

## ✦ chef's suggestions ✦

- TARTARE DE SALMÓN **S/ 39**

fresh salmon tartare with Ponzu sauce, avocado, kiuri and limo chili, rice and airampo crackers

- CHIZU MAKI **S/ 22**

crunchy prawns and avocado, covered with flamed cream cheese and chimichurri nikkei sauce

- CHUPE NIKKEI **S/ 55**

a “chupe de camarones” new style with Japanese udon noodle, stir fried prawns, shiitake mushrooms and poached egg

- TRUCHA YAKIMONO **S/ 45**

grilled trout covered with tare-sriracha sauce, Andean chilli sauce and beans, caigua sour relish, huacatay leaves

## ✿ glossary ✿

- *MISO* > *fermented soy sauce paste*
- *UDÓN* > *traditional japanese noodle, made from wheat*
- *TERIYAKI* > *sweet and sour soy sauce*
  - *TOFU* > *soy bean fresh cheese*
  - *NORI* > *dehydrated seaweed sheet*
- *PONZU* > *acidic traditional soy sauce*
  - *SHOYU* > *japanese soy sauce*
- *TOGARASHI* > *mixture of dehydrated peppers and black sesame seeds*
  - *PANKO* > *japanese breadcrumbs*
  - *SHITAKE* > *japanese dehydrated mushroom*
- *KATSUOBUSHI* > *flakes of smoked bonito and dehydrated*

## ✿ house cocktails ✿

- **LIMO S/ 28**  
quebranta ferreyros, ginger cordial, passion fruit & LIMO chilli
- **MULA NIKKEI S/ 28**  
caña alta azul, ginger cordial, kwaifen lychee & red nopal fruit
- **CAMPA-I S/ 28**  
stolichnaya vodka, campari, strawberry & passion fruit
- **TUMBA'O S/ 28**  
diplomático rum reserve, peachtree, tumbo & pineapple syrup
- **MR. KIURI S/ 28**  
beefeater gin, kiuri honey, tahiti lemon & shiso
- **PISCO-ORENJI S/ 28**  
moscatel campo de encanto, aperol, goldenberry & mint
- **EL EMPERADOR S/ 28**  
shitake vermouth, beefeater gin, italian bitter, & buckspice ginger
- **MAIKO S/ 28**  
cointreau, stolichnaya vodka, lychee & lime

## ✿ soft drinks ✿

- **BAYAS OSCURAS S/ 16**  
green tea, raspberry, strawberry & blueberries
- **SPARKLING PASIÓN S/ 16**  
granadilla, tangerine & soda
- **SPARKLING LIMO S/ 16**  
passion fruit, orange & soda
- **LIMONADA NIKKEI S/ 14**  
coconut, ginger & sesame



# 🌿 sushi bar 🌿

## SASHIMI

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- | fish - seafood | - per cut **S/ 7**  
cut of fish or seafood suggested by the itamae
- SASHIMI PERSONAL **S/ 49**  
4 cuts of salmon, 2 of white fish, 2 of tuna
- SASHIMI MORIAWASE **S/ 89**  
4 cuts of salmon, 4 of white fish, 6 of seafood, 4 of tuna

## NIGIRI

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- NIGIRI | fish - seafood | - per cut **S/ 8**  
suggestion of the Itamae
- ABURI - per cut **S/ 8**  
torched white fish with togarashi-garlic butter
- SALMON - per cut **S/ 8**  
salmon belly cut, shoyu and ginger

## MORIAWASE

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- MAKIS **S/ 86**  
four varieties of your choice
- SASHIMI - NIGIRIS **S/ 65**  
personal sashimi and two fish nigiris
- SASHIMI - MAKIS - NIGIRIS **S/ 124**  
personal sashimi, two varieties of maki and four fish nigiris

## MAKI

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- LIMO **S/ 22**  
homemade smoked trout, fried prawn and cream cheese, covered by avocado and honey-chili coated tuna
- ACEVICHADO **S/ 22**  
crunchy prawns and avocado, covered with peruvian ceviche sauce and fresh tuna layers
- FURAI **S/ 22**  
panko coating maki filled with salmon, cream cheese and avocado with tare sauce
- VOLCÁN **S/ 22**  
fresh salmon, crispy prawn and avocado, covered with flamed spicy sauce
- AJÍ AMARILLO ROLL **S/ 22**  
white fish and yellow chili ceviche sauce on the outside, filled with prawns, avocado and fresh lettuce

## TEMAKI

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- TOSHI **S/ 17**  
in honor of the great chef Toshi, cone filled with shrimp, avocado and spicy garlic sauce
- SPICY **S/ 17**  
cone stuffed with spicy salmon, smoked trout, avocado, japanese cucumber, fresh limo chili and cilantro



# starters

## HOT

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- TEMPURA

- LIMO **S/ 26**

- crunchy asparagus, garlic emulsion, spicy sauce, sour kaywa relish and katsuobushi

- YASAI **S/ 26**

- bell pepper, aubergine, sweet potato, onion rings, asparagus, zucchini and kale

- SAKANA **S/ 28**

- white fish

- EBI **S/ 28**

- prawns

- MORIAWASE **S/ 39**

- mix of vegetables, white fish and prawns

- SHOYU RAMEN **S/ 29**

- classic pork ramen broth, confit pork belly, shiitake mushrooms, poached egg and nori

- LIMO RAMEN **S/ 29**

- slow cooked chicken, concentrated chicken stock, fresh potato noodles and quinoa

- MISOSHIRU **S/ 19**

- comfort soup made of white miso, tofu and wakame seaweed

- CAUSA – ESCABECHE **S/ 36**

- traditional cold potato mash with yellow chili pepper, grilled miso marinated fish and sour chili sauce

