



APPETIZERS

Hot Starter Dishes

Sui Ren Chowder | Conch and shrimp Chupe , Peruvian style cilantro chowder
13

Miso Soup | Miso soup with Wakame, spring onion and tofufu
12

Makimono (Roll)

Specialty rolled sushi. Eight pieces per portion

The Dragon	Rainbow Roll	California Roll	Spider Roll
Shrimp, eel, avocado and tempura crisps	Crab, Shrimp, tuna, Salmon, avocado	Crab, cucumber avocado and tobiko	Soft shell crab tempura with spicy aioli
25	25	20	25
Spicy Tuna Roll	Sui Ren Roll	Green Veggie Roll	
Tuna, spring onion and tempura crisps	Cream cheese, asparagus, tempura prawn	Grilled mixed green vegetables	
20	20	18	

Anticucho

Traditional Flame grilled Peruvian style meats with Anticucho, marinade, served with Peruvian Mole two piece per selection

Pork	Angus beef	Chicken	Lamb
10	15	10	18

Tempura

Three pieces per portion

Seafood

Prawn	Squid	Reef Fish	Soft Shell Crab
10	10	10	18

Vegetables

SALADS

DRUNKEN ICEBERG | Tomato , Ponzu, avocado, crisp Wakame
14

NIKKEI SALAD | Mixed greens, avocado and cucumber served with our own Nikkei sauce and Shiso furikake
14

SPICY SALAD | Tuna tataki, house spicy sauce, mixed greens, cucumber, avocado and furikake
22

When the Japanese immigrated to Peru, they taught the locals techniques to manipulate fresh fish and seafood—the result is the Tiradito. Tiradito literally means the “link between sashimi and ceviche”

Ceviche

Tuna Pica | diced tuna with olives, toasted coconut, almonds and crispy wontons
18

Peruvian Tiradito | Nairagi, Tiger milk, sesame oil, rocoto aioli, togarashi, crunchy corn
15

Bay scallops | passion fruit, spicy yuzu ponzu and crunchy corn

Kindly advise our service team of any allergies or dietary concerns, prices do not include 12% government tax or 15% service charge

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness



SUI-REN

Sui Ren Translation

"Japanese Cookery Guru" also known as Guru of Roasting, Boiling, Baking, Frying and Toasting. They taught mankind how to grow plants and farm animals, he taught mankind how to transform these raw materials into tasty

MAIN COURSE

"YAKI"

SIMPLY GRILLED SELECTION

Enhanced with Miso Jus, Tokyo Butter and Lightly Grilled Asparagus

8 oz. Angus Beef Filet 50

12 oz. New York Strip 50

Australian Lamb Cutlets 52

Native Lobster Tail 58

Mahi Mahi Filet 42

Peru has the second largest ethnic Japanese population in South America (Brazil has the largest) and this community has made a significant cultural impact on the country since the Japanese first began to immigrate in the late 19th century. One of the most evident manifestations of their influence is of course Nikkei.

ENTREES

Enjoy our Culinary team interpretation of Nikkei Dishes, a blend of Japanese and Peruvian Influences

Slow Cooked Pork Belly | honey sesame glaze, grain mustard crushed potatoes and apple, saffron yuzu chutney
34

Crab Cakes Pan Fried | Kimchi and grain mustard butter sauce, shaved fennel, avocado and radish salad
34

Mole Glazed Duck Breast | with spiced chili yuzu marmalade and black bean crouquetas
38

Miso Glazed Salmon | crunchy peanut steamed rice
32

Inca Tuna | Tuna, sweet miso, crispy quinoa, grilled scallions, zucchini and mango ahi compote
32

Wok Fried Chicken Teriyaki | basil, cherry tomato, cashew and broccoli
32

Seafood Batayaki | Octopus, calamari, shrimp, scallops, shiitake mushroom, edamame, white onion, garlic,