



Since 1973



NIKKEI EXPERIENCE

sushi angus & uzura

angus beef nigiri with fried quail
egg on top.

22

sushi beef

angus beef nigiri, spicy sauce and
huacatay chimichurri.

22

sushi ebi sozu

Shrimp nigiri stuffed with cream cheese topped
with chimichurri and tare sauce

17

sushi foie

nigiri with flambe foie gras topping.

45

tiradito maguro

Tuna thin cuts in citric and sesame oil sauce.

55

sushi carnaval

salmon, garlic confit, chilli peppers, taré and
nikkei furikake

20

maki ebi trufa

tempura maki stuffed with salmon, cream chesse
topping with batayaki shrimps, edamame, truffle oil.

70

hotate sushi

nigiri sushi with scallop shells, soy and citrus
sauce, and dehydrated coral.

20

yakuza

salmon gunkan nigiri, smoked trout, crispy fish
skin with spicy lemon sauce.

24

special sushi tuna

tuna nigiri with avocado, turnip, chili on
tiradito (lemon) sauce.

18

sushi salmon fenix

salmon nigiri, with crabmeat, scallop and cream
cheese topping. sweet tare sauce and spicy sauce.

26

truffle hotate sushi

scallops, butter, truffle oil and lemon.

26

sushi maguro-foie

tuna nigiri with flambe foie gras topping.

32

matsutake

salmon gunkan with quail egg and flambe
sumiso sauce.

22

crunchy sushi

seafood and fish mix with a base of crispy
fried rice topped with passion fruit sauce.

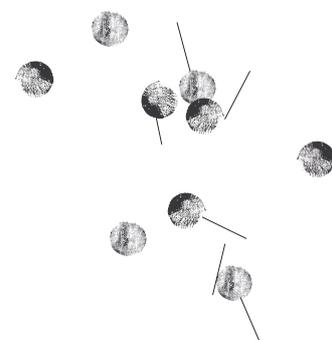
20

crunchy uni sushi

sea urchin with a base of crispy rice accompa-
nied by radishes and lemon zest.

25

STARTER & SALADS



STARTER

edamame

soy bean served steamed with
maras salt.

26

gyoza (steamed or fried)

Matsuei dumplings stuffed
with shrimp, pork and vegetables.

28

tako gyoza (steamed or fried)

Matsuei dumplings stuffed
with octopus & vegetables
with hoisin and special sauce.

35

snails shoyu (5units)

sea snails stewed with sweet
soy sauce and sake.

37

ebifurai

breaded deep fried shrimp
with tartara and tonkatsu sauce.

55

isoyaki

clams or scallops flambé with
butter and sake sauce.

70

kawa karage

crunchy fish skin.

20

shiitake

shiitake mushrooms stuffed
with pork shrimp and vegetables.

32

tori limonage

lemon crusted chicken
with tartare sauce.

32

maguro tartar

tuna tartar, garlic chips,
passion fruit, avocado and
sesame.

44

yakitori

chicken skewers in teriyaki
dip.

chicken 35 / salmon 76

SALAD

kiuri salad

japanese cucumber
with sesame oil, garlic,
ginger, and spicy japanese
pepper sauce.

29

wakame salad

seaweed salad
with sweet and sour sauce.

37

seafood salad

white fish, salmon, squids, octopus,
tuna, shrimp, avocado, scallops with
japanese cucumber and hot sauce.

66

sashimi salad

medium rare tuna fish served over
a bed of organic greens and baby
vegetables.

68



SUSHI & SASHIMI

2 PIECES / CUTS

	SUSHI	SASHIMI
fish bonito, yellow tail, fortune, silverside, snook, tamagoyaki (japanese omelette).	14	16
premium fish tuna, salmon, pacific sole, snapper, grouper.	20	20
seafood crab, squid, shrimp, kanikama, clams, octopus, scallops.	16	18
tnt (gunkan*) octopus. 30 batayaki octopus (octopus in butter sauce with sake and Japanese pepper) 25 crab meat, scallops. 25 salmon roe, fish roe, seaurchin/uzura. 35		

*tnt/gunkan is a vertical nigiri wrapped in nori seamed around a bed of rice.

