



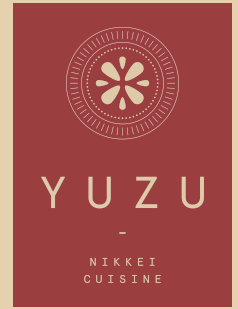
Y U Z U

-

NIKKEI
CUISINE

MENU

International Breakfast



Peruvian

sandwich de chicharron con camote y sarza criolla, humitas de queso, jugo de papaya, pork belly sandwich with sweet potato and creola sarza, corn and fresh cheese dumpling and papaya juice

Maldivian

tuna mashuni, chapatti, fried omelette, garden vegetable, short eats

English

black pudding, pork sausage, english bacon, beans, hash browns, roasted tomatoes, mushrooms, choice of toast with condiments

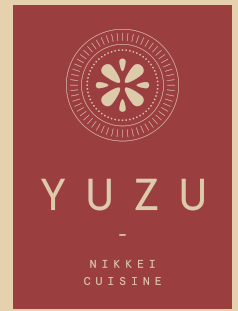
Chinese

congee with accompaniments, scallion pancake, dumpling of the day, stir fried garden greens, steamed roots, chilled bean curd

Wellness

MENU

A la Carte



Tropical Fruit Plate

a variety of regionally grown fruit

Cheese and Charcuterie

with grapes, dry fruit and nut bread

Mixed Garden Greens

heart of palm, cherry tomatoes, cucumber, coconut vinaigrette

Bircher Muesli

plain yoghurt with your choice of fruits

House Smoked Salmon

bagel with house smoked salmon, red onion, capers, tomato, cream cheese and dill

Citrus Salad

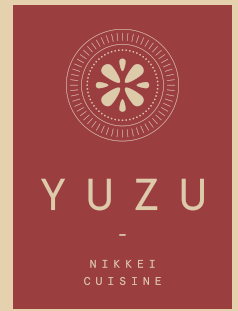
avocado, grapefruit and citrus salad, star anise and mint

Bakery Basket

*a selection of freshly baked pastries, breads, jams served with butter
choice of 3: pan frances, croissant, chocolate croissant, brioche,
cinnamon roll*

MENU

A la Carte



Huevos Benedict Classico

ham, english muffin, poached eggs, hollandaise sauce

Bisteck y Huevos

grilled beef tenderloin, crispy egg, slow roasted onion

Huevos Blanco Frittata

garden grown spinach, tomatoes, eggplants and fresh herbs

Omelette Peruano

vegetable omelette, dill and baby potatoes

Camote Waffles

jackfruits, tropical almonds, cardamom

Japanese Souffle Pancakes

japanase style souffle pancakes with adzuki beans and ginger honey

Sopa Wonton

mild chicken broth, pork and prawn wontons, rice noodle, spring onions

Arroz Chaufa

stir fried rice with choice of pork, chicken or seafood

Arroz Congee

congee with chioce of pork, chicken or fish

MENU

Sides



Y U Z U

NIKKEI
CUISINE

Organic Chicken Egg

Steamed White Rice

Vegetable Pickles

Toast (choice)

white, brioche, multigrain, rye

Oatmeal

oatmeal with brown sugar syrup and raisins

Bacon, Turkey Bacon, Cured Ham

Cerals (choice)

granola, corn flakes, rice krispies, cocoa puffs

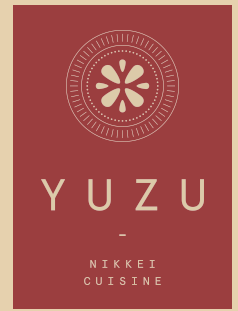
House made yoghurt with choice of fruits

Cold Beancurd

cold beancurd with palm syrup or soy sauce and green onion

MENU

Sushi - Sushi Roll



Acevichado

inside - crispy breaded shrimp and avocado

outside - tuna sashimi, crispy sweet potato, cilantro

Avocado Dragon

inside - shrimp tempura, cream cheese and tempura chips

outside - avocados, sweet sauce, sesame

California

inside - salmon, cream cheese and avocados

outside - sesame seeds

Lomo Saltado

inside - onion and tomato tempura, lettuce

outside - beef sashimi, crispy potatoes, lomo saltado sauce

Picante de Mariscos

inside - crispy breaded fish, crabmeat and avocados

outside - seafood picadillo and cilantro

Chalaca

*inside - crispy breaded fish and tempura sweet potatoes wrapped
in lettuce*

outside - tcrispy calamari and chalaca sauce

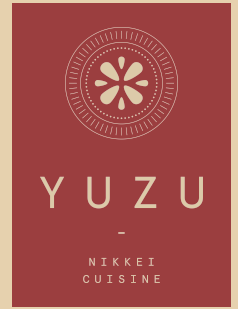
Batayaki

inside - salmon batayaki, cucumber and avocados

outside - puffed quinoa and tempura flakes

MENU

Entradas - Appetizers



Ceviches - marinated diced fish with lime and tigers milk

Peruano

classic ceviche with white fish, lime, red onion, sweet potatoes

Carretillero

classic ceviche with fried squid

Mariscos

shrimp, fish, squid, octopus

Nikkei de Atun

yellowtail tuna

Erizos

sea urchin

Tiraditos - sashimi with seasoning

Pescado al aji Amarillo

classic ceviche with white fish, lime, red onion, sweet potatoes

Pescado Clasico

white fish with lemon and salt and pepper

Atun

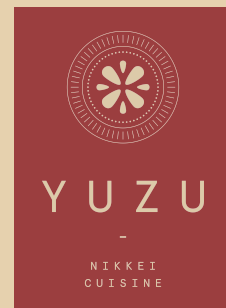
skipjack tuna tataki style, sesame oil, ginger and soya sauce

