

SUSHI

Nigiri 2 pieces S/5
Tomato petals
fried Mushroom
marinated Eggplant

Gunkan makis 2 pieces S/6
Artichoke and Cucumber
Tofu and Cashew
spicy Mango

Hosomakis 6 pieces S/7
Kappa
Yam tempura
Avocado
Shiitake

Futomaki 5 pieces S/9
10 pieces S/17

Verde
(artichoke, japanese cucumber,
avocado, and spinach)

Uramakis 5 pieces S/8
10 pieces S/15

Buda
(avocado, tofu and eggplant)

Garu
(beet, spinach, and avocado)

California
(fried tofu, avocado, and japanese
cucumber)

Haruzame
(avocado, shiitake y japanese cucumber
topped with crispy rice noodles)

Selva
(cucumber, shiitake, and avocado
topped with mango)

Goki
(fried tofu, eggplant, and cucumber
topped with avocado)

Picantito
(apple, beet, and avocado
topped with spicy tōgarashi)

POSTRE

Choco maki 8 pieces S/15
(banana, apple, pecans, and dark
chocolate topped with more chocolate)

DRINKS

Natural juices S/6
Apple, quince, and chía
Passion fruit, mango, and ginger

Green tea S/4
Aromatic tea blends S/7
Carrot, ginger, and apple
Pineapple and molle
Citrus

ALCOHOLIC

Mimosa S/12
(champagne, passion fruit, mango)

Sake S/18
1 gō (180ml)

Wine by the glass S/12
(red, white, or sparkling)

BEER AND CIDER

Cider - Oltree semi-dry S/13

Amber Ale - Sierra Andina S/13

Pale Ale - Sierra Andina S/13

Pilsen Callao (330ml) S/8

STARTERS

Miso S/4

Sunomono salad S/6
(japanese cucumber with wakame in a
mirin vinaigrette)

highland Ceviche S/13
(bean sprouts, hava beans, artichoke,
and mushrooms in lemon juice with a
nikkei touch)

Sushi bowl S/12
(sushi deconstructed: shari topped with
vegetables, mushrooms, algae, and
fried tofu)

Ramen S/15
(spicy miso with noodles, vegetables,
algae, shiitake, and tofu)

Tempura S/14
(a mix of vegetables and tofu with our
house sauce)

Gyoza 8 pieces S/14
(dumpling filled with tofu, cashew, and
vegetables.)

WINES

Sparkling

Chenin Brut S/60
(Tabernero Perú)

Whites

Blanco de blancos S/60
(Tabernero Perú)

Chardonnay S/60
(Intipalka Perú)

Riesling S/60
(Cousiño-Macul Chile)

Reds

Tempranillo Garnacha S/60
(Peñasol España)

Carmenere Reservado S/50
(Concha y Toro Chile)

Cabernet Sauvignon S/60
(Tabernero Perú)

Pinot Noir S/70
(Navarro Correas Argentina)

TASTING MENU

for 2 S/50

2 sunomono salad,
6 pieces gyoza,
2 pieces nigirizushi,
2 pieces gunkanmaki,
5 pieces buda maki,
5 pieces selva maki,
5 pieces futomaki verde,
2 miso soup
(with 1 gō sake or 2 glasses of wine) S/65

for 3 S/75

3 sunomono salad,
9 pieces gyoza,
6 pieces gunkanmaki,
3 pieces nigirizushi,
6 pieces hosomaki,
5 pieces buda maki,
5 pieces selva maki,
5 pieces futomaki verde,
3 miso soup
(with 1.5 gō sake or 3 glasses of wine) S/95

SAMPLERS

for 1 person S/22

1 miso soup and 14 pieces sushi
(2 nigirizushi, 1 gunkanmaki,
6 hosomaki y 5 uramaki)

for 2 people S/44

2 miso soups and 28 pieces sushi
(4 nigiri, 2 gunkanmaki,
12 hosomaki y 10 uramaki)

for 3 people S/66

3 miso soups and 46 pieces sushi
(6 nigiri, 3 gunkanmaki,
12 hosomaki, 5 futomaki y 20 uramaki)

for 4 people S/88

4 miso soups and 60 pieces sushi
(8 nigiri, 4 gunkanmaki, 18 hosomaki,
10 futomaki, y 20 uramaki)

for 5 people S/110

5 miso soups and 73 pieces sushi
(10 nigiri, 5 gunkanmaki, 18 hosomaki,
10 futomaki, y 30 uramaki)

for 6 people S/132

6 miso soups and 86 pieces sushi
(12 nigiri, 6 gunkanmaki, 18 hosomaki,
10 futomaki, 40 uramaki)

COMBOS

6 pieces nigirizushi S/10

2 pcs Tomate
2 pcs fried Mushroom
2 pcs marinated Eggplant

6 pieces gunkanmaki S/12

2 pcs Artichoke and cucumber
2 pcs Tofu and cashew
2 pcs spicy Mango

18 pieces hosomaki S/17

(kappa or yam tempura
or avocado or shitake)

15 pieces uramaki S/20

5 pcs California
5 pcs Haruzame
5 pcs Garu