SPECIALS

	SUSHI	SASHIMI
morawase (itamae's election) fish and seafood sashimi assortment (ask for the varieties of the day).	68	85
premium (salmon or tuna toro-belly, salmon belly / engawa).	22	24

silverside upsidedown
silverside, miso sauce and crunchy spine.
14

calamar pickup
breaded squid, salmon tartar, shrimp
with sweet and sour sauce. 20

ika aburi
squid flambe with garlic, soy and
sesame oil. 18

seizo
white fish sushi flambe with sesame oil.
20

alesio
salmon, deepfried fish skin
and tuna tartar. 22

tuna tataki
tuna tataki
slightly seared tuna filet in a
ponzu sauce.
52

ikura bomb
ikura gunkan, avocado with tare sauce.
22

salmon shoga flambe sushi
sumiso sauce and breaded kiön.
19

salmon belly
dipped in apple and shallots dressing
and flambe.
20

hotate lemon sushi
scallops, lemon zest and sesame.
22

ninniku
breaded squid with tuna tartar, avocado
and garlic cream cheese.
22

usuzukuri
thin cuts of flounder in ponzu sauce.
60

MAKIS & TEMAKIS

CLASSICS

acevichado* 40
shrimp and avocado, tuna slices
and matsuei spicy lemon
mayonnaise

inkamaki 40
shrimp, smoked trout and avocado.

ebi furai + kani karami maki 40
ebifurai breaded spicy shrimp, crab
meat with mayonnaise and avocado.

philadelphia 40
salmon, cream cheese and scallions.

furai 40
salmon and cream cheese,
breaded.

dragon 40
breaded shrimp and avocado, topped
with tuna flambe, peruvian anticucho
and miso sauce.

ronin 40
smoked trout, crispy fish skin,
and avocado.

matsuei maki ebiten 40
shrimp tempura, cream cheese,
avocado topped with sweet tare
fish sauce.

acevichado* sweet potato 40
breaded shrimp and avocado,
topped with fried sweet potatoe threads
and matsuei spicy lemon mayonnaise

PREMIUM

himitsu 46
avocado, japanese cucumber, shrimp
tempura. topped with salmon and white
fish flambe in sesame oil.

sumiso 42
breaded shrimp rolled with avocado,
topped with chopped steamed shrimp
rice noodles, served with a miso sauce.

raion 46
shrimp tempura, fried smoked trout,
kiuri, topped with sweet potatoes threads
with hot creamy sauce.

ebi harusame maki 48
deep fried shrimp rolled in crispy rice
noodles, avocado, topped with smoked
trout.

*acevichado invented in Matsuei un 1973.

EXTRA PREMIUM

harumaki matsuei 53

rice paper with lettuce, avocado, breaded shrimp, tobiko and miso sauce.

kanimitsu maki 65

lettuce, crab meat, avocado, breaded shrimp, salmon, topped with kanikama and special sweet sauce.

three salmon 65

spicy salmon, tempura salmon and avocado, topped with fresh salmon and sesame oil vinaigrette.

narutomaki 60

[riceless] paper thin japanese cucumber with avocado, smoked trout steamed, shrimp and tobiko, matsuei vinaigrette

samurai 60

spicy mayonnaise scallops tnt, crispy fish skin, smoked trout and avocado.

tartar 60

breaded shrimp and avocado with a topping of seafood tartar and fruit of the loom dressing.

batayaki 68

salmon, squid and shrimp butter-cooked topped with lettuce, kiuri and cream cheese. crispy rice noodles.

spicy tuna 56

tuna tartar, with scallions and mayonnaise.

PROMOS BOATS

FOR 2

classic

boat a: 16 sashimi cuts and 8 sushi pieces. 180

boat b: 10 sashimi cuts and 6 sushi pieces. and 1½ classic makis. (18 pieces) 190

boat c: 4 classic makis. (40 pieces) 155

premium

boat a: 16 sashimi cuts. and 8 sushi pieces. 200

boat b: 10 sashimi cuts. and 6 sushi pieces. and 1½ makis. (18 pieces) 205

boat c: 4 makis. (40 pieces) 185

FOR 4

classic

boat a: 26 variety sashimi cuts and 16 sushi pieces. 290

boat b: 16 variety sashimi cuts and 12 sushi pieces. and 2 classic makis. (20 pieces). 305

boat c: 8 classic makis. (80 pieces) 285

premium

boat a: 26 sashimi cuts, and 16 sushi pieces. 320

boat b: 16 sashimi cuts, and 12 sushi pieces, and 2 makis. (20 pieces) 340

boat c: 8 makis. (80 pieces) 360

* No specials, neither extra premium.

