

FOOD MENU

Our selection of seafood dishes, prepared in the traditional Peruvian style and with our signature Nikkei fusion twist.

XORITOS

Mussels in ají amarillo or rocoto chili sauce. 8 pcs / €10

PACIFIC SCALLOPS

Pacific scallops with butter, seafood sauce, and a Parmesan gratin. 4 pcs / €16

EBI FURAI

Marinated prawns in our house sauce, tempura-battered, served with acevichada and unagui sauces. 6 pcs / €12

CLASSIC CEVICHE

Diced fish marinated in our classic leche de tigre, served with sweet potato, Peruvian corn, and crispy cancha corn. / €18

NIKKEI CEVICHE

Diced bluefin tuna in nikkei leche de tigre with seaweed, soy sauce, and sesame oil, served with wakame, edamame, and baby cucumber. / €19

XOLO CEVICHE

Mixed ceviche with fish, octopus, prawns, mussels, and Pacific scallop, marinated in rocoto and ají amarillo leche de tigre. / €22

CHALACO CEVICHE

Diced fish in our classic leche de tigre, served with crispy calamari, sweet potato, Peruvian corn, and cancha corn. / €21

NORTHERN CEVICHE

Sea bass, octopus, and white clam in classic leche de tigre, served with sarandaja beans, corn fritter, and cancha corn. / €23

NIKKEI TIRADITO

Catch of the day sashimi-style, marinated in yuzu ponzu, served with avocado, baby cucumber, corn, and grilled edamame. / €19

OCTOPUS IN OLIVE SAUCE

Octopus sashimi in a rich Botija olive sauce. / €21

XOLO CAUSA

Mashed potato base with ají amarillo, lime, tomato, and avocado, topped with crispy calamari tempura, acevichada sauce, chalaquita, and rocoto leche de tigre. / €19

BARRA NIKKEI - MAKIS

ACEVICHADO ROLL: Prawn, avocado, fish sashimi, ceviche sauce

    / 16€

TIRADITO ROLL: Avocado, prawn, fish sashimi,

yellow chili sauce.

    / 16€

CALIFORNIA ROLL: Salmon, avocado, cream

cheese, toasted sesame seeds

    / 16€

UNAGUI ROLL: Seared fish sashimi, prawn,

avocado, sweet eel sauce.

    / 16€

ANTICUCHERO TUNA: Seared tuna, anticucho sauce, prawn,

avocado.    / 16€

PARRILLERO ROLL: Seared picanha, chicken katsu, avocado,

Argentine chimichurri, chili.    / 16€

HUANCAINA ROLL: Huancaína sauce, chicken katsu, cream cheese,

avocado.     / 16€

CHAMO ROLL: Fried banana, prawn furai, avocado, cream cheese,

passion fruit sauce.      / 16€

ROLL DE LOMO SALTADO: Seared beef, Lomo Saltado

reduction, straw potatoes, avocado, chicken katsu. / 16€

OCTOPUS IN OLIVE SAUCE: Diced octopus,

Peruvian botija olive emulsion, avocado, prawn.

    / 17€

CARRETIILLERO ROLL: Nikkei squid crackling, tiger's

milk, prawn furai, avocado.     / 17€

 **SPICY TARTAR:** Spicy tuna tartar, avocado

sashimi, prawn, spicy mayo.      / 16€

 **DYNAMITE ROLL:** Spicy crab paste, gratinéed with cheese,

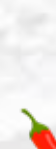
prawn, avocado.      / 16€

PALTA ROLL: Avocado, kimchi mayo, prawn furai, cream cheese,

unagi sauce.      / 16€

PASSION ROLL: Salmon, prawn, avocado, caramelized passion fruit.

    / 16€

 **INFERNO ROLL:** Prawn, avocado, fish sashimi

with smoky and spicy ceviche sauce.     / 16€

FURAI ROLL: Tempura roll, cream cheese, prawn,

avocado, unagi sauce.      / 16€

BATAYAKI SALMON: Salmon with batayaki

sauce of butter, garlic, and shiitake

mushrooms, avocado, prawn.       / 16€

ATÚN ANTICUCHERO: Seared picanha,

anticucho sauce, chicken katsu, avocado.

    / 16€

MAKI FUSIÓN: Choose 2 flavors (10 pieces of maki). / €17

CHICKEN KATSU

Panko-breaded tempura chicken breast, sushi rice, and avocado / €14.90

Our most traditional and comforting Peruvian hot dishes — always with our signature fusion twist.

LOMO SALTADO

Wok-seared picanha cubes sautéed with red onion, ají amarillo, cherry

tomatoes, soy sauce, and oyster sauce. Served with fries and white rice. / €22

SEAFOOD RICE

Traditional creamy-style Peruvian rice made with our seafood base, octopus,

prawns, calamari, Pacific scallops, and mussels. / €22

SEAFOOD CHAUFARICE

Peruvian-Cantonese style wok-fried rice with our seafood mix — octopus,

prawns, calamari, Pacific scallops, and mussels — topped with crispy wonton

threads. / €21

CRISPY PORK BELLY

Chinese box-style crispy pork belly served with Andean potatoes and uchucuta

sauce. / €21

GRILLED ANTICUCHERO OCTOPUS

Grilled octopus leg (200 g) marinated in anticucho sauce and chimichurri, served

with roasted potatoes and Peruvian corn. / €26

DESSERT

Homemade three-cheese cake served

with chicha morada coulis. / €7.50