

## CEVICHE & TIRADITOS

### FISH CEVICHE

*fish, onion, lemon, limo chili, coriander, sweet potato tempura.*

*fish of the day* 55 *premium* 65

### MIXED CEVICHE

*fish, seafood, onion, lemon, limo chili, coriander, sweet potato tempura.*

70

### SEA URCHIN CEVICHE

*sea urchin, onion, lemon and limo chili.*

55

### TIRADITO

*thin fish sheets in tiradito sauce, grounded rocoto and coriander leaves.*

*fish of the day* 40 *premium* 65

### OKINAWA TIRADITO

*thin sheets of white fish, citrus sauce, basil oil and crispy nori.*

45

### MATSUEI TIRADITO

*thin fish sheets, seafood and tobiko in bittersweet soy sauce, sesame.*

80

### MAGURO TIRADITO

*thin tuna sheets, oyster sauce, lemon and a dash of hot sesame oil.*

55

### UZUZUKURI

*delicate flounder sheets in ponzu sauce.*

60

### TUNA TATAKI

*sealed tuna steak in ponzu sauce.*

52

## MAKIS & TEMAKIS

### CLASSICS

#### ACEVICHADO

*panko breaded shrimp and avocado, covered in tuna and acevichado sauce.*

40

#### MATSUEI MAKI

*tempura shrimp & cream cheese covered with avocado, sesame and taré sauce.*

40

#### INKAMAKI

*shrimp, smoked trout and avocado covered in sesame.*

40

#### EBI FURAI + KANI KARAMI MAKI

*panko breaded shrimp, avocado, crab pulp and spicy mayo covered in nori.*

40

#### PHILADELPHIA

*salmon, shallots and cream cheese covered in sesame.*

40

#### FURAI

*salmon, cream cheese and avocado, panko breaded.*

40

#### DRAGÓN

*panko breaded shrimp and avocado, covered in flambeéd tuna with anticucho miso sauce.*

40

#### CALIFORNIA

*salmon, cream cheese and avocado covered in sesame.*

40

### PREMIUM

#### HIMITSU

*avocado, kyuri and tempura shrimp covered in salmon, white flambeéd fish with sesame sauce, garlic and ginger.*

46

#### SUMISO

*panko breaded shrimp, spicy mayo shrimp and avocado, covered in fried rice noodles, miso sauce and vinegar.*

42

#### RAION

*tempura shrimp, fried smoked trout, kyuri, sweet potato strings and special spicy sauce.*

46

#### VEGGIE SPICY MAKI

*eggplant tempura, shiitake and kyuri covered in nori, burnt avocado and rice paper. Spicy sumiso sauce.*

42

#### SHIN TAMAGO MAKI

*salmon, tuna kyuri and avocado wrapped in japanese egg tortilla, wakame and ikura.*

48

### EXTRA PREMIUM

#### ALASKA

*cream cheese, batayaki salmon and covered in crispy harusame.*

70

#### EBI TRUFFLE MAKI

*salmon stuffed tempura, avocado and cream cheese, special oyster sauce. Covered in batayaki shrimp and edamame with a dash of spicy truffle.*

80

#### BATAYAKI

*salmon, squid and shrimp in butter sauce with lettuce, kyuri and cream cheese. Covered in nori over crispy fried rice noodles.*

70

#### TARTAR MAKI

*panko fried shrimp and avocado with crab tartare, shrimp, salmon and scallops in passion fruit sauce.*

60

#### KANIMITSU MAKI

*lettuce, crab meat, avocado, Panko breaded shrimp, salmon, topped with fried kanikama and sweet sauce.*

65

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## SOUPS

### MISOSHIRU

classic japanese soups, fish broth base, miso paste, tofu and wakame.

18

### MATSUEI RAMEN

pork and chicken broth, ramen noodles, glazed pork, egg, japanese vegetables, miso and nori.

55

## RICE

### YAKIMESHI

sauteed rice with chicken, pecans and vegetables.

21

### CHAHAN MATSUEI

sauteed rice with shrimp, tortilla, vegetables and oyster sauce.

28

### GOHAN

steamed white rice.

9

### SHARI

sushi rice.

12

## VEGETARIAN

### GOMANASU

steamed eggplant served with sweet sesame and apple sauce.

25

### NASU MORONI

eggplants cooked in sweet sake, shoyu and sesame.

25

### AGE DASHI TOFU

fried tofu in tensuyo sauce.

22

### YASAI MAKI

eggplant tempura, pepper tempura and japanese cucumber covered in avocado and sumiso sauce.

