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NIKKEI
CUISINE

Food Menu

Set Breakfast

Accompanied by Tropical fruit ,choice of Freshly squeezed juice ,and brewed coffee or Ceylon Tea.

Wellness

Hass Avocado on toasted whole grain seed bread, cherry tomato and poached organic egg served with sweet potato and coconut pudding.
\$ 60.00

Continental

Selection of cheese and charcuterie, yogurt with choice of fruit, a bakery with house made jams and butter.
\$ 66.00

Maldivian Heritage

Enjoy a traditional Maldivian breakfast ,composed of a salad of smoked tuna, coconut, chili, lime and sour coppee leaf. All ingredients are finely chopped and mixed and accompanied by a fried omelettes ,freshly baked chapati flatbread and biskeemiyaa, a fried dumpling filled with cabbage, egg, onion and curry leaf. Best paired with sweet tea.
\$ 36.00

Shakshuka

Organic chicken eggs baked in spiced vegetable tomato sauce ,grilled pita bread, chickpea, avocado and feta salad, pickles, garden greens and herbs .
\$ 35.00

Steak and Eggs

Grilled beef tenderloin, crispy eggs ,slow roasted onions.
\$ 54.00

Classic Eggs Benedict

Jambon de Paris ,toasted English muffin, poached eggs and hollandaise sauce.
\$ 30.00

Chinese

Rice congee with soy sauce ,ginger, and green onion served with traditional accompaniments ,youtiao(Chinese donut),dim sum dumpling of the day, stir fried garden greens, steamed roots and chilled bean curd.
\$ 42.00

English

A classic fry up of black pudding ,pork sausage ,English bacon, fried eggs, beans, hash browns, roasted tomatoes, mushroom, and choice of toast.
\$ 54.00

All Prices are quoted in USD and are subject to 10% service charge and 12% government taxes

Dinner

Open from 19:00 until 22:30

Nigiris and Sashimis

Nigiri 2 pieces per order, Sashimi 3 pieces per order

Yellow tail tuna	\$20.00
Hokkigai Almejas- Surf clam	\$40.00
Hamachi	\$22.00
Octopus	\$19.00
Unagi eel	\$ 25.00
Prawns	\$ 22.00
Hamachi	\$ 23.00
Red Snapper	\$17.00
Shime saba mackerel	\$23.00
Red snapper	\$17.00
Shime saba mackerel	\$23.00
Unagi eel	\$25.00

Ceviches and Tiraditos

Traditional

Fresh, classic, traditional, white fish, tigers milk, red onion, lime, sweet potato, toasted corn.

\$17.00

Caretillero

Traditional ceviche with fried calamari.

\$19.00

Langosta Tropical

Rock lobster, mango, coconut milk, lemongrass, red onion, pomegranate

\$30.00

Pulpo Y Langostina

Octopus and Shrimp, smoked mirasol chili Sause.

\$19.00

White Fish

White Fish with Peruvian yellow chili and avruga caviar.

\$34.00

Classic

White Fish, tigers milk, crunchy seaweed.

\$14.00

Trufado

White Fish, truffled tiger milk, crunchy seaweed.

\$17.00

Makis

Nikkei style Sushi Rolls

Dragon

Shrimp tempura, cream cheese, tempura flakes, avocado.

\$24.00

BBQ Unagi

BBQ eel, shrimp, avocado, cream cheese, sweet soy sauce.

\$38.00

Acevichado

Tuna sashimi, panko prawn, avocado, crispy sweet potato.

\$ 34.00

Lobster

Tropical lobster sashimi and tempura, cucumber, avocado, Spicy Japanese sauce.

\$42.00

California

Crabmeat, ikura, avocado, cucumber, sesame.

\$34.00

Daikon

Smoke trout, tobiko caviar, cucumber, avocado, wrapped in daikon.

\$31.00

Vieras Y Foie Gras

Hokkaido scallop, seared foie gras, breaded shrimp, black truffle oil.

