

Starters

	USD
TATAKI SALAD	16
Tuna Tataki salad with lettuce, cherry tomato, cucumber, avocado and crunchy garlic with dressing of mirin, grated onion, sesame seed oil, soy sauce	
CAUSA MARINA	19
Traditional "causa" from Lima, Peru with spicy king crab, octopus with chimichurri, crunchy quinoa and wasabi emulsion	
TUNA TACOS (2 pieces)	12
Spicy tuna tartar with guacamole, crispy gyoza pasta and chipotle emulsion	
GYUDON TACOS (2 pieces)	13
Angus rib eye tacos with tensuyo sauce, Rayu flavors and potatoes cream	
WAGYU GYOZA (4 pieces)	15
Fried Gyoza filled with Wagyu beef, fried, parmesan foam, oriental dressing	
WAKAME SARADA	10
Salad of mixed seaweed with sesame seed dressing	
EDAMAME	8
Steamed soy bean with sea salt	
CEVICHE CALIENTE DE LANGOSTA	26
Smoked lobster, sprinkled with chulpi corn, dressing of yellow pepper and leche de tigre	
EBI TSUKUNE TEMPURA	25
Crunchy tempura, spicy shrimp, rocket salad and ponzu	
TRADITIONAL TEMPURA (7 pieces)	20
Shrimps, fish or moriawase	

Sashimi

Price per 4 pieces

Salmon, tuna or shrimp	14
Hamachi, Hiramasa, Unagi	16
Octopus	10
SASHIMI MORIAWASE	35
Chef's selection	
12 slices of fish	

Nigiri

Price per 2 pieces

Salmon, tuna, red snapper, octopus, shrimp	6
Hamachi, Hiramasa, Unagi	10
SUSHI MORIAWASE	36
Nigiri chef selection	
8 slices of fish, 4 pieces of seafood and a hosomaki	

Nigiri Sushi Nikkei

Price per 2 pieces (Cold)

	USD
NIGIRI TONATO	8
Tuna nigiri with tonato sauce, chives, wasabi tobiko, crisp potatoes	
NIGIRI TRUFADO	10
Hiramasa nigiri, crispy potatoes, sauce of yolks cured in shoyu, truffle oil	
GOLDEN TUNA	14
Tuna with balsamic reduction, quail eggs, injected with ponzu and crispy quinoa	

Warm

EBI PARRILLERO	8
Shrimp nigiri, cream cheese, chimichurri, crispy panko and eel sauce	
SAKANA KEMAO	8
Nigiri of white fish, torched with oston sauce, lemon and white sesame	
FOIE ANDINO	12
Foie gras nigiri, coarse salt, chulpi corn praline and purple corn reduction	
KIRO NIKU	8
Angus skirt steak nigiri, smoked salt, plantain chips, chives and smoked Peruvian yellow pepper sauce	
HOTATE PARME	12
Scallops au gratin in parmesan butter, tobiko and leche de tigre air with ponzu	

Makis(Cold)

ACEVICHADO	19
Breaded shrimp and avocado roll covered with tuna, "acevichada" sauce and togarashi	
AVOCADO	16
Roll of breaded salmon, cream cheese and tenkatsu, covered with avocado, white sesame seeds and togarashi	
CRUNCHY KARAI	16
Crabmeat, breaded shrimp and avocado roll covered with salmon, chulpi corn crumble and yellow pepper sauce	
MADURO	16
Cucumber roll, cream cheese and breaded salmon, covered with ripe banana and eel sauce	
GOMAE	28
Salmon tartar roll, avocado and breaded fish, wrapped in rice paper, dipped in sesame sauce with passion fruit and crispy gyoza	

Warm

PARRILLERO	16
breaded roll shrimp and avocado, covered with cream cheese, chimichurri, tenkatsu and eel sauce	
FURAI	16
Breaded roll filled with smoked salmon, cream cheese and avocado	
NINJA	19
Roll stuffed with crab, breaded salmon, white fish on the outside, blown in oyster sauce, leeks and lemons	
BATAMISO MAKI	18
Stuffed with onion tempura, crabmeat and avocado, covered with salmon, torched and topping with fine scallion, batamiso sauce	

Blue

GRILL + BAR

Ceviches

CLASSIC CEVICHE 22
Diced white fish, chulpi corn, leche de tigre and glazed sweet potato

CEVICHE BLUE 26
Fish and shrimp ceviche, avocado, nori, chulpi corn, yellow chili leche de tigre and squid chicharrón

Robatayaki

USD

CRUNCHY YAKITORI (2 pieces) 17
Chicken skewer cooked at 70 degrees celsius, and crispy chicken skin with teriyaki sauce

PALLARES Y CORDERO (4 pieces) 22
Lima beans hummus, lamb chops cooked on our robata grill and coriander leaves

SAKANA PARRILLERO 38
Grilled seabass, sesame seed and tenkatsu momiji oroshi ponzu

ORANGE DUCK MAGRET 22
Slow cooked duck magret finished on robata grill, accompanied with fresh sprouts, glazed with orange sauce

LOBSTER WITH CITRIC PERFUME 24
Sous vide lobster tail finished on the robata drizzled in a citric butter and smoked salt

ANGUS ANTICUCHERO (2 pieces) 18
Skirt steak skewer, crunchy garlic, chalaca with ponzu, chives and panca miso dressing

BRAISED BABY CHICKEN 35
Braised baby chicken garnished with Andean, potatoes boiled (25 minutes of preparation)

DRY AGED TOMAHAWK 120
Cooked robata style, Peruvian chimichurri, baby potatoes (Prepared for two persons)

NEW YORK STRIP LOIN 48
Strip loin to the robatayaki with yellow pepper chimichurri, baby potatoes and salt of maras.

VEGETARIAN ROBATA CORNER

Baby corn and eggplant marinated in miso 6

Robata style vegetables with sesame and garlic dressing 6

Asparagus with garlic oil and sriracha 8

Buns

PORK BELLY BUN 14
Steamed bun with roasted pork belly, pickled cucumber and lettuce

CEVICHE BUN 12
Crispy fish marinated in leche de tigre of Peruvian yellow pepper, lettuce yellow pepper tartar and creole sauce

Tiraditos

NEW STYLE 22
Fine slices of tuna, tomato topping, ponzu and scallions sealed with warm sesame seed oil

HAMACHI JALAPEÑO 20
Fine slices of Hamachi, olive oil and slices of jalapeño chilli pepper, ponzu sauce

SHAKE USUZUKURI 20
Fine slices of salmon in usuzukuri sauce, tobiko, sesame seeds, togarashi, chives and avocado

Signature Dishes

USD

BARANIKU NITSUKE 42
Rib of beef cooked at 65 degrees Celsius for 72 hours, glase nitsuke, and potato gratin with parmesan, togarashi and spinach cream

KAKUNI BLUE 35
Pork belly cooked at 70 degrees celsius for 48 hours, potato cream, seasonal vegetables, crispy skin and kakuni sauce

SAKANA SHIOYAKI 36
Fish of the day, sealed with warm sesame oil served with carrot cream, red quinoa tabbouleh and fregola sarda

LUBINA NIKKEI
(Service for one) 38
(Service for two) 75
Steamed sea bass with ginger, chives, sambaizu sauce and harusame

From Our Wok

To share

USD

YAKIMESHI 34
Oriental style fried rice served with an egg tortilla, ankake and crunchy rice
(Seafood, crispy chicken or vegetables)

BLUE RICE 38
Mellow rice, parmesan cheese, coriander, kisanda nori, sautéed seafood and panca Peruvian pepper dressing

YAKIUDON 35
Smoked churrasco sautéed with Japanese pasta and vegetables with a soy sauce dressing

PATO NIKKEI 36
Coriander perfume rice, sautéed wok, confit duck, creole avocado sarza

Soups

MISOSHIRU 12
Traditional Japanese soup made with miso paste, diced tofu and wakame

MISO RAMEN 24
Pork and miso based soup, ramen noodles, onzen egg and nori