Samon en Aromas Citricos

salmon in citrus sauce

MENU

Entradas - Appetizers



Trio de Causas

octopus with black olive, shrimp with yellow chili sauce, ceviche Peruano

Pulpo Al Olivo

boiled octopus in black olive sauce

Anticuchos de Corazon De Res

grilled beef heart, boiled potatoes, yellow chili sauce

Pulpo En Salsa Anticuchera

grilled octopus in anticuchera sauce

Brochetas de Pescade en Salsa Oriental

fish skewers in miso sesame sauce, corn

Tempura de Camarones

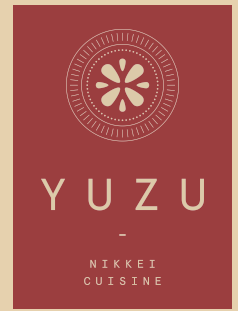
shrimp tempura, nikkei tartar sauce

Papa a la Huancaína

potato in spicy cheese sauce

MENU

Fondos - Main Courses



Lomo Saltado

sauteed beef tenderloin, onions, tomatoes, seasoned with vinegar and soy sauce, served with rice and hand cut steak fries

Arroz con Mariscos

peruvian paella with shrimp, octopus, squid and fish, guajillo chili

Arroz Chaufa Aeroperto

stir fried rice seafood with bean sprouts, omelette and sweet tamarind

Jalea Marina

whole fried fish, sesame, green, rocoto pepper sauce

Escabeche de Pescado

grilled fish fillet, sweet potatoes, quail egg, escabeche sauce

Sudado Nikkei

miso chili fish soup, served with steamed rice

Risotto Peruano

seafood risotto, yellow chili, button mushrooms, chichi

Tacu Tacu con Picante de Mariscos

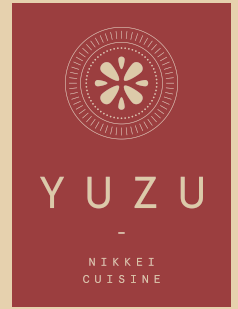
lightly stir fried spicy seafood rice and white beans

Rib Eye

grilled and sliced Angus rib eye, pesto potatoes, shiitake mushrooms

MENU

Vegetarian



Ceviche de Champinones

onions, tomatoes, cilantro, mushrooms and toasted corn

Causa Vegetariana

peruvian potato dough, yellow chili and salpicon vegetables

Tequenos de Queso

guacamole

Ensalada de Estacion

lettuce, tomatoes, onions, radish, beetroot and mustard vinaigrette

Sushi Veggie

*inside - grilled asparagus, onion tempura, cucumber and lettuce
outside - teriyaki sauce, sesame crispy rice*

Quinotto 3 Quesos

quinoa risotto with parmesan, swiss and ricotta

Tallarín Saltado de Verdura

stir fired noodles with vegetables

Chaufa de Verduras

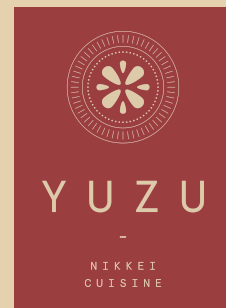
stir fried rice with vegetables and soya sauce

Brochetas de Verdura Teriyaki

onions, peppers and zucchini and teriyaki sauce

MENU

Dessert



Picarones

pumpkin and seet potatoes doughnut with raw sugar sauce

Suspiro a la Limena

lima style dulce de leche with italian meringue

Mazamorra Morada

peruvian purple corn pudding spiced with cinnamon and cloves

Arroz con Leche

sweet rice pudding with raisins

Cheesecake

cheesecake with graham cracker crust, strawberries

Peruvian Chocolate Panna Cotta

panna cotta with tropical fruit

Helados y Sorbetes - *ice creams and sorbets*

Ice Cream

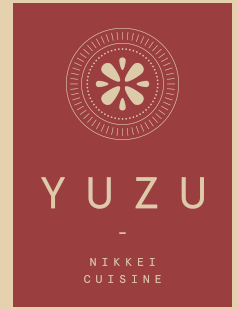
tahitian vanilla bean, banana, pistachio, cinnamon, gianduja

Sorbets

mango, papaya lime, passion fruit, coconut, soursop, pomelo

MENU

A la Carte



Quinoa

inside - shrimp tempura, crabmeat and avocadoes
outside - passion fruit sauce and puffed quinoa

Parmesana

inside - fried shrimp and avocadoes
outside - conch, cheese, nori butter, wasabi yuzu

Veggie

inside - grilled asparagus, onion tempura, cucumber and lettuce
outside - teriyaki sauce, sesame, crispy sauce

Miso

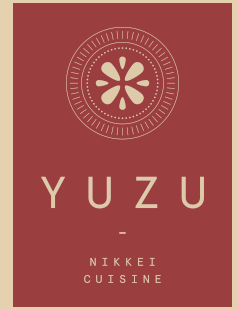
inside - fried shrimp, crabmeat and avocadoes
outside - salmon sashimi, sweet and sour miso sauce

Furay

inside - salmon, cream cheese and avocadoes
outside - panko crust, sweet soy sauce

MENU

Fondos - Main Courses



Langosta en Aromas Anticucheros

grilled tropical lobster, avocado puree, antichuchero sauce

Spaguetti a la Diovola

house made spaghetti in spicy seafood tomato sauce, parmesan

Arroz con Pato Nikkei

roasted duck breast, cilantro rice, sweet miso pepper sauce

Pescado al Vapor con Aroomas Orientales

steamed fish with sesame, ginger and soy sauce

Pescado Glasee Miso

grilled fish, miso sweet sauce and vegetable sautee