

MENU

TAKE NIKKEI

"An experience
where tradition merges"



STARTERS

CEVICHES

CLÁSICO

17.00 €

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

NIKKEI

19.00 €

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

TIRADITOS

CLÁSICO

15.00 €

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

AJÍ AMARILLO

16.00 €

Sashimi-style fish cuts with ají amarillo leche de tigre, served with sweet potato, Peruvian corn, and toasted corn. (5,10)

PULPO AL OLIVO

16.00 €

Sashimi-style octopus cuts with Botija olive sauce, served with potato purée, glazed avocado cubes, and chives. (1,7,12)

BAOS

ORIENTAL

9.50 €

Bao bun with oven-baked pork in tonkatsu sauce and purple cabbage with vinaigrette. 2 PIECES (2,7,9,10)

CHICHARRÓN

9.50 €

Bao bun with pork chicharrón, salsa criolla, and sweet potato. 2 PIECES (2)

POLLO ACEVICHADO

9.50 €

Bao bun with shredded chicken, acevichada sauce, avocado, and lettuce. 2 PIECES (2,6,9,10)

GYOZAS

POLLO

6.00 €

Chicken and vegetable gyozas with ponzu sauce and chives. 4 PIECES (2,7,9,10)

VEGGIE

6.00 €

Vegetable gyozas with ponzu sauce and chives. 4 PIECES (2,7,9,10)

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 crispy surimi pieces, anticuchera sauce, and shoestring potatoes. (2,10,11)

HUANCAÍNA



8€ / 14€

Breaded shrimp and avocado, topped with smooth cream cheese, a touch of togarashi, and the deliciously bold huancaína sauce. (1,2,9,11)

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

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

8€ / 14€

CALIFORNIA

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

8€ / 14€

MAKIS

VEGGIE

8 € / 14 €

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

SPECIAL

5 PIECES 9 € / 10 PIECES 16 €

SALMÓN TARTAR



9 € / 16 €

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

ATÚN TARTAR

9 € / 16 €

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

9 € / 16 €

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

LOMO



9 € / 16 €

Breaded shrimp and avocado, topped with braised beef loin, finished with a lomo saltado reduction and crispy shoestring potatoes. (2,6,11)

FURAI



9 € / 16 €

Smoked salmon, cream cheese, and avocado, wrapped in a crispy breaded coating. (1,2,6,10)

YUKARI



9 € / 16 €

Fresh salmon, surimi salad, and avocado, topped with cream cheese, sesame seeds, and yukari. NO RICE (1,7,9,10,11)

MIX'S DE MAKIS

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)

29.00 €

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.

EXTRAS

EXTRA SAUCES

1.20€

Acevichada, Acevichada 2.0, Huancaína, Anguila (sweet),
Passion Fruit (sweet)

NIGIRIS

OMAKASE

16.00€

Portion of rice topped with salmon, finished with
flamed rocoto butter, crispy quinoa, and yukari.
5 PIECES (8,10)

SALMÓN

15.00€

Portion of rice topped with salmon. 5 PIECES (8,10)

ATÚN

15.00€

Portion of rice topped with tuna. 5 PIECES (8,10)

NIGIRIS MIX

15.00€

Portion of rice topped with salmon and tuna.
5 PIECES (8,10)

KIDS MENU

11.00€

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

DESSERTS

TARTA DE MARACUYÁ

6.00€

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

TARTA DE FRUTOS ROJOS

6.00€

Refreshing tart with red berry flavor. (1,2,6)

ALFAJORES DE MAICENA

6.00€

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

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

PERUVIAN DRINKS

COCKTAILS

PISCO SOUR CLÁSICO 10.00 €

The traditional flavour of Peru in its most elegant and refreshing form. (LIME)

PISCO SOUR MARACUYÁ 11.00 €

Exotic and vibrant, a Pisco Sour with the perfect tropical touch. (PASSION FRUIT)

PISCO SOUR FRUTOS ROJOS 11.00 €

Fruity and refreshing, ideal for palates seeking something different. (RED BERRIES)

CHILCANO CLÁSICO 10.00 €

Refreshing and light, pisco shines with lime and ginger ale in its purest form. (LIME)

CHILCANO MARACUYÁ 11.00 €

A tropical and sparkling touch that turns the classic Chilcano into an exotic escape. (PASSION FRUIT)

CHILCANO FRUTOS ROJOS 11.00 €

Bubbles, pisco, and forest berries come together in a fresh, vibrant, and delightfully charming blend. (RED BERRIES)