- TUBERCULOS – QAPCHI **S/ 24**

- natives potatoes, rustic yellow chili sauce, huacatay herb, fresh cheese and toasted cashews

- MUSHROOMS SKEWER **S/ 26**

- brochette of grilled mushrooms from the valley with shiitakes, asparagus and asian chimichurri

- CHILI GYOZA **S/ 24**

- yellow chili stuffed with pork and shrimps covered by a peruvian-japanese sauce

- HOT CEVICHE **S/ 49**

- warm ceviche with peruvian chili sauce and grilled arapaima

- AGE GYOZA **S/ 24**

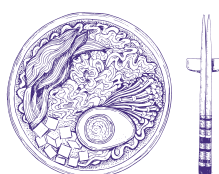
- fried and crunchy Japanese dumplings filled with prawn and pork served with sweet and sour sauce

- YAKITORI **S/ 35**

- traditional chicken skewers with teriyaki sauce

- YAKISAKE **S/ 35**

- grilled salmon skewer coated in teriyaki and fresh lime

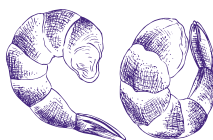


## ✦ starters ✦

### COLD

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- **CEVICHE LIMO | traditional or seafood | S/ 49**  
traditional white fish ceviche or our seafood style ceviche
- **CEVICHE NIKKEI S/ 49**  
tuna ceviche with avocado, kiuri, shoyu and nikkei flavours
- **JAPANESE TIRADITO S/ 45**  
layers of tuna and salmon, ponzu sauce, grated daikon and rocoto chili with crispy fish skin
- **LINE FISH AND PRICKLY PEAR S/ 45**  
catch of the day, red prickly pear and yellow chili ceviche sauce, corn of the valley, citric segments and organic greens
- **WAKAME & COCHAYUYO S/ 25**  
sweet and sour seaweed salad, citric powder and sesame emulsion
- **KIURI SALAD S/ 25**  
crunchy japanese cucumber slices seasoned with ginger, sesame seeds and sour soy sauce
- **SALMÓN MISOYAKI S/ 39**  
marinated and seared layers of salmon with tamamiso sauce, kiuri and limo pepper sour relish, ginger and smoked avocado
- **LAMAY SALAD S/ 25**  
organic greens from our own farm in Lamay, quinoa and vegetables with oregano vinaigrette



## ✧ mains ✧

- **LOMO SALTADO LIMO S/ 55**  
our own style of the classic wok sautéed beef tenderloin with crispy fried huamantanga potato
- **WOK UDON S/. 55**  
fusion of our lomo saltado just different with Japanese udon noodles
- **BUTA SHOGAYAKI S/ 45**  
pork neck confit with a ginger and shoyu sauce served with cooked white onion
- **PORK - MACA S/ 45**  
slow cooked and extremely tender pork, maca root and sweet potato puree with honey
- **STRIPLOIN - VEGETABLES S/ 89**  
grilled Angus striploin with sautéed vegetables with asian garlic and chili sauce
- **LIMO YASAITAME S/ 45**  
wok sautéed season vegetables with oyster sauce and sesame served with chicken meatballs and shiitake mushrooms
- **NIKKEI SEAFOOD RICE S/ 55**  
miso and chili flavored rice, smoky seafood and peruvian onion relish
- **ARAPAIMA PARIHUELA S/ 69**  
classic peruvian comfort soup made with seafood and fish, peruvian chilis and cochayuyo seaweed
- **SAKANA BATAYAKI S/ 59**  
grilled white fish with togarashi – garlic butter sauce and shitake mushrooms
- **OILMUSHI TROUT S/ 50**  
whole marinated trout with andean herbs, ginger and soy sauce served with wasabi-potato purée and sesame oil
- **YAKIMESHI**  
japanese stir fried rice
  - YASAI S/ 25**  
carrot, snow peas, shiitake mushrooms, egg y sesame seeds
  - EBI S/ 25**  
vegetables and chopped prawns
  - BUTANIKU S/ 25**  
vegetables and chopped pork
  - GYUUNIKU S/ 25**  
vegetables and chopped beef
- **STIR FRY QUINOA S/ 42**  
white quinoa, shiitake, wok sautéed vegetables and crunchy prawns with teriyaki sauce



## ✧ garnishes ✧

- **RICE WITH CORN S/ 9**  
white rice cooked with thyme, bay leaf, butter and soft peruvian white corn
- **YAKIMESHI S/ 9**  
stir fried japanese rice with vegetables, egg and shiitake mushrooms
- **WASABI PURÉE S/ 9**  
creamy potato and wasabi purée
- **FRESH SALAD S/ 9**  
organic lettuces, Japanese cucumber, avocado, cherry tomato with a light ginger and soy sauce vinaigrette
- **LIMO POTATOES S/ 9**  
fried and crunchy native peruvian potatoes, limo chili salt and dips



## ✧ sweet ✧

- QUINOA - PURPLE CORN **S/ 25**

creamy quinoa with milk, puffed rice and purple corn granita

- JAPANESE CHEESECAKE **S/ 25**

sweet lime and ginger base, cream cheese and golden berry compote

- GREEN TEA **S/ 25**

green tea sponge cake, lime mousse and strawberry gelée

- LYCHEE MESS **S/ 25**

fresh lychee mousse, strawberry, passion fruit and meringues

- CHIRIMOYA ALEGRE IN JAPAN **S/ 25**

cherimoya fruit macerated with orange, wasabi and chocolate fake seeds and clementine granita

- PERUVIAN CACAO **S/ 25**

70% peruvian chocolate dome with different textures and cusquenian coffee sauce

