

Welcome

We have four cooking sections in our restaurant: Sushi Bar, The Robata, Sautée and Tempura.

All ingredients are responsibly sourced and are free from MSG and GMO's

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 apétito!"

Kurt Zdesar  
Founder and Owner

### **VEGETARIAN SHARING MENU**

40.00 per person

#### **Tostadita** ▼

tomato, kumquat, coriander cress, chive oil

#### **Tartar** ▼

avocado, corn, tomato, blackberry salsa

#### **Paperthin salad** ▼

daikon, carrot, beetroot, quinoa, physalis, lime

#### **Vegetales japoneses** ▼

vegetable tempura

#### **Nasu miso** ▼

aubergine miso, apricot, puffed soba, sesame seeds

#### **Calabacin a la parilla** ▼

courgette, pickled shallots, sweet potato crisps, chilli sauce

#### **Yasai sushi roll** ▼

carrot, udo, courgette, yuzu truffle

#### **Dessert**

chef's choice

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill

## 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

### **Inside out sushi 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, passion fruit salsa

### **Nikkei sashimi**

sea bass, cherry tomatoes, jalapeño, coriander, yuzu truffle soy

### **Nikkei sepia chicharrónes**

calamari tempura, aji amarillo emulsion

### **Chilean sea bass**

aji panka glaze, pomegranate

### **Barriguita de chanchito**

pork belly, nashi pear, yellow tomato salsa

### **Inside out sushi roll**

### **Dessert**

chef's choice

## **CHEFS MENU**

70.00 per person

available between 6pm - 11pm

### **Chef's tailor made menu experience**

After years of serving our unique style of Nikkei cuisine, our senior chefs are now excited to create a bespoke menu personally tailored to your dining preferences. This will include a visit from the chef to help design the ultimate Chotto Matte meal

## **£25 PRE-THEATRE MENU**

with a glass of Prosecco

Monday - Friday from 12pm to 6.30pm

Saturday - Sunday from 4pm to 6.30pm

**Miso soup**

**Chotto bento box**

**Nikkei sashimi**

**Tuna wasabi tostadita**

**Paperthin vegetables** v

**Wild prawn tempura huacatay**

**Chicken anticucho, salsa criolla**

**Steamed rice** v

**Dressed sushi**

**Spicy tuna yellowtail sushi roll**

**Dessert**

chef's choice

## NIBBLES

<b>Edamame</b> v soy beans, sea salt	4.50
<b>Padrón peppers</b> v peppers, den miso	6.00
<b>Cassava and sweet potato chips</b> v guacamole, yellow tomato salsa	5.00
<b>Canchas</b> v corn puffs	4.00

## TOSTADITA MORADA

two per portion  
topped Peruvian purple corn tortilla

<b>Tomato ceviche</b> huacatay sauce, crushed cancha	6.00
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<b>Beef smoked panca</b> smoked aji panca, shiitake, peppers, yuzu juice	8.00
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<b>'Classic'</b> tuna sashimi, corn crisp, jalapeno, coriander, wasabi	7.50
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<b>El Trio</b> one of each from above selection	9.00
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## APERITIVOS FRÍOS - COLD APPETISERS

<b>Paperthin vegetables</b> v daikon, carrot, beetroot, crispy quinoa, physalis, lime, chia seeds	7.50
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<b>Baby spinach salad</b> truffle ponzu, parmesan, dehydrated miso	9.50
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<b>Nikkei sashimi</b> yellowtail, cherry tomatoes, jalapeño, coriander, yuzu truffle soy	14.50
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<b>Sea bass ceviche</b> sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	11.00
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<b>Langosta deluxe ceviche</b> lobster, wild prawn, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	22.50
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## APERITIVOS CALIENTES - HOT APPETISERS

### Ebi harumaki

prawn spring roll, shiitake, yuzu, shiso ponzu salsa

8.50

### Optional yuzu truffle sauce

6.95

### Nikkei gyoza (5 pcs)

pork, prawn and cassava dumplings served on aji amarillo, sweet potato puree

11.00

### Warm beef tataki

smoked aji panca, passion fruit salsa

15.00

### Miso soup

bonito, tofu, seaweed, spring onion, sansho pepper

4.50

## NIKKEI DRESSED SUSHI

### Four piece

tuna yuzu soy, scallop aji amarillo, salmon black garlic aioli, yellowtail yuzu truffle

11.50

### Five piece v

omelette, aubergine, avocado, courgette, shiitake

11.20

### Eight Piece

tuna yuzu soy, sea bass ceviche, salmon black garlic aioli, yellowtail yuzu truffle, snow crab ponzu, scallop aji amarillo, turbot anticucho, aubergine miso

