



味
ají
CEVICHE&SUSHI

Peruvian... Japanese... Fusion!

NIKKEI: named after the children of Japanese immigrants in Peru, this fusion cuisine was born from the mix of these two very different cultures.

Ají is one of the most common ingredients in Peruvian cuisine and is also the Japanese word for taste and flavor.

We hope you enjoy this shared moment with the finest products, fullest flavor and unparalleled taste.

APPETIZERS

PISCO SOUR EDAMAME WITH SPICY SALT

MAKI PARMESAN (8pcs)

Rice roll filled with shrimp, cream cheese and avocado and topped with scallops and parmesan sauce, crispy fried onions and coriander

MAKI CEVICHE STYLE (8pcs)

Rice roll filled with avocado, lettuce and panko-crusted shells wrapped in tuna and topped with ceviche mayonnaise

SHRIMP MAKI (8pcs)

Rice roll filled with shrimp, topped with avocado and spicy mayonnaise

HOSOMAKI (6pcs)

Thin nori-wrapped rice roll

- ▶ Salmon
- ▶ Tuna

FUTOMAKI ROLL (4pcs)

Thick nori-wrapped rice roll

- ▶ Salmon, Tuna and Avocado

CALIFORNIA MAKI (8pcs)

Inverted maki rice roll with nori-wrapped avocado garnished with sesame seed

- ▶ Salmon
- ▶ Tuna
- ▶ Eel

NIGIRI (1pcs)

Rice topped with fish

- ▶ Salmon
- ▶ Tuna
- ▶ Eel

AJÍ SPECIAL SUSHI PLATTER (36pcs)

Selection Makis, Sashimi and Nigiris

AJÍ SUSHI PLATTER (16pcs)

Selection Makis, Sashimi and Nigiris

TIRADITOS

- ▶ **Octopus**
Coated with honey soy sauce flavored with aji limo, green garlic and chalaquita-style onions and aji
- ▶ **Yellow Aji**
Sea bass in cream sauce
- ▶ **Nikkei**
In ponzu sauce with pickled vegetables
 - ▶ Salmon
 - ▶ Tuna

CEVICHEs

All our ceviches are served with choclo (Peruvian sweet corn), sweet potato and chulpe

- ▶ **Classic**
Sea bass in "leche de tigre" (citrus-based marinade)
- ▶ **Creole** 
Sea bass and seafood in "leche de tigre de rocoto" (citrus-based marinade with rocoto peppers)
- ▶ **Nikkei**
Tuna in pineapple and rocoto pepper flavored "leche de tigre" (citrus-based marinade) with pickled vegetables, avocado and cucumber
- ▶ **Trio of ceviches**

CAUSAS

Mashed potatoes seasoned with lime, oil and yellow aji and served with your choice of filling

- ▶ **Scallops tartare**
With huancaína tartar sauce
- ▶ **Prawn**
In escabeche sauce
- ▶ **Lima Style Causa**
With chicken, tomato, avocado, egg and ocopa.

SALADS

- ▶ **Green**
Mixed lettuce, avocado, hearts of palm, piquillo pepper, asparagus, tomatoes and red onion with house vinaigrette
- ▶ **Quinoa tabbouleh with grilled octopus**
Andean grain with vegetables seasoned with lemon

STARTERS

- ▶ **Boli yucas**
Cassava balls stuffed with cheese and served with sauces
- ▶ **Chicharrón**
Bread, fried sweet potato, boneless pork rib cooked in its own fat and served with creole sauce
- ▶ **Stuffed potato**
Potato stuffed with meat and chili stew
- ▶ **Tempura**
Vegetable tempura with soy, turnip and rocoto pepper sauces

TEPPAN/GRILL

ANTICUCHOS

Kebab marinated in aji panca and served with potatoes and corn

- ▶ Octopus
- ▶ Veal tenderloin
- ▶ Chicken

WOK

- ▶ **Sautéed Veal**
Veal tenderloin sautéed with onions, tomatoes and potatoes, served with rice and choclo (Peruvian sweet corn)
- ▶ **Sautéed Noodles**
With mushrooms, bean sprouts, tomato and onion
 - ▶ Chicken
 - ▶ Seafood
 - ▶ Veal tenderloin
- ▶ **Special chaufa**
Rice sautéed with vegetables, roast pork, shrimp, crispy chicken and omelette

OTHER SPECIALTIES

- ▶ **Sea bass Nikkei**
Sea bass steamed in Oriental sauce and served with sautéed vegetables and chaufa (Peruvian fried rice)
- ▶ **Shrimp Chupe**
Shrimp chowder made with fried peppers, cheese and poached egg
- ▶ **Hen Aji** 
Traditional chicken stew made with yellow aji and nuts, served with rice with choclo (Peruvian sweet corn)
- ▶ **"Tacu tacu a lo macho"** 
Beans and rice with fried peppers in spicy seafood sauce.
- ▶ **Lamb seco**
Leg of baby lamb stew prepared with coriander, peppers and chicha (traditional corn beverage)
- ▶ **Duck rice**
Coriander rice with vegetables and stewed duck legs

DESSERTS

- ▶ Green tea or passion fruit mochi
Japanese rice cake
- ▶ Lima style sigh
Vanilla dulce de leche with Porto wine meringue
- ▶ Puff pastry
Cornstarch cookies filled with blancmange and served with queso helado (a Peruvian semifreddo)
- ▶ Moist chocolate cake
Chocolate cake with pisco chocolate filling and sauce

SORBET AND ICE CREAM

- ▶ Green tea
- ▶ Ginger
- ▶ Pisco sour
- ▶ Lucuma
- ▶ Fruit

