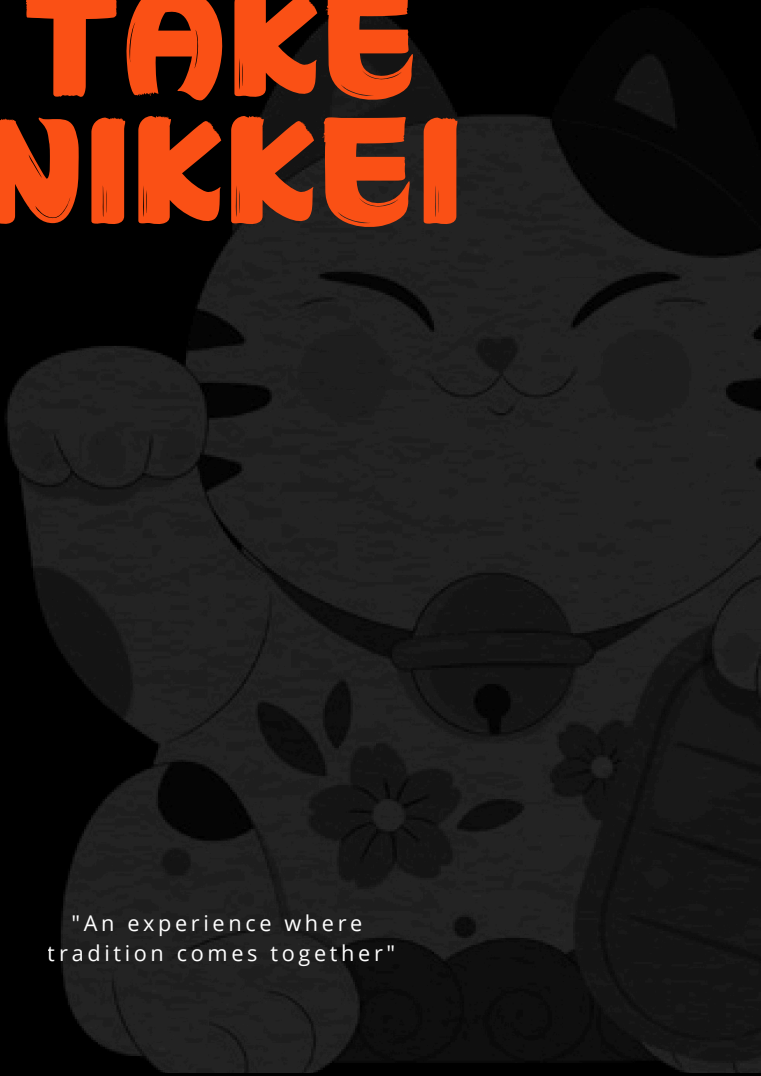


MENU

TAKE NIKKEI

"An experience where
tradition comes together"



STARTERS

CEVICHE

CLASSIC  

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

CLASSIC 

15.50 €

Cortes de pescado estilo sashimi con leche de tigre clásica, acompañado de boniato, choclo y maíz tostado. (5,10)

AJI AMARILLO  

16.50 €

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

PULPO AL OLIVO

17.50 €

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

BAOS

ORIENTAL 

10.00 €

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

CHICHARRON 

10.00 €

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

POLLO ACEVICHADO

10.00 €

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

GYOZAS

POLLO 

7.50 €

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

VEGGIE

7.50 €

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

STARTERS

NIGIRIS

OMAKASE

16.00 €

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

SALMON

15.00 €

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

ATUN

16.00 €

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

NIGIRIS MIX

16.00 €

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

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, sweet eel, sweet passion fruit, ponzu.

KIDS MENU

12.50 €

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

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)

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.

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€

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

HUANCAINA

8€ / 14€

Fresh tuna 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 braised beef loin, finished with a lomo saltado reduction and crispy shoestring potatoes. (2,6,11)

9 € / 16 €

FURAI 🍱

Smoked salmon, cream cheese, avocado, and crispy breading on the outside. (1,2,6,10)

9 € / 16 €

YUKARI 🌶️

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

9 € / 16 €

TARTAR MAKIS

5 PIECES 10€

SALMÓN TARTAR 🍱

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

10 €

ATÚN TARTAR

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

10 €

OLIVO TARTAR

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

10 €

EXTRA SAUCES

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

1.00 €

POSTRES

PASSION FRUIT CAKE

6.00 €

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

APPLE CRUMBLE

6.00 €

Crispy and sweet apple crisp. (2)

CORNSTARCH ALFAJORES

6.00 €

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

MATCHA 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

MOJITO ----- 10.00 €

Rum, lime juice, gum syrup and soda.
CLASSIC (LIME) AND PASSION FRUIT

PIÑA COLADA ----- 10.00 €

Rum, pineapple cream, coconut cream and gum
syrup.

RED WINES

RIBERA DEL DUERO ----- CUP 3.70€
BOTTLE 24.00€

Boyante (Roble)

MADRID ----- BOTTLE 24.00 €

Barbaridad (Tempranillo, Cabernet Sauvignon y Merlot)

WHITE WINES

RUEDA ----- CUP 3.80€
BOTTLE 24.00€

Garci Grande (Verdejo) - Organic

VALDEORRAS ----- BOTTLE 25.00 €

Viña Abad Summun (Godello)

RÍAS BAIXAS ----- BOTTLE 26.00 €

Castel de Bouza (Albariño)

PERUVIAN BEERS

CUSQUEÑA ----- 4.00 €

Dorada*, Negra* y Trigo*. (Variable Stock*)

PILSEN CALLAO ----- 4.00 €

DRINKS

PERUVIAN SOFT DRINKS

INCA KOLA PERSONAL	4.00 €
INCA KOLA GORDITA	8.00
GLASS OF PURPLE MOLASSES	4.00 €
1L OF PURPLE MOLASSES	12.00 €
GLASS OF PASSION FRUIT	4.00 €
1L OF PASSION FRUIT	12.00 €

SOFT DRINKS

COCA COLA	3.50 €
COCA COLA ZERO	3.50 €
FANTA ORANGE	3.50 €
AQUARIUS LEMON	3.50 €
NESTEA LEMON	3.50 €
WATER	3.50 €
SPARKLING WATER	3.50 €
T/ SUMMER RED WINE	4.00 €



TAKE NIKKEI



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