



• THE PALM •

#TheNikkeiEffect

The end of the 19th century saw a mass emigration of Japanese individuals and families to Peru. The most evident manifestations of this Japanese migration was their influence on the Peruvian cuisine, known as the Nikkei Cuisine.

One of the most popular tastes of 21st century gastronomy, the Nikkei, which is a cross pollination between Peruvian and Japanese cuisines, transforms local Peruvian dishes using Japanese flavors and techniques, resulting in its own personality and identity.

Aji brings together its take on Nikkei cuisine with flavor combinations that will intrigue your palate, with the unique marrying of ingredients, combinations, textures, and cooking techniques. Our portions are served as small plates to allow you to choose multiple items from our menu and share them between the table. Dishes will leave the kitchen and will be served as they are prepared and as soon as they are ready, which will create an interactive dining experience.

Should you require help understanding the menu, we strongly encourage you to ask one of our staff members, who will be glad to assist you with your selection.

SUSHI & SASHIMI

AJI NIGIRI

INSPIRED FROM YEARS OF JAPANESE INFLUENCE IN PERU - (2 PIECES)

UMEKYU (V)

Cucumber / Umeboshi / Quinoa

ASPARAGUS (V)

Coriander / Garlic / Parsley / Olive Oil

SHIITAKE (V)

Ginger / Tōgarashi / Garlic

TOFU (V)

Ají Amarillo / Lemongrass

AJÍ STYLE

Flounder / Black Quinoa / Ají Amarillo / Coriander / Wasabi

SHAKE TRUFFLE

Salmon / Truffle Butter / Masago / Spring Onion / Black Truffle / Wasabi

NATSU

Salmon / Smoked Yellow Chili / Red Onion / Lime / Coriander

PONZU MAGURO

Tuna / Ponzu Gel / White Quinoa / Spring Onion

SPICY TAKO

Octopus / Mango / Spicy Mayonnaise / Lime / Wasabi

OIROMUSHI

Red Snapper / Sesame Oil / Ginger / Garlic / Lime / Black Tobiko

UNAGI TEMPURA

Eel / Shiso / Yuzu Kosho / Lime / Wasabi / Masago

MAGURO FOIE GRAS

Tuna / Foie Gras / Teriyaki / Wasabi

HOTATE TRUFFLE

Truffle Butter / Masago / Spring Onion / Black Truffle / Wasabi

FURUTSU HAMACHI (N)

Yellowtail / Cashew Nuts / Truffle / Raspberry / Wasabi / Passion Fruit

WAGYU ABURA

Ginger / Sesame Oil / Sriracha / Lemon / Coriander / Garlic / Tōgarashi / Wasabi

SASHIMI

RAW SEAFOOD - (3 SLICES)

HIRAME

Flounder

TAI

Red Snapper

TAKO

Octopus

EBI

Shrimp

SHAKE

Salmon

UNI

Sea Urchin

MAGURO

Tuna

HAMACHI

Yellowtail

HOTATE

Scallop

ENTRADAS

PIQUEOS

NIBBLES WHILE YOU WAIT

AJÍ EDAMAME (V)(S)

Soy Bean / Red Curry / Soy Sauce / Sesame Oil / Sriracha

SHAKE TACO (S)

Salmon / Ají Amarillo / Tōgarashi / Coriander Sprouts

SHIROMI TACO (S)

Sea Bass / Radish / Yuzu / Leche de Tigre / Spicy Guacamole

MAGURO TACO

Tuna / Truffle Oil / Sesame Seeds / Kyuri

GYOZA

Sirloin / Ají Amarillo / Onion / Tomato

MOREAWASE TARTARE

Salmon / Tuna / Spring Onion / Miso Crackers

ENSALADAS

SALADS

KAISO SALAD (V)

Wakame / Hijiki / Cucumber / Asparagus / Su / Sesame Seeds / Sesame Oil

MISO SALAD (V)

Baby Spinach / Sweet Miso / Garlic / Ginger / White Quinoa

EDAMAME SALAD (V)

Soy Bean / Tomato / Onion / White Cheese / Botija Black Olive / Sesame Oil / Quinoa

AJIRU SALAD

Duck Confit / Lettuce / Baby Carrot / Cabbage / Orange / Tamarind

CAUSAS

WHIPPED POTATOES & AJÍ AMARILLO

ORIBUTAKO

Octopus / Wasabi Guacamole /

Botija Black Olive Mayonnaise

SOFT SHELL CRAB

Escabechado / Coriander / Botija Black Olive

KING CRAB

Chipotle Mayo / Black Tobiko / Wasabi

Guacamole / Yuzu / Red Quinoa

ANTICUCHOS

MARINATED SKEWERS

TORI

Chicken / Teriyaki / Chipotle Sour Cream

VEGGIE ANTICUCHO (V)

Bell Pepper / Artichoke / Anticuchera Sauce /

Huacatay Chimichurri / Portobello

AJÍ ANTICUCHO

Beef / Anticuchera Sauce / Wasabi Chimichurri

BLACK COD

Sweet Miso / Yuzu Kosho / Rocoto

CHICHARRONES

PERUVIAN STYLE TEMPURA

VEGGIE TEMPURA (V)