21.50

### Four Piece aburi (flamed at the table)

tuna yuzu, aubergine miso, turbot anticucho, salmon black garlic aioli

11.50

## SASHIMI PLATTER

### 12 piece (for 2 people)

scallop, tuna, salmon, yellowtail, red snapper, tiger prawn

29.00

### 24 piece (for 4 people)

scallop, tuna, salmon, yellowtail, red snapper, tiger prawn

55.00

### 36 piece (for 6 people)

scallop, tuna, salmon, yellowtail, red snapper, tiger prawn

80.00

### 40 piece deluxe

half lobster, scallop, tuna, salmon, yellowtail, red snapper, snow crab

100.00

Served with 4 Nikkei dipping sauces

yuzu truffle soy, sesame soy, wasabi dressing, aji amarillo sauce

## CHICHARRONERÍA - TEMPURA

### Gambas salvajes

wild prawn, huacatay, butter ponzu

15.50

### Maíz, aguacate y papa morada ahumada kaki age v

corn, green bean, avocado, spring onion fritters,  
daikon sauce

9.00

### Cangrejos de concha blanda

soft shell crab, yellow chilli, yuzu

13.00

### Vegetales Japanesees v

mixed vegetables

10.50

### Nikkei sepia

calamari, aji amarillo emulsion

11.50

### Langosta Trufa

lobster, wild prawn, mushroom truffle tozasu

23.00

## COCINA CALIENTE - SAUTÉE

### Vegetales picantes a la plancha v

vegetables, chilli, garlic, yuzu

7.50

### Corbina aji amarillo

sea bass, yellow chilli, warm citrus salsa

17.00

### Asado de tira

beef short rib, asparagus, purple potato, teriyaki sauce

13.75

### Nasu miso v

aubergine miso, apricot, puffed soba, sesame seeds

10.50

### Bacalao negro aji miso

black cod, yellow chilli miso

27.00

## NIKKEI ROBATA BARBECUE

### Pollo den miso

chicken miso, carrot, daikon, yellow chilli salsa

15.25

### Lomo a la parrilla

beef fillet, spicy teriyaki, pomegranate salsa

22.50

### Pollo peruano

whole baby chicken, coriander, lemon, sea salt

16.00

### Maíze Huancaína v

corn, yellow chilli, cheese

6.00

### Pollo nipón

chicken yuzu teriyaki

15.00

### Salmón nipón

salmon yuzu teriyaki

13.50

### Hamachi sumibiyaki ponzu

yellowtail collar, corn ponzu

18.50

### Calabacín a la parrilla v

courgette, pickled shallots, sweet potato crisps, chilli sauce

8.00

## ACOMPÑANTES - SIDES

### Arroz blanco al vapor v

steamed rice

4.50

### Arroz chifa v

egg fried rice, spicy soy, sesame

5.00

### Pure de papas moradas ahumadas v

apple wood smoked purple potato puree

5.00

### Mazorca de maíz v

Peruvian corn, chilli, butter, coriander

5.00

### Yuca frita v

cassava wedges, smoked panca dip

5.00

### Ensalada Peruana v

quinoa salad, pomegranate, coriander, canchas

6.50

### Vegetales verdes al vapor v

steamed broccoli, huacatay sauce

6.50

## ANTICUCHERÍA BARBECUE

a traditional Peruvian marinade of aji panca and aji amarillo chilli, chargrilled over hot coals (medium spicy)

### Corazón (2 pcs)

beef heart skewers, portabello mushroom, chives

10.50

### Barriguita de chanchito

pork belly, nashi pear, yellow tomato salsa

14.00

### Tentáculos de pulpo

octopus, yuzu, purple potato

16.00

### Pollo picante

chicken, coriander potato

15.00

### Salmón picante

salmon, chives

13.50

### Chuleta de cordero ahumada

marinated and smoked lamb chops, coriander, Peruvian chilli miso (price per piece)

8.25



## SUSHI ROLLS

### Sake dragon roll / 8 pcs

salmon, avocado

Hand roll

6.95

Cut roll

13.00

### Salmon picante roll / 8 pcs

salmon, aji amarillo, pickled  
cucumber, Chotto-soy emulsion

13.00

### California roll / 6 pcs

snow crab, avocado

7.95

14.00

### Smoked California roll / 8pcs

snow crab, grilled haddock, avocado

13.50

### Ebi tempura / 6 pcs

prawn, Peruvian chilli

7.50

12.50

### Soft shell crab / 8 pcs

soft shell crab, cucumber, tobiko

15.00

### Sato maki 8 pcs

sea bass, salmon, romano pepper, lime soy

16.00

### Spicy tuna / 8 pcs

tuna, Peruvian chilli

7.50

14.50

### Yasai roll v / 8 pcs

carrot, udo, courgette, yuzu truffle

12.50

### Vegetable roll v / 8 pcs

mixed vegetables

5.95

9.75

**SUSHI AND SASHIMI****Hamachi**  
yellowtail**Sushi per pc**

3.85

**Sashimi 2 pcs**

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**  
sea bass

3.30

5.70

**Tamago**  
omelette

3.00

4.90

**Anago**  
sea eel

3.50

6.50

**Uni**  
sea urchin

6.00

12.50

