

COCKTAILS	
BRIGHT & REFRESHING	
Pacifico Nikkei	18
Barsol pisco acholado, junmai sake, yuzu, shiso, cucumber, elderflower liqueur, soda.	
Amazonian Geisha	18
Haku vodka, camu camu, mint, lemon, aloe liqueur, ume plum lique, pink grapefruit, camu camu soda.	
Cosmo Lima	18
Capurro pisco acholado, cocchi rosa, lychee lique, lemon, simple syrup, absinthe.	
Mika Punch (D)	18
Roku gin, luxardo del santo, pineapple, yuzu, shiso, tangerine; milk-clarified.	
Samurai X	18
Roku gin, imo shochu, lemon, yuzu, shiso syrup, soda.	
BOLD & SAVORY	
Miso Elixir (F/S)	20
Barsol pisco quebranta, imo shochu, junmai sake, miso bonito cordial, yuzu. Served with a sweet potato anticucho bite.	
Tokyo	18
Akashi whiskey, ume plum lique, Japanese vermouth, Punt e Mes.	
Ronin De Agave	18
Don Julio reposado tequila, Vida mezcal, dry Curaçao, Bénédictine, Velvet Falernum, lime, grapefruit bitters.	
Espresso Kuro	18
Capurro pisco quebranta, junmai sake, cocchi bianco, coffee liqueur, Peruvian espresso, okinawan sugar.	
Buchisapa Colada	18
Bacardi 8 rum, Goslineg's dark rum, cocona, coconut, yuzu, suze, ume plum lique.	
Paseo Sour (SE)	18
Barsol pisco acholado, matcha, imo shochu, yuzu, black sesame syrup.	
MOCKTAILS	
Yuzu Fuego	18
Free spirit tequila, passion fruit, yuzu, jalapeño, simple syrup, black salt.	
Hana Andina	18
Aqara Zero Proof, the spirit rosso vermouth, the spirit millano, elderflower tonic.	
Kyoto Garden	18
Seedlip Garden 108, cucumber, lemon, yuzu syrup, yuzu soda.	
ALLERGEN KEY	
F – Fish	SH – Shelfish
S – Soy	G – Gluten
D – Dairy	N – Nuts
SE – Sesame	V – Vegetarian

GLOSSARY

1. Nikkei

A culinary expression born from the fusion of Peruvian flavors and Japanese culinary tradition.
2. Ceviche

Peru’s iconic dish of fresh fish cooked with citrus, aji, and red onion.
3. Leche de Tigre

Peruvian ceviche citrus made with fish concentrate and aji strong enough to cook raw fish.
4. Tiradito

Thinly sliced raw fish inspired by Japanese sashimi, served with a bright, aji-infused citrus sauce.

NON-ALCOHOLIC	
SOFT DRINKS, JUICES & MIXERS	
Coca-Cola	6
Coca-Cola Zero	6
Sprite	6
Inca Kola	6
Ginger Beer	6
Ginger Ale	6
S.Pellegrino Sparkling Water	8
Sparkling Lime & Yuzu Lemonade	8
NON-ALCOHOLIC BEER	
Asahi Super Dry	9
Corona Non-Alcoholic	9
Sapporo Premium Non-Alcoholic	9
Best Day Brewing Kolsch	9
DRAFT BEER	
Sapporo 4.9% ABV	11
Japanesse Lager	
Holy Ghost 5.4% ABV	11
Pilsner	
Death & Taxes 5.0% ABV	12
SF-Style Black Lager	
HenHouse 6.5% ABV	12
Coast IPA	
BOTTLES & CANS	
Pilsen Callao, 4.8% ABV	10
Peruvian Lager	
Cusqueña Dorada, 4.8% ABV	10
Golden Peruvian Lager	
Golden State Cidern, 6.1% ABV	10
Cider	
Sapporo, 4.9% ABV	8
Japanesse Lager	
Asahi, 5.0% ABV	8
Japanesse Dry Lager	
Sierra Nevada, 6.7% ABV	11
Hazy IPA	

5. Anticucho

Traditionally skewered meat or seafood, marinated with bold Peruvian spices and grilled over an open flame for smoky, charred flavor.
6. Robata

Japanese-style charcoal grilling tradition, that develops deep flavor, delicate smokiness, and a beautifully charred finish.
7. Ají Amarillo

Peru’s emblematic signature yellow chili, prized for it’s golden color, fruity and gentle warmth.
8. Yakitori

Japanese style of skewered, grilled chicken, traditionally cooked over charcoal and seasoned with sea salt or a savory sweet glaze.
9. Rocoto

Distinctive Peruvian red chile with bright fruitiness, subtle sweet character and considerably more heat than aji.

