

# SHARE

## TUNA PONZU GUACAMOLE\*G 23

serrano, chipotle aioli, salsa macha, ponzu, housemade chips

## SMOKED SWORDFISH DIP D 18

mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato, housemade chips

# NIKKEI

## CEVICHE ROJO\* S 24

hamachi, shrimp, rocoto aguachile, orange, mango, serrano, red onion

## TUNA NIKKEI TIRADITO\* G 24

ponzu-leche de tigre, chili flakes, chili chimichurri, daikon & carrot salad

## SALMON TIRADITO NIKKEI\* G,N 22

salmon skin, passionfruit leche de tigre, toasted cashew, avocado foam

## HAMACHI TIRADITO\* G,N 28

truffle ponzu, jalapeño, nori crisp, toasted almond

## ACEVICHADO ROLL\* G,S 27

scallop tiradito, leche de tigre, togarashi aioli, cooked shrimp, kabayaki

## ABURI SALMON\* D,G 28

cream cheese, chipotle mayo, tobiko, chalaquita, gold leaf

## OYSTER MUSHROOM D,G,V 22

miso anticuchera, avocado, creamy huancaina, toreado chili soy

## LOBSTER WONTON TACOS\* G,S 28

sriracha mayo, sushi rice, mango chalaquita

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (V) VEGETARIAN | (VG) VEGAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# ISHIYAKI HOT STONE

PRICED PER OUNCE, 4 OUNCE MINIMUM

SASHIMI STYLE PROTEINS

HOT STONE COOKED AT YOUR TABLE

NIKKEI SALAD, GINGER PONZU

CHIPOTLE KOSHO PONZU G

TRUFFLE PONZU G +3

PRIME BEEF TENDERLOIN\* 13

BONELESS BEEF SHORT RIB\* 8

WAGYU BEEF RIBEYE\* 19

SCALLOP ANTICUCHO\* S 8

# SWEET

THE YUZU D,G,N,V 14

yuzu cheesecake, almond crumble, yuzu, white chocolate

For your safety: Do not touch the 500-degree ishiyaki hot cooking stones - they are extremely hot and can cause burns.

For your convenience, a service charge of 18% is added to all checks.  
A 20% service charge is added to all parties of five or more.

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (V) VEGETARIAN | (VG) VEGAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## **CASA CHI (EARTH HOUSE)**

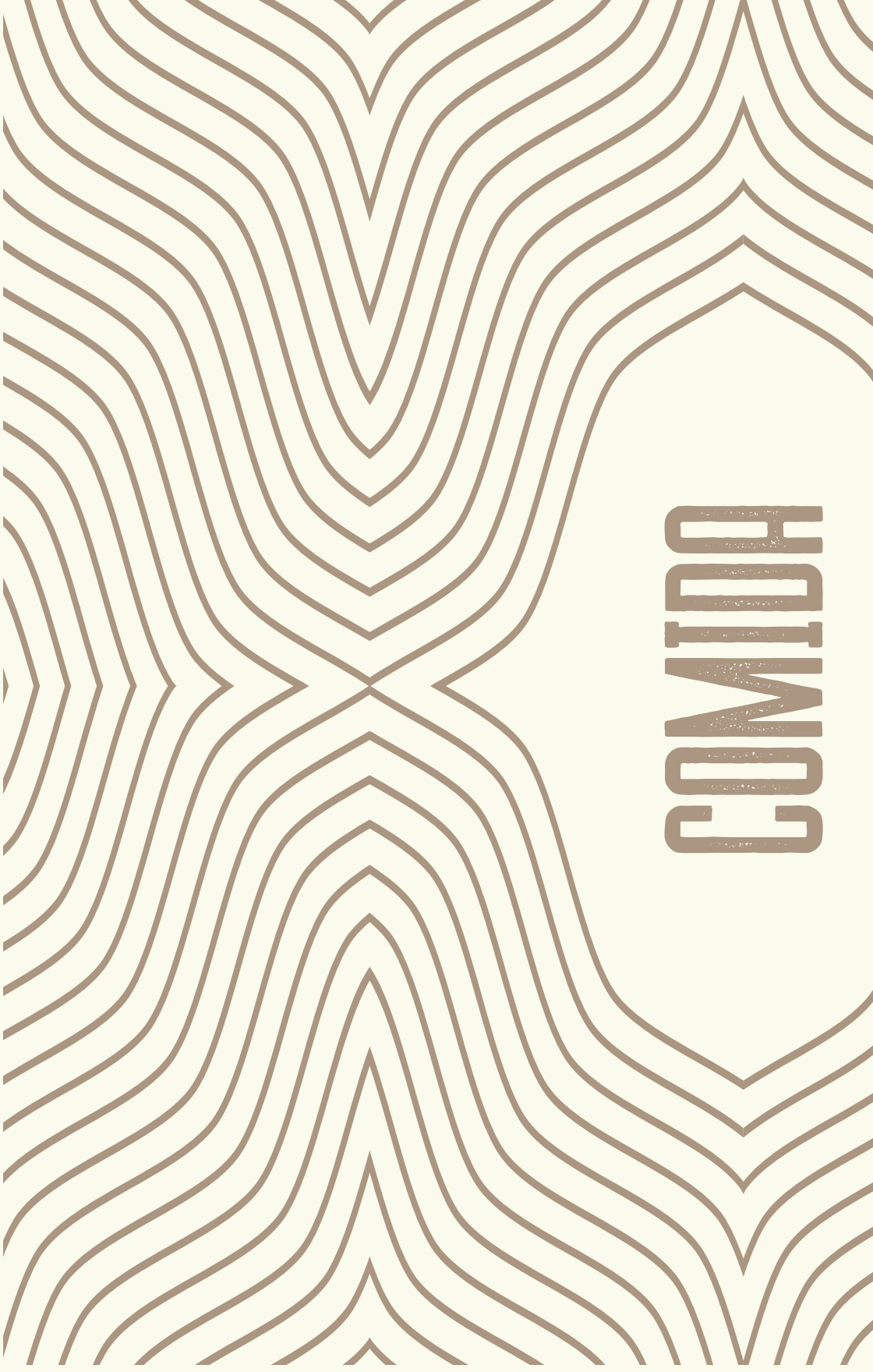
NIKKEI CUISINE TELLS A TALE OF CULTURAL FUSION AND CULINARY ARTISTRY, INTERTWINING THE FLAVORS OF JAPAN AND PERU IN A HARMONIOUS SYMPHONY ON THE PLATE. IN 1899, THE SAKURA MARU CARRIED JAPANESE FAMILIES FROM YOKOHAMA TO PERU, ARRIVING AT THE PERUVIAN PORT CITY OF CALLAO.

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 -



COMIDA