

MENÚ

# TAKE NIKKEI

"An experience where  
tradition comes together"



# STARTERS

## CEVICHES

### 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

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

8€ / 14€

### ACEVICHADO 2.0.

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

8€ / 14€

### TAKE

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

8€ / 14€

### PARRILLERO

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

8€ / 14€

### ANTICUCHERO

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

8€ / 14€

### HUANCAINA

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

8€ / 14€

### YASAI

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)

8€ / 14€

### CHAMITO

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

8€ / 14€

### TIRADITO

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

8€ / 14€

### 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

## 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 €

## SPECIAL

5 PIECES 9€ / 10 PIECES 16€

## SALMON TARTAR 🍣

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

9 € / 16 €

## ATUN TARTAR

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

9 € / 16 €

## OLIVO TARTAR

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

9 € / 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 €

## 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 (Lima), Passion Fruit, and Red Berries.	
CHILCANO	11.00 €
Pisco, ginger ale. / Classic (Lima), passion fruit, and red berries.	
MOJITO	10.00 €
Rum, lime juice, gum syrup, and soda. / Classic (Lime) and Passion Fruit.	

## 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€
Circe (Verdejo 2024)	
VALDEORRAS	BOTTLE 25.00 €
Viña Abad Summun (Godello)	
RIAS BAIXAS	BOTTLE 26.00 €
Castel de Bouza (Albariño)	

## BEERS

CUSQUEÑA	4.00 €
Dorada*, Negra* y Trigo*. (Variable stock*)	
PILSEN CALLAO	4.00 €
CAÑA AGUILA D.	2.00 €
DOBLE AGUILA D.	3.50 €
T/ RADLER	4.00 €
T/ TOAST 0.0	4.00 €
T/ GLUTEN-FREE	4.00 €

# DRINKS

## PERUVIAN SOFT DRINKS

INCA KOLA PERSONAL .....	4.00 €
INCA KOLA GORDITA .....	7.50 €
GLASS OF PURPLE MOLASSES .....	4.00 €
1L OF PURPLE MOLASSES .....	11.00 €
GLASS OF PASSION FRUIT .....	4.00 €
1L OF PASSION FRUIT .....	12.00 €

## SOFT DRINKS

COCA COLA .....	3.50 €
COCA COLA ZERO .....	3.50 €
FANTA NARANJA .....	3.50 €
AQUARIUS LIMÓN .....	3.50 €
NESTEA LIMÓN .....	3.50 €
WATER .....	3.50 €
SPARKLING WATER .....	3.50 €
T/ SUMMER RED WINE .....	4.00 €



# TAKE NIKKEI



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Reservations at: [takenikkei.com](https://takenikkei.com)