WINE GLASS/BOTTLE	
SPARKLING	
Mercat Brut Cava Spain · NV	16/ 64
Allimant-Laugner Crémant d’Alsace Rosé. Alsace, France · NV	19/ 76
Billecart-Salmon Le Rosé Champagne, France · NV	- /195
Billecart-Salmon Blanc de Blancs Champagne, France · NV	- /195
ROSÉ & ORANGE	
‘La Collina Biologica’ Orange Cirelli. Abruzzo, Italy	19/ 76
Red Car Rosé of Pinot Noir Sonoma Coast, California · 2025	16/ 64
WHITE	
Hendry Albariño Napa Valley, California · 2025	17/ 68
Sea Cove Sauvignon Blanc Marlborough, New Zealand · 2025	16/ 64
Atmosphère Pouilly-Fumé Loire Valley, France	19/ 76
The Grenachista Grenache Blanc Sonoma Valley, California · 2024	18/ 72
Corvidae Ravenna Riesling Washington · 2024	16/ 64
Landauer-Gisperg Grüner Austria · 2023	17/ 68
La Follette, Chardonnay “Los Primeros”, Sonoma, California · 2023	18/ 72
RED	
Thomas Fogarty Pinot Noir Santa Cruz Mountains, California · 2023	18/80
J. Rickards Old Vine Zinfandel California · 2023	18/ 72
Turnbull Cabernet Sauvignon Napa Valley, California · 2023	24/96
Failla Pinot Noir Sonoma Coast, California · 2024	- / 85
Paradigm, Cabernet Sauvignon Oakville, Napa Valley · 2022	- /185
NON- ALCOHOLIC WINE	
Prima Pavé Rosé Brut Sparkling Friuli, Italy · NV (200 mL)	- / 16

10. Wantaco

Crispy wonton shell filled and served taco-style, combining Asian technique with Latin American inspiration.
11. Cancha

Traditional Peruvian large-kernel corn, toasted until crisp, commonly served with ceviche for a savory crunch.
12. Secreto

Highly marbled Spanish pork cut from the upper shoulder area, prized for its rich flavor, tenderness and juicy texture.

DE LOS CEVICHES

Classic Peruvian Ceviche (F) 	27
Fresh catch, traditional leche de tigre, sweet potato, and toasted cancha	
Hamachi (F)	27
Yellowtail, citrus emulsion, avocado, and crispy cancha	
Tuna Tataki 27 (F-SE-S-G)	27
Seared yellowfin tuna, rocoto ponzu, cebichera, smoked trout roe	
Octopus (F)	26
Tender octopus, black olive emulsion, avocado, and chimichurri	
Tuna Ceviche (F-SE-S-G)	27
Yellowfin tuna, ají amarillo leche de tigre, avocado, wasabi and nori kizami	
Salmon Apaltado (F)	25
Atlantic salmon, jalapeno emulsion, avocado and crispy cancha	

SMALL PLATES

Gyozas (G-S-SE)	16
Crispy pan-seared, sesame pork, cabbage and ponzu	
Crazy Shrimp (G-F-SH-SE)	23
Crispy shrimp tempura, gochumayo, wasabi tobiko and fresh herbs	
Roasted Cauliflower (V)	22
Roasted cauliflower, edamame hummus, anticuchera sauce and huacatay	
Grilled Asparagus (V-D-G)	17
Miso parmesan foam, garlic breadcrumbs	
Karage (G-S-SE)	19
Crispy Chicken thigh served with rocoto Sauce	

LARGE PLATES

Shrimp Fried Rice (SH-G-SE-S)	36
Shrimp tempura, veggies, omelette, gochumayo	
Steak Fried Rice (S-G-SE-S)	41
Wagyu, seasonal mushrooms, fried egg	
Lomo Saltado (G-S-SH-D)	39
Beef tenderloin, onions, tomatoes, soy sauce.	
Udon Lima Thai (G-SH-F-D)	41
Salmon & shrimps, peruvian chili curry, coconut milk and edamame	
Seafood Rice (SH-D-F)	36
Octopus, shrimp, peruvian chili rice. white wine and cilantro	
Korobuta Tonkatsu (G-SE)	35
Crispy pork cutlet, shaved cabbage salad and gochumayo	

BITES

Hand Roll (SH-G)	12
Dungeness crab, avocado, crispy shallots, cebichera sauce and smoked trout roe	
Tuna Tartare Wantaco (S-F-G-SE)	10
Yellowfin tuna tartare, avocado mousse, smoked trout and smoked cebichera	
Parmesan Scallop (SH-D-G)	12
Hokkaido 24 month parmesan foam, garlic bread crumbs	
Bao de Chicharrón (G-SE)	9
Crispy pork belly, house pickles, and rocoto gochumayo	

