

NIDO

RAW BAR

YELLOW TAIL CEVICHE

coconut water, papaya, habanero oil, Thai basil, sea salt | \$20

PERUVIAN CEVICHE

purple onion, yellow aji, roasted sweet potato, choclo, tiger milk | \$20

OYSTERS 3 PZ

classic mignonette, scotch bonnet ponzu, lemony sake | \$8

TUNA & AVOCADO CEVICHE

rocotto -huancaína marinated & taro chips | \$18

KAMPACHI SASHIMI

morita shio, yuzu, Persian cucumber | \$22

CHIRASHI DON

tuna, pacific shrimps, kombu noodle, avocado, wakame, cucumber salad & sesame | \$30

WAGYU TATAKI

salsa verde, cucumber salad | \$20

SALADS

ARUGULA

pressed watermelon, avocado, roasted corn vinaigrette | \$15

HALF SHELL AVOCADO

heirloom tomato, grapefruit, wakame, edamame | \$17

SOUP

MISO SOUP

chicken dumplings, serrano pepper, lemon juice | \$17

TRAVELLER FOOD

RAMEN POZOLERO

soba noodles, corn, avocado, pork, poached egg
crispy takitos | \$22

KOREAN SMOKED RIBS

steam bun chopped baked red cabbage, green onion | \$24

DUCK GYOSAS

sea -tomatillo salsa verde & raw carrot salad | \$14

FISH & CHIPS & CEVICHE

snapper, dashi-miso kewpie, almonds | \$28

BAO ASADA TACO

grilled skirt steak, spicy marinated, scallion | \$18

ALFREDO MISO NOODLES

salsa verde shrimps, pasilla-raisins relish | \$18

CRAB CAKE PERUVIAN CAUSAS

CRAB

kalamata aioli, tomato compote, crunchy garlic

OCTOPUS

macha sauce, egg yolk, chili pepper aioli

SHRIMP

basil pureé, green olive aioli, chives

TUNA

spicy mayo, nori, avocado, rocotto

piece | \$8

NIGIRIS 2 pz

HIRAMASA

tomatillo green sauce

TUNA

truffle pureé

WAGYU

young red mole

FOIE

eel sauce

TUNA

curry sauce

SCALLOPS

miso citric sauce

SHRIMP

chipotle & tamarind

SEA URCHIN

eel sauce

2 pieces | \$18
tasting 5 pieces | \$33

MAIN COURSE

CATCH OF THE DAY

lime-glazed miso & shitake-maitake mushrooms | \$22

SHRIMP

sweet corn pureé, choclo, smoked piquillo | \$22

OCTOPUS

macha sauce, coriander-potato pureé, confite potato | \$16

BEEF TENDERLOIN

chimichurri, confited potato | \$24

CHICKEN

huancaína sauce, grilled zucchini | \$18

tasting menu
4 courses | \$52

Prices are in US Dollars, 16% local Tax and a 15% Service Charge will be Added