

NIKKEI 55

JAPANESE PERUVIAN CUISINE

STARTERS

MISO SOUP Tofu, wakame, leaks and bean sprouts.	8,00€
EDAMAME Boiled edamame with a choice of spicy sauce.	6,00€
WAGYU CARPACCIO Thinly sliced wagyu with five secret Nikkei 55 sauce.	30,00€
OCTOPUS CARPACCIO Thinly sliced octopus with jalapeño and lime.	14,00€
WAKAME SALAD Seaweeds with cucumber, crab, shrimp, sesame and goma dressing.	10,00€
BABY LETTUCE SALAD Baby lettuce marinated with sliced seared filet tuna.	12,00€
SEAFOOD CEVICHE Sea bass, octopus, boiled shrimps with white corn, tiger milk and boiled sweet potato	16,00€
CEVICHE NIKKEI 55 Sea bass, white corn, tiger milk, sweet potato and Nikkei 55 spicy sauce.	12,00€
TUNA TARTAR Chopped tuna with coriander, avocado and toasted wonton.	14,00€
SEA BASS TIRADITOS Thinly sliced sea bass with jalapeño and grape seed sauce.	14,00€
TUNA TATAKI Seared tuna on a bed of mixed vegetables (6 pcs).	14,00€
SALMON TATAKI Seared salmon served on a bed of mash radish (6 pcs).	13,00€
PRAWN DYNAMITE Prawn salad with Nikkei 55 spicy sauce dressing.	14,00€

MAIN

PRAWN GYOZA Prawn gyoza with cabbage and shiitake mushroom (5 pcs).	12,00€
VEGETARIAN GYOZA Gyoza with cabbage, pea, edamame, carrot and white radish (5 pcs).	9,00€
CHICKEN YAKITORI Grilled chicken skewer with sweet sauce served with rice (3 pcs).	14,00€
BEEF YAKINIKU Grilled beef skewer with sweet sauce served with rice (3 pcs).	15,00€
CHICKEN TERIYAKI Chicken with teriyaki sauce served with steamed vegetables and rice.	14,00€
TERIYAKI BEEF TENDERLOIN Beef tenderloin with teriyaki sauce served with steamed vegetables and rice.	28,00€
LOMO SALTADO Spicy sautéed beef tenderloin with fried potatoes, tomatoes and coriander.	28,00€
NIKKEI 55 BEEF TENDERLOIN Beef tenderloin with spicy Nikkei 55 sauce served with steamed vegetables and rice.	28,00€
SEA BASS MISO Sea bass with sautéed vegetables and rice.	25,00€
NIKKEI WAGYU SLIDERS Served with french fries (3 pcs).	16,00€

MINI TACOS (3 pcs)

CHICKEN ANTICUCHO Toasted wonton with spicy anticucho chicken	9,00€
SALMON SPICY MISO Toasted wonton with spicy miso paste and salmon.	8,00€
NIKKEI SPICY BEEF Sautéed beef with shiitake mushrooms.	10,00€
OSAKA SWEET BEEF Sautéed beef with teriyaki sauce.	10,00€

SUSHI MAKI

HOSSO SALMON Salmon with rice wrapped in seaweed nori (6 pcs).	11,00€
SPICY TUNA URA MAKI Spicy tuna with avocado, crab and rice wrapped in seaweed nori.	16,00€
URA PRAWNS Deep fried prawns with avocado, crab and rice.	14,00€
EBI TEMPURA MAKI WITH TOBIKO Deep fried prawns with tobiko, vegetables and rice wrapped in seaweed nori.	16,00€
DRAGON EYE ROLL Crab meat with eel, avocado and rice wrapped in seaweed nori.	18,00€
CALIFORNIA MAKI WITH TOBIKO Crab with cucumber, avocado, tobiko and rice.	14,00€
VEGETERIAN CALIFORNIA Pumpkin, avocado, yellow radish and rice.	10,00€
TIGER ROLL Tempura shrimp with avocado, takuan, crab, tobiko and shiitake (10 pcs).	20,00€
SPIDER ROLL Soft shell crab breaded with avocado, sesame seeds and surimi (5 pcs).	17,00€
MIX SET (24 pcs) Selection of makis and nigiris (not including wagyu nigiri, spider roll and tiger roll).	40,00€