35

### MUSHROOM BATAYAKI

mushrooms and shiitake assortment in butter sauce, sake and japanese pepper.

40

### YASAI TEMPURA

vegetables and tensuyo sauce.

30

## SUSHI & SASHIMI

### 2 PIECES

#### FISH

bonito, fury, fortuna, pejerrey, viuda, robalo.

### SUSHI

16

### SASHIMI

16

#### PREMIUM FISH

tuna, salmon, flounder, chita, mero.

20

20

#### SEAFOOD

crab, squid, shrimp, kanikama, octopus, scallops.

18

18

#### TNT (GUNKAN\*)

karami Octopus

30

squid batayaki

25

crab pulp or scallop

25

tobiko

35

ikura

45

sea urchin

30

sea urchin/uzura

27

#### MORIAWASE (ITAMAES SELECTION)

68

85

fish or seafood assortment, 12 pieces

## SPECIALTIES

### FISH & SALMON

#### SEIZO SAUTEED FISH

sesame oil, garlic, ginger.

22

#### YAKUZA

salmon Gunkan, smoked trout, tobiko, kawa karage in acevichado sauce and taré.

24

#### ALESIO

base of rice, salmon, kawa karage and tuna tartare.

22

#### MATSUTAKE

salmon gunkan, quail egg, flambeéd sumiso sauce.

22

#### IKURA BOMB

ikura gunkan, avocado, taré sauce.

27

#### SUSHI SALMON FENIX

salmon, crab pulp, scallop, cream cheese in taré sauce, dash of spicy.

26

#### CARNAVAL SUSHI

salmon, chili mix, garlic confit, taré and nikkei furikake.

20

#### FLAMBEÉD SALMON BELLY

in bittersweet vinaigrette sauce.

22

#### SEAFOOD

#### CALAMAR PICKUP

breaded squid, salmon tartare, shrimp and shari in bittersweet sauce.

20

#### HOTATE CORAL

scallop nigiri, soy sauce, citrus, dehydrated coral.

20

#### EBI SOZU SUSHI

shrimp nigiri, cream cheese, chimichurri and crispy sweet potato sticks in salsa taré.

17

#### CRISPY SUSHI

seafood and fish assortment with a base of fried crispy rice in passion fruit sauce.

20

#### LEMON HOTATE

scallops, lemon zest, ikura and sesame.

22

#### TUNA

#### NINNIKU

breaded squid with tuna tartare, avocado, cream cheese and flambeéd chimichurri.

25

#### SPECIAL TUNA SUSHI

tuna, avocado, turnip and yellow chili chutney in tiradito sauce.

18

#### MAGURO-FOIE SUSHI

tuna and foie gras nigiri, chinese orange, flambeéd.

32

#### MEAT

#### SUSHI BEEF

angus steak nigiri, chili sauce, garlic and crispy potato strings.

30

#### ANGUS UZURA SUSHI

angus steak nigiri, quail egg and chalaquita.

30



## APPETIZERS & SALADS

### APPETIZERS

#### EDAMAME

steamed soy pods, maras salt.

26

#### GYOZA

fried empanadas, stuffed with pork, shrimp and vegetables.

28

#### TAKO GYOZA

fried empanadas, stuffed with octopus, vegetables, hoisin & special sauce.

35

#### SHOYU SNAILS

(5 UNI)

steamed sea snails in japanese soy sauce and sweet sake.

37

#### EBI FURAI

crispy panko shrimp, tonkatsu & tartara sauce.

55

#### EBITEN

shrimp tempura, tentsuyo sauce.

50

#### ROCK SHRIMP

crispy Shrimp tempura, served with a creamy and spicy garlic sauce.

47

#### SCALLOP ISOYAKI

braised scallops with butter and sake. Served in their shells over fire.

70

#### MORIWASE TEMPURA

fish, shrimp, vegetables in tentsuyo sauce.

60

#### TORI LIMONAGE

lemon crispy chicken, served with pecans and citrus sauce

32

#### MAGURO TARTAR

tuna tartare, garlic chips, avocado, sesame with passionfruit sauce and fried pasta chips.

44

### SALADS

#### WAKAME SALAD

japanese seaweed, with sweet and sour sauce and sesame seeds.

37

#### KYURI SALAD

japanese cucumber sticks, sesame oil dressing, spicy japanese pepper, ginger and garlic.

29

#### SEAFOOD SALAD

thinly sliced fish, seafood, avocado and kyuri in house sauce.

