



• 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.

Ají 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.

Chef's Tasting Menu: An extensive selection of dishes chosen by our head chef.

Only available as a choice for the whole table, minimum of 2 guests

Japanese, Peruvian or Nikkei

ENTRADAS

PIQUEOS

NIBBLES WHILE YOU WAIT

AJÍ EDAMAME (V)(S)

Red Curry / Sesame Oil / Sriracha

MISOSHIRU (V)

Miso / Wakame / Tofu

SHIROMI TACO (S)

Sea Bass / Leche de Tigre / Spicy Guacamole

SHAKE TACO (S)

Salmon / Ají Amarillo / Tōgarashi / Coriander Sprouts

MAGURO TACO

Tuna / Truffle Oil / Sesame Seeds / Kyuri

MOREAWASE TARTARE

Salmon / Tuna / Spring Onion / Miso Crackers

GYOZA

Sirloin / Ají Amarillo / Onion / Tomato

ENSALADAS

SALADS

MISO SALAD (V)

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

KAISO SALAD (V)

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

AJIRU SALAD

Duck Confit / Mixed Greens / Orange / Baby Carrots / Tamarind

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 / Yuzu Ponzu / Rocoto /

Ginger

ENTRADAS

CAUSAS

WHIPPED POTATOES & AJÍ AMARILLO

ORĪBUTAKO

Octopus / Wasabi Guacamole / Botija Black Olive Mayonnaise

SOFT SHELL CRAB

KING CRAB (S)

Chipotle Mayo / Black Tobiko / Wasabi Guacamole / Yuzu / Red Quinoa

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

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

CLASICO

Halibut / Sweet Potato / Umeboshi / Leche de Tigre

MAGURO (S)

Tuna / Ponzu / Spring Onion / Jalapeño / Red Onion / Radish / Ginger

TAI

Red Snapper / Radish / Red Quinoa / Coriander / Ají Amarillo

USUKI

Salmon / Yuzu / Kizami Wasabi / Avocado / Mango / Truffle

ORĪBU

Grilled Octopus / Botija Black Olive / Tōgarashi / Coriander

AJÍ ESPECIAL

Hokkaido Scallops / Lemongrass / Ají Amarillo / Black Tobiko

WAGYU TATAKI

Striploin / Spring Onion / Ponzu / Ginger / Radish

(Add Truffle)

SUSHI & SASHIMI

RAW SEAFOOD

SASHIMI

3 SLICES

NIGIRI

2 PIECES

SHAKE

Salmon

HIRAME

Flounder

TAI

Red Snapper

TAKO

Octopus

EBI

Shrimp

MAGURO

Tuna

HAMACHI

Yellowtail

UNI

Sea Urchin

HOTATE

Scallop

UNAGI

Eel

SUSHI & SASHIMI

AJI NIGIRI

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

ASPARAGUS (V)

Coriander / Garlic / Parsley / Olive Oil

SHIITAKE (V)

Mushroom / Ginger / Tōgarashi / Garlic

TOFU (V)

Aji Amarillo / Lemongrass

SHAKE TRUFFLE

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

AJÍ STYLE

Flounder / Black Quinoa / Aji Amarillo / Coriander / 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

Striploin / Abura Oil / AbGinger / Sesame Oil / Sriracha / Lemon / Coriander / Wasabi

SUSHI & SASHIMI

TEMAKI

SINGLE CONE

FUTOMAKI

8 ROLLS

VEGGIE MAKI (V)(S)

Avocado / Mixed Vegetables / Ají Amarillo

CALIFORNIA

Salmon / Avocado / Black Quinoa

MATSU

Salmon / Cream Cheese / Shrimp Panko

FRIED MAKI

Salmon / Cream Cheese / Avocado / Teriyaki

EBI AVOCADO

Shrimp Tempura / Cream Cheese / Avocado / Teriyaki

SPICY TUNA (S)

Tuna / Mango / Spicy Mayo

NIKKEI (S)

Shrimp Panko / Avocado / Tuna / Acevichado Sauce

QUINOA

Salmon / Crab / Japanese Butter / Avocado

HATTORI

Crab / Shrimp Panko / Scallops / Parmesan / Avocado

WAGYU MAKI

Wagyu Beef / Lettuce / White Onion / Avocado

SASHIMI MOREAWASE

MIXED SASHIMI PLATTERS

MITTSU SASHIMI

Chef's selection of 9 pieces

3 different kind of Sashimi

ITSUTSU SASHIMI

Chef's selection of 15 pieces

5 different kind of Sashimi

NANATSU SASHIMI

Chef's selection of 21 pieces

7 different kind of Sashimi

SUSHI MOREAWASE

MIXED SUSHI PLATTERS

NIGIRI MOREAWASE

Chef's selection of 5 pieces

2 kind of Ají Nigiri, 3 kind of traditional Nigiri

SUSHI MOREAWASE

Chef's selection of 8 pieces

4 kind of Ají Nigiri, Half Futomaki

AJÍ SUSHI MOREAWASE

Chef's selection of 10 pieces

3 kind of Ají Nigiri, Half Futomaki,

1 Temaki, 2 kind Sashimi slices

PREMIUM SUSHI MOREAWASE

Chef's Premium selection of 10 pieces

3 kind of Ají Nigiri, Half Futomaki,

1 Signature Temaki, 2 kind traditional Nigiri

PRINCIPALES

CALIENTES

FROM THE WOK / HOT MAINS

THAI UDON (V)(N)(S)

