

APERITIVOS

Guacamole con crocantes

Avocado, corn tortillas

Padron peppers (6)

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Papas dulces fritas (3, 6, 7)

Black truffle, Manchego & ají amarillo emulsion

Bao de cangrejo (1, 2, 3, 6)

*Soft shell crab, steamed bao buns, sweet potatoes

Chicharrón de calamari (3, 6, 14)

Crispy baby calamari, huancaína sauce

Tacos de res (6)

Slow cooked beef, ají ancho, tomatillos, avocado

Tacos de salmón Nikkei (1, 3, 4)

Salmon, sriracha & yuzu

Tostada de Berenjena (1, 6)

Aubergine & tamarind

Gyoza de Wagyu y ají (1, 6, 8, 9, 11)

Wakame salad, bergamot & Macha sauce

CRUDOS & SUSHI

Ceviche Clásico (4, 9)

Dorada, ají rocoto, leche de tigre, cancha & crispy plantain

Ceviche de Atún (4, 6, 11, 12)

Chinese chilli-garlic leche de tigre, baby cucumbers & sesame

Ceviche Amazónico de Salmón (4, 9)

Cured salmon, mango leche de tigre, avocado & tomatoes

Caracas crujientes para bebés (5, 6, 11)

Baby carrots, ají amarillo mochi & wasabi leche de tigre

Atún trufado (4, 6, 11)

Bluefin tuna, truffle ponzu, quinoa furikake & black truffle

Tiradito de Hamachi (4, 6)

Japanese yellowtail, citrus ponzu, kumquat & jalapeño oil

Tataki de Wagyu A5 Japonés (6)

Fresh wasabi, ponzu, nashi pear & daikon cress

Tartar de Otoro (1, 4, 6)

Tuna belly, caviar & avocado

Sashimi plato de Nina (2, 4, 6, 14)

Chu-toro tuna, Scottish salmon, hamachi, red prawn*, Hokkaido scallop*

Salmon Uramaki (4, 6)

Ají Panca, avocado, rocket & sweet soya

Ebiten Maki (1, 2, 3, 11, 14)

Prawn tempura, scallop tartare, mango & kimchi mayo

Lomo saltado roll (3, 6)

Wagyu beef, asparagus, king oyster mushroom & truffle aioli

Spicy tuna maki roll (3, 4, 6)

Yellowfin tuna, sriracha, avocado & plantain furikake

VEGETALES Y CEREALES

Ensalada de maiz

Grilled & crispy corn, chilli & pomegranate

Ensalada de Nina (3, 6)

Seasonal salad, fennel, radish, pickled ginger & wasabi dressing

Yuca frita (3, 6)

Crispy yuca fries & sriracha mayo

Col asada con salsa miso (6, 7, 8, 11)

Charred spring cabbage, cashews, coriander & Manchego

Brocolini a la parrilla (6, 11)

Salsa roja & tomato furikake

Papa seca de hongos (7, 9)

Dried Peruvian potatoes, forest mushrooms & black truffle

PESCADOS Y MARISCOS

Rape a la brasa (4, 6, 14)

Monkfish, dashi beurre blanc, razor clams & burnt leek oil

Langosta a la parrilla con arroz Nikkei (2, 6, 7)

*Charred lobster tail, bomba rice, aji amarillo & yuzu

Salmón a la robata (4, 6)

Ají rocoto & coconut sofrito, bok choy & house teriyaki

Polpo a la parrilla (7, 14)

Octopus, sweet potatoes, chorizo & tomatillo salsa

Bacalao nero (4, 6)

Miso glazed black cod*

AVES Y CARNE

Pato a la brasa (6, 11)

Grilled duck breast, Korean BBQ glaze

Chuletas de cordero

Lamb chops, anticucho sauce

Pollo a la parilla (6)

Corn fed baby chicken, huacatay & miso

Wagyu Australiano (12)

Australian MB9 striploin, piquillo peppers & shiso chimichurri

Costillas cortas de res (6)

USA prime beef ribs, "mole negro" demi-glace

Pluma Ibérica (1, 6, 11)

Flame grilled Iberico pork, rice cake & yakiniku BBQ glaze

Please note that allergen cross-contamination is possible during preparation. Raw or undercooked fish is processed fresh per EC 853/2004 regulations. *Asterisk indicates prefrozen. Kindly inform our staff of any allergies or intolerances.