66

#### SASHIMI SALAD

vegetables & organic lettuce, thinly sliced pepper tuna tataki. Special vinaigrette.

40

## FISH & SEAFOOD

### SHIITAKEMUSHI

steamed fish served with shiitake mushroom sauce, soy sauce, garlic and ginger.

fish of the day 75 premium fish 90

### BATAYAKI

in butter, sake, garlic, ginger and japanese pepper.

shrimp 75 salmon 85 mixed 85

### YASAITAME

sauteed vegetables in wok, oyster sauce.

shrimp 60 mixed 65

### TERIYAKI SALMON

steamed, teriyaki sauce.

75

### GARLIC SAKANA

fried fish in garlic sauce, white wine, butter and garlic chips.

65

### OIROMUSHI

braised white fish with sesame oil, soy sauce, shallots, ginger and garlic.

fish of the day 65  
premium 80

## PASTA

### YAKIUDON

Udon (thick wheat noodle) sauteed with vegetables and oyster sauce.

chicken 40 fish 67 shrimp 60  
meat 55 vegetables 34 tofu 34  
mixed 75

### SAUTEÉ RAMEN

sauteed vegetables and shrimp Matsuei style, sweet soy sauce and butter ramen.

52

### JAPANESE CARBONARA UDON

japanese pasta carbonara style. Miso sauce, fried squid head, egg yolk, smoked trout and scallops

42

## MEAT & POULTRY

### CHICKEN TERIYAKI

steamed in teriyaki sauce.

40

### YASAITAME

sauteed vegetables, oyster sauce.

chicken 40 meat 55

### KAMOKYO DUCK MAGRET

in miso sauce and sweet vinegar with wok vegetables.

70

### GYUNIKU

sirloin beef in sesame sauce and butter with sauteed vegetables.

65

### TATAKI ANGUS

seared angus steak in ponzu sauce.




68






## PACKS

OPC A

FOR TWO

-  **10** Varied sashimi cuts
-  **6** Sushi units
-  **1 1/2** Classic makis (18 pieces) / Premium


FOR FOUR

-  **16** Varied sashimi cuts
-  **12** Sushi units
-  **2** Classic makis (20 pieces) / Premium


CLASSIC: 200 / 320  
PREMIUM: 215 / 345

OPC B

FOR TWO

-  **4** Classic makis (40 pieces) / Premium

FOR FOUR

-  **8** Classic makis (80 pieces) / Premium

CLASSIC: 155 / 295  
PREMIUM: 185 / 360

• MAX. 40% OF SALMON.  
• DOES NOT INCLUDE SPECIALS OR EXTRA PREMIUM.  
• VALID ONLY IN THE SALON.

## SPECIALTIES

### NIPPON EXPERIENCE

#### OIROMUSHI

*braised fish, sesame oil, soy sauce, ginger and garlic.*

fish of the day 65  
premium 80

#### TAKO TARE

*octopus sheets in taré sauce*

35

#### GESO NUTA

*squid heads in bittersweet sauce, shallots.*

35

#### SQUID SPAGUETTI

*thin squid strips, salmon eggs en sumiso sauce, quail egg and lemon.*

55

#### NASU GYOZA

*crispy eggplant sheets stuffed with chicken and pork, subtle dashi sauce.*

30

#### SHIN TAMAGO MAKI

*salmon, tuna, kyuri and avocado wrapped in an egg tortilla japanese style.*

48

#### UZUZUKURI DE HOTATE Y KINOKO

*fresh mushroom sheets and scallops in citrus sauce.*

48

#### ONSEN TAMAGO

*perfectly cooked egg in dashi broth, sea urchin and tobiko.*

35

### NIKKEI EXPERIENCE

#### ANGUS TARTARE

*angus steak, tobiko, japanese spices and cured yolk.*

60

#### TRUFFLE SUSHI HOTATE

*scallop, butter, truffle oil and lemon.*

26

#### OKINAWA TIRADITO

*white fish sheets, citrus sauce, basil oil and crispy nori.*

45

#### CRISPY SEA URCHIN SUSHI

*sea urchin and crispy rice base with radish and lemon zest.*

25

#### JAPANESE CARBONARA UDON

*japanese pasta carbonara style. Miso sauce, fried squid head, egg yolk, smoked trout and scallops.*

42

#### VEGGIE SPICY MAKI

*eggplant tempura, shiitake and kyuri covered in nori, burnt avocado, rice paper and a spicy sumiso sauce.*

