



FOOD

APPETIZERS

- EDAMAME** 9 | **SPICY** 9.5
Maldon Salt | Lemon Zest
- LOBSTER ESCARGOT** 34
Lobster | Garlic Butter | White Wine | Spring Onion | Puff Pastry
-  **SHRIMP DYNAMITE** 19
Shrimp | Japanese Mayo | Honey | Gochujang | Spicy Sauce | Sesame Oil | Spring Onions
- KUSHIYAKI**
Skewered & Grilled with Teriyaki
- Scallops** 34 | **Shrimps** 24
- Sea Bass** 29 | **Chicken** 22
- Beef** 38 | **Salmon** 31
- GYOZAS**
Shrimp 20 | **Beef** 23
- SAKANA BITES** 32
Seabass | Tempura Batter | Lemon | Togarashi | Tartar Sauce
- SHRIMP TEMPURA** 26
Served with Tentsuyu Sauce | Spring Onion
- CRISPY CALAMARI** 21
Served with Yuzu Tartar Sauce
-  **SPICY SALMON ON CRISPY RICE** 19
Spicy Salmon | Togarashi | Spring Onion
-  **TUNA GOCHUJANG ON CRISPY RICE** 22
Gochujang Sauce | Jalapeño
- EBI FURAI** 19
Breaded Shrimps | Spicy mayo
- SALMON TACOS (4 PCS)** 19
Spicy Mayo | Avocado | Yuzu | Togarashi | Sesame Seeds
- KATSU SANDO** 22
Breaded Chicken Breast | Creamy Spicy Mayo in Shokupan
- CONCHITA A LA PARMESANA** 12
Scallops | Aji Amarillo | Butter | Garlic Parmesan Cheese | Lemon
- L.I.T BURGER (SLIDER)** 32
Grilled USA Prime Beef Patty | American Cheddar | Secret Sauce | Crispy Onion | Tomato | Potato Bun

SALADS

- A GARDEN IN KYOTO** 25
Mixed Greens | Cucumber | Avocado | Crispy Onion | Crispy Quinoa | Yuzu Vinegar Dressing
- EBI SALAD** 25
Shrimp | Chinese Cabbage | Red Cabbage | Crispy Wonton | Sesame Dressing
- CRISPY SALMON** 22
Salmon | Spicy Mayo | Crispy Tempura Batter | Tobiko | Nori Hair | Shiso Leaves
- CRISPY TUNA** 22
Tuna | Spicy Mayo | Crispy Tempura Batter | Tobiko | Shredded Nori | Shiso Leaves
- TORI** 25
Chicken Breast | Mixed Greens | Chives | Dill | Coriander | Cherry Tomato | Carrot | Wasabi Peas | Roasted Peanuts | Tori Dressing

COMFORT IN BOWL

- MISO SOUP** 12
Tofu | White Miso | Shiitake Mushrooms | Seaweed | Green Onion
-  **TOM YUM** 19
Shrimp | Coconut Milk | Tom Yum | Lemon Juice

CEVICHES & TIRADITOS

-  **CEVICHE DEL PADRE**
Red Snapper 46 | **Sea Bass** 36
Marinated White Fish | Smoked Aji Amarillo Leche De Tigre | Calamari | Red Onion | Cilantro | Red Chili and Sweet Potato
- SUMMER CEVICHE** 28
Akami Tuna | Watermelon | Mango | Passion Fruit Leche De Tigre | Torched Avocado | Chives | Arugula | Chili Oil | Masago Arare (Rice Crackers)
-  **HAMACHI TIRADITO** 31
Slices of Hamachi | Light Soya | Yuzu | Aji Amarillo | Mirin | Sesame Oil | Honey | Cilantro | Red Chili | Crispy Quinoa
-  **USUZUKURI** 24
Thinly sliced Wild Seabass | Aji Amarillo Leche De Tigre | Cilantro | Red Chili | Crispy Sweet Potato
-  **SCALLOP CRUDO & IKURA** 37
Hokkaido Scallop | Ponzu Sauce | Red Chili | Ikura | Chives | Garlic | Lime Zest
- SALMON NEW STYLE** 29
Scottish Cured Salmon | Yuzu Juice | Dill | Olive Oil

MAKKI ROLLS (4 PCS)

