

APERITIVOS

Guacamole con crocantes

Avocado, corn tortillas

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

Ceviche Clásico (4, 9)

Lubina, Aji limo, Leche de tigre, peruvian corn & crispy plantain

Ceviche de Atún (4, 9)

Tuna, leche de tigre with grilled rocoto, orange & crispy leek

Ceviche de Espárragos & kizami wasabi (1, 9, 6, 11)

Caramelized asparagus, miso leche de tigre & wasabi

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

NINA SUSHI

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

Mixed sashimi, nigiri & gunkan

Nigiris tasting selection

Maki de Ensalada de Cangrejo (2, 3, 4, 6, 9)

*Crab meat, acevichada sauce & Nikkei salad

Wagyu Niku roll (1, 3, 6)

Wagyu A5, enoki mushrooms tempura & chimichurri aioli

Spicy tuna maki roll (3, 4, 6)

Yellowfin tuna, sriracha, avocado & plantain furikake

Hamachi nigiri & choclo Nitsume (1, 4, 6)

Salmon nigiri & Jalapeños (4)

Hokkaido *scallop nigiri & truffle (3, 6, 7, 14)

Tuna nigiri & spicy ponzu lemon (4, 6)

Otoro nigiri & fresh wasabi (4, 6)

Gunkan de spicy salmón (3, 4, 6, 7, 11)

Gunkan de otoro y caviar (4, 6)

ENSALADAS Y VEGETABLES

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

Lechuga asada con spicy mango (1, 6)

Marinated and grilled lettuce, baby cucumbers & mango

Espárragos a la parrilla (6, 11)

Grilled asparagus, amarilla sauce & plantain furikake

PESCADOS Y MARISCOS

Rape Escalfado y alcachofas (1, 4, 6, 11, 14)

Monkfish, Nikkei XO sauce & artichokes

Langosta en ensalada (1, 2, 3, 4, 6, 7, 14)

Grilled *lobster tail, katsuobushi dressing, chalaquita & sweet and sour vegetables

Salmón a la robata (4, 6)

Ají rocoto & coconut sofrito, bok choy & house teriyaki

Pulpo asado a la parrilla (6, 7, 14)

Grilled *octopus with Nikkei anticuchera sauce, smoked amarilla potato & green chimichurri

Bacalao nero (4, 6)

Miso glazed black cod*

AVES Y CARNE

Pato a la brasa (6, 11)

Grilled duck breast, Korean BBQ glaze

Pollo a la parilla (6)

Corn fed baby chicken, huacatay & miso

Wagyu Australiano (12)

Australian MB9 striploin, piquillo peppers & shiso chimichurri

Lengua asada con aji y pimientos (1, 6, 14)

Roasted veal tongue, saltado sauce, peppers & aji amarillo

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.