



NEO IZAKAYA

NIKKEI
JAPAN x PERU

NIKKEI

WHERE TWO WORLDS MEET

Nikkei cuisine is the soul of Japan meeting the heart of Peru.

Born in Peru with Japanese roots, our Executive Chef **Jaime Ajito** embodies the Nikkei spirit.

Through every dish, he honors his dual heritage, celebrating the delicate harmony between these two rich culinary worlds.

"Nikkei is not a fusion. It's an evolution."



NIGIRIS ON FIRE

SHAKE TERITRUFFLE \$5.5

Salmon | Teritruffle sauce | Spring Onions

🍣 SHIROMI KIIRO \$6.5

Torched Wild Amberjack | Cilantro | Red Chili | Aji Amarillo | Sweet Potato

HOTATE BATAYAKI \$8.5

Japanese Scallops | Yuzu Batayaki Sauce and Lime

AKAMI FOIE GRAS \$7.5

Tuna | Teritruffle Sauce | Torched Foie Gras

EBI CHIZU \$7.5

Shrimp | Torched Cheese | Batayaki Sauce

WAGYU 4-5 ON FIRE \$9.5

Wagyu with Aji Amarillo Glaze

NIKU CHIMI \$9.5

Wagyu 4-5 torched with Chimichurri & Anticucho Sauce

UNAGI BONE MARROW \$10

Japanese Eel | Sweet Sauce | Drops of Bone Marrow



ARTISTERIE DEL CHEF

CEVICHE DE LA MADRE

Seabass \$34 | Amberjack \$24 | Red Snapper \$44
Vibrant Peruvian dish made from White Fish marinated in Leche de Tigre |
Served with Red Chili | Cilantro | Red Onion | Sweet Potato | Chulpi Corn

🍷 CEVICHE DEL PADRE

Seabass \$36 | Amberjack \$26 | Red Snapper \$46
White Fish marinated in freshly Aji Amarillo Pepper Leche de Tigre | Served
with Red Chili | Cilantro | Red Onion | Sweet Potato | Crispy Calamari

TUNA CEVICHE \$28

Akami Blue Fin Tuna | Light Soya | Lime Juice | Aji Amarillo Paste | Grated
Ginger | Sesame Oil | Red Onions | Avocado | Salted Corn | Shredded Nori
| Cilantro

🍷 USUZUKURI

Amberjack \$21 | Kinmedai \$35
Thinly sliced White Fish served with Citrus Aji Amarillo Pepper Sauce and
Crispy Sweet Potato

🍷 MAGURO TATAKI \$19.5

Seared Akami Tuna served with Citrus Spicy Rocoto Pepper Sauce and Quinoa

WAGYU 4-5 TATAKI \$24

Thinly sliced Australian Wagyu 4-5 with Tsuma | Cilantro | Red Chili |
Ponzu Sauce | Drops of Black Truffle Oil

🍷 SALMON TIRADITO ROLL | 8 Pieces \$21

Salmon | Cucumber | Avocado | Sushi Rice | Nori | Aji Amarillo | Lime
Juice | Honey | Light Soya | Microgreens | White Sesame Seeds

🍷 HAMACHI JALAPENO ROLL | 4 Pieces \$12

Hamachi | Avocado | Cucumber | Sushi Rice | Nori | Fresh Wasabi |
Jalapeno

🍷 HAMACHI TIRADITO \$26.5

Hamachi | Light Soya | Yuzu | Aji Amarillo Paste | Mirin | Evoo | Grated
Ginger | Sesame Oil | Honey | Red Hot Chili | Cilantro | Crispy Quinoa

SALMON CARPACCIO \$21

Salmon | Light Soya | Lemon juice | Aji Amarillo Paste | Honey | Evoo |
Chives | Radish | Black Sesame Seeds | Microgreens | Togarashi

🍷 SCALLOPS CRUDO & IKURA \$30

Hokkaido Scallops | Ponzu Sauce | Lime Juice | Red Chili Oil | Evoo | Ikura
| Chives | Fresh Garlic | Lime Zest | Served with half Lime & Togarashi
aside

BEEF CARPACCIO \$29

Thinly Sliced Australian Wagyu 4/5 Tenderloin | Served with Yuzu Soy |
Crispy Quinoa | Crispy Potatoes



THE UNI JOURNEY

- Start Sharing • Discover Nikkei
- Taste Purity • Explore Neo Japanese

Each part of the UNI menu is a step in a journey,
a story told through flavor, craftsmanship, and culture.

