

# 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 chili brought new, earthy flavours and sweetness that complemented the fresh and clean fish & rice.

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## SNACKS

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Crispy Cancha Corn	35
Patacones aji amarillo mayo 3,9	85
Chifles Chips	85

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## RAW

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Salmon Tataki Jalapeno, Chilli Papaya 4	199
Cured Tuna Tiradito Tosazu Dressing, Seaweed 3,4,5,9,13	195
Sea Bream Ceviche Dashi, Red Chili Tiger's Milk 1,4	210

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## PLATES

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Tempura Of Wild Caught Red Shrimps Rocoto-Mayo 2,3,5,9	225
Tempura Of Mixed Vegetables Rocoto-Mayo 2,3,5,9	179
Kataifi Shrimp Rocoto Chili Mayo and Lime 2,3,5,9	199
Salmon, Rocoto-Teriyaki Hijiki Seaweed 4,5,12,13	235
Scallops And Mussel Suado Yuca, Wakame 4,5,8,13	235
Chicken Tonkatsu Goma Aioli 3,5,9,12,13	199

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## GRILL

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Pluma Iberico Pork Chimichurri, Green Beans 12	270
Beef Striploin Anticuchera, Bok Choy 12	265
Bavette Beef Aji Verde, Tatsoi Salad 5,13	285

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## SIDES

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Grilled padron peppers lemon salt	98
Quinoa korokke avocado, salsa verde 3,5,9	98
Yuca fries shichimi togarashi 3,9,12	85
Quinoa Salad Mango, Avocado, Ponzu 5,12,13	179

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## DESSERTS

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Arroz Con Leche Green Apple Sorbet 3,5,7,14	105
Kiwi Sorbet Coconut, Lime, Tapioca 3,10	85
Banana Yuzu Ice Cream Meringue, Coconut Granola 3,5,7,10	125

### OMAKASE \*

A culinary journey through  
our best menu items

4 SERVINGS

675 sek

\*Served until 8:30 PM