



Y U Z U

NIKKEI  
CUISINE

## Hajimeru - Starters

### Classic Starters

#### Tomato Chawanmushi

Silken Tofu, Piccolo Tomatoes, Egg Custard, Rice Vinegar

**33**

#### Sashimi Salad

Salmon, Tuna, Mixed Lettuce, Cherry Tomato, Cucumber, Sesame Soy Dressing

**40**

#### Chirashi Hamachi with Kimchi

Hamachi, Avocado, Pickled Daikon, Edamame, Sushi Rice, Ginger, Shiso Tempura

**40**

#### Burrata with Shiso Pesto

Cherry Tomato, Shiso Pesto

**35**

#### Avocado Tempura Salad

Baby Gem Lettuce, Crispy Avocado, Waffu Dressing

**30**

### Shuko - Snacks

#### Spicy Edamame

Steamed Edamame, Chili Sambal

**20**

#### Salted Edamame

Lightly Salted Steamed Edamame

**20**

## Lobster Tempura with Truffle Soy

Crispy Lobster, Truffle Honey Soy

**50** (++) supplement)

## Fried Squid with Shiso Dressing

Crispy Baby Squid, Tangy Shiso Lime Sauce

**35**

## Kushiyaki - Skewers

### Australian Beef Skewer

Grilled Beef, Truffle Mayo, Crispy Onion

**38**

### Baby Chicken Skewer

Teriyaki Black Pepper Glaze, Scallion

**38**

### Scampi XO Skewer

Grilled Scampi, XO Sauce

**38**

## Raw Bar

### Nikkei No Umi (Nikkei of The Sea)

A chef's selection of Gunkan, Nigiri, or Sashimi, blending the precision of Japanese techniques with the bold flavours of Nikkei cuisine. Crafted with the freshest seafood, inspired by the surrounding ocean.

**120**

## Signature Rolls

### Rainbow Selection Roll

Salmon, Tuna, Reef Fish, Avocado

**40**

### Lomito Roll

Seared Beef Tataki, Crispy Garlic, Avocado

**45**

## Lobster Tempura Roll

Poached Lobster, Miso Truffle, Bonito Flakes

**50**

## Maki Selection

### Vegan Maki

Tofu-based Wrapper, Seasonal Vegetables

**30**

### Philadelphia Roll

Salmon, Cream Cheese, Avocado

**30**

### Spicy Tuna Roll

Togarashi-spiced Tuna, Seasonal Vegetables

**35**

### Chukka Reef Roll

Marinated Seaweed, Reef Fish

**38**

### Salmon Avocado Maki

Salmon, Avocado

**38**

## Tiradito

### Reef Fish Sashimi

Fresh Reef Fish, Jalapeno, Coriander, Radish, Yuzu Soy

**38**

### Tuna & Scallop Sashimi

Tuna, Scallop, Chili, Radish, Spring Onion

**50** (++) supplement)

### Trio Tartar

Salmon, Tuna, Reef Fish Tartare, Sweet Miso, Roccoto Mayo, Yuzu Kosho,  
Crispy Nori

## Lobster Carpaccio

Aji Amarillo Vinaigrette, Radish, Herb Oil

**60** (++) supplement)

## Yokoso - Soups

### Seafood Broth

Assorted Local Seafood, Warming Chili Infusion

**32**

### Traditional Miso Soup

Wakame, Tofu, Scallion

**20**

## Main Courses

*All mains include sauteed vegetables or steamed rice*

### Umi Kara - From the Sea

#### Lobster Tasting Experience

Choose your preparation: Robata, Poached, Wok-Seared (Saltado),

Steamed, or Crispy Tempura

Accompanied by a selection of sauces:

Amazu Ponzu

Shiso-cilantro Garlic Dip

Hollandaise

**120**

#### Grilled Tiger Prawn

Hollandaise, Ikura, Micro Cress

**75**

#### Tuna Collar

Grilled Tuna Collar, Radish, Yuzu Kosho

**40**

#### Catch of the Day - Yakizakana

Local Fish, Escabeche, Wasabi-chive Aioli, Shiso Cress

**48**

## Tochi Kara - From the Land

### Miso-Marinated Baby Chicken

Grilled Baby Chicken, House Slaw

**45**

### Ribeye Steak

Served with Signature Hot-shiso Dip, Antichucho, Sake-pepper Jus

**115**

### Braised Beef & Mushroom Stew

Beef, Broccoli, Carrot, Mushrooms, Cheddar Cheese

**75**

### Sukiyaki-Style Beef with Panko Egg

Beef Cheeks, Reduced Jus, Panko-crust Soft Egg, Asparagus, Pickled Ginger

**95**

## Nojo Kara - From the Farm

### Nasu Dengaku

Roasted Eggplant, Spinach-coriander Rice, Aji Amarillo, Miso Powder

**45**

## Rice & Noodles

### Lobster & Hokkaido Scallop Uni Fried Rice

Sea Urchin, Japanese Rice, Crispy Potato

**100** (++) supplement)

### Mushroom Fried Rice with Onsen Egg

Trio of Mushrooms, Nori Seed, Crispy Leeks, Soft-poached Egg

**40**

### Wagyu Curry Udon

Udon Noodles, Wagyu Minced Beef, Potato Foam

**75**

## Side Dishes

## Okonomiyaki

Savory Japanese Pancake with Seafood, Mushrooms, Cabbage,  
Bonito Flakes, Japanese Mayo, Tomato-ton-katsu Dashi