SOFT DRINKS

INCA KOLA PERSONAL 4.00 €

INCA KOLA GORDITA 7.50 €

GLASS OF CHICHA MORADA 4.00 €

1/2L OF CHICHA MORADA 5.50 €

1L OF CHICHA MORADA 10.00 €

BEERS

CUSQUEÑA DORADA* 4.00 €

CUSQUEÑA NEGRA 4.00 €

PILSEN CALLAO 4.00 €

DRINKS

WINES

HOUSE WHITE WINE	3.50 €
HOUSE RED WINE	3.50 €
SUMMER RED WINE	5.00 €

BEERS

DOUBLE ÁGUILA D.	3.50 €
T/ ÁGUILA DORADA	3.60 €
T/ AMSTEL RADLER	3.60 €
T/ AMSTEL TOSTADA 0,0	3.60 €
T/ HEINEKEN	3.00 €
T/ CRUZ CAMPO SG	3.60 €

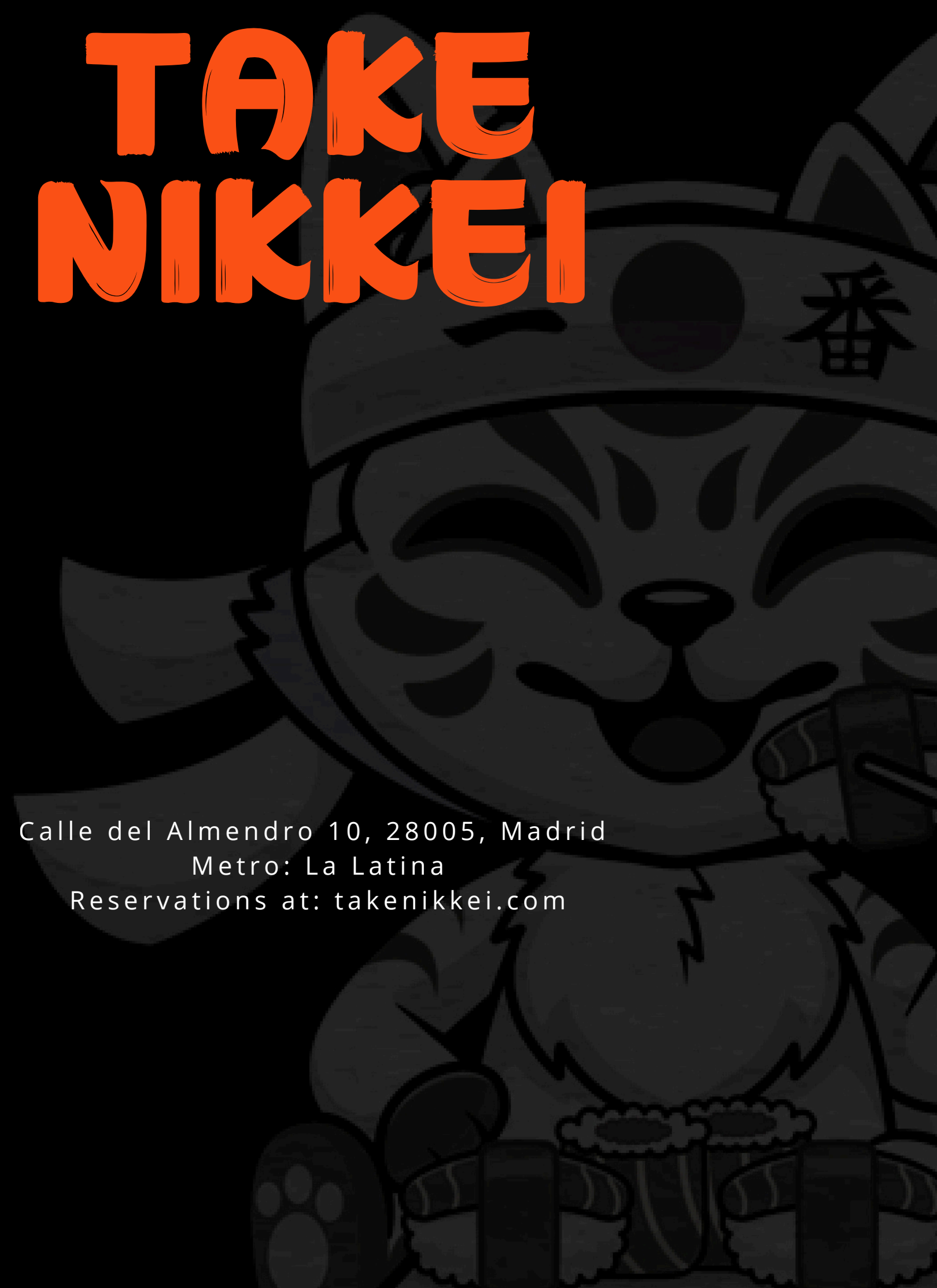
SOFT DRINKS

COCA COLA CLASSIC	3.50 €
COCA COLA ZERO	3.50 €
FANTA ORANGE	3.50 €
AQUARIUS LEMON	3.50 €
STILL WATER BOTTLE	3.50 €
SPARKLING WATER BOTTLE	3.50 €

HERBAL TEAS

GREEN TEA	2.00 €
RED BERRIES TEA	2.00 €

TAKE NIKKEI



Calle del Almendro 10, 28005, Madrid
Metro: La Latina
Reservations at: takenikkei.com