Udon Noodles / Tofu / Coconut / Peanuts / Red Curry

(Add Chicken), (Add Prawns)

UDON NIKKEI

Udon Noodles / Ají Amarillo / Prawns / Katsuobushi / Sea Urchin

ROBALO

Sea Bass / Scallops / Octopus / Squid / Ají Amarillo / Garlic / Ají Panca / Black Beans / Rice

LOMO SALTADO

Tenderloin / Peruvian Corn / Peruvian Potatoes / Ají Amarillo / Rice

WAGYU RIBEYE

Shiitake / Shimeji / Balsamic / Teriyaki / Truffle / Lúcumá Mashed Potatoes

OLLAS

RICE POTS

TRUFFLED MUSHROOM (V)

Shiitake / Shimeji / Truffle / Rice

GYUKAI RICE

Scallops / Prawns / Octopus / Ají Amarillo / Ají Panca / Tatemada Sauce

BLACK COD STICKY RICE

Sweet Miso / Yuzu Kosho / Rocoto / Mushrooms / Truffle / Rice

CARAPULCRA (N)

Dry Potato / Tenderloin / Teriyaki / Sesame Seeds / Peanuts

PARRILLA NIKKEI

NIKKEI GRILL

PORTOBELLO TEPPAN (V)(S)

Mushroom / Chili / Garlic / Coriander / Japanese Butter

POLLO

Chicken / Ají Panca / Ginger / Garlic

EBI TEPPAN (S)

Prawn / Japanese Butter / Cucumber / Red Onion / Chili / Coriander

LAMB CHOPS (N)(S)

Peanut Crušt / Oregano Oil / Chile Morita

24 HR RIBS

Short Ribs / Tonkatsu / Star Anise / Soy / Quince Pašte / Lychee

BEEF ISHIYAKI

Sirloin / Shiitake / Teriyaki Butter / Potato

SIRLOIN (S)

Red Curry / Garlic / Tōgarashi / Ginger / Panca

SWEET ISEI EBI (S)

Lobster / Sweet Miso / Yuzu Kosho / Rocoto

ACOMPAÑANTES

SIDE DISHES

GOHAN (V)

Steamed Rice

ARROZ CHAUFA (V)

Rice / Soy / Sesame Oil / Egg / Spring Onion

VEGETALES (V)

Snow Peas / Asparagus / Onion / Bell Pepper / Carrot / Soy / Cabbage

PAPAS DORADAS (V)

Potato / Chimichurri

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 / Lúcumá

BONSAI (A)(N)

Mascarpone / Coffee / Japanese Whiskey / Pistachio / Matcha

BAILEYS DREAM (A)(N)

Baileys / Cream / Chocolate / Chestnuts

BENTO BOXES

SUNDAY TO THURSDAY FROM 12H00 TO 19H00

VEGGIE BENTO (N)(S)(V)

Ajı Edamame, Miso Salad, Avocado Maki, Asparagus Nigiri, Shiitake Nigiri, Tofu Nigiri, Umekyu Nigiri, Veggie Tempura, Thai Udon

AJı BENTO

Edamame, Ajiru Salad, Cebiche Limeño, California Maki, Maguro Foie Gras Shake Truffle, Ajı Style Nigiri, Ebi Tempura, Pollo, Arroz Chaufa

NIKKEI BENTO

Shake Taco, Shiromi Taco, Oributako Causa, Tai Tiradito, Kappa Maki, Tori Karaage, Ajı Anticucho, Prawn Udon Saltado

INGREDIENTS GLOSSARY

AJı: (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, a commonly used sauce in the Nikkei cuisine.

ANTICUCHERA:

Traditional sauce used to season beef skewers in Peru. Made of ajı panca, garlic, vinegar, cumin, ajı 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, ajı panca and ajı 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.

HUANCAINA:

Peruvian cheese sauce made with ajı 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.

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 liquidy consistency.

TOBIKO:

Cured and seasoned flying fish roe.

TŌGARASHI:

Japanese spice mixture, contains seven different spices.

TONKATSU:

Japanese BBQ sauce made with apples, soy sauce and sugar.

UMEBOSHI:

Popular kind of Japanese pickled plum, extremely sour and salty.