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## FROM SEA TO LAND

WHEN THE SAKURA MARU TRAVELLED FROM JAPAN AND LANDED ON THE SHORES OF PERU IN 1899 IT TOOK MORE THAN PEOPLE WITH IT. EVERY PASSENGER CARRIED WITH THEM THE RECIPES OF THEIR FAVOURITE DISHES FROM HOME, AND WHEN THEY'D FINISHED WORKING THE SUGAR PLANTATIONS, THEY SET TO BRING THEM TO LIFE ONCE AGAIN, USING LOCALLY SOURCED INGREDIENTS.

THE JAPANESE AND PERUVIANS HAD A LOVE OF FRESH FISH IN COMMON, AND IT WAS THIS THAT WOULD BECOME THE FOUNDATION OF NIKKEI CUISINE. JUST AS THE JAPANESE TRAVERSED THE SEA TO WORK ON THE LAND, SO TOO WOULD THEIR FOOD BE INSPIRED BY THE WATER AND MARRIED TO INGREDIENTS GROWN IN PERUVIAN EARTH.

TRADITIONAL SUSHI AND SASHIMI DISHES WERE ADAPTED AND ENHANCED BY PERUVIAN INGREDIENTS GROWN IN THE RICH SOIL. CORN, POTATOES, LIME AND CHILLI BROUGHT NEW, EARTHY FLAVOURS AND SWEETNESS THAT COMPLEMENTED THE FRESH AND CLEAN FISH & RICE.

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## SNACKS

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**Gyoza skins** 1750

Shichimi togarashi & lemon gras dip (1, 11, 12)

**Chifles** 1970

Plantain & salsa verde (1, 3, 6, 10)

**Sweet potato chips** 1550

Chili mayo (1, 3, 6, 10)

**Snack Selection** 4 150

Dips (1, 3, 6, 7, 10, 11, 12)



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## STARTERS

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**Arepa** 4 400

Crispy arepa, tender pulled beef brisket & salt marinated lemon (1, 6, 12)

**Tostada** 3 200

Avocado salsa & hijiki (1, 6, 11)

**Scallop tiradito** 5 300

Coconut, pekan & raspberry rocotto (2, 8, 10, 12)

**Tuna Tataki** 5 700

Yuzu kosho, sesame & homemade ponzu (1, 2, 3, 4, 6, 10, 11)



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## SOUP

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**Miso soup** 2 900

Udon, smoky tofu & leek (1, 2, 3, 4, 6, 9, 11)

**+ Marinated egg** + 490

(3)

**+ Grilled pak choy** + 490

(11)

**+ Soya marinated roasted pork belly** + 490

(6, 10, 11)



1 Gluten | 2 Crustaceans | 3 Egg | 4 Fish | 5 Peanuts | 6 Soy | 7 Milk | 8 Tree nuts | 9 Celery |  
10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs

There is a 15% service charge added to your bill. All above prices are in Hungarian forint and inclusive of VAT. Please inform your waiter if you have any allergies or require information on ingredients used in our dishes. Cross-contamination may occur, and therefore we cannot guarantee 100% allergen-free meals. Thank you for your understanding.

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## BIGGER BITES & YAKITORI

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### **Black Angus Picanha** 7 600

Chimichurri & grilled ananas

### **Rack of lamb** 8 100

Chili jam & sweet potato (7)

### **Grilled Octopus** 6 800

Tomato, beans, olives & panca chili (1, 10, 12, 14)

### **Stuffed Piquillo** 6 150

Cod, Potato & Achiote Oil (1, 3, 4, 7)

### **Salmon** 6 900

Grilled salmon, hijiki seaweed & rocoto-teriyaki (1, 4, 6, 11)

### **Tonkatsu** 7 200

Mangalica pork neck, fried in panko, sesame oil dressing & daikon cabbage salad (1, 3, 11)



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## SUSHI SELECTION

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### **Sashimi plate** 7 800

Tuna, salmon, hiramasa, wasabi, soya, shizo & daikon (1, 4, 6)

### **Ebi uramaki** 6 900

Panko fried black tiger shrimps, nori, avocado, cucumber & goma dressing (1, 2, 3, 6, 10)

### **Salmon uramaki** 6 600

Salmon, nori, avocado, cucumber, teriyaki & pickled shallot (1, 4, 6, 11, 12)

### **Vegamaki** 4 300

Peppers, cucumber, pickled daikon, chives & avocado (1, 6)

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## SIDE DISHES

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### **Patacones** 2 100

Fired plantain & panca chili sibarita spice

### **Edamame** 2 200

Homemade chili oil with garlic & smoked Maldon salt (6)

### **Japanese-Style Rice** 2 070

Jasmine rice, spring onion, egg, katsuobushi & soy (3, 4, 6)

### **Bimi with lime sesame dressing** 2 450

Grilled, blanched bimi, tahini sesame dressing & crushed toasted seeds (5, 8, 11)



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## DESSERTS

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### **Chocolate ganache** 3 700

Dark chocolate chili ganache & caramelized hazelnuts (1, 6, 11)

### **Okayu** 3 700

Vanilla rice pudding, coconut ice cream & dulce de leche (3, 7)

### **Shiso strawberry espuma** 3 700

Shiso espuma, strawberry, cornflower meringue & sponge cake (1, 3, 7)

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