



• 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.

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**ENTRADAS**

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**PIQUEOS**

NIBBLES WHILE YOU WAIT

**AJÍ EDAMAME (V)(S) 30**  
Red Curry / Sesame Oil / Sriracha**MISOSHIRU (V) 35**  
Miso / Wakame / Tofu**SHIROMI TACO (S) 45**  
Sea Bass / Leche de Tigre / Spicy Guacamole**SHAKE TACO (S) 50**  
Salmon / Ají Amarillo / Tōgarashi / Coriander Sprouts**MAGURO TACO 50**  
Tuna / Truffle Oil / Sesame Seeds / Kyuri**GYOZA 75**  
Sirloin / Ají Amarillo / Onion / Tomato**ENSALADAS**

SALADS

**MISO SALAD (V) 50**  
Baby Spinach / Sweet Miso / Garlic / Ginger / White Quinoa**KAISO SALAD (V) 65**  
Wakame / Hijiki / Cucumber / Asparagus / Su / Sesame Seeds / Sesame Oil**AJIRU SALAD 70**  
Duck Confit / Mixed Greens / Orange / Baby Carrots / Tamarind**ANTICUCHOS**

MARINATED SKEWERS

**TORI 65**  
Chicken / Teriyaki / Chipotle Sour Cream**VEGGIE ANTICUCHO (V) 60**  
Bell Pepper / Artichoke / Anticuchera Sauce / Huacatay Chimichurri / Portobello**AJÍ ANTICUCHO 110**  
Beef / Anticuchera Sauce / Wasabi Chimichurri**BLACK COD 120**  
Sweet Miso / Yuzu Kosho / Rocoto**CHICHARRONES**

PERUVIAN STYLE TEMPURA

**VEGGIE TEMPURA (V) 50**  
Onion / Sweet Potato / Yuzu Ponzu /  
Shiso Leaf / Asparagus**EBI TEMPURA 75**  
Shrimp / Yuzu Ponzu / Rocoto / Ginger

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(V) VEGETARIAN (N) CONTAINS NUTS (S) SPICY (A) CONTAINS ALCOHOL      PRICES ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 5% V.A.T.

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**ENTRADAS**

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**CAUSAS**

WHIPPED POTATOES &amp; AJÍ AMARILLO

**ORĪBUTAKO 65**  
Octopus / Wasabi Guacamole / Botija Black Olive Mayonnaise**SOFT SHELL CRAB 80**  
Escabechado / Coriander / Botija Black Olive**KING CRAB (S) 105**  
Chipotle Mayo / Black Tobiko / Wasabi Guacamole / Yuzu / Red Quinoa**CEBICHES**

RAW SEAFOOD CURED IN CITRUS

**LIMEÑO 65**  
Sea Bass / Coriander / Onion / Sweet Potato**MAGURO NIKKEI 65**  
Tuna / Spring Onion / Renkon / Yuzu / Quinoa**SALMON 70**  
Lemongrass / Rocoto / Mango / Garlic / Spring Onion / Coriander**TRUFFLED ROBALO 75**  
Sea Bass / Onion / Truffle Oil / Basil / Cucumber / Truffle Pearls**AJÍ CEBICHE 90**  
Sea Bass / Scallops / Octopus / Shrimp / Ají Amarillo / Sesame Oil**CEBICHE SAMPLING 285**  
Selection of 4 different ceviches**TIRADITOS**

SASHIMI STYLE FISH IN A SPICY SAUCE

**CLASICO 50**  
Halibut / Sweet Potato / Umeboshi / Leche de Tigre**MAGURO (S) 60**  
Tuna / Ponzu / Spring Onion / Jalapeño / Red Onion / Radish / Ginger**USUKI 70**  
Salmon / Yuzu / Kizami Wasabi / Avocado / Mango / Truffle**ORĪBU 75**  
Grilled Octopus / Botija Black Olive / Tōgarashi / Coriander**AJÍ ESPECIAL 80**  
Scallops / Lemongrass / Ají Amarillo / Black Tobiko**WAGYU TATAKI 130**  
Striploin / Spring Onion / Ponzu / Ginger / Radish  
(Add Truffle AED 56)

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(V) VEGETARIAN (N) CONTAINS NUTS (S) SPICY