NEO IZAKAYA

To Share

*A modern take on
Japan's social
dining culture.
Meant to be shared,
discovered, and
enjoyed together.*

NIKKEI

Where Japan meets Peru

*A celebration of
cross-cultural
creativity and
harmony.*

FOR THE PURIST

Honoring the Japanese tradition of simplicity and balance.

*Where precision and
purity guide every
creation.*

NEO JAPANESE

Playful, refined, and daring.

*A contemporary
expression of
Japan's evolving
culinary spirit.*

THE COMFORT TABLE

Soups, Salads, Mains, Sides, and Dessert.

NEO IZAKAYA | TO SHARE

MODERN JAPAN. SOCIAL DINING. SHARED DISCOVERY.

Inspired by the lively izakayas of Tokyo, our Neo Izakaya menu reimagines the art of sharing.

"The joy of dining begins when flavors are shared"

EDAMAME

Maldon Salt & Lime Zest \$6 | Spicy \$6.5

🍷 SHRIMP DYNAMITE \$13

Shrimp | Japanese Mayo | Honey | Gochujang | Spicy Sauce | Sesame Oil | Spring Onions

SHRIMP SUMMER ROLL | 2 pieces \$13

Shrimps | Rice Paper | Veggies | Mint | Basil | Served with Peanut Butter Sauce

SHRIMP TEMPURA | 5 pieces \$15

Served with Tentsuyu Sauce & Spring Onions

VEGETABLES TEMPURA \$10.5

Enoki Mushroom | Sweet Potato | Red Bell Pepper | Zucchini | Eggplant | Green Bean | White Onion | Tentsuyu Sauce

CRISPY CALAMARI \$18

Served with Yuzu Tartar Sauce

🍷 SPICY SALMON ON CRISPY RICE | 6 pieces \$15

Spicy Salmon with Togarashi and Spring Onions on Crispy Rice

🍷 TUNA GOCHUJANG ON CRISPY RICE | 6 pieces \$19

Gochujang and Jalapenos on Crispy Rice

SHRIMP GYOZA | 5 pieces \$15

BEEF GYOZA | 5 pieces \$18

SALMON TACOS | 4 pieces \$17

Salmon | Spicy Mayo | Togarashi | Yuzu | Sesame Seeds

🍷 INCA TARTARE \$37

Finely diced Fresh Salmon | Avocado | Tomato | Aji Amarillo Mayo | Served with Wonton Chips

KUSHIYAKI | Skewered & Grilled

Chicken \$17 | Beef \$34 | Salmon \$24

KATSU SANDO \$19

Breaded Chicken Breast with Spicy Creamy Mayo in Shokupan

L.I.T BURGER \$29.5

USA Prime Beef Patty | American Cheddar | Truffle Mayo | Crispy onions | Tomato | Potato Bun

FOR THE PURISTS

WHERE SIMPLICITY REVEALS MASTERY

Here, we return to the essence of Japanese craft, precise cuts, balanced seasoning, respect for nature, and purity in every bite. No excess. No distraction. Only the authentic spirit of Japan.

SASHIMI & NIGIRI

SALMON \$3 | \$3.5
SALMON BELLY \$5 | \$5.5
HAMACHI \$4 | \$5
HAMACHI BELLY \$7 | \$7.5
AKAMI \$4 | \$5
CHUTORO \$7 | \$7.5
OTORO \$8 | \$9
SCALLOPS \$5.5 | \$6
UNAGI \$8 | \$8.5
IKA \$7 | \$7.5
AMAEBI \$7 | \$7.5
ENGAWA \$11 | \$11.5

HANDROLLS & TEMAKI

SALMON \$9
SALMON SKIN \$11
HAMACHI \$11
AKAMI \$10 | **CHUTORO** \$14 | **OTORO** \$15
SCALLOPS \$11.5
UNAGI \$11.5
KANI \$13.5
WILD IKURA \$18



GUNKAN

● **TORCHED SCALLOPS & IKURA** \$11
OTORO \$16
AMAEBI \$14
IKURA \$18
CUCUMBER & IKURA \$18

HOSOMAKI

SALMON \$7
SALMON SKIN \$8
HAMACHI \$9.5
AKAMI \$9 | **CHUTORO** \$10 | **OTORO** \$11
VEGGIE \$4
SALMON SKIN OTORO \$12
TAKUAN OTORO \$12

NEO JAPANESE

CREATIVE EXPRESSIONS OF MODERN JAPAN

A playground for innovation where tradition meets imagination.