**30**

### Asparagus with Miso Vinaigrette

Grilled Asparagus, Sesame, Bonito Flakes

**20**

### Broccolini with Truffle Wafu

Tender Broccolini, Truffle Wafu Dressing, Sesame

**20**

### Potato Salad with Ramen Egg

Turkey Ham, Soy Egg, Mirin

**25**

## Desserts

### Molten Chocolate Lava Cake

Chocolate Crumble, Vanilla Ice Cream

**28**

### Japanese Cheesecake with Exotic Sauce

Light Cheesecake, Mango Coulis, Edible Flowers

**20**

### Mandarin Sake Trifle

Mandarin Liqueur Sponge, Banana Leaf Infusion

**22**

### Lucuma Meringue Tart

Lucuma Tart, Italian Meringue, Lucuma Ice Cream, Pickled Longan

**22**

### Mandarin Citrus Meringue

Crisp Meringue, Mandarin Carpaccio, Citrus Jelly

**25**

### Dessert Sampler Selection

Chef's Selection of Mini Desserts to Share

**90**

## Hazelnut Praline Paris Brest

Choux Pastry, Praline Cream, Matcha Glaze

**28**

*All prices mentioned are in USD and subject to 17% government tax and 10% service charge*



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## Breakfast

### Choose ONE SET

#### Butifarra

Rosetta Bread, Homemade Turkey Ham, Herb Mayo,  
White Salsa Criolla, Lettuce, Pickles, Yellow Mayo

**32**

#### Embutidos

Cured Beef, Chicken Sausage, Beef Sausage, Sunny Side Up, Toasted Sourdough,  
Pickles, Tomato Rustico Sauce, Dijon Mustard

**54**

#### Egg & Waffles

Ham, Sunny Side Up, Roasted Tomato, Asparagus, Mushroom and Veloute

**32**

#### Japanese

Pan Fried Sustainable Yellowfin Tuna, Tamagoyaki, Miso Soup,  
Steamed Rice, Pickled Cucumber and Radish

**48**

#### Healthy Toasts

Salmon or Roasted Zucchini, Sourdough Bread, Dill Cream Cheese,  
Avocado Mousse, Olive Oil, Confit Tomato, Cured Egg Yolk Rain,  
Fresh Salad

**25 - 32**

#### Wellness Japanese

Steamed Tofu, Bok Choy, Shallots, Steamed Rice and  
Cucumber Salad

**30**

## Crab Souffle

Soft Souffle with Crab and Caramelized Onion over a Crispy Cracker Base,  
Served with a Leafy Salad

**15 - 40**

## Ala Carte Section

Choose any TWO from the selection below

### Quinoa Porridge

Choose your porridge with either vegetables or  
chicken

**18**

### No Muesli

Mix of Cereals, Dry & Fresh Fruits and Berries, Served with Honey Almond  
Yoghurt

**18**

### Green Smoothie

Green Apple, Cucumber, Spinach, Banana, Almond Milk, Pistachio, Chia Seeds,  
Granola, Mango

**35**

### Classic Eggs

Choice of Ham, Smoked Salmon or Baby Spinach, Toasted English Muffin,  
Poached Eggs, Hollandaise Sauce

**22 - 54**

### Egg of Your Choice

Selection of Egg Styles Cooked to your Perfection

**22**

### Garden Egg

Spinach, Kale, Mushrooms, Cherry Tomato, Sunflower Seeds, Egg and  
Fresh Avocado

**25**

### Cream Come Toast

Avocado or Olive Mousse, Tostadas

**18**

## Greek Yoghurt

**14**

## Noodle Soup

Kimchi-based Soup, Rice Noodles, Bok Choy, Coriander, Poached Egg

**18**

## Bakery Basket

Peruvian Bread and Sweet Baked Delicacies

**24**

## Waffle

Apple Compote, Fresh Berries, Cinnamon Sugar, Honey and Nutella

**18**

## Hotcake

Banana, Carmelized Berries, Honey and Butter

**18**

## Bacon

**14 - 18**

## Tropical Fruit Platter

A Variety of Seasonal and Tropical Fruits

**22**

## Cheese Platter

Selection of Cheeses, Variety of Dry Fruits, Nuts, Water Crackers

**30**

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