SUSHI & SASHIMI

RAW SEAFOOD

AJI NIGIRI

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

ASPARAGUS (V) 40

Coriander / Garlic / Parsley / Olive Oil

SHIITAKE (V) 40

Mushroom / Ginger / Tōgarashi / Garlic

TOFU (V) 40

Ají Amarillo / Lemongrass

SHAKE TRUFFLE 50

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

AJÍ STYLE 50

Flounder / Black Quinoa / Ají Amarillo / Coriander / Wasabi

SPICY TAKO 50

Octopus / Mango / Spicy Mayonnaise / Lime / Wasabi

MAGURO FOIE GRAS 60

Tuna / Foie Gras / Teriyaki / Wasabi

HOTATE TRUFFLE 65

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

WAGYU ABURA 75

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

SASHIMI

3 SLICES

NIGIRI

2 PIECES

SHAKE	45	40
Salmon		
HIRAME	40	40
Flounder		
TAKO	45	40
Octopus		
EBI	40	40
Shrimp		
MAGURO	55	40
Tuna		
HAMACHI	55	40
Yellowtail		
HOTATE	70	65
Scallop		
UNAGI	95	75
Eel		

SUSHI & SASHIMI

RAW SEAFOOD

TEMAKI

SINGLE CONE

FUTOMAKI

8 ROLLS

VEGGIE MAKI (V)(S)	30	50
Avocado / Mixed Vegetables / Ají Amarillo		
CALIFORNIA	-	55
Salmon / Avocado / Black Quinoa		
MATSU	25	60
Salmon / Cream Cheese / Shrimp Panko		
FRIED MAKI	30	65
Salmon / Cream Cheese / Avocado / Teriyaki		
EBI AVOCADO	-	55
Shrimp Tempura / Cream Cheese / Avocado / Teriyaki		
SPICY TUNA (S)	-	65
Tuna / Mango / Spicy Mayo		
NIKKEI (S)	35	65
Shrimp Panko / Avocado / Tuna / Acevichado Sauce		
HATTORI	-	90
Crab / Shrimp Panko / Scallops / Parmesan / Avocado		
WAGYU MAKI	-	95
Wagyu Beef / Lettuce / White Onion / Avocado		

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PRINCIPALES

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CALIENTES

FROM THE WOK / HOT MAINS

**THAI UDON (V)(N)(S) 90**

Udon Noodles / Tofu / Coconut / Peanuts / Red Curry  
(Add Chicken AED 20), (Add Prawns AED 40)

**UDON NIKKEI 150**

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

**ROBALO 155**

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

**LOMO SALTADO 165**

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

OLLAS

RICE POTS

**TRUFFLED MUSHROOM (V) 90**

Shiitake / Shimeji / Truffle / Rice

**GYUKAI RICE 160**

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

**BLACK COD STICKY RICE 235**

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

PARRILLA NIKKEI

NIKKEI GRILL

**PORTOBELLO TEPPAN (V)(S) 90**

Mushroom / Chili / Garlic / Coriander / Japanese Butter

**POLLO 130**

Chicken / Ají Panca / Ginger / Garlic

**EBI TEPPAN (S) 160**

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

**LAMB CHOPS (N)(S) 185**

Peanut Crušt / Oregano Oil / Chile Morita

**24 HR RIBS 235**

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

**BEEF ISHIYAKI 255**

Sirloin / Shiitake / Teriyaki Butter / Potato

**SIRLOIN (S) 295**

Red Curry / Garlic / Tōgarashi / Ginger / Panca

**WAGYU RIBEYE 320**

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

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PRINCIPALES

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ACOMPAÑANTES

SIDE DISHES

**GOHAN (V) 25**

Steamed Rice

**ARROZ CHAUFA (V) 30**

Rice / Soy / Sesame Oil / Egg / Spring Onion

**VEGETALES (V) 30**

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

**PAPAS DORADAS (V) 32**

Potato / Chimichurri

**YUKITAS (V) 38**

Tapioca Chips / Huancaína Sauce

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**SOBREMESA**

DESSERTS

**YUZU CHEESECAKE** 50

Yuzu / Mandarin / Meringue / Berries / Gyoza

**STICKY RICE** 50

Coconut / Mango / White Sesame / Chia / Hibiscus

**CHOCO LAVA CAKE** 50

Dark Chocolate / Lúcumