

RAW BAR

OYSTERS 159

Oyster, sea urchin, caviar, dashi-broth

CEVICHE TUNA NIKKEI 159

Tuna, avocado, radish, leche de tigre nikkei, soy, sesame, cilantro

CEVICHE DE VIEIRAS 159

Scallops, cucumber, leche de tigre basica, pickled jalapeño, ghoa cress, chulpe corn

TRUFFLE CEVICHE 159

Miso braised eggplant, pickled tomato, carrot & coconut leche de tigre, coconut flakes, truffle, lovage oil, wasabi roasted sesame

CEVICHE TRIO - TRY THEM ALL! 159

Ama's trio of house ceviches served on ice

TUNA SASHIMI 159

Tuna "Otoro", passion fruit, yuzu, pomegranate, marigold

TAKUAN 159

Pickled takuan daikon, fermented lemon, horseradish, jalapeño tapioka

HAMACHI CRUDO 159

Hamachi, shitake, cucumber, buckwheat, dashi

SIGNATURE TIRADITO PLATTER 159

Peruvian sashimi platter, xxxxxxxx, xxxxxxxx

SMALL PLATES

CHICHARONES 159

Fried pork rinds, peruvian green sauce, dried fermented chili

AMACORN

Miso caramelized popcorn, nori, bonito flakes

PLANTAINS

Fried plantains, cilantro dipping sauce

NIKKEI GYOZA DUMPLINGS

Pork and shrimp dumplings, sweet potato purée, pepper ponzu

CROQUETAS DEL MARISCO

Shellfish croquettes, ancho chili mayonnaise, fried cilantro stems

APPETIZERS

CALIFORNIA CASA ROLLS X 3

Daily flavors served with aji amarillo mayonnaise, wasabi, sesame

TOKYO TARTAR

Beef tartare, sesame nashi pears, soy-roasted cashews, miso mayonnaise, gari

ENSALADA

Seasonal fermented tomatoes, beets, pickled cornflower

BLACK NOODLES & PRAWNS

Squid noodles, prawns, broad beans

ANTICUCHOS

Skewers from the Robata Grill

PULPO

Corn puré, aji panca, green tomato

SOY GLAZED MUSHROOM

Chimichurri, umeboshi

PERUVIAN BEEF HEART

Anticuchera sauce

CHICKEN MISO

Carrot molé, daikon, red shiso

HOISIN PORK

Umeboshi, pickled red chili

HOT POTS/CAZUELAS

Iron pots, different peruvian Casseroles

ARROZ NIKKEI

Chilean sea bass, rice, lime, chilli

PAPA SECA

Peruvian potatoes, wild mushrooms, truffles

SIDE ORDERS

RAINBOW FRIES

YUCA FRITA

TSUKEMONO

(house mix of pickles and fermented veggies)

HOUSE SAUCES

MAINS from the ROBATA GRILL

PULPO A LA BRASA

Octopus, ancho chili, botija olives

AGUACATE A LA PARRILLA

Avocado, truffle ponzu

POLLO NIPÓN

Chicken, yuzu teriyaki, beans

LOMO A LA PARRILLA

Beef fillet, spicy teriyaki, pomegranate salsa

DESSERTS

CHOCOLATE FUNDIDO

Illanka Chocolate fondant, charred cara cara orange, hazelnut ice cream

PALOMITAS CON LECHE

Sweet corn and popcorn crème brûlée, fresh pineapple

PLUM

Umeshu plums, almond, ginger sorbet

PERUVIAN CHOCOLATE CREMA

(contains alcohol)

Honeycomb, dulce de leche, Suntory whisky

CHICHA MORADA SORBET

PLEASE LET US KNOW IF YOU HAVE
ANY FOOD ALLERGIES

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