



ICHU

NIHHEI CUISINE

A BEAUTIFUL MARRIAGE OF PERUVIAN AND JAPANESE CULINARY TRADITIONS,
BLENDING THE VIBRANCY AND INGREDIENTS OF PERU WITH THE PRECISION OF
JAPANESE COOKING.

DESIGNED TO BE SHARED, OUR DISHES BALANCE
THE PRACTICES OF BOTH CULTURES WITH TIME-HONORED
TECHNIQUES AND BOLD FLAVORS.



SEA URCHIN SELECTION

FRESH 240
Ponzu | Togarashi

FOAMY 290
Onion Mousse | Caviar

**WITH MARMALADE
& BLACK CAVIAR** 290
Sea Urchin | Caviar

AKAMI TARTARE 290
Akami Tuna | Quail Egg | Ponzu

PER PIECE



CEVICHE & BAR SELECTION

| | |
|---|-----|
| CEVICHE & TARTARE PLATTER 🍷 | 988 |
| 5 of our Signature Ceviches Classic Ceviche Nikkei Salmon Truffle Mixto Tuna Tartare with Black Caviar | |
| CLASSIC CEVICHE | 190 |
| Hamachi Cancha Tiger's Milk Avocado | |
| SALMON TRUFFLE CEVICHE | 180 |
| Salmon Truffle Ponzu White Truffle Caviar Avocado Cream Corn Kombu | |
| NIKKEI CEVICHE | 230 |
| Japanese Akami Tuna Avocado Purple Potato | |
| MIXTO CEVICHE | 180 |
| Tuna Octopus Scallops Rocoto Emulsins | |

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| WAGYU TATAHI & BLACK CAVIAR | 330 |
| A5 Wagyu Beef Black Caviar Truffle Ponzu | |
| BEEF TARTARE | 220 |
| Australian Wagyu Panca Chives Avocado Tapioca Squid in Cracker | |
| COCONUT AJI TUNA | 250 |
| Maguro Tuna Mango Red Onion Avocado Cream Quinoa Chips Panca Sauce | |
| HAMACHI TIRADITO | 180 |
| Hamachi Aji Amarillo Sauce Togarashi | |
| TRUFFLED SCALLOPS | 180 |
| Scallops Ikura Shiso Truffle Sauce | |

🍷 **CAVIAR TIN (30GRAMS)** 780
Superior Sturgeon-Acipenser Schrenckii

STARTERS

| | |
|---|-----|
| XOXO CHICKEN | 135 |
| Peruvian Karaage Chicken Thigh Padron Peppers Rocoto Mayo | |
| CORN TEMPURA | 100 |
| Deep Fried Corn Rocoto Mayo | |
| MAGURO TUNA TORTILLA CRISP 🍷 | 180 |
| Tuna Avocado Cream Tortilla | |

TACOS

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|---|-----|
| TACOS DE CHANCHO | 135 |
| Iberico Pork Ribs Charred Avocado Salsa Verde | |
| TACOS DE CARNE | 135 |
| Peruvian Beef Stew Avocado Mousse Chipotle | |
| TACOS DE CHAMPIÑONES | 120 |
| Mushroom Stew Aji Panca Emulsion Avocado | |
| COLD OCTOPUS TACOS | 180 |
| Crispy Taco Octopus Avocado Mash Chaiaca | |

ANTICUCHO

| | |
|---|-----|
| SALMON | 180 |
| Norwegian Salmon Skewer Tomatillo Sauce | |
| POLLO | 140 |
| Chicken Thigh Papas Nativas | |
| MUSHROOM | 100 |
| Anticuchera Sauce Salsa Verde | |

SALAD

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|--|-----|
| AVOCADO SALAD 🍷 | 100 |
| Avocado Baby Spinach Lettuce Sesame Dressing | |

