

group dining

The background of the page is an abstract composition of organic, flowing shapes. The color palette is dominated by warm tones: deep reds and oranges in the lower half, transitioning into lighter oranges and yellows in the middle, and finally into various shades of teal and green in the upper half. The shapes overlap and blend, creating a sense of depth and movement.

Available for groups of 9+ guests by pre-order only



elevate your nikkei culinary journey with our expertly paired wines

optional

| +\$50.00 wine pairing (per person)

| +\$75.00 premium wine pairing (per person)

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. A gratuity of 18% will be added to your bill.

nikkei menu I

\$100.00 (per person)

Edamame VG GF

BBQ soybeans, sea salt

Sea Bass Ceviche GF

Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Chotto Caesar Salad V GF

Baby gem lettuce, radicchio, cashew, lemon queso dressing

Spicy Tuna Hako Roll

Tempura flakes, chili garlic mayo

Pollo Picante GF

Cilantro causa, anticucho, yuzu, chives

BBQ Huacatay Broccoli VG GF

Peruvian black mint, garlic butter, chili

Dessert

Chef's choice

V vegetarian / VG vegan / GF gluten free

nikkei menu II

\$135.00 (per person)

Shishito Peppers VG GF

Asian sweet peppers, den miso

Sea Bass Ceviche GF

Sea bass sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Nikkei Gyoza

Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Pollo Den Miso GF

Miso-marinated chicken, carrot, daikon, aji chili yoghurt

Maíz a la Parrilla V GF

Grilled corn, rocoto chili butter

Pulled Asado de Tira GF

Slow-cooked pulled beef, black beans, purple potato purée, teriyaki jus, chives

Dessert

Chef's choice

nikkei menu deluxe

\$175.00 (per person)

Shishito Peppers VG GF

Asian sweet peppers, den miso

Yellowtail “Nikkei Sashimi” GF

Cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Chotto Caesar Salad V GF

Baby gem lettuce, radicchio, cashew,
lemon queso dressing

Hotategai GF

Scallop nigiri, nori jam

Sato Maki GF

Yellowtail, salmon tartare, asparagus, Chotto soy
flambéed table side

Black Cod Aji Miso GF

Miso-marinated cod, yuzu, chives

Wagyu GF

Australian grade 8-9 served with truffle teriyaki jus

Dessert

Chef's choice

V vegetarian / VG vegan / GF gluten free

vegetarian nikkei menu

\$85.00 (per person)

Edamame **VG GF**

BBQ soybeans, sea salt

Lychee Ceviche **V GF**

Leche de tigre, chive oil, sweet potato,
Peruvian corn, cilantro

Chotto Caesar Salad **V GF**

Baby gem lettuce, radicchio, cashew,
lemon queso dressing

Nasu Miso **VG GF**

Eggplant miso, apricot, puffed soba, sesame seeds

Truffled Mushroom Rice **V GF**

Japanese mushrooms, egg yolk,
parmesan, chives

Oyster Mushroom Chaufa **GF VG**

Peruvian vegetable fried rice, sesame soy,
smoked panca oyster mushroom

Dessert

Chef's choice

V vegetarian / **VG** vegan / **GF** gluten free