

Nami Nikkei

C u i s i n e P o p - u p

Nikkei cuisine is a unique and innovative style of cooking that blends Japanese culinary techniques and ingredients with Peruvian flavors and traditions. This fusion originated from the Japanese immigrant community in Peru, which began forming in the late 19th century when thousands of Japanese workers arrived in Peru, primarily to work on sugar plantations.

Over time, these immigrants began adapting their traditional recipes to the local ingredients available in Peru, leading to the birth of a new culinary tradition now known as Nikkei cuisine.

THE BACKROOM
AT LA CAVE

SNACKS

🌿 Guacamole - Freshly Made Corn Chips	58
Spicy King Salmon - Crispy Sushi Rice Chipotle Aioli Soy Glaze	68
🌿 Tempura Shishito - Aji Amarillo Cream Cheese Dip	78
Crispy Fried Squid - Shichimi Togarashi Guasacaca Lime	98
Nori Tostada - Hokkaido Uni Sweet Shrimp Caviar (per pc)	148

SALADS & VEGETABLES

🌿 Spinach Salad - Chilled Spinach Sesame Sauce	68
🌿 Roasted Asparagus - Miso Butter Sesame	68
🌿 BBQ Creamed Corn - Manchego Cheese Chipotle Butter	68
🌿 Teriyaki Mushrooms - Teriyaki Sauce Garlic Chips	68
🌿 Heirloom Tomato Salad - Charred Onion Sherry Ponzu	88
🌿 Pickled Mushroom Salad - Mizuna Lotus Root Wasabi Dressing	88

CEVICHE

Japanese Seabream - Tiger's Milk Shaved Onion Sweet Potato	128
Seabass - Green Mango Amarillo Tiger's Milk Coriander	158
Hokkaido Scallop - Jalapeno Green Apple Cucumber Gazpacho	168

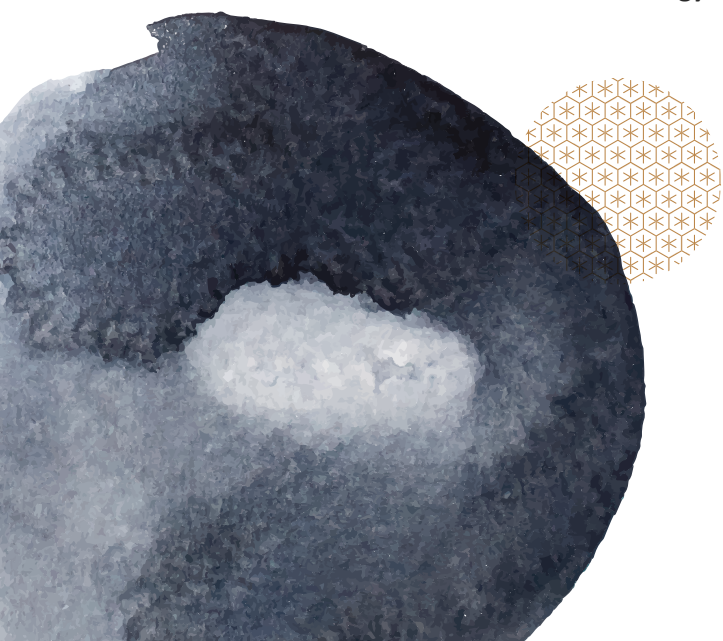
TIRADITO & TATAKI

Yellowtail Tiradito - Jalapeno Yuzu Ponzu	128
King Salmon Tiradito - Avocado Ginger Soy Sesame Radish	138
Bluefin Tuna Tataki - Yuzu Miso Sauce Garlic Chips	178

Chef's Mini Selection of Five 258

LARGER PLATES

🌿 Eggplant Katsu - Whipped Tofu Anticucho Sauce	178
Choshu Dori Chicken - Aji Amarillo Arroz Con Pollo	228
Grilled Lamb Chops - Miso Anticucho Eggplant Puree	328
Miso Glazed Toothfish - Yuzu Miso Pickled Cabbage	348
Kumamoto Wagyu A4 Sirloin - Aji Pancha Anticucho Sauce	588



COCKTAIL

Pacific Rim –	Pisco, Plum Liqueur, Grapefruit Juice, Golden Falernum	128
Pisco Sour –	Pisco, Lime Juice, Egg White, Yuzu Bitters	128

SAKE

		150ml
Isojiman,	Tokubetsu Honjozo, Tokusen, Shizuoka	98
Oujiman,	33 Junmai Daiginjo, Yamagata	158

WHITE WINE

2023	Riesling Lion, Satsukinagane, Edel Wein, Iwate	108
2019	Chardonnay, Uenoyama, Woody Farm & Winery, Yamagata	148
2023	Chardonnay, Mainqué, Bodega Chacra, Patagonia	178
2023	Sauvignon Blanc Sémillon, Project 933, Vinoble Vineyard & Winery, Hiroshima	188

