

MENU

TAKE NIKKEI

"An experience where
tradition comes together"



STARTERS

CEVICHE

CLASSIC CEVICHE

18.00 €

White fish cut into cubes with classic leche de tigre, served with sweet potato, Peruvian corn, and toasted corn. (5,10)

SEA BASS CEVICHE

23.00 €

Diced wild sea bass with classic leche de tigre, served with sweet potato, Peruvian corn, and toasted corn. (5,10)

NIKKEI CEVICHE

19.00 €

Tuna cut into cubes with soy-based leche de tigre, served with avocado, Japanese cucumber, and sesame. (7,9,10)

TIRADITOS

CLASSIC TIRADITO

16.00 €

Sashimi-style fish slices with classic leche de tigre, served with sweet potato, corn, and roasted corn. (5,10)

YELLOW CHILI TIRADITO

16.50 €

Sashimi-style fish slices with yellow chili milk, served with sweet potato, corn, and toasted corn. (5,10)

OCTOPUS TIRADITO

17.50 €

Sashimi-style octopus slices with Botija olive oil sauce, served with mashed potatoes, glazed avocado cubes, and chives. (1,7,12)

NIGIRIS

OMAKASE NIGIRI

16.00 €

A bed of rice topped with salmon, finished with flambéed rocoto butter, crispy quinoa, and yukari. 4 PIECES (8,10)

SALMON NIGIRI

15.00 €

A serving of rice topped with salmon. 4 PIECES (8,10)

TUNA NIGIRI

15.00 €

Rice topped with tuna. 4 PIECES (8,10)

MIXED NIGIRI

16.00 €

A serving of rice topped with salmon and tuna. 4 PIECES (8,10)

STARTERS

LIMA EXPERIENCE

29.00 €

Peru's most iconic pairing: Classic Ceviche and 2 Classic Pisco Sours.

NIKKEI EXPERIENCE

28.00 €

Our signature fusion: Aji Amarillo Tiradito and 2 Passion Fruit Pisco Sours.

BAOS

ORIENTAL BAO

11.00 €

Bao buns, baked pork in tonkatsu sauce, and red cabbage with vinaigrette. 2 PIECES (2, 7, 9, 10)

PORK BELLY BAO

10.00 €

Steamed bao bun with Peruvian-style pork crackling, salsa criolla, and sweet potato. 2 PIECES (2)

ACEVICHADO CHICKEN BAO

10.00 €

Steamed bao bun with shredded chicken, acevichado sauce, avocado, and lettuce. 2 PIECES (2, 6, 9, 10)

GYOZAS

CHICKEN GYOZAS

8.00 €

Chicken and vegetable gyozas with ponzu sauce and chives. 5 PIECES (2, 7, 9, 10)

VEGGIE GYOZAS

8.00 €

Vegetable gyozas with ponzu sauce and chives. 5 PIECES (2, 7, 9, 10)

TEMAKIS

MAKE YOUR OWN TEMAKI

7.00 €

You can choose 1 protein, 1 side dish, 1 topping, and 1 sauce.

(1) PROTEIN: Fresh salmon, smoked salmon, breaded shrimp, fresh tuna, surimi.

(1) GARNISH: Avocado, cucumber, fried plantain.

(1) TOPPING: Chives, sesame seeds, togarashi, crispy quinoa, crispy onion.

(1) SAUCE: Acevichada, Acevichada 2.0, Huancaína, eel (sweet), passion fruit (sweet), ponzu.

MAKIS

CLASSICS

5 PIECES 8€ / 10 PIECES 14€

ACEVICHADO

8€ / 14€

Breaded shrimp and avocado, topped with white fish, togarashi, chives, and finished with house-made acevichada sauce. (2,6,7,9,10,11)

ACEVICHADO 2.0.

8€ / 14€

Breaded shrimp with avocado, topped with white fish, togarashi, chives, and finished with a delicious spicy acevichada sauce. (2,6,7,9,10,11)

TAKE

8€ / 14€

Breaded shrimp with avocado, topped with seared fresh salmon, rocoto-infused butter, and a layer of crispy quinoa. (2,6,10,11)

PARRILLERO

8€ / 14€

Breaded shrimp with avocado, topped with smoked salmon and fine herb chimichurri. (2,10,11)

ANTICUCHERO

8€ / 14€

Breaded shrimp and surimi, topped with pieces of fried surimi, anticuchera sauce, and shoestring potatoes. (2,10,11)

HUANCAINA

8€ / 14€

Tuna fresh and avocado, covered with cream cheese, sesame seeds, togarashi, and delicious huancaína sauce. (1,2,9,10)

YASAI

8€ / 14€

Breaded shrimp and cream cheese, topped with seared fresh salmon, rocoto chimichurri, finely chopped chives, and a touch of spice. (1,2,6,10,11)

CHAMITO

8€ / 14€

Breaded shrimp and surimi, topped with sweet plantain, sesame seeds, and a deliciously tangy passion fruit sauce. (2,9,10,11)

TIRADITO

8€ / 14€

Breaded shrimp and avocado, topped with white fish, crispy sweet potato threads, and a smooth tiradito sauce. (2,10,11)

AVOCADO

8€ / 14€

Breaded shrimp and cream cheese, topped with delicate avocado slices and a sprinkle of sesame seeds. (1,2,9,11)

CALIFORNIA

8€ / 14€

Fresh salmon, cream cheese, and avocado, coated on the outside with sesame seeds. (1,9,10)

MAKIS

SPICY TUNA 🌶️

Spicy tuna, avocado, Japanese cucumber, and sesame seeds, topped with black masago. (7,9,10)