"Respect tradition. Redefine experience"

MAKI | 4 Pieces

CALIFORNIA \$9

Fresh Crab | Cucumber | Avocado | Tobiko | Sushi Rice | Nori | Panko Sauce

URAMAKI SALMON \$9.5

Salmon with Spicy Mayo | Cucumber | Avocado | Sushi Rice | Nori | Spring Onions

URAMAKI TUNA \$11.5

Tuna with Spicy Mayo | Cucumber | Avocado | Sushi Rice | Nori | Spring Onions

● **CRABMEAT UNAGI** \$14

Fresh Crab | Cucumber | Avocado | Unagi | Teriyaki Sauce | Sushi Rice | Nori

SHRIMP TAIL URAMAKI \$14.5

Shrimp Tempura | Avocado | Panko Sauce | Tobiko | Topped with Nori Hair

● **LOBSTER URAMAKI** \$32.5

Lobster Tempura | Avocado | Panko Sauce | Topped with Nori hair

BEIRUT ROLL | 5 pieces \$16

Salmon | Akami | Hamachi | Cucumber | Nori | Panko Sauce | Togarashi

TIGER EYE

Salmon \$14 | Hamachi \$27 | Akami \$16.5

● **BATRAKH ROLL** \$23.5

Sesame Soy Sheet | Shrimp Tempura | Panko Sauce | Topped with Ikura | Egyptian Bottarga | Lemon Segment & Lemon Zest

RAINBOW ROLL \$32.5

Soy Sheet | Avocado | Cucumber | Fresh Crabmeat | Hamachi | Tuna | Salmon | Tobiko | Caviar | Spring Onions

● **TOKYO** \$13

Shrimp Tempura | Avocado | Crispy Tempura Batter | Torched Mixed Crab with Cheese | Teriyaki | Panko Sauce and Sriracha Sauce

SAMURAI \$15

Shrimp Tempura | Avocado | Akami Tuna | Yuzu Mayo | Togarashi and Chives

ENTER THE DRAGON | 8 pieces \$31

Shrimp Tempura | Cucumber | Avocado | Akami | Tobiko | Teriyaki | Panko Sauce

HARLEM SHUFFLE FUTOMAKI | 5 pieces \$11.5

Shrimp Tempura | Cucumber | Tobiko | Teriyaki | Panko Sauce

THE COMFORT TABLE

A collection of dishes crafted for comfort,
where nourishment meets satisfaction.

COMFORT IN A BOWL

MISO SOUP \$6.5

White Miso | Tofu | Dry Shiitake | Spring Onions

TOM YUM SOUP \$12

Shrimps | Tom Yum | Coconut Milk | Lemon Juice

SAKANA SOUP \$19

Steamed Wild Seabass | Carrot | Fish Broth and Katsuobushi

CHOCLO FUCHIFÚ \$7.5

Chicken | Corn | Egg

SALADS

GARDEN IN KYOTO \$17

Mixed Greens | Cucumber | Avocado | Crispy Onions | Crispy Quinoa | Yuzu Vinegar

CRISPY SALMON \$17.5

CRISPY TUNA \$18.5

WAKAME KYURI \$14.5

Seaweed | Cucumber marinated with Sweet Rice Vinegar Dressing and Sesame Seeds

TORI \$17

Chicken Breast | Chinese and Purple Cabbage | Toasted Sesame Dressing and Wonton Skin

EBI \$17.5

Shrimp | Chinese and Purple Cabbage | Toasted Sesame Dressing and Wonton Skin

CRABMEAT \$37

Fresh Crab | Mango | Dragon Fruit | Jalapeno | Daikon | Yuzu Emulsion | Shiso Leaf

MAIN PLATES

AUSTRALIAN GRASS FED TENDERLOIN | 180G \$34

AUSTRALIAN WAGYU 4-5 TENDERLOIN | 150G \$46

ANGUS M69 RIBEYE | 200G \$64

LOMO SALTADO \$35

Australian Grass-Fed Tenderloin | Red Onion | Cherry Tomato | Cilantro | Lomo Sauce | Potato | Steamed Rice

GRILLED SEABASS | 180G \$35

BLACK COD WITH MISO | 180G \$39.5

GRILLED SALMON | 180G \$32

SIDES

STEAMED RICE \$5.5

CHIFA RICE \$6.5

UMAMI FRIES \$7

BROCCOLI WITH LEMON & HERBS \$10

BROCCOLI & MUSHROOMS \$10

DESSERTS

TARTELETTE AU CITRON \$12

ÉCLAIR AU THE MATCHA \$10.5

BABA AU SAKE \$12

FLOURLESS CHOCOLATE CAKE \$9

MOCHI \$5

ICE CREAM | SORBET \$4

GINGER CRÈME BRÛLÉE \$9

