

SIGNATURE

MEZCAL GIBSON 19
coconut fat-washed del maguey vida mezcal,
vermouth, lacto-fermented cucumber

RED PALOMA 18
red pepper-infused del maguey vida mezcal,
ancho reyes, coconut water, grapefruit,
jaritos soda, red pepper salt

SMOKED MICHELADA 19
del maguey vida mezcal, light beer, lime,
tomato, tamarind, ancho reyes, chili mix
crust parsley fried, hibiscus & corn salt

MERCADO MARGARITA 19
jalapeno infused tequila, passion fruit &
lime, hibiscus and rosemary foam

JAPANESE PISCO 19
jasmine & green tea-infused pisco, kumquat,
angostura bitters, passionfruit, lychee

CARAJILLO POP 19
mezcal, licueur 43, amaro montenegro,
carmel popcorn

SEASONAL

FALL FIESTA 19
pumpkin spice cordial, lemon juice, reposado tequila,
cocunut bubbles

PANDAN PISCO PARADISE 19
Ming River Baijiu and pisco liquor,
honey lemon cordial, plumb bitters, orange blossom air

MEZCAL HOT CHOCOLATE 17
homemade chocolate and cafe de olla,
luna mezcal, ancho reyes, coconut cream, smore



**CASA CHI
(EARTH HOUSE)**

NIKKEI CUISINE TELLS A TALE OF CULTURAL FUSION AND CULINARY ARTISTRY, INTERTWINING THE FLAVORS OF JAPAN AND PERU IN A HARMONIOUS SYMPHONY ON THE PLATE. IN 1899, THE SAKURA MARU CARRIED JAPANESE FAMILIES FROM YOKOHAMA TO PERU, ARRIVING AT THE PERUVIAN PORT CITY OF CALLAO. THIS GROUP OF 790 JAPANESE BECAME THE FIRST OF SEVERAL WAVES OF EMIGRANTS WHO MADE NEW LIVES FOR THEMSELVES IN PERU, SOME NINE YEARS BEFORE EMIGRATION TO BRAZIL BEGAN.

THE IMMIGRANTS BROUGHT WITH THEM THEIR TRADITIONAL CULINARY TECHNIQUES AND INGREDIENTS. OVER TIME, THESE FLAVORS MERGED WITH THE VIBRANT SPICES AND DIVERSE PRODUCE OF PERU, CREATING A UNIQUE CULINARY IDENTITY THAT MARRIES THE PRECISION OF JAPANESE COOKING WITH THE BOLDNESS OF PERUVIAN INGREDIENTS.

THROUGH THIS CULINARY EXCHANGE, NIKKEI CUISINE WAS BORN, CELEBRATING THE RICH CULTURAL HERITAGE AND THE SHARED HISTORY OF TWO DISTANT LANDS.

- CHEF RICHARD SANDOVAL -



BEBIDAS

WINE

CHAMPAGNE & SPARKLING WINE

BOHIGAS ROSAT 17/78
Cava, Spain

LUNETTA 17/76
Prosecco, Veneto, Italy

VEUVE CLICQUOT 32/150
Yellow Label, Brut, France

DOM PERIGNON 500
Brut, Epernay France

WHITE

MAGGIO ESTATES 17/76
Chardonnay, Lodi CA

CHATEAU DOMEcq 18/78
Chardonnay/Viognier, Valle de Guadalupe Mexico

MONTE XANIC 17/76
Sauvignon Blanc, Baja California, Mexico

SYLVAIN BAILLY 21/84
Sancerre, Loire Valley

WINE

ROSÉ

INVIVO X BY SJP 17/76
Rosé, South of France

MONTE XANIC 18/78
Rosé Granache, Baja California, Mexico

RED

BLAZON 17/76
Cabernet Sauvignon, Lodi CA

MONTE XANIC 24/92
Cabernet Sauvignon/Merlot, Baja California, Mexico

OLD SOUL 17/76
Pinot Noir, Lodi CA

LUIGI BOSCA 17/76
Malbec, Mendoza, Argentina

CHATEAU DOMEcq 18/78
Cabernet/Merlot/Nebbiolo, Valle de Guadalupe Mexico

SAKE

OZEKI DRY JUNMAI 17
180ml

**OZEKI HANA AWAKA
SPARKLING FLOWER** 19
250ml

BEER

MODELO LAGER 8
Mexico

REVOLUTION ANTI HERO 8
IPA, Illinois

CRUZ BLANCA
VAMOS VIENNA LAGER 10
Illinois

TOPO CHICO HARD SELTZER 8
Seltzer, Wisconsin

SUIYOUBI NO NEKO
WHITE ALE 12
Yoho Brewing, Japan

SAPPORO LIGHT
PREMIUM BEER 8
Hokkaido, Japan

ZERO PROOF

COCONUT & MANGO 16
coconut, mango, soda

JUNIPER & TONIC 16
juniper syrup, cardamom, mint, tonic

JARRITOS MEXICAN SODAS 8
Lime, Mandarin, Tamarind

SAKE BASED

SAKURA MARU 18
honjoso sake, mezcal, peach & edamame
cordial, lime, furikake

SAKE-UVIGNON 19
melon-infused daiginjo sake & tequila,
jasmine tea, peach & passionfruit

KYOTO AMARO 18
daiginjo sake, white vermouth, cucum-
ber, strawberry, orange, mint