8€ / 14€

MIRA MAKI 🌶️

Cooked salmon with Dijon sauce and avocado, topped with furikaki, crispy onion, and spicy mayo. (8,9,10)

8€ / 14€

VEGGIE

Avocado, Japanese cucumber, and crispy onion, coated on the outside with sesame seeds. (9)

8€ / 14€

SPECIALS MAKIS

5 PIECES 9€ / 10 PIECES 16€

LOMO

Breaded shrimp and avocado, topped with slow-braised beef loin, lomo saltado reduction, and crispy potato strings. (2,6,11)

9€ / 16€

FURAI 🍱

Smoked salmon, cream cheese, and avocado, coated with crispy panko breadcrumbs. (1,2,6,10)

9€ / 16€

MAKI COMBOS

MINI MIX 2 FLAVOURS (10 PIECES)

16.00 €

You can mix 2 flavours in your MIX. Except for the special makis.

INKA MIX 4 FLAVOURS (20 PIECES)

30.00 €

You can mix 4 flavours in your MIX. Except for the special makis.

TAKE MIX 6 FLAVOURS (30 PIECES)

44.00 €

You can mix 6 flavours in your MIX. Except for the special makis.

EXTRA SAUCES

1.00€

Acevichada, Acevichada 2.0., Huancaína, Anguila (sweet), Maracuyá (sweet).

KIDS' MENU

12.50€

Chicken nuggets served with French fries and a soft drink of your choice.

MAKIS

MAKIS TARTAR

5 PIECES 10€

SALMON TARTAR

10 €

Breaded shrimp and avocado, topped with fresh salmon tartare and crunch, chives, sesame seeds, and a delicious eel sauce. (2,7,10,11)

TUNA TARTAR

10 €

Breaded shrimp and avocado, topped with fresh tuna tartare and crunch, chives, sesame seeds, and a delicious eel sauce. (2,7,10,11)

OLIVO TARTAR

10 €

Breaded shrimp and avocado, topped with octopus tartare and Peruvian Botija olive sauce. (2,11,12)

DESSERTS

PASSION FRUIT CAKE

6.50 €

Refreshing tropical flavor with a hint of citrus. (1,2,6)

APPLE CRUMBLE

6.50 €

Crispy and sweet apple crisp. (2)

CORNSTARCH ALFAJORES

6.00 €

Delicate cornstarch cookies filled with lucuma jam (1,2)

CHEESECAKE

6.00 €

Creamy, fresh, and subtly sweet tart. (1,2,6)

ALLERGENS

1 Dairy, 2 Gluten, 3 Nuts, 4 Peanuts, 5 Celery, 6 Egg, 7 Soy,
8 Mustard, 9 Sesame, 10 Fish, 11 Crustaceans,
12 Molluscs, 13 Lupin, 14 Sulphites,
15 Mushrooms, 16 Red berries



FAVOURITES

DRINKS

COCKTAILS

PISCO SOUR ----- 10.50 €

Pisco, gum syrup, Angostura bitters, and egg white.
CLASSIC (LIME), PASSION FRUIT AND RED BERRIES

CHILCANO ----- 11.00 €

Pisco, Ginger ale.
CLASSIC (LIME), PASSION FRUIT AND RED BERRIES

PISCO PUNCH ----- 11.00 €

Pisco, pineapple juice, lemon juice, simple syrup,
and Angostura bitters.

PIÑA COLADA ----- 10.50 €

Rum, pineapple cream, coconut cream and gum
syrup.

MOJITO ----- 10.00 €

Ron, zumo de limón, jarabe de goma y soda.
CLÁSICO (LIMA) Y MARACUYA

RED WINES

BOYANTE ----- 3.70 €

(Oak) - Ribera del Duero

БОТЕЛЛЯ 24.00 €

BARBARIDAD ----- 24.00 €

Tempranillo, Cabernet Sauvignon and Merlot - Madrid

БОТЕЛЛЯ 24.00 €

WHITE WINES

GARCI GRANDE ----- 3.80 €

Verdejo (Organic) - Rueda

БОТЕЛЛЯ 24.00 €

VIÑA ABAD SUMMUN ----- 25.00 €

Valdeorras - Godello

БОТЕЛЛЯ 25.00 €

CASTEL DE BOUZA ----- 26.00 €

Albariño - Rías Baixas

БОТЕЛЛЯ 26.00 €

*** ----- 22.00 €

Proximamente

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Proximamente

БОТЕЛЛЯ **00 €



DRINKS

PERUVIAN BEERS

CUSQUEÑA	4.00 €
<small>Dorada*, Negra* y Trigo*. (Variable Stock*)</small>	
PILSEN CALLAO	4.00 €

BEERS

DRAFT BEER	2.00 €
DOUBLE DRAFT BEER	3.50 €
RADLER BEER	4.00 €
ALCOHOL-FREE BEER	4.00 €
GLUTEN-FREE BEER	4.00 €

PERUVIAN SOFT DRINKS

INCA KOLA	4.00 €
CHICHA MORADA (GLASS)	4.00 €
CHICHA MORADA (1L JUG)	12.00 €
PASSION FRUIT JUICE (GLASS)	4.00 €
PASSION FRUIT JUICE (1L JUG)	12.00 €

SOFT DRINKS

COCA COLA	3.50 €
COCA COLA ZERO	3.50 €
ORANGE FANTA	3.50 €
LEMON AQUARIUS	3.50 €
STILL WATER	3.50 €
SPARKLING WATER	3.50 €
T/ TINTO DE VERANO	4.00 €