

men



Sashimi Moriawase , chef's market selection	25,00 €
Sashimi Moriawase San Hô (2 pax) , chef's market selection	38,00 €/pax
Toro & caviar usuzukuri , with grated tomato, ginger marmalade, olive oil and fleur de sel	30,00 €
Usuzukuri of amberjack , black garlic, codium and sea plankton	26,50 €
French oysters no.1 , ponzu sauce gelatine, wasabi foam and lime peel	7,50 €
Fresh oysters and caviar	10,50 €
Toro tartare with cured yolk, Robata grilled bone marrow, chives and San Ho sauce	28,00 €
Ceviche made with the daily catch, tiger's milk, sweet potato, toasted chulpe corn and coriander	17,00 €
White fish Tiradito , Peruvian yellow pepper emulsion, ginger, coriander and lime	16,50 €

nigiri sushi (1 piece)

Hamachi with our Peruvian vegetable kimchi	4,50 €
Citrus marinated salmon	4,00 €
Smoked oily fish with vine shoots and pickled chillies	4,00 €
Traditional akami charred over Japanese binchotan charcoal	4,50 €
Toro & caviar	, 0 €

rolls

Spicy tuna , inely chopped tuna seasoned with rocoto pepper mayonnaise and mirin	19,00 €
Ceviche roll , with breaded prawns, avocado and lettuce, wrapped in thinly sliced sea bass and creamy Peruvian yellow pepper sauce	18,50 €
Chifero , with breaded prawns, avocado and asparagus, wrapped in thinly sliced tuna and oyster-garlic sauce	, 0 €

warm starters

Sautéed edamame with llatan sauce	7,00 €
Charcoal octopus , glazed with chicha morada, emulsion of botija olives and coriander	20,50 €
Nikkei ramen with smoked bacon, shiitake, chives, Peruvian red pepper and lime	14,00 €
Pork and prawn gyozas with ponzu sauce	14,50 €
Creamy oxtail turnovers , miso and black truffle	16,00 €
Usuzukuri of A5 Kagoshima wagyu, Japanese binchotan coals and shitake broth	90,00 €/100 gr.

main courses

Red tuna tataki , seasonal vegetables and pickled Aji Panca	28,00 €
Nikkei barbecue short ribs , glazed 48 hours with pak choi and our sauces	21,00 €
Sautéed loin with snow peas, shiitake and old potatoes	22,00 €
Atlantic bass with fish broth , cured egg yolk and Huancayo-style black potatoes	26,50 €

desserts

Amazonian black chocolate with peruvian Aji	9,00 €
White chocolate , huacatay, black sesame seeds, yuzu and sour apple	8,00 €
Lime sorbet , lucuma foam, creamy yogurt	8,00 €