

Welcome

We have four cooking sections in our restaurant: Sushi Bar, The Robata, Sautée and Tempura.

All ingredients are responsibly sourced and are free from MSG and GMO's

Our food is served on small plates and we recommend 4-5 per person. All dishes have been designed to be shared at the centre of the table.

Our waiters will organise the order of the dishes to be served, adhering to our philosophy of first eating colder, light flavoured dishes, graduating to hotter, fuller flavours and ending with sushi.

I highly recommend trying one of our three Nikkei sharing menus each consisting of eight courses taken from all four cooking sections, representing some of our most popular dishes.

"Buen apétito!"

Kurt Zdesar
Founder and Owner

VEGETARIAN SHARING MENU

40.00 per person

Tostadita ▼

tomato, kumquat, coriander cress, chive oil

Tartar ▼

avocado, corn, tomato, blackberry salsa

Paperthin salad ▼

daikon, carrot, beetroot, quinoa, physalis, lime

Vegetales japoneses ▼

vegetable tempura

Nasu miso ▼

aubergine miso, apricot, puffed soba, sesame seeds

Calabacin a la parilla ▼

courgette, pickled shallots, sweet potato crisps, chilli sauce

Yasai sushi roll ▼

carrot, udo, courgette, yuzu truffle

Dessert

chef's choice

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill

NIKKEI SHARING MENU I

50.00 per person

Tostadita

beef, smoked aji panca, shiitake, spanish peppers, yuzu juice

Sea bass ceviche

sea bass, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce

Nikkei gyoza

pork, prawn and cassava dumplings, aji amarillo, sweet potato puree

Ebi harumaki ponzu salsa

prawn spring roll, shiitake, yuzu, shiso, ponzu salsa

Pollo den miso

chicken miso, carrot, daikon, yellow chilli salsa

Tentaculos de pulpo

octopus, yuzu, purple potato puree

Inside out sushi roll

Dessert

chef's choice

NIKKEI SHARING MENU II

60.00 per person

Tostadita

tuna sashimi, corn crisp, jalapeno, coriander, wasabi

Warm beef fillet tataki

smoked aji panca, passion fruit salsa

Nikkei sashimi

sea bass, cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Nikkei sepia chicharrónes

calamari tempura, aji amarillo emulsion

Chilean sea bass

aji panca glaze, pomegranate

Barriguita de chanchito

pork belly, nashi pear, yellow tomato salsa

Inside out sushi roll

Dessert

chef's choice

CHEF'S MENU

70.00 per person

available between 6pm - 11pm

Chef's tailor made menu experience

After years of serving our unique style of Nikkei cuisine, our senior chefs are now excited to create a bespoke menu personally tailored to your dining preferences.

This will include a visit from the chef to help design the ultimate Chotto-Matte meal.

£25 PRE-THEATRE MENU

with a glass of Prosecco

Monday - Friday from 12pm to 6.30pm

Saturday - Sunday from 4pm to 6.30pm

Miso soup

Chotto bento box

Nikkei sashimi

Tuna wasabi tostadita

Paperthin vegetables v

Wild prawn tempura huacatay

Chicken anticucho, salsa criolla

Steamed rice v

Dressed sushi

Spicy tuna yellowtail sushi roll

Dessert

chef's choice

NIBBLES

Edamame v soy beans, sea salt	4.50
Padrón peppers v peppers, den miso	6.00
Cassava and sweet potato chips v guacamole, yellow tomato salsa	5.00
Canchas v corn puffs	4.00

TOSTADITA MORADA

two per portion
topped Peruvian purple corn tortilla

Tomato ceviche huacatay sauce, crushed cancha	6.00
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Beef smoked panca smoked aji panca, shiitake, peppers, yuzu juice	8.00
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'Classic' tuna sashimi, corn crisp, jalapeño, coriander, wasabi	7.50
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El Trio one of each from above selection	9.00
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APERITIVOS FRÍOS - COLD APPETISERS

Paperthin vegetables v daikon, carrot, beetroot, crispy quinoa, physalis, lime, chia seeds	7.50
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Baby spinach salad truffle ponzu, parmesan, dehydrated miso	9.50
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Nikkei sashimi yellowtail, cherry tomatoes, jalapeño, coriander, yuzu truffle soy	14.50
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Sea bass ceviche sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	11.00
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Langosta deluxe ceviche lobster, wild prawn, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	22.50
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APERITIVOS CALIENTES - HOT APPETISERS

Ebi harumaki prawn spring roll, shiitake, yuzu, shiso ponzu salsa	8.50
Optional yuzu truffle sauce	6.95
Nikkei gyoza (5 pcs) pork, prawn and cassava dumplings served on aji amarillo, sweet potato puree	11.00
Warm beef tataki smoked aji panca, passion fruit salsa	15.00
Miso soup bonito, tofu, seaweed, spring onion, sansho pepper	4.50

NIKKEI DRESSED SUSHI

Four piece tuna yuzu soy, scallop aji amarillo, salmon black garlic aioli, yellowtail yuzu truffle	11.50
Five piece v omelette, aubergine, avocado, courgette, shiitake	11.20
Eight Piece tuna yuzu soy, sea bass ceviche, salmon black garlic aioli, yellowtail yuzu truffle, snow crab ponzu, scallop aji amarillo, turbot anticucho, aubergine miso	21.50
Four Piece aburi (flamed at the table) tuna yuzu, aubergine miso, turbot anticucho, salmon black garlic aioli	11.50