	<u>TEMPURA</u>	
VEGETABLES		10,00€
PRAWNS		14,00€
MIX		16,00€

	<u>SASHIMI (3pcs)</u>	
TUNA		10,00€
SEA BASS		9,00€
SALMON		8,00€

	<u>NIGIRI (3pcs)</u>	
EBI SHRIMP		8,00€
SALMON		9,00€
SEA BASS		10,00€
TUNA		12,00€
WAGYU NIGIRI		15,00€

	<u>YAKI UDON (Thick Noodles)</u>	
PRAWNS		14,00€
BEEF		14,00€
CHICKEN		13,00€
VEGETABLES		12,00€
MIX		16,00€

	<u>YAKI SOBA (Thin Noodles)</u>	
PRAWNS		12,00€
BEEF		12,00€
CHICKEN		10,00€
VEGETABLES		9,00€
MIX		14,00€

	<u>YAKI MESHI (Rice)</u>	
PRAWNS		12,00€
BEEF		12,00€
CHICKEN		10,00€
MIX		14,00€

DESSERTS

YUZU SORBET	6,00€
CHOCOLATE FONDANT	8,00€
MOCHI OF THE DAY	7,00€

COFFEE

ESPRESSO	3,00€
CORTADO	3,50€
AMERICANO	3,50€
LATTE MACCHIATO	3,50€
CAPPUCCINO	3,50€
CAPPUCCINO WITH CHOCOLATE	3,50€
HOT CHOCOLATE	3,50€

DRINKS

SOFT DRINKS	3,00€
JUICES	2,50€
STILL WATER	3,00€
SPARKLING WATER	3,00€
REDBULL	5,00€

BEERS

SAPPORO	6,50€
ASAHI	6,00€
HEINEKEN	5,00€
ALHAMBRA	5,00€

<u>WINE</u>		
		
<u>RED</u>		
CELESTE ROBLE	6,00€	18,00€
MARQUÉS DE RISCAL		25,00€
PAGO DE LOS CAPELLANES	8,00€	32,00€
PAGO DE CARRAOVEJAS		65,00€
RODA I RIOJA		95,00€
<u>WHITE</u>		
GRAN VIÑA SOL CHARDONAY	8,00€	30,00€
19 CRIMES	7,00€	25,00€
<u>ROSÉ</u>		
MINUTY ROSÉ	8,00€	35,00€
VIÑA ESMERALDA ROSADO		30,00€
<u>CHAMPAGNE</u>		
CAVA CODORNIU	7,00€	
MOËT & CHANDON		90,00€
<u>SAKE</u>		
SHO CHIKU BAI 300ML		17,50€
DENSHIN RIN 720ML		125,00€

WHY ARE PERUVIANS JAPANESE?

PERU HAS THE SECOND LARGEST ETHNIC JAPANESE POPULATION IN SOUTH AMERICA AFTER BRAZIL. IN THE PERIOD BEFORE WORLD WAR II, THE JAPANESE COMMUNITY IN PERU WAS LARGELY RUN BY ISSEI IMMIGRANTS BORN IN JAPAN. "THOSE OF THE SECOND GENERATION (THE NISEI) WERE ALMOST INEVITABLY EXCLUDED FROM COMMUNITY DECISION-MAKING"



- SESAME
- SOY
- FISH
- PEANUTS
- SULPHITE
- LUPINS
- MOLLUSCS
- MUSTARD
- EGG
- GLUTEN
- CRUSTACEAN
- MILK
- CELERY
- NUTS

ALÉRGENOS / ALLERGENS: Reglamento (UE) N° 1169/2011, le informamos que tiene a su disposición información sobre el contenido en alérgenos de todos nuestros platos, rogamos solicite dicha información al personal del restaurante." we would like to inform you that we have at your disposal information on the allergen content of our dishes. Simply request this information from any of our employees".