



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 M O E O N D U

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

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)	

CEVICHE

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

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
	Argentinian Stir-fried tenderloin / Tomatoes / Potatoes / Rice
64	200g WAGYU STEAK
	AusKobe Wagyu on charcoal / Baby potatoes / Japanese salad

Add white rice + 3,5€

Add baby potatoes + 3,5€

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DESSERTS

BUÑUELOS

13

Sweet potato beignets
Spiced panela syrup with figs / Black Sesame ice cream

SANDIA

12

Watermelon / Purple corn / Guanabana / Yuzu



WARM DRINKS

4

COFFEE

3

ESPRESSO

4,5

DOUBLE ESPRESSO

4,5

CAPPUCCINO

5

LATTE

4

TEA

6

FRESH MINT TEA

6

FRESH GINGER TEA

D R I N K S M E 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.

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

SALUD

KANPAI

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
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WHISKY

Hibiki Harmony Whisky	17
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SALUD

KANPAI

BEER

4
4
5
5

STELLA ARTOIS
STELLA ARTOIS 0,0%
TIPSY(ANTWERP)
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

SALUD

KANPAI

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

PERUVIAN - JAPANESE CUISINE
AT IT'S FINEST



LIMANIKKEI.BE



LIMANIKKEI.STREETFOOD

LIMA NIKKEI IZAKAYA
DINING - COCKTAILS



GROTE PIETER POTSTRAAT 36
2000 ANTWERPEN

LIMA NIKKEI STREETFOOD
WOLF ANTWERP FOOD MARKET



GODEFRIDUSKAAI 30
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LIMA
NIKKEI IZAKAYA



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日系
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Share the Peruvian love and follow us on
instagram and facebook
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