SASHIMI PLATTER

12 piece (for 2 people) scallop, tuna, salmon, yellowtail, red snapper, tiger prawn	29.00
24 piece (for 4 people) scallop, tuna, salmon, yellowtail, red snapper, tiger prawn	55.00
36 piece (for 6 people) scallop, tuna, salmon, yellowtail, red snapper, tiger prawn	80.00
40 piece deluxe half lobster, scallop, tuna, salmon, yellowtail, red snapper, snow crab	100.00

Served with 4 Nikkei dipping sauces
yuzu truffle soy, sesame soy, wasabi dressing, aji amarillo sauce

CHICHARRONERÍA - TEMPURA

Gambas salvajes

wild prawn, huacatay, butter ponzu

15.50

Maíz, aguacate y papa morada ahumada kaki age v

corn, green bean, avocado, spring onion fritters,
daikon sauce

9.00

Cangrejos de concha blanda

soft shell crab, yellow chilli, yuzu

13.00

Vegetales Japanesees v

mixed vegetables

10.50

Nikkei sepia

calamari, aji amarillo emulsion

11.50

Langosta Trufa

lobster, wild prawn, mushroom truffle tozasu

23.00

COCINA CALIENTE - SAUTÉE

Vegetales picantes a la plancha v

vegetables, chilli, garlic, yuzu

7.50

Corbina aji amarillo

sea bass, yellow chilli, warm citrus salsa

17.00

Asado de tira

beef short rib, asparagus, purple potato, teriyaki sauce

13.75

Nasu miso v

aubergine miso, apricot, puffed soba, sesame seeds

10.50

Bacalao negro aji miso

black cod, yellow chilli miso

27.00

NIKKEI ROBATA BARBECUE

Pollo den miso

chicken miso, carrot, daikon, yellow chilli salsa

15.25

Lomo a la parrilla

beef fillet, spicy teriyaki, pomegranate salsa

22.50

Pollo peruano

whole baby chicken, coriander, lemon, sea salt

16.00

Maíze Huancaína v

corn, yellow chilli, cheese

6.00

Pollo nipón

chicken yuzu teriyaki

15.00

Salmón nipón

salmon yuzu teriyaki

13.50

Hamachi sumibiyaki ponzu

yellowtail collar, corn ponzu

18.50

Calabacín a la parrilla v

courgette, pickled shallots, sweet potato crisps, chilli sauce

8.00

ACOMPÑANTES - SIDES

Arroz blanco al vapor v

steamed rice

4.50

Arroz chifa v

egg fried rice, spicy soy, sesame

5.00

Pure de papas moradas ahumadas v

apple wood smoked purple potato puree

5.00

Mazorca de maíz v

Peruvian corn, chilli, butter, coriander

5.00

Yuca frita v

cassava wedges, smoked panca dip

5.00

Ensalada Peruana v

quinoa salad, pomegranate, coriander, canchas

6.50

Vegetales verdes al vapor v

steamed broccoli, huacatay sauce

6.50

ANTICUCHERÍA BARBECUE

a traditional Peruvian marinade of aji panca and aji amarillo chilli, chargrilled over hot coals (medium spicy)

Corazón (2 pcs)

beef heart skewers, portobello mushroom, chives

10.50

Barriguita de chanchito

pork belly, nashi pear, yellow tomato salsa

14.00

Tentáculos de pulpo

octopus, yuzu, purple potato

16.00

Pollo picante

chicken, coriander potato

15.00

Salmón picante

salmon, chives

13.50

Chuleta de cordero ahumada

marinated and smoked lamb chops, coriander, Peruvian chilli miso (price per piece)

8.25

SUSHI ROLLS

	Hand roll	Cut roll
Sake dragon roll / 8 pcs salmon, avocado	6.95	13.00
Salmon picante roll / 8 pcs salmon, aji amarillo, pickled cucumber, Chotto-soy emulsion		13.00
California roll / 6 pcs snow crab, avocado	7.95	14.00
Smoked California roll / 8pcs snow crab, grilled haddock, avocado		13.50
Ebi tempura / 6 pcs prawn, Peruvian chilli	7.50	12.50
Soft shell crab / 8 pcs soft shell crab, cucumber, tobiko		15.00
Sato maki 8 pcs sea bass, salmon, romano pepper, lime soy		16.00
Spicy tuna / 8 pcs tuna, Peruvian chilli	7.50	14.50
Yasai roll ▽ / 8 pcs carrot, udo, courgette, yuzu truffle		12.50
Vegetable roll ▽ / 8 pcs mixed vegetables	5.95	9.75

SUSHI AND SASHIMI**Hamachi**
yellowtail**Sushi per pc**

3.85

Sashimi 2 pcs

6.95

Hirame
turbot

3.60

5.95

Hotategai
scallop

3.30

7.50

Ikura
salmon roe

5.35

11.85

Kani
snow crab

5.80

11.60

Maguro
tuna

3.65

7.10

Sake
salmon

3.75

5.95

Suzuki
sea bass

3.30

5.70

Tamago
omelette

3.00

4.90

Anago
sea eel

3.50

6.50

Uni
sea urchin

6.00

12.50