\$36.00

Lomo Saltado

Miyazaki wagyu beef,tempura tomato and onion,lettuce,aji Amarillo.

Monte Fuji

Panko prawn, cream cheese,avocado,sweet and Saur sauce,
sake flambé.

\$29.00

Pulpo Anticuchero

Peruvian chili marinated and grilled octopus, smoked potatoes foam,
shimeji mushrooms.

\$19.00

Abrebocas(Starters)

Causa Peruana

Aji Amarillo mashed potatoes, spicy picked crab meat,
panko crusted king prawn.

\$32.00

Tempura Prawns

And seasonal vegetables, Nikkei tempura sauce.

\$34.00

Potato Huancaína Yuzu Style

A festival of Andes potatoes, classic huancaína sauce.

\$22.00

Wakame Ensalada

Avocado,cucumber, Nikkei dressings, sesame.

\$25.00

Limena Ensalada

Lima style salad with organic mix greens, hass avocado,
cherry tomatoes, shaved vegetables, lime caper dressings.

\$29.00

Gyozas De Froi Gras

Foe gras,caramelized green apple,rocotto sauce, white truffle oil.

\$34.00

Fondos (Main Course)

Pesca Del Dina

Ginger and coriander steamed locally caught fish filet, asian dry mushroom broth.

\$29.00

Pato Corn Pera

Magret duck breast, miso vinaigrette, grilled nashi pear,shiso,quail egg

\$42.00

Pollo A la Brasa

Roasted aji panca and beer marinated baby chicken ,purple potatoes ,huancaína sauce.

\$53.00

Double R Ranch Oja De Beef

Grilled rib eye steak, sake onion marmalade ,red miso mashed potatoes, seasonal vegetables ,togarashi butter.

\$95.00

Jalea Marina

Fried snapper,tamarind aji Amarillo sauce ,tapioca root,bok choy, sesame.

\$26.00

Escabeche De Pescado Y Mariscos

Grilled fish fillet and sea food, sweet potato puree, baby vegetables ,sweet and sour sauce.

\$36.00

Langosta Udon Pasta

Tropical lobster, stir fried with udon noodles, asian vegetables, and aji Amarillo sauce.

\$59.00

Arroz Con Mariscos

Peruvian paella with lobster ,shrimp,octopus ,squid and clam, Salsa criolla.

\$60.00

Sopa Maricos Levanta Muertos

Lobster,crab,scallop,mussels,squid, and shrimp in a powerful broth.

\$40.00

Vegetables

Ponzu Veggies

Roasted vegetables and mushrooms,katsuobushi and smoked ponzu sauce.
\$30.00

Smoked Pak choi

Lime vinaigrette ,chili pepper and crunchy garlic.
\$14.00

Avocado

Grilled avocado ,poached quail egg, garlic and almond chimichurri.
\$17.00

Desserts

Mazamorra Morado

Purple corn pudding,persimmon compote,pink guava sorbet ,short crust ,vanilla Chantilly.
\$19.00

Suspiro Limeno

Lima style dulce de leche cake ,puff pastry ,pisco meringue ,vanilla sand ,green tea ice cream.
\$23.00

Gota De Agua

Raindrop of pisco flavored jelly,strawberry,raw sugar syrup. Roasted peanut.
\$18.00

Chocolate Lava Cake

Warm Valhrona guanaja chocolate and raspberry cake, hazelnut praline Chantilly ,vanilla bean ice cream.
\$28.00

Coconut Panacotta

Pineapple chutney,coconut sand ,pineapple caviar,opaline tuile.
\$19.00

Passion Fruit Cheesecake

Passion fruit sorben ,graham cracker crust.
\$17.00

Homemade Ice Cream and Sorbets

Sorbet:Mango,Papaya lime, Passion fruit, coconut ,soursop, Pomelo ice cream : Green Tea,Tahitian vanilla bean, Valhrona dark chocolate ,Pistachio,Ginger,Black sesame.