RED WINE

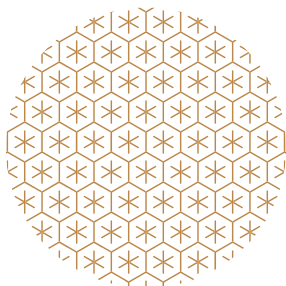
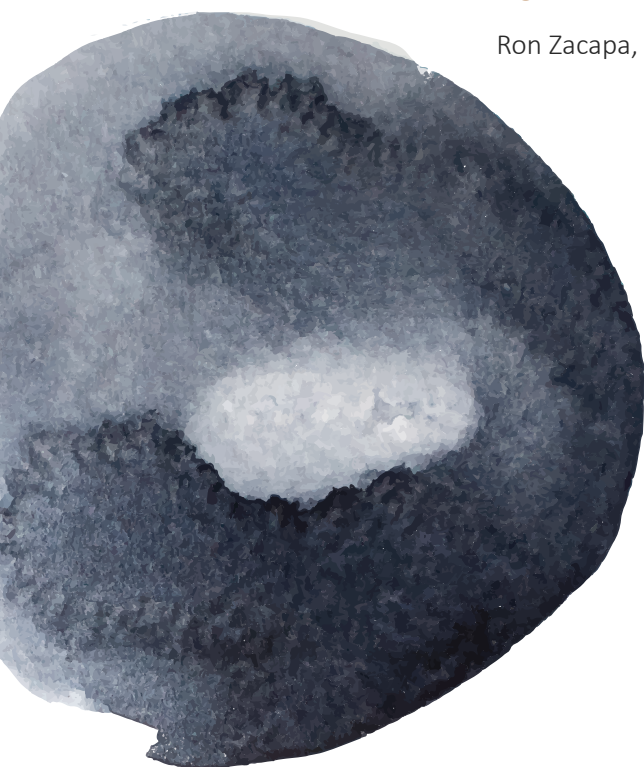
2018	Carmenere Blend, Le Petit Clos, Clos Apalta, Rapel Valley	138
2021	Cabernet Blend, EPU, Almaviva, Maipo Valley	168
2021	Bailey A, Vieille Vigne, L'elevage en Fût, Domaine Takeda, Yamagata	188
2023	Pinot Noir, A3, Domaine Yui, Hokkaido	228

PLUM LIQUEUR

Yamagata Masamune,	Tohoku	98
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RUM

		50ml
Ron Zacapa,	Centenario Sistema 23 Solera, Guatemala	155



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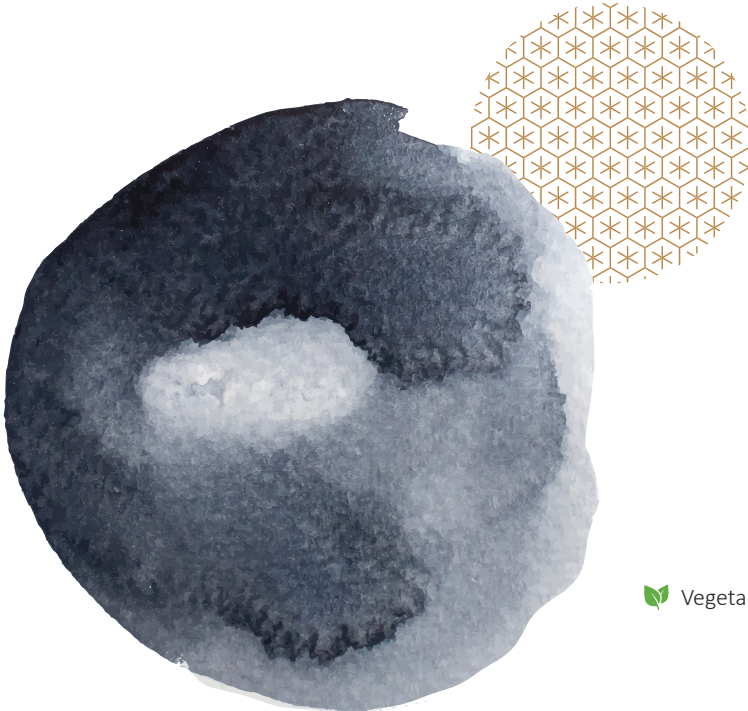
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DESSERTS

-  **Genmaicha Madeleines**- Freshly Baked 68
-  **Tres Leches Cake**- Salted Egg Gelato 78
-  **Fried Banana**- Miso Caramel | Black Sesame Gelato 78

SWEET

- Plum Liqueur**- Yamagata Masamune, Tohoku (150ml) 98
- Rum**- Ron Zacapa, Centenario Sistema 23 Solera, Guatemala (50ml) 155



 Vegetarian