SEAFOOD

- RED SNAPPER** 450
Whole Red Snapper | Mashed Sweet Potato | Yuzu | Mixed Green Beans
- HALIBUT FILLET** 260
Roasted Half Halibut | Herbs | Amarillo Buttery Sauce
- OCTOPUS** 240
Grilled Octopus | Yakiniku Sauce | Sweet Potato | Yuzu Purée
- GRILLED TIGER PRAWNS** 310 
Mojo Criollo Sauce

MEAT

- ARGENTINIAN BONE IN RIB EYE** 990 
Chimichurri Sauce | 1kg
- BEEF TENDERLOIN** 380
250 grams | Anticuchera Cream | Sauteed Baby Potato
- CONFIT DUCK LEG** 210
Roasted Duck Leg | Peruvian Chocolate | Orange | Baby Gem | Citrus Yuzu
- CHICKEN PANCA** 380 
Baby Chicken Marinated in Panca | Sweet Purple Potato Chips

VEG

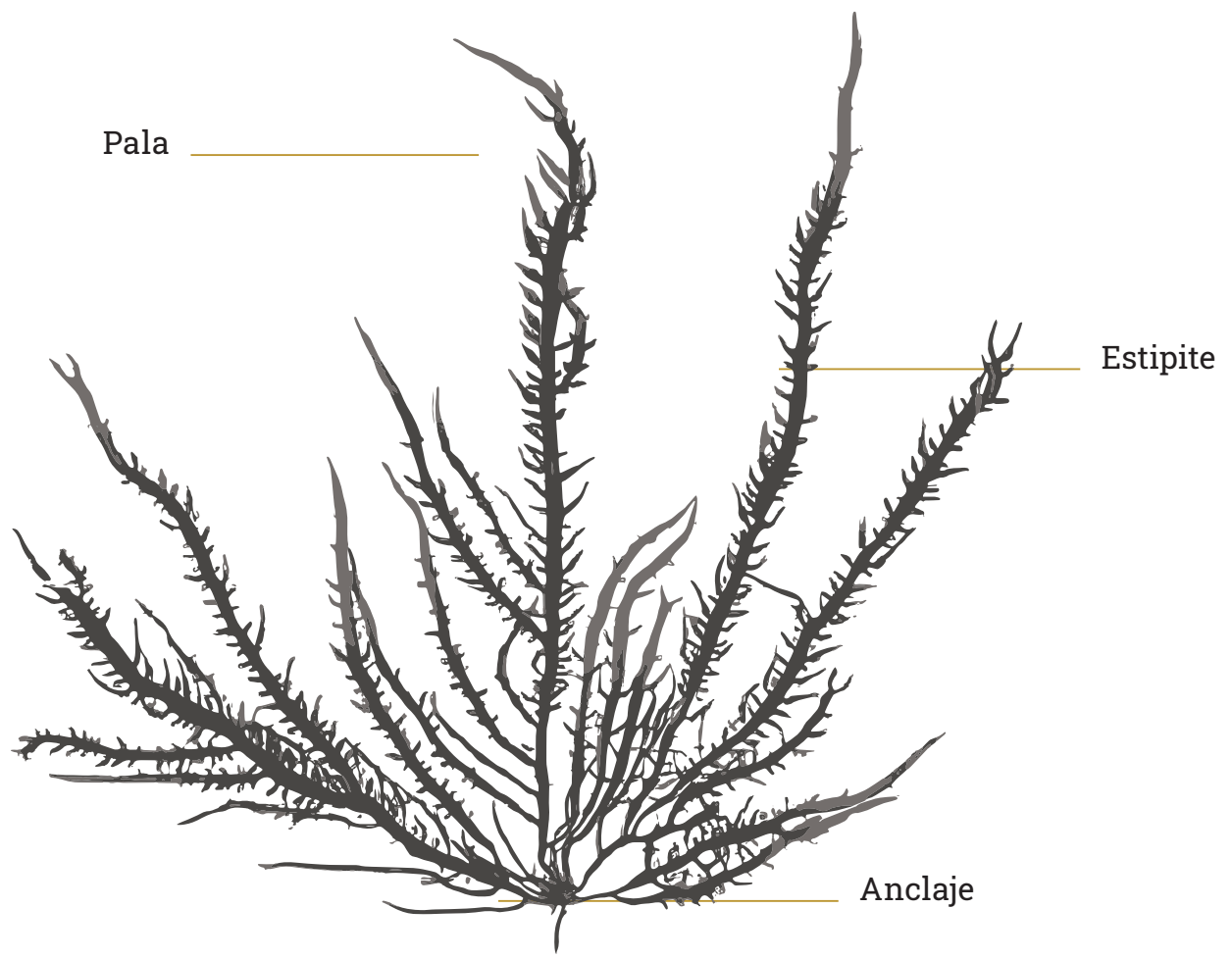
- ROASTED CAULIFLOWER** 150
Panca | Green Herbal Sauce | Chalaca
- MUSHROOM STIR FRIED RICE** 130
Mixed Mushrooms | Fungi Reduction

