

Welcome

We have four cooking sections in our restaurant: Sushi Bar, Barbecue, Sautee and Tempura.

All ingredients are responsibly sourced.

Our food is served on small plates and we recommend 4-5 per person.

All dishes have been designed to be shared at the centre of the table.

Our waiters will organise the order of the dishes to be served, adhering to our philosophy of first eating colder, light flavoured dishes, graduating to hotter, fuller flavours and ending with sushi.

I highly recommend trying one of our three Nikkei sharing menus each consisting of eight courses taken from all four cooking sections, representing some of our most popular dishes.

"Buen apetito!"

Kurt Zdesar
Founder and Owner

Vegetarian sharing menu 40.00 per person

Tostadita (v)

Tomato, kumquat, coriander cress, chive oil

Vegetable tartar (v)

Avocado, corn, tomato, blackberry salsa

Paperthin vegetables (v)

Daikon, carrot, beetroot, quinoa, physalis, lime

Vegetales japoneses (v)

Vegetable tempura

Nasu miso (v)

Aubergine miso, apricot, puffed soba, sesame seeds

Calabacin a la parilla (v)

Courgette, pickled shallots, sweet potato crisps, chilli sauce

Maki roll (v)

Dessert

Chef's choice

Nikkei sharing menu I 50.00 per person

Tostadita

Beef, smoked aji panka, shiitake, spanish peppers, yuzu juice.

Sea bass ceviche

Sea bass, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce

Nikkei gyoza

Pork, prawn and cassava dumplings, aji amarillo, sweet potato puree

Ebi harumaki ponzu salsa

Prawn spring roll, shiitake, yuzu, shiso, ponzu salsa

Pollo den miso

Chicken miso, carrot, daikon, yellow chilli salsa

Tentaculos de pulpo

Octopus, yuzu, purple potato puree

Maki roll

Dessert

Chef's choice

Nikkei sharing menu II 60.00 per person

Tostadita

Tuna sashimi, corn crisp, jalapeno, coriander, wasabi

Warm beef fillet tataki

Smoked aji panca, pear, passion fruit salsa

Nikkei sashimi

Sea bass, cherry tomatoes, jalapeno, coriander, yuzu truffle soy

Nikkei sepia

Calamari, aji amarillo emulsion

Chilean sea bass

Aji panka glaze, pomegranate

Barriguita de chanchito

Pork belly, nashi pear, yellow tomato salsa

Maki roll

Dessert

Chef's choice

At busy times, the same menu must be ordered by the whole table

Sushi rolls

	Hand roll	Cut roll
Sake dragon roll (8 pcs) Salmon, avocado	6.95	12.25
Salmon picante roll (8 pcs) Salmon, aji amarillo, pickled cucumber, Chotto soy emulsion		12.25
California roll (6 pcs) Snow crab, avocado	7.95	12.50
Smoked California roll (8 pcs) Snow crab, grilled haddock, avocado		12.50
Ebi tempura (6 pcs) Prawn, Peruvian chilli	7.50	11.95
Soft shell crab (8 pcs) Soft shell crab, cucumber, tobiko		13.95
Sato maki (8 pcs) Seabass, salmon, romano pepper, lime soy		14.25
Spicy tuna (8 pcs) Tuna, Peruvian chilli	7.50	13.75
Yasai roll (v) (8 pcs) Carrot, uno, courgette, yuzu truffle		12.50
Vegetable roll (8 pcs) Mixed vegetables	5.95	9.75

£25 Pre-Theatre with a glass of Prosecco

Miso soup

Chotto bento box

Nikkei sashimi salad
Tuna wasabi tostadita
Paperthin salad
Wild prawn tempura huacatay
Chicken anticucho, salsa cirolla
Steamed rice
Sushi with toppings
Spicy tuna yellowtail sushi roll

Dessert-Chefs creation

Available from
12pm till 6.30pm

Sushi and sashimi

	Sushi per piece	Sashimi 2 pcs
Hamachi Yellowtail	3.85	6.95
Hirame Turbot	3.60	5.95
Hotategai Scallop	3.30	7.50
Ikura Salmon roe	5.35	11.85
Kani Snow crab	5.80	11.60
Maguro Tuna	3.65	7.10
Sake Salmon	3.75	5.95
Suzuki Seabass	3.30	5.70
Tamago Omelette	3.00	4.90
Anago Sea eel	3.50	6.50

While you're waiting

Edamame (v) 4.50
Soy beans, sea salt

Padrón peppers (v) 5.75
Peppers, den miso

Cassava and sweet potato chips (v) 4.80
Yellow tomato salsa, guacamole

Canchas (v) 3.75
Corn puffs

Morada Tostadita 2 per portion
Topped Peruvian purple corn tortilla

Tomato ceviche 5.50
Huacatay sauce, crushed cancha

Beef smoked panca 7.50
Smoked aji panka, shiitake, peppers, yuzu juice

'Classic' 7.50
Tuna sashimi, corn crisp, jalapeno, coriander, wasabi

Trio Morada 9.00
One of each from above selection

Aperitivos fríos - Cold appetisers

Paperthin vegetables (v) 7.50
Daikon, carrot, beetroot, crispy quinoa, physalis, lime, chia seeds