- CALIFORNIA ROLL** 14
Fresh Crab Meat | Cucumber | Avocado | Tobiko | Panko Sauce
- URAMAKI CRISPY SALMON** 14
Salmon with Spicy Mayo | Cucumber | Avocado | Spring Onion
- URAMAKI CRISPY TUNA** 14
Akami Tuna with Spicy Mayo | Cucumber | Avocado | Spring Onion
-  **HAMACHI JALAPEÑO** 16
Hamachi | Avocado | Cucumber | Fresh Wasabi
- SALMON TIRADITO ROLL** 16
Salmon | Avocado | Cucumber | Sesame Seed | Microgreens | Nikkei Sauce
- CRABMEAT UNAGI** 17
Fresh Crab | Cucumber | Avocado | Unagi | Teriyaki Sauce
- TOKYO ROLL** 19
Shrimp Tempura | Avocado | Crispy Tempura Batter | Torched Crab Mix & Cheese | Teriyaki | Panko Sauce | Sriracha
- HARLEM SHUFFLE FUTOMAKI (6 PCS)** 21
Shrimp Tempura | Avocado | Cucumber | Tobiko | Panko Sauce | Teriyaki

- ENTER THE DRAGON (8 PCS)** 34
Tiger Shrimp Tempura | Avocado | Cucumber | Akami Tuna | Spicy Tuna Tartar | Teriyaki | Panko Sauce | Spring Onion

HANDROLLS | TEMAKIS

- SALMON** 10
- HAMACHI** 13
- AKAMI** 10
- CHUTORO** 15
- OTORO** 17
- SCALLOP** 12.5
- UNAGI** 12
- FRESH CRAB MEAT** 14.5

UNI NIKKEI NIGIRIS

- TORCHED | ABURI
- HAMACHI BRASA** 8.5
Torched Yellowtail | Lemon Zest | Chives | Brasa Sauce
- AKAMI FOIE GRAS NIGIRI** 8.5
Bluefin Tuna | Teritruffle Sauce | Torched Foie Gras
- NIKU CHIMI NIGIRI** 10.5
Australian Wagyu 4–5 Tenderloin | Anticucho Sauce | Chimichurri Sauce
- SHAKE TERITRUFFLE** 7
Salmon | Teriyaki & Truffle Sauce | Lemon Zest | Chives
- UNAGI BONE MARROW** 12
Japanese Eel | Sweet Sauce | Torched Bone Marrow
- HOTATE BATAYAKI NIGIRI** 9.5
Torched Hokkaido Scallop | Yuzu Batayaki Sauce | Lemon Zest | Maldon Salt | Chives
- ENGAWA ON FIRE NIGIRI** 13.5
Flatfish | Teriyaki Sauce

Traditional Sashimi & Nigiri available upon request

LAND | SEA | FIRE

- AUSTRALIAN WAGYU MB4–5 TENDERLOIN** 46
- BLACK COD MISO** 49
- GRILLED WILD SEABASS** 35
- SHRIMP SWEET & SOUR** 34
- MONGOLIAN BEEF** 38
-  **KUNG PAO CHICKEN (CASHEW NUTS)** 29
- LOMO SALTADO** 38
Australian Grass–Fed Tenderloin | Potato | Tomato | Onion | Cilantro | Served with Steamed Rice

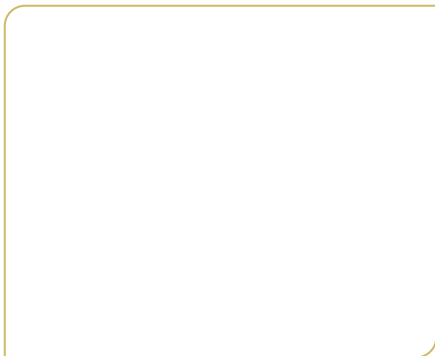
SIDES

-  **UMAMI FRIES** 9
- STEAMED RICE** 6
- CHIFA RICE** 9
- BROCCOLI & MUSHROOM** 11

THE SWEET TOOTH

- FLOURLESS CHOCOLATE CAKE** 10
- BABA AU SAKE** 12.5
- ICE CREAM** 5
- MOCHI** 6

TODAY'S SPECIALS



THE HIDDEN LIST

SHELFISH

- GILLARDEAU** 8.5
- BUTLEY CREEK** 6
- JAPANESE SCALLOP** 16
- JAPANESE LOBSTER SASHIMI** 18

UNI

- UNI SASHIMI** 26
- UNI NIGIRI** 17
- UNI GUNKAN** 25
- UNI HANDROLL** 29
- UNI BOX (250G)** 490
Order it in advance