Onion / Sweet Potato / Yuzu Ponzu /

Shiso Leaf / Asparagus

EBI TEMPURA

Shrimp / Purple Corn Tempura / Yuzu Ponzu /

Rocoto / Ginger

ENTRADAS

CEBICHES

RAW SEAFOOD CURED IN CITRUS

LIMEÑO*Sea Bass / Coriander / Onion / Sweet Potato***MAGURO NIKKEI***Tuna / Spring Onion / Renkon / Yuzu / Quinoa***SALMON***Lemongrass / Rocoto / Mango / Garlic / Spring Onion / Coriander***ROCOTO (S)***Flounder / Rocoto / Onion / Coriander / Chulpe Corn***TRUFFLED ROBALO***Sea Bass / Onion / Truffle Oil / Basil / Cucumber / Truffle Pearls***AJÍ CEBICHE***Sea Bass / Scallops / Octopus / Shrimp / Ají Amarillo / Sesame Oil***CEBICHE SAMPLING***Selection of 4 different ceviches*

TIRADITOS

SASHIMI STYLE FISH IN A SPICY SAUCE

CRIOILLO*Red Snapper / Chulpi Corn / Garlic / Lime / Habanero / Onion***CLASICO***Halibut / Sweet Potato / Umeboshi / Leche de Tigre***TAI***Red Snapper / Radish / Red Quinoa / Coriander / Ají Amarillo***USUKI***Salmon / Yuzu / Kizami Wasabi / Avocado / Mango***ORĪBU***Grilled Octopus / Botija Black Olive / Tōgarashi / Coriander***MAGURO (S)***Tuna / Ponzu / Spring Onion / Jalapeño / Red Onion / Radish / Ginger***AJÍ ESPECIAL***Hokkaido Scallops / Lemongrass / Ají Amarillo / Black Tobiko***WAGYU TATAKI***Spring Onion / Ponzu / Ginger / Radish**(Add Truffle AED 50)*

SUSHI & SASHIMI

FUTOMAKIS

NIKKEI SUSHI ROLLS - (8 PIECES)

VEGGIE MAKI (V)(S)*Avocado / Cucumber / Sesame Seeds / Carrot / Snow Peas / Radish / Ají Amarillo Sauce***CALIFORNIA***Salmon / Avocado / Black Quinoa***QUINOA***Avocado / Crab Meat / Red Quinoa / Salmon / Japanese Butter***EBI AVOCADO***Cream Cheese / Avocado / Shrimp Tempura / Teriyaki***SPICY TUNA (S)***Cucumber / Spicy Mayo / Spring Onion / Mango***MATSU***Cream Cheese / Salmon / Shrimp Panko / Cucumber / Teriyaki / Lime / Black Tobiko***FRIED MAKI***Salmon / Cream Cheese / Avocado / Teriyaki***WAGYU MAKI***Wagyu Beef / Lettuce / White Onion / Avocado***NIKKEI***Shrimp Panko / Avocado / Tuna / Acevichado Sauce***HATTORI***Crab Meat / Shrimp Panko / Avocado / Scallops / Lime / Parmesan*

TEMAKI

SUSHI CONES - (SINGLE PIECE)

FURAI*Salmon / Cream Cheese / Avocado / Teriyaki Sauce***VEGGIE (V)***Avocado / Carrot / Cucumber / Peas / Asparagus / Ají Amarillo***MATSU***Shrimp / Cream Cheese / Lime / Cucumber / Teriyaki Sauce***NIKKEI***Tuna / Shrimp / Avocado / Acevichado Sauce***QUINOA***Crab Meat / Salmon / Avocado / Lime / Red Quinoa / Japanese Butter*

PRINCIPALES**ACOMPAÑANTES**

SIDES

GOHAN (V)*Steamed White Rice***ARROZ CHAUFA (V)***Rice / Soy / Sesame Oil / Egg / Spring Onion***ARROZ DULCE (V)(N)***Rice / Soy / Edamame / Bell Pepper / Cashew Nuts***PUREE (V)***Mashed Potato / Lúcumá***VEGETALES (V)***Snow Peas / Asparagus / Onion / Bell Pepper / Carrot / Soy / Cabbage***PAPAS DORADAS (V)***Potato / Chimichurr***YUKITAS (V)***Tapioca Chips / Huancaína Sauce***SOBREMESA**

DESSERTS

YUZU CHEESECAKE*Yuzu / Mandarin / Meringue / Berries / Gyoza***STICKY RICE***Coconut / Mango / White Sesame / Chia / Hibiscus***CHOCO LAVA CAKE***Dark Chocolate / Lúcumá / Matcha / Quinoa***CHOCO MOCHI (N)(S)***Chocolate / Peanut Butter / Passion Fruit / Chipotle / Mamey***BONSAI (A)(N)***Mascarpone / Coffee / Japanese Whiskey / Pistachio / Matcha***BAILEYS DREAM (A)(N)***Baileys / Cream / Chocolate / Chestnuts*