42

#### MUSHROOM BATAYAKI

*butter, sake and japanese pepper.*

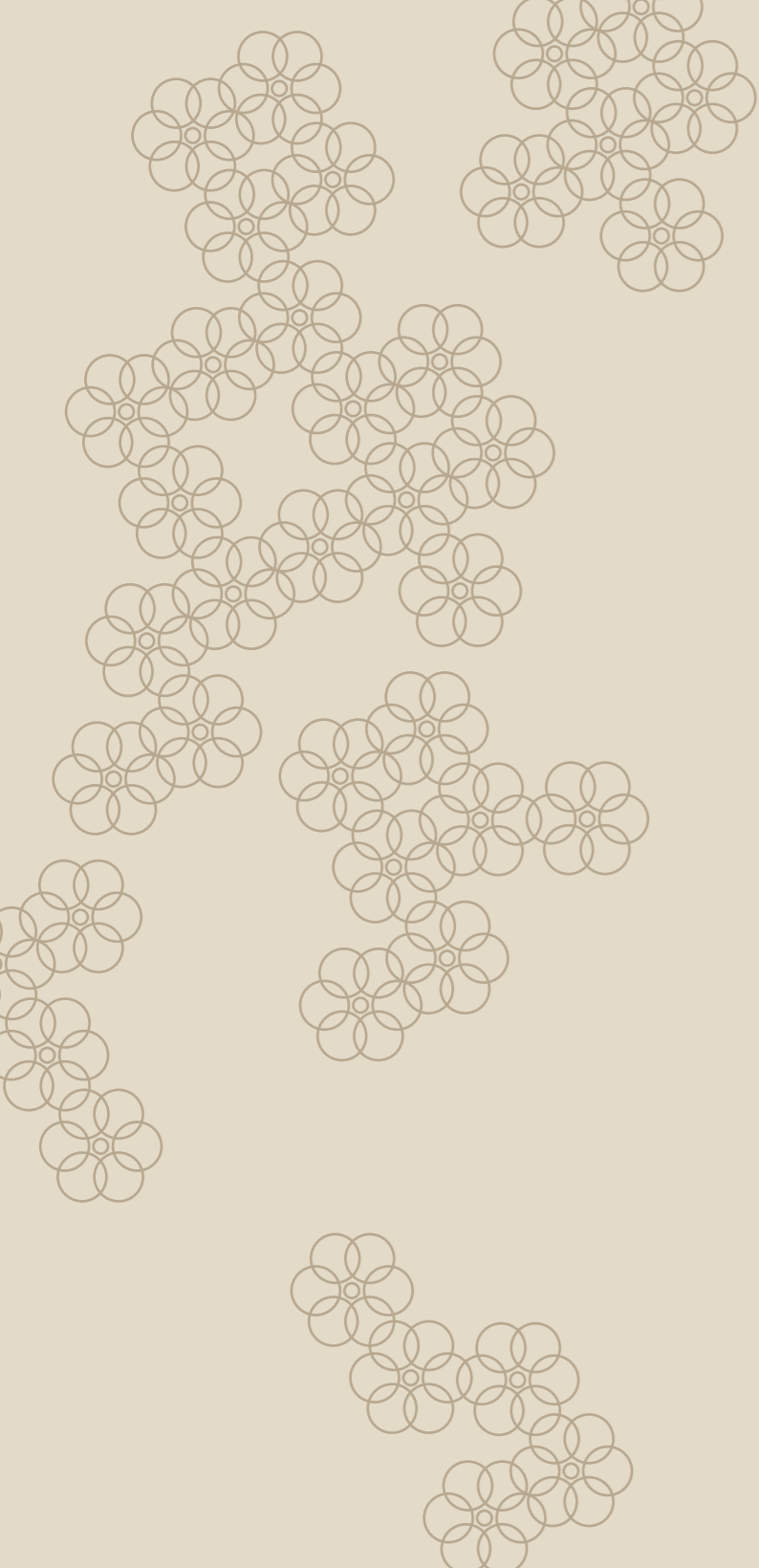
40

#### EEL AND FOIE GRAS SUSHI

*Sea eel nigiri (amago) with tare, foie gras, topped with kumquat in syrup*

35





ACCEPTED PAYMENT  
OPTIONS

VISA  
MASTERCARD  
AMERICAN EXPRESS  
DINERS

BANK TRANSFER  
CUENTA CORRIENTE SOLES - BCP  
194-2323627-0-78  
IC: 002-194-002323627078-93

\*MOST DISHES ARE PREPARED WITH FISH  
AND SEAFOOD. PLEASE NOTE IF YOU  
HAVE ANY ALLERGIES.

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