TIRADITO HAMACHI |
| | Yellowtail Kingfish / Peruvian Furikake |
| | Smoked rocoto chalaquita / Miso leche de tigre |
| 19 | (VEG) TIRADITO SANDIA |
| | Watermelon / Kumquat / Salicornia |
| | Maracuya leche de tigre |
| | |

STARTERS

| CAUSA GAMBAS | 21 |
|--|----|
| Mashed potato flavoured with lime and aji amarillo | |
| Stir-fried gambas / Rocoto / Avocado | |
| TSUKUNE PARRILLA | 22 |
| Minced beef / Pickled quail egg / Wasabi / Peas | |
| ZALM TARTAAR | 19 |
| Salmon / Nori / Hoisin / Rhubarb | |
| TATAKI WAGYU | 25 |
| Wagyu / Ponzu / Pecan nuts / Andino sambal | |

MAINS

Add baby potatoes + 3,5€

| 23 | HAKUSAI (VEG) |
|----|---|
| | Grilled white cabbage / smoked soy /Peruvian furikake |
| 30 | ARROZ CON MARISCOS |
| | Rice / Octopus / Coquilles/ Gambas / Peruvian corn / Parmesan |
| 29 | SUDADO NIKKEI |
| | Stewed Redfish / Cockles / Salsa Sudado |
| | |
| 31 | MAGRET |
| | Duck breast / Potato millefeuille / Aji demi-glace |
| 45 | 200g LOMO SALTADO |
| | Argentinan Stir-fried tenderloin / Tomatoes / Potatoes / Rice |
| 64 | 200g WAGYU STEAK |
| | AusKobe Wagyu on charcoal / Baby potatoes / Japanese salad |
| | Add white rice + 3,5€ |

Sharing = Caring

All our dishes are created to be devoured individually or to be shared, so it's up to you.

If you have any allergies please don't hesitate to let us know

#tagusonyoursocials @limanikkei.be

DESSERTS

| BUÑUELOS | 13 |
|--|-----|
| Sweet potato beignets | |
| Spiced panela syrup with figs / Black Sesame ice cream | |
| CANDIA | 7.0 |
| SANDIA | 12 |
| Watermelon / Purple corn / Guanabana / Yuzu | |



WARM DRINKS

| COFFEE | 4 |
|------------------|-----|
| ESPRESSO | 3 |
| DOUBLE ESPRESSO | 4,5 |
| CAPPUCCINO | 4,5 |
| LATTE | 5 |
| TEA | 4 |
| FRESH MINT TEA | 6 |
| FRESH GINGER TEA | 6 |

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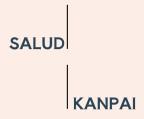


COCKTAILS

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.

| This yards, miles me grapes are carefully many concar and alsome | ca mile mile mareman o | |
|--|------------------------|--|
| PISCO SOUR | 15 | |
| Pisco / Lime / Eggwhite | | |
| MARACUYA SOUR | 16 | |
| Pisco / Passionfruit / Eggwhite | | |
| CHICHA SOUR | 16 | |
| Pisco / Chicha Morada / Eggwhite | | |
| CHILCANO KYURI | 14 | |
| Pisco infused with cucumber / Lime / Ginger Ale | | |
| GIN & GINGER | 15 | |
| Gin / Gember / Lime / Eggwhite | | |
| LIMA SPRITZ | 15 | |
| Yuzu sake / Prosecco | | |
| LYCHEE SPRITZ | 15 | |
| Lychee sake / Prosecco | | |

Spice it up: change your regular Pisco to Pisco Cinnamon + €2



MOCKTAILS

| 8 | MACHU "PEACH" U |
|----|--------------------------------|
| | Peach / Kombucha / Basil |
| 10 | ALPACA ON THE BEACH |
| | Passionfruit / Ginger / Mint |
| 8 | CHICHA MORADA |
| | 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 one of our tonics

| AMAZONIAN (PERU) | 12 |
|------------------|----|
| JINZU(JAPAN | 10 |
| HENDRICK'S | 10 |

PISCO

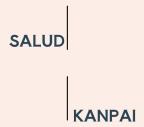
Peruvian spirit distilled from grapes.

Tip: combine it with one of our tonics

| 1615 QUEBRANTA | 10 |
|----------------|----|
|----------------|----|

WHISKY

Hibiki Harmony Whisky 17



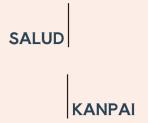
BEER

| 4 | STELLA ARTOIS |
|---|--------------------|
| 4 | STELLA ARTOIS 0,0% |
| 5 | TIPSY(ANTWERP) |
| 5 | 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 |
| Dry and elegant. | |
| Perfect non-alcoholic alternative to champagne | |



SOFT DRINKS

| 5,5 | BRU still or sparkling 0,5L |
|-----|-----------------------------|
| 9,5 | BRU still or sparkling 1L |
| 3,5 | Coca-Cola |
| 3,5 | Coca-Cola Zero |
| 4 | Fever tree tonic |
| 4 | Fever Tree elderflower |
| 4 | Ginger ale |
| 5 | Inca Kola |





ARIGATŌ THANK YOU GRACIAS





















LIMA NIKKEI

LIMANIKKEI.BE

PERUVIAN - JAPANESE CUISINE AT IT'S FINEST

LIMANIKKEI.STREETFOOD



LIMA NIKKEI IZAKAYA

DINING - COCKTAILS



GROTE PIETER POTSTRAAT 36 2000 ANTWERPEN LIMA NIKKEI STREETFOOD

WOLF ANTWERP FOOD MARKET



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Sharing = Caring

Share the Peruvian love and follow us on instagram and facebook

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