SIDE

- CHARRED BROCCOLINI** 90
Miso | Togarashi
- CAMOTE** 90
Crispy Purple Sweet Potato | Criollo Sauce

DESSERT

- TONHA MACHA MILOJA** 110
Tonka Beans | Macha | White Chocolate
- TORTA WASABI** 120
Wasabi Ice Cream | Cancha | Cocoa Nibs
- FRUITY FOREST** 120 
Coconut Ice Cream | Macerated Fruits | Chocolate Turtle
- ALFAJORES** 100
Dipped Dark Chocolate | Cocoa Nibs



YUYO

ENDEMIC ALGAE OF PERU, YOU CAN FIND IT IN CEVICHE AND CHILCANO,
IT WILL KEEP YOU HEALTHY.





NIPPORUANO

DEGUSTATION MENU

886 per person

Cocktails & Wines Pairing | 468 per person

Designed to be shared, our dishes balance the practices of both cultures with time-honored techniques and bold flavors

CRUDOS

TUNA CAVIAR

Akami Tuna | Black Caviar | Avocado Mousse

MIXTO CEVICHE

Tuna | Octopus | Scallops | Rocoto Emulsion

TRUFFLED SCALLOPS

Scallops | Ikura | Shiso | Truffle Sauce

BEEF TARTARE +75

Australian Wagyu | Panca | Chives | Avocado | Tapioca Squid in Cracker

JAPANESE SEA URCHIN +110

Fresh Daily Arrival

SAHURA MARU

Cocktail Pairing

Saké Takizawa Junmai Ginjo | Pisco Puro | Sakura Vermouth | Yuzu Bitter

