

SALADS

Drunken Iceberg

Tomato, ponzu, avocado, crisp Wakame

14

Nikkei

Mixed greens, avocado and cucumber served with our own Nikkei sauce and shiso furikake

14

Spicy Tuna

Tuna tataki, house spicy sauce, mixed greens, cucumber, avocado and furikake

22

Solterito

Cherry tomato, edamame, kalamata olives, charred corn, red onion, cilantro, feta cheese and tiger milk dressing

15



SUI-REN

Translation of Sui Ren:

Japanese Cook Guru also known as Guru of Roasting, Boiling, Baking, Frying and Toasting. They taught mankind how to grow plants and farm animals, he taught mankind how to transform these raw materials into tasty dishes.

Ceviche

When the Japanese immigrated to Peru, they taught the locals techniques to manipulate fresh fish and seafood, the result is the tiradito.

Tuna Pica

Diced tuna with olives, toasted coconut, almonds and crispy wontons

18

Tiradito

Nairagi, tiger milk dressing, sesame oil, rocoto aioli, togarashi, crunchy corn

15

Bay Scallops

Passion fruit, spicy yuzu, ponzu and crunchy corn

18

Carpasison

Thin slices of salmon, passion fruit dressing, micro greens

18

Kindly advise our service team of any allergies or dietary concerns.

Prices do not include 12% government tax and 15% service charge.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

APPETIZERS

SOUP

Sui Ren Chowder

Conch and shrimp Chupe, Peruvian style cilantro chowder

13

Miso Soup

Miso soup with Wakame, spring onion and tofu

12

ANTICUCHO

Traditional flame grilled Peruvian style meats with Anticucho marinade, served with Peruvian mole. (two pieces per selection)

Pork 10

Angus Beef 15

Chicken 10

Lamb 18

TEMPURA

Three pieces per selection

Prawn 10

Squid 10

Reef Fish 10

Soft Shell Crab 18

Eggplant 8

Mushroom 8

Bell Pepper 8

Zucchini 8

Broccoli 8

MAKIMONO

Specialty sushi.

Eight pieces per selection.

The Dragon

Shrimp, eel, avocado and
tempura crisp

25

Rainbow

Crab, Shrimp, tuna,
Salmon, avocado

25

California

Crab, cucumber, avocado
and tobiko

25

Spider

Soft shell crab tempura with
spicy aioli

25

Spicy tuna

Tuna, spring onion and
tempura crisps

20

Sui Ren

Cream cheese, asparagus,
tempura prawn

20

Green Veggie

Grilled mixed green
vegetables

18

Salmon Roll

Salmon and avocado
with chili mayo

18

MAIN COURSE

YAKI

Simply grilled selection.
Enhanced with Miso Jus, Tokio butter
and lightly grilled asparagus

8 Oz. Angus Beef Fillet

50

12 Oz. New York Strip

50

Australian Lamb Cutlets

52

Mahi Mahi Filet

42

ENTREES

Enjoy our culinary team interpretation of Nikkei dishes,
a blend of Japanese and Peruvian Influences.

Slow Cooked Pork Belly

Honey sesame glaze, grain mustard crusted potatoes and
apples, saffron yuzu chutney

34

Pan Fried Crab Cakes

Kimchi and grain mustard butter sauce, shaved fennel,
avocado and radish salad

34

Mole Glazed Duck Breast

Spiced chili yuzu marmalade and black bean croquetas

38

Miso Glazed Salmon

With crunchy peanut steamed rice

32

Inca Tuna

Tuna, sweet miso, crispy quinoa, grilled scallions, zucchini
and mango ahi compote

32

Wok Fried Chicken Teriyaki

With basil, cherry tomato, cashews, peppers and broccoli

32

Seafood Batayaki

Octopus, calamari, shrimp, scallops, shitake mushroom,
edamame, white onion, garlic, ginger, togarashi,
and sake soy butter

32

Black Bean Dumplings

In chipotle tomato broth, with avocado tempura

26