PRINCIPALES**CALIENTES**

FROM THE WOK / HOT DISHES

THAI UDON (V)(N)(S)*Udon Noodles / Tofu / Coconut / Peanuts / Red Curry***LOMO SALTADO***Tenderloin / Peruvian Corn / Peruvian Potatoes / Aji Amarillo / Rice***UDON NIKKEI***Udon Noodles / Aji Amarillo / Prawns / Katsuoibushi / Sea Urchin***ROBALO***Sea Bass / Scallops / Octopus / Squid / Aji Amarillo / Garlic / Aji Panca / Black Beans / Rice***WAGYU RIBEYE***Balsamic / Teriyaki / Truffle / Shiitake / Shimeji / Lúcumá Mashed Potatoes***OLLAS**

RICE POTS

TRUFFLED MUSHROOM (V)*Shiitake / Shimeji / Truffle / Rice***GYUKAI RICE***Aji Amarillo / Aji Panca / Scallops / Prawns / Octopus / Tatemada Sauce***CARAPULGRA (N)***Dry Potato / Black Angus Tenderloin / Teriyaki / Sesame Seeds / Peanuts***BLACK COD STICKY RICE***Sweet Miso / Yuzu Kosho / Rocoto / Mushroom / Truffle / Rice***PARRILLA NIKKEI**

BBQ GRILL

PORTOBELLO TEPPAN (V)(S)*Chili / Garlic / Coriander / Japanese Butter***POLLO***Chicken / Aji Panca / Ginger / Garlic***EBI TEPPAN (S)***Prawn / Japanese Butter / Cucumber / Red Onion / Chili / Coriander***LAMB CHOPS (N)(S)***Peanut Crust / Oregano Oil / Chile Morita***BEEF ISHIYAKI***Sirloin / Shiitake / Teriyaki Butter***24 HR RIBS***Short Ribs / Tonkatsu / Star Anise / Soy / Quince Paste / Lychee***SIRLOIN (S)***Red Curry / Garlic / Tōgarashi / Ginger / Panca***SWEET ISEI EBI (S)***Lobster / Sweet Miso / Yuzu Kosho / Rocoto*

INGREDIENTS GLOSSARY

Ají: (ah-hee) Hot pepper, with a medium spicy, fruity taste and one of the most important ingredients in Peruvian cuisine.

Acevichado: Creamy sauce with Leche de Tigre as a base and is a very commonly used sauce in the Nikkei cuisine.

Anticuchera: Traditional sauce used to season beef skewers in Peru. Made of ají panca, garlic, vinegar, cumin, ají amarillo, oregano and soy sauce.

Chile Morita: Smoked jalapeño, much like a chipotle but smaller and fierier.

Chimichurri: Sauce made from finely chopped parsley, minced garlic, olive oil, oregano, red pepper flakes and vinegar.

Escabechado: A marinade commonly used in Latin America to season seafood. It is cooked in an acidic mixture (vinegar) and usually colored with a pepper or saffron. The recipe varies from country to country; in Peru, we use dark soy vinegar, ají panca and ají amarillo.

Hijiki: Brown sea vegetable growing wild on rocky coastlines around Japan, Korea, and China. It is rich in dietary fiber and essential minerals such as calcium, iron, and magnesium.

Huacatay: Cream sauce prepared with leaves of black mint blended with various ingredients to accompany Peruvian dishes.

Huancaína: Peruvian cheese sauce made with ají amarillo, parmesan cheese, garlic and cream.

Kyuri: Japanese cucumber, skinnier than European or American cucumbers. They also have much smaller seeds and thinner skin which gives it a much subtle and highly desired refinement in texture.

Leche de Tigre: Citrus marinade used to cook the seafood in the ceviche and is traditionally made with lime juice, hot peppers, salt and onion.

Lúcuma: Subtropical fruit native to the Andean valleys and produced in Chile, Peru and Ecuador.

Mamey: Unique, tropical tree fruit with an interior texture that is both creamy and sweet. It has flavour combinations of sweet potato and pumpkin with undertones of almond, chocolate, honey, and vanilla.

Masago: Roe (eggs) of a small fish known as capelin, which is a member of the salmon family.

Matcha: Finely ground powder of specially grown and processed green tea.

Quince: Hard fruit that is closely related to apples and pears and used in preserves or as flavouring.

Renkon: Japanese for Lotus root, a popular vegetable throughout Southern and Eastern Asia.

Rocoto: A kind of chili pepper of the species *Capsicum pubescens* grown in Peru and Bolivia, known for being extremely spicy.

Shimeji: Group of edible mushroom native to East Asia with a pleasant, firm, slightly crunchy texture and a nutty flavour.

Su: A solution commonly used in sushi rice made with vinegar and sugar.

Tatemada: Originally from Mexico, this is a tangy salsa, with a delicate charred taste to it. Made with avocado, jalapeños and lime. It is similar to guacamole but with a more liquid consistency.

Tobiko: Cured and seasoned flying fish roe.

Togarashi: Japanese spice mixture containing seven different chili peppers.

Tonkatsu: Japanese sauce made with apples, soy sauce and sugar.

Umeboshi: Popular kind of Japanese pickled plum; extremely sour and salty.