

STARTERS

Asian Coffee Wings Smoked and breaded wings with BBQ coffee Served with fried fan noodles and flambéed pineapple.	23 sauce.
Ebi Furai Panko-breaded prawns served with passion	25 sauce
Dragon Balls	25

Crispy breaded prawn balls served with garlic sauce.

25

Kaiyo Gyozas
Stuffed with prawns and pork served with
pachikay-mayo

Siu Mai	23
Stuffed with pork and steamed prawns served	
with ponzu sauce	

Spring Rolls	23
Stuffed with smoked chicken and sautéed	
vegetables, accompanied with Nikkei guacame	ıle.

SUSHI & NIGIRIS

Nigiri Yakuza Atun in flamed oriental sauce, crowned with chalaquita sauce	25
Nigiri Kamikaze Salmon with Flambéed Kaiyo Sauce	25
Nigiri Batayaki Scallops with lightly spiced batayaki butter	25
Tuna or Salmon Sashimi Four pieces of sliced fish of your choise	28
TNT Gunkan Scallops with acevichada and chalaquita sauce	20
Octopus Gunkan Octopus with nikkei kaiyo sauce	20
Salmon Gunkan Salmon with nikkei kaiyo sauce	20
Onigiri Rice ball stuffed with fish and sauce of the day Nori on the outside.	15

MAIN DISHES

Pork Ramen 3 Classic ramen noodle soup with four-hour broth, pork, egg and nori sheets.	35
Chicken Ramen3Classic ramen noodle soup with four-hour broth, smoked chicken legs, egg and nori sheets.	35
Pork Yakimeshi3Wok-fried rice with vegetables and smoked porkchunks, egg omelette, and avocado pieces on top	:5
Chicken Yakimeshi2Wok-fried rice with vegetables, stir-fried chickeregg omelette and avocado pieces on top.	2 5 1,
Chicken Katsu 3 Panko-breaded chicken breast, served with sush rice and salad with acevichada vinaigrette.	85 i

SPECIAL MAKIS HALF Roll 19 - One Roll 38

Maui Roll

Filled with avocado, cream cheese and furai prawns. Topped with tuna, kanikama with spicy mayo, crispy quinoa and scallions

Dragon King Roll

Filled with furai prawns, cream cheese and quinoa pop. Topped with avocado and kaiyo prawn sauce.

Purple Samurai Roll

Filled with furai catch of the day, cream cheese, olive octopus and capers.

Tako-Maki

Filled with prawns and avocado. Topped with octopus and prawns with chimichurri. Guasacaca.

Kanni Spicy

Roll filled with avocado and furai prawns, topped with flambéed spicy crab meat sauce.

Tartar

Roll filled with avocado and furai prawns, topped with catch of the day tartare in tiradito sauce and Nikkei chalaquita.

●オセアノ KAIYŌ RŌLLS

CLASSIC MAKIS Half Roll 18 – One Roll 34

Acevichado

Roll filled with furai prawns, avocado, topped with fish and acevichada sauce.

Cliff Roll

Roll filled with furai prawns, avocado, topped with fish and acevichada sauce.

Palteado

Roll filled with furai prawns and cream cheese, covered with avocado and tare, salt and lime.

Katsuo Tartar

Roll filled with bonito, kiuri. Nori on the outside sprinkled with furikake.

Deep Furai Roll

Filled with avocado, cream cheese and salmon. Breaded and fried, served with eel sauce.

Vegan Maki

Roll filled with holantao, bean sprouts, carrots and avocado in grilled sauce. Sesame seeds.

Salmon&Lime

Roll filled with furai prawns and cream cheese, covered with salmon, lemon slices and taré sauce.

Batayaki

Roll stuffed with avocado and furai prawns, topped with scallops and flambéed batayaki butter.

Fuji

Crispy nori roll, filled with cream cheese, avocado and kanikama. Topped with fuji sauce and eel.

Grilled Cheese

Filled with avocado and furai prawns, topped with torched cream cheese, chimichurri and eel sauce.

The Passion

Stuffed with furai prawns and cream cheese, topped with salmon, wonton chips and passion fruit sauce.

Yakitori

Filled with avocado and furai prawns, covered with catch of the day and Nikkei anticuchera sauce, topped with chalaquita.

Kaiyo Maki

Filled with scallion tempura, avocado and cream cheese. Topped with prawn tartare in flambéed kaiyo sauce.

Kaiyo Cocktails

-	
Kill Bill Vodka sour, citrus, and ginger essence.	28
Andean Buddha Rum, Purple Corn Chicha, Orange Juice and Ginger Al	28 e.
Geisha Punch Gin and tonic, red fruits, and citrus notes.	32
Lychee Mule Sake, ginger beer, lemon, Lychee.	32
Darin Gin, blue curacao, coconut milk and citrus notes	32
Harakiri Blackberry Vodka, Sake, Lychee & Lemon	35
Okinawa Dreams Vodka, coconut cream, orange and spicy pineapple. Served on a Panda Tiki Glass.	35
Lotus Tea Gin Jasmine tea, dragon fruit, blueberries, and berry gin	22
Lychee Mule Vodka, ginger beer and lemon	32
Tokio Mule Sake, ginger beer, and lemon	35
Sake	
Sake Junmai 250ml	30
Hanna Fuji Apple 375ml	70

Takara Junmai 300ml

Classics

Tinto de verano	30
Margarita	28
Negroni	35
Pisco Sour Clásico/Hierba Luisa/Maracuyá/Mango/Fresa	30
Chilcano Clásico/Hierba Luisa/Maracuyá/Mango/Fresa	25
Capitán	30
Cuba Libre	30
Moscow Mule	30

Biru

Pilsen	14
Stella Artois	16
Oveja Negra	19

No Alcohol

Kaiyo Lemonade	12
Frozen Lemonade	10
Classic Lemonade	8
Lychee Juice	16
Lottus Tea	16
Softdrinks (Sprite/Coke/Fanta/Inca kola)	6
Water	5
Sparkling Water	5

70