Nikkei sashimi 13.95
Yellowtail, cherry tomatoes, jalapeno, coriander, yuzu truffle soy

Sea bass ceviche 10.95
Sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce

Langosta deluxe ceviche 22.50
Lobster, wild prawn, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce

Aperitivos calientes - Hot appetisers

Ebi harumaki ponzu salsa 8.50
Prawn spring roll, shiitake, yuzu, shiso, ponzu salsa
Optional yuzu truffle sauce 6.95

Nikkei gyoza (5pcs) 9.95
Pork, prawn and cassava dumplings served on aji amarillo, sweet potato puree

Warm beef tataki 14.95
Smoked aji panca, pear, passion fruit salsa

Miso soup 4.50
Bonito, tofu, seaweed, spring onion, sansho pepper

Nikkei sushi (individually dressed)

4 Piece 11.50
Tuna, scallop, salmon, yellowtail

5 Piece (v) 11.20
Omelette, aubergine, avocado, courgette, shiitake

8 Piece 21.50
Tuna, seabass, salmon, yellowtail, snow crab, scallop, turbot, aubergine miso

4 Piece aburi (flamed at the table) 11.50
Tuna yuzu, aubergine miso, turbot, salmon

Sashimi

6 Piece 14.50
Tuna, seabass, salmon

8 Piece 19.75
Tuna, sea bass, salmon, yellowtail

10 Piece 29.95
Tuna, seabass, salmon, yellowtail, snow crab, scallop, salmon roe, turbot, omelette, sea eel

Chicharronería - Tempura

Gambas salvajes Wild prawn tempura, huacatay, butter ponzu	15.20
Maíz, aguacate y papa morada ahumada kaki age (v) Corn, green bean, avocado, spring onion fritters, daikon sauce	8.50
Cangrejos de concha blanda Soft shell crab, yellow chilli, yuzu	12.50
Vegetales Japoneses (v) Vegetable tempura	9.50
Nikkei sepia Calamari, aji amarillo emulsion	10.50
Langosta Trufa Lobster, wild prawn, mushroom tempura truffle tozasu	22.50

Cocina caliente - Sauté

Vegetales picantes a la plancha (v) Vegetables, chilli, garlic, yuzu	7.20
Corbina aji amarillo Seabass, yellow chilli, warm citrus salad	16.50
Asado de tira Beef short rib, asparagus, purple potato, teriyaki sauce	13.50
Nasu miso (v) Aubergine miso, apricot, puffed soba, sesame seeds	9.95
Bacalao negro aji miso Black cod, yellow chilli miso	25.95

Acompañantes - Sides

Arroz blanco al vapor (v) Steamed rice	4.20
Arroz con verduras (v) Fried brown rice, vegetables, fragrant soy	4.50
Pure de papas moradas ahumadas (v) Apple wood smoked purple potato puree	4.50
Mazorca de maíz (v) Peruvian corn, chilli, butter, coriander	4.80
Yuca frita (v) Cassava wedges, smoked panca dip	4.95
Ensalada Peruana (v) Quinoa salad, pomegranate, coriander, canchas	6.50
Vegetales verdes al vapor (v) Steamed broccoli, huacatay sauce	5.95

Nikkei Barbecue

Pollo den miso Chicken miso, carrot, daikon, yellow chilli salsa	14.50
Lomo a la parrilla Beef fillet, spicy teriyaki, pomegranate salsa	21.95
Pollo peruano Whole baby chicken, coriander, lemon, sea salt	14.95
Maíze Huancaína (v) Corn, yellow chilli, cheese	5.95
Pollo nipón Chicken yuzu teriyaki	14.50
Salmón nipón Salmon yuzu teriyaki	12.50
Hamachi sumibiyaki ponzu Yellowtail collar, corn ponzu	18.50
Calabacín a la parrilla (v) Courgette, pickled shallots, sweet potato crisps, chilli sauce	7.95

Anticuchería Barbecue

A traditional Peruvian marinade of aji panca and aji amarillo chilli, chargrilled over hot coals
(Mild - Medium Spice)

Corazón (2 pieces) Beef heart skewers, portabello mushroom, chives	9.50
Barriguita de chanchito Pork belly, nashi pear, yellow tomato salsa	13.95
Tentáculos de pulpo Octopus, yuzu, purple potato	15.20
Pollo picante Chicken, coriander potato	14.50
Salmón picante Salmon, chives	12.25
Diver scallop anticucho Coriander potato, yellow chili (Price per piece)	6.00
Chuleta de cordero ahumada Lamb chops, coriander, Peruvian chilli miso (Price per piece)	8.20
Iberico pork, corn aji crema Lotus root chips, shiso	22.00