* Only in restaurant.

*In the maximum boats, you can request 60% of salmon sashimi.

*It is not valid with discounts or promotions.

SOUP

misoshiru

soybean soup with tofu.
18

matsuei ramen

chicken and pork broth with ramen noodles,
kimpira, butakakuni, boiled egg, miso
and nori skin.
58

kamo ramen

60

TEMPURAS

moriawase

fish, shrimp and vegetables.
60

ebiten

deep fried shrimp.
50

yasai

assorted vegetables.
30

rock shrimp tempura

shrimp tempura served in a
creamy spicy sauce.
47

VEGETARIAN

age dashi dofu

fried tofu served with tentsuyo sauce.
22

gomanasu

grilled eggplant with a light soy sauce.
25

nasu moroni

eggplant cooked in sweet sake
and shoyu.
25

yasai maki

eggplant tempura, pepper tempura,
japanese cucumber, topped with avocado
and sumiso sauce
35

batayaki of mushrooms and fungi

butter sauce with sake and Japanese pepper
40



RICE

yakimeshi

stir-fried rice with chicken, pecans/nuts and finely chopped vegetables.

21

chahan matsuei

stir-fried rice with shrimps, vegetables and sweet soy seasoning.

28

MEATS & POULTRY

chicken teriyaki

grilled in teriyaki sauce. 40

yasaitame

wok-sauteed mixed vegetables in oyster sauce, served on a hot skillet.

chicken 40 / beef 55

kamokyo

magret in sweet vinegar and miso sauce with wok salted vegetables. 70

tataki angus matsuei

thin slices of sealed angus beef with soy, ginger and citric sauce. 68

NOODLES

yakiudon

japanese wheat noodles stir-fried with shiitake mushrooms and vegetables.

chicken 40 / fish 67 / shrimp 60 / mixed 75 / beef 55 / vegetables 34 / tofu 34.

sauteé ramen

butter stir-fried ramen noodles with vegetables, shrimps and sweet soy sauce.

50

FISH & SEAFOOD

shiitakemushi

steamed fish filet served with shiitake sauce. fish 70 / premium fish 85

batayaki

cooked in the wok with butter, garlic and japanese pepper served on a hot skillet.

shrimp 75 / salmon 85 / mixed 85

yasaitame

wok-sauteed mixed vegetables in oyster sauce, served on a hot skillet.

shrimp 60 / salmon 68 / mixed 65

salmon teriyaki

grilled in teriyaki sauce.

70

sakana karage

deep fried white fish.

65

DESSERTS

tropical fruit tempura

banana or mango tempura,
served with artisan ice cream.

24



cheesecake Matsuei

kumquat and pecan praline cheesecake.

25

dulce de leche harumaki

banana and milk caramel spring roll, fruit of the loom
sauce served with artisan ice cream.

28

midori

matcha creme bruleé (green tea).

28

sachiko

kumquat chocolate springroll,
artisan ice cream.

32

tempura helado

Handcrafted artisanal ice cream and red velvet,
fried in tempura batter, with buttercream sauce.
Flavors: cinnamon, hazelnut, banana, vanilla.

28

artisan ice cream

ask for the flavors of the day.

1 scoop 12 / 2 scoops 20



Shiitakemushi



Sashimi salad



Barco Matsuei



sashimi de salm3n y at3n



kanimitsu maki



Yakitori de polo



Matsuei ramen



Matsuei maki ebiten



Tori limonage



Alesio



Rock shrimp



Tartar maki



Isoyaki de conchas



Seafood salad



Harumaki Matsuei



Sashimi de Salmón



Yasaitame mixto



Kanimitsu maki



Yasai maki



Kamo ramen

we accept as a means of payment

- All credit cards POS |**Visa-Mastercard**| 

- **Interbank transfer**

Current account soles - BCP

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- **Yape**

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M A T S U E I

松深