NIKKEI MAKI ROLLS

Shrimp Tempura (SH-G)	23
Shrimp tempura, avocado, cucumber, wrapped in fresh fish and cebichera sauce	
Smoked Salmon (F-D-SH)	27
Smoked salmon, avocado, cream cheese, king crab salad, and smoked trout roe	
Spicy Tuna (G-SH-S-D)	23
Shrimp tempura, avocado, cucumber, and spicy tuna tartare	
Hamachi (F-D)	24
Yellowtail, avocado, cucumber, cilantro, jalapeño, and yuzu mayo	

STEAKS & MORE

12oz Wagyu NY Strip	52
Australian wagyu served with yuca fries	
6oz Prime Filet Mignon	48
Center-cut filet mignon served with yuca fries	
5oz Crab Legs (SH-D)	45
Alaskan king crab finished with ají amarillo batayaki butter and roasted potatoes	

ROBATA ANTICUCHO

SERVED ON A MINI ROBATA

Anticucho	
- Chicken Thigh	12
- Beef Tenderloin	14
- Wild Salmon	15 (F)
- Spanish Octopus	18 (F)
- Mushroom	12 (V)

★ SIGNATURE

Cold Sampler Bento Style (F-SH-G-SE-S)	75
A curated selection of our signature ceviches and tiraditos, designed for sharing	



DESSERTS 15

Peruvian Chocolate Mousse (G-D-SE-S)	Matcha Mille-Feuille (G-D)	Helado de Lúcuma (G-D)
Dark chocolate mousse, miso crumble, sesame and Sal de Maras	Layered matcha pastry cream, delicate puff pastry, and fresh berries	Classic Peruvian ice cream scoop, chocolate crumble



Contains raw fish

¹ Served raw or undercooked or contain raw or undercooked ingredients.

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Please notify your server of any food allergies or dietary restrictions. Many of our dishes feature raw or lightly cooked seafood prepared in traditional Nikkei and Peruvian styles. Consuming raw or undercooked seafood, shellfish, meat, poultry, or eggs may increase your risk of foodborne illness.

COCKTAILS —●	
BRIGHT & REFRESHING	
Paseo Sour	
Pisco Italia, matcha, toasted black sesame and fresh lime juice	
Sakura	17
Red berry gin, lychee, red berries and Campari	
WA	21
Pisco Italia, soju, yuzu–mandarin cordial, cold sencha tea and two drops of saline solution	
Callao 1899	18
Pisco Italia, Japanese gin, key lime and shiso soda; garnished with a shiso leaf	
Suika	21
Mezcal, clarified watermelon, cucumber syrup, Tahitian lime and rosemary oil drops	
Mika	19
Gin, Green Chartreuse, pineapple juice, orange juice, lime juice, simple syrup and soda water	

BOLD & SAVORY	
Pacifico Nikkei	20
Quebranta pisco, Junmai sake, yuzu, shiso syrup, cucumber juice, St-Germain and soda water	
Samurai	19
Japanese whisky, sakura vermouth, bitters and umeshu	
Capitán Miso	17
Acholado pisco, vermouth, bitters and miso butter wash	
Dashi Highball	18
Whisky, passion fruit shrub, katsuobushi and black tea	
Pirate Monkey D. Luffy	19
Rum, lacto–fermented mango, soju and chocolate bitters	
Buchisapa	19
Caña Alta, cocona and camu camu tsukemono, pitahaya, bitters and spiced syrup	

MOCKTAILS —●	
Fugazi	14
Free Spirits 'Gin,' Milano, rosemary tonic	
Magic Herbal	14
Seedlip Garden 108, mint tea, lime and agave	
Fake Margarita	14
Free Spirits Reposado Agave, passion fruit and jalapeño	

GLOSSARY

1. Nikkei
- Japanese–Peruvian cuisine born from Japanese immigration to Peru, blending Japanese techniques and ingredients with the bold flavors of Peruvian cooking.
2. Ceviche
- Peruvian preparation of fresh, raw seafood cured in fresh citrus with chiles and aromatics. Each dish is individually prepared to order to ensure freshness.
3. Leche de Tigre
- Bright, savory citrus marinade at the heart of Peruvian ceviche, made with lime, chile, fresh fish, and aromatics.
4. Tiradito
- Peruvian preparation of thinly sliced raw fish, influenced by Japanese sashimi and served with a bright, chile–spiked citrus sauce.
5. Anticucho
- Traditionally skewered meat or seafood, marinated with bold Peruvian flavors and grilled over an open flame for smoky, charred flavor.