STARTERS

SALMON ANTICUCHO

Norwegian Salmon Skewer | Tomatillo Sauce

TACOS DE CARNE

Peruvian Beef Stew | Avocado Mousse | Chipotle

AYNI

Cocktail Pairing

Pisco Puro | Green Tomato Water | Yuzu | Anticuchera Sauce | Full Fat Milk

SEAFOOD

CATCH OF THE DAY

Daily fresh arrival

OCTOPUS

Grilled Octopus | Yakimiku Sauce | Sweet Potato | Yuzu Purée

MARTIN CODAX

Wine Pairing

Spain, Rias Baixas | Albariño

MEAT

ARGENTINIAN FLANK STEAK

250 grams | Chimichurri Sauce

AVOCADO SALAD

Avocado | Baby Spinach | Lettuce | Sesame Dressing

MARQUES DE MURRIETA RESERVA

Wine Pairing

Rioja DDCa, Spain | Tempranillo, Garnacha tinta, Mazuelo and Graciano

DESSERTS

FRUITY FOREST

Coconut Ice Cream | Macerated Fruits | Chocolate Tuile

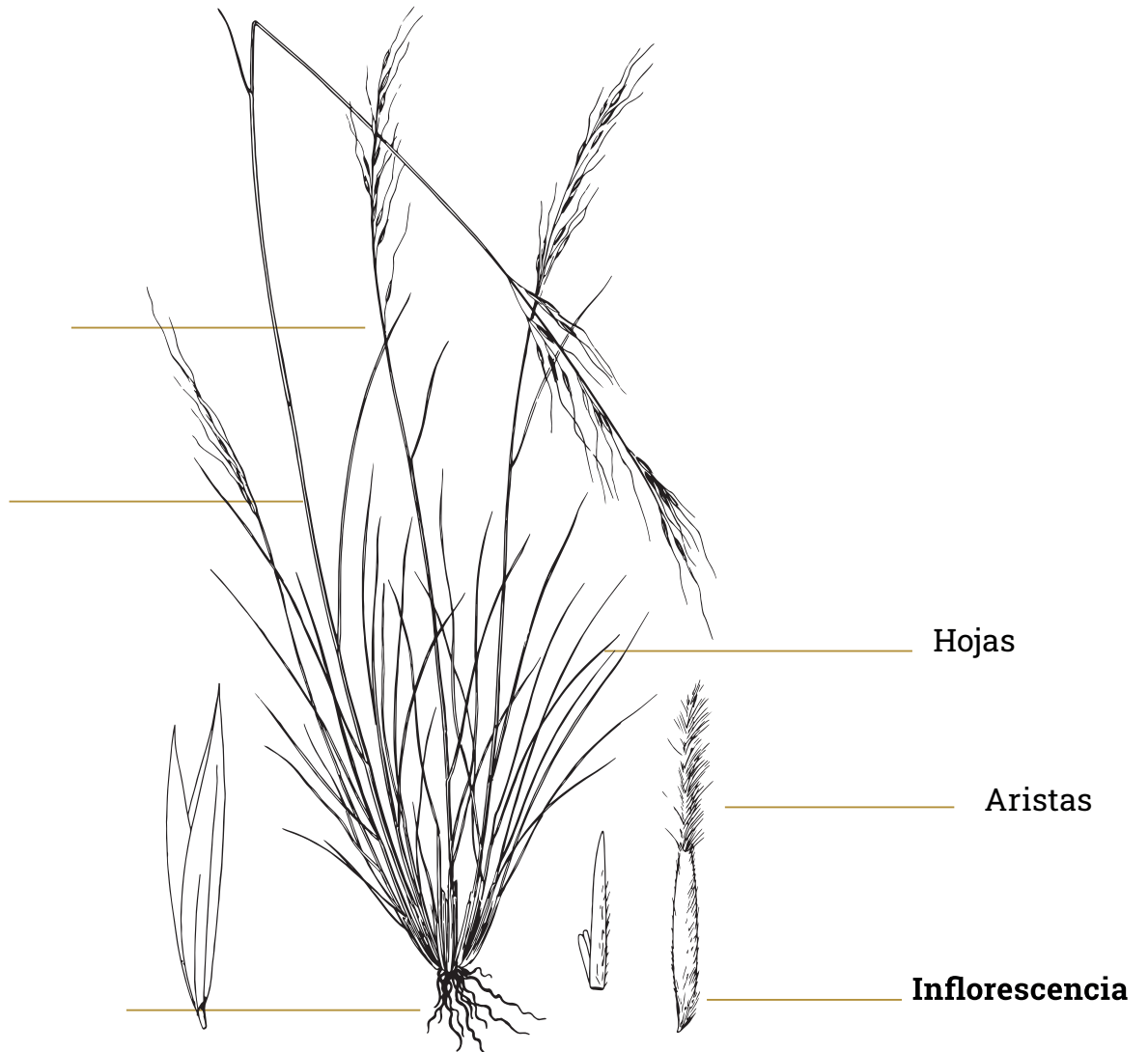
ALFAJORES

Dipped Dark Chocolate | Cocoa Nibs

CHURCHILL'S LATE BOTTLED VINTAGE PORT

Wine Pairing

Porto, Portugal | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cao, Tinta Barroca | 2017



ICHU

ICHU IS A PLANT FOUND IN ALTIPLANO, NOW USED AS FODDER,
IT WAS ONCE A MATERIAL TO BUILD BRIDGES BY THE INCA.
