



# SUI-REN

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## MAKIMONO

SPECIALTY SUSHI 8 PIECES

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### MACCHU PICHU

Crab, Cucumber, Avocado, Grilled Corn, Rocoto Aioli, Crispy Quinoa 22

### PERUVIAN SUNRISE

Eel, Tuna, Salmon, Avocado, Aji Amarillo, Panca Sauce 22

### ASIAN FUSION

Tuna, Avocado, Crispy Crab Sticks 25

### RED RICE MAKI

Broccolini Tofu Tempura and Honey Wasabi Aioli 18

### SPICY TUNA

Rocoto, Spring Onion, Tempura Crisps 24

### VERDE ZEN

Grilled Zucchini, Green Pepper, Asparagus, Aji Verde, Seaweed Salad 18

### CRISPY TUNA RICE CAKE

Avocado, Nikkei Aioli, Eel Sauce, Nori, 4 pieces 24

### VOLCANO

Spicy Shrimp Tempura 25

### RAINBOW

Crab, Shrimp, Tuna, Salmon, Avocado 25

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## SMALL PLATES

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### EDAMAME 10

### MISO SOUP

Miso and Dashi broth with  
Tofu and Scallions 15

### BEEF BAO BUNS

Steamed slow cooked Beef, Aji Panca,  
Yuzu Chimichurri and Scallion 25

### POLLO A LA BRASSA GYOZA

Peruvian Rotisserie Chicken stuffed  
Gyoza with Ponzu 25

### CRISPY BRUSSELS SPROUTS

Tempura Brussels Sprouts with Peruvian Aioli,  
Ponzu and Togarashi 18

### CHICKEN KARAAGE

Japanese style fried Chicken with Aji Amarillo,  
Aji Rocoto Honey 26

### ANTICUCHOS DE POLLO

Savoury skewers of marinated Chicken  
grilled to perfection, topped with Pickled Onions  
and served with Yuzu Chimichurri 25

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## CEVICHE

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### CEVICHE SUI-REN

Mahi Mahi, Leche de Tigre, Sweet Potato, Avocado,  
Red Onion, Sweet Drops, Peruvian Corn 22

### CEVICHE FRITO

Snapper, Leche de Tigre de Rocoto, Seafood  
Tempura, Sweet Potato, Avocado, Red Onion,  
Aji Amarillo 24

### CEVICHE "THAI"

Hamachi, Coconut Leche de Tigre, Cucumber,  
Asian Pear, Lemongrass, Coconut, Basil 26

### TORCHED SCALLOP TIRADITO

Leche de Tigre de Maracuyá,  
Apple Chalaquita, Crispy Quinoa 26

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## GREENS

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### SPICY TUNA TATAKI

Mixed Greens, Spicy Aioli, Cucumber,  
Avocado, Togarashi 26

### NIKKEI

Mixed Greens, Avocado, Cucumber served  
with Nikkei Sauce 18



SPICY



VEGETARIAN



GLUTEN FREE



CONTAINS NUTS



# SUI-REN

## ENTRÉES

### SHRIMP TEMPURA TERIYAKI

Rock Shrimp Tempura tossed in a Cashew Nut Teriyaki glaze finished with sweet Peppers and Basil 46

### LOMO SALTADO

Tenderloin Steak sautéed with Onions, Peppers, Tomatoes, French Fries, tossed in a savoury sauce served with Furikake Rice 48

### CHAUFA DE PATO

Peruvian style fried Rice topped with crispy skin Duck Breast and Panca Teriyaki sauce 38

### PAN FRIED CHICKEN KATSU

Panko crusted organic Chicken breast with a vibrant Peruvian sauce and Chaufa 42

### MISO BLACK COD

Succulent Black Cod fillet marinated and seared to perfection, Huancaína fondant Potatoes and pan seared Broccolini 52

### SKILLET BAKED MAHI MAHI

Savoury Miso Butter crust served with Asian Salad and steamed Jasmine Rice 49

### PAN SEARED NATIVE RED SNAPPER

Red Snapper with a roasted Aji Amarillo sauce and tantalizing Chaufa 48

### SPECIAL PHO

This traditional Vietnamese dish features tender Chicken, succulent Shrimp, and savory Pork, all simmered to perfection in a fragrant broth with Rice noodle, Mint and Basil 37

### LAMB SHANK RENDANG

Slow braised Lamb Shank with Indonesian spices, Truffle Pumpkin puree, Chimichurri and crunchy Sweet Potato 45

### CHEF RAHEEM'S VEGETARIAN CURRY

Spicy Sri Lankan style Curry with silken Tofu and fried Eggplant 36

## YAKI

Simply grilled selections enhanced with Miso Jus, Tokyo Butter and lightly grilled Asparagus.

**8OZ FILET STEAK** 54

**12OZ RIBEYE STEAK** 56

**SALMON FILLET** 42

**LAMB CHOPS** 46

## COMPLEMENTS

10 EACH

**Egg & Vegetable Fried Rice  
with Avocado Mash**

**Herbed Sweet Potato Fries with  
Chimichurri Aioli**

**Sauteed Seasonal Vegetables**

**Steamed Jasmine Rice**



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## DESSERTS

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### CUATROS LECHE

Moist Sponge Cake soaked in four Milks topped with Whipped Cream, Cinnamon, roasted Coconut and fresh Berries 18

### APPLE TARTE TATIN

Caramelized Green Apple served with Yuzu Elderflower Ice Cream and Sesame Seed Ginger Tuile 18

### ARROZ CON LECHE

Creamy Rice pudding infused with warm spices, sweetened with Condensed Milk, Vanilla and topped with Green Tea Crumble 16

### MOLTEN LAVA CAKE

Burnt White Chocolate Crisp with Peruvian Matcha Crunch Ice Cream 20

### SWEET POTATO DONUTS

Warm Donuts with Chantilly Cream paired with Salted Dulce de Leche and Affogato 18

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## NIKKEI COCKTAILS

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### INCA TWIST

Pisco, Passion Fruit Liqueur, Ginger, Lime, Egg White 24

### SENSEI SOUR

Vodka, Sake, Mango, Cinnamon & Hibiscus Syrup, Lime 22

### ZEN FLOWER

Mango, Elderflower, Mint, Lime, Pineapple 16

**Kindly notify one of our service team if you have any allergies or food intolerance.**

15% service charge & 12% government tax will be added to your final check.

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



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