NON-ALCOHOLIC —●	
SOFT DRINKS, JUICES & MIXERS	
18 Coca-Cola	6
Coca-Cola Zero Sugar	6
Sprite	6
Inca Kola	6
Ginger Beer	6
Ginger Ale	6
S.Pellegrino Sparkling Water	8
Evian Still Water	8
Orange Juice	7
Passion Fruit Juice	7
Chicha Morada	7

NON-ALCOHOLIC BEER	
Asahi Super Dry 0.0	8
Corona Non-Alcoholic	8
Sapporo Premium Non-Alcoholic	8
Best Day Brewing Wild American Pilsner	8
Best Day Brewing Kölsch	8

DRAFT BEER —●	
Sapporo 4.9% ABV	9 Pale Lager
Holy Ghost 5.4% ABV	9
Pilsner	
Stinson 6.5% ABV	10
West Coast IPA	
Death & Taxes 5.0% ABV	10
SF–Style Black Lager	

BOTTLES & CANS —●	
Pilsen Callao 4.8% ABV	8
Peruvian Lager	
Cusqueña Dorada 4.8% ABV	8 Golden Lager
Blooming Bliss 5.5% ABV	10 Hazy Pale Ale
Sapporo	8
Lager	
Asahi 5.0% ABV	8
Lager	
Mai Japanese Lager 4.8% ABV	10
16 oz	
Tamalpais Tripel 9.6% ABV	9
Belgian Tripel	

6. Robata
- Japanese style of grilling foods over intensely hot charcoal, resulting in concentrated flavor, gentle smokiness and characteristic char.
7. Ají Amarillo
- Iconic Peruvian yellow chile prized for its vibrant color, fruity flavor and distinctive warmth, with moderate rather than overwhelming heat.
8. Yakitori
- Japanese style of skewered, grilled chicken, traditionally cooked over charcoal and seasoned with salt or a savory–sweet glaze.
9. Rocoto
- Distinctive Peruvian red chile with a fruity, slightly sweet character and considerably more heat than ají amarillo.

WINE —● GLASS/BOTTLE	
LIMITED CELLAR POUR	
Maison Gamet, "Rive Gauche" Brut MV	27/116
Cyprien Perchaud, Sancerre 2023	18/80
Love & Terroir, "Melville Vineyard" Chardonnay 2023	22/100
Our Lady of Guadalupe, Pinot Noir Estate 2022	26/120
Adaptation, Cabernet Sauvignon 2019	30/130
SPARKLING	
Viansa, "Altura" Brut MV	13 / 60
Under the Wire, Brut Rosé of Pinot Noir 2020	17 / 83
ROSÉ, ORANGE & CHILLED RED	
Château Ollieux Romanis, "Alba" Rosé 2022	11 / 54
Scribe, Rosé of Pinot Noir 2024	12 / 56
Maturana, "Naranjo" Orange Torontel 2022	13 / 60
Smith Story, "Brave" Carbonic Grenache 2024	12 / 56
WHITE	
Cobb, Riesling "Cole Ranch Vineyard" 2023	12 / 56
J Vineyards, Pinot Gris 2022	13 / 62
Kendric, Viognier 2023	13 / 60
Torre Dei Beati, "Giocheremo Con i Fiori" Pecorino 2023	14 / 64
Domaine De La Tour, Chablis 2022	16 / 72
Honig, Sauvignon Blanc 2024	12 / 54
Hartford Court, Chardonnay 2023	16 / 72
RED	
Barlow, Merlot 2022	15 / 70
Reeve, "Septime" Pinot Noir 2023	16 / 72
Theresa Eccher, "Passione" Etna Rosso 2022	14 / 64
Clos Venturi, "1769" Nielluccio/Sciaccarello 2022	15 / 69
Keatley, "Alder Springs" Cabernet Franc 2023	15 / 68
Bedrock, "Papera Ranch" Zinfandel Blend 2023	14 / 64
Staglin, "Salus-Benchlands" Cabernet Sauvignon 2023	21 / 92
Unti, "Segromigno" Sangiovese/Montepulciano Blend 2022	14 / 66

10. Wantaco
- Crispy wonton shell filled and served taco–style, combining Asian technique with Latin American inspiration.
11. Cancha
- Traditional Peruvian large–kernel corn, toasted until crisp, commonly served with ceviche for a savory crunch.
12. Secreto
- Highly marbled Spanish pork cut from the upper shoulder area, prized for its rich flavor, tenderness and juicy texture.