JAPANESE A5 WAGYU

	Nigiri Handroll Tataki		
KUROGE WAGYU	15	30	135
KOBE BEEF	21	39	150

FRESH FISH

	Sashimi	Nigiri	Temaki
OTORO	15	16	18
CHUTORO	13	14	16
AKAMI	11	12	15
HAMACHI	10	11	14

TRADITIONAL (REGULAR)

	Sashimi	Nigiri	Temaki
OTORO	8	9	15
CHUTORO	7	7.5	14
AKAMI	4	5	10
HAMACHI	4	5	11



Signature Dish



Spicy





NIKKEI
JAPAN x PERU



FAQRA
SUMMER 2026

DRINKS

SAKE

DASSAI 23 72CL
BTL 215

NIGORI SAKE 30CL
BTL 30

NANBU BIJIN BLACK
BTL 215

SAKE DEMON SLAYER 72CL
BTL 215

DASSAI 39 72CL
BTL 145

HAKUTSURU JUNMAI DAIGINJO YAMADA-HO 72CL
BTL 160

DASSAI 45 1.8L
BTL 260



WHITE WINE

PETIT CHABLIS PAS SI PETIT 75CL
BTL 85

KSARA CDP CHARDONNAY 75CL
BTL 48 | GLS 11

MIRABELLO PINOT GRIGIO
BTL 65 | GLS 14

MARCHESI DI BAROLO WHITE 75CL
BTL 98

IXSIR ALTITUDE WHITE 75CL
BTL 46 | GLS 10

LORENTZ RIESLING 75CL
BTL 85

MEURSAULT "CASSE TETES" 2019
BTL 390

CROCHET SANCERRE WHITE 75CL
BTL 90

PULIGNY MONTRACHET 2022
BTL 270

CHABLIS LES FOURNEAUX
BTL 200

CHABLIS LA FORET
BTL 495

CHABLIS GRAND CALCAIRE 2022
BTL 109 | GLS 23



ROSÉ WINE

ASPRAS ROSE 75CL
BTL 56 | GLS 12



RED WINE

ATIBAIA RED 75CL
BTL 105 | GLS 24

FLEURIE GRANITS
BTL 60 | GLS 13

LA LAGUNE HAUT MEDOC 75CL
BTL 210

BOURGOGNE ROUGE BACHELET MONNOT
BTL 144

BOURGOGNE VIELLES VIGNES
BTL 114

GEVREY CHAMBERTIN AURELIEN VERDET 75CL
BTL 299

LACOSTE BORIE PAUILLAC
BTL 162

MARSANNAY EN COMBEREAU RED 75CL
BTL 229

CLOS ROUSSEAU SANTENAY PREMIER CRU
BTL 144

BROUILLY RED 75CL
BTL 62 | GLS 12

FROM THE
DEPTHS
OF THE
PACIFIC
TO THE
HEIGHTS OF
THE ANDES

Welcome to UNI.
Where Japan
meets Peru
in a symphony
of flavor.

Our Neo Izakaya
celebrates the art
of Nikkei, blending
the precision and
elegance of
Japanese cuisine
with the vibrant
soul of Peruvian
tradition.

Each dish is crafted
to surprise
and delight.
An elevated journey
of contrasts and
harmony, designed
for those who savor
sophistication in
every bite.

FOR RESERVATION
SURSOCK
76 116 399

FAQRA
79 339 455

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CHAMPAGNE & PROSECCO

LARMANDIER-BERNIER 75CL
BTL 258

LAURENT PERRIER BRUT 75CL
BTL 172

LAURENT PERRIER ROSE 75CL
BTL 288

PROSECCO VAPORETTO 75CL
BTL 58 | GLS 12

BILLECART SALMON BRUT ROSE
BTL 275



YAMA COCKTAILS

An expression of balance, simplicity, and seasonality.

SIGNATURE 18

IKIGAI SPRITZ
Passion Fruit | Peach Vodka | Sparkling Sake

KASUMI
Chamomile Jasmine Gin | Bergamot Lemon

QUE PIÑA
Wasabi Pineapple | Blanco Tequila | Citrus

NIKKEI SOUR
Pisco | Lime | Agave | Rice orgeat | Yuzu

YAMATINI
Sake | Vermouth | Vodka

MOCKTAILS 14

SAKURA SPRITZ
Red Rose Jam | Lychee Citrus | Sparkling Water

PEACHY PASSION
Peach | Passion Fruit | Tonic

YAMA COLADA
Coconut | Pineapple | Lychee

TOKYO LEMONADE
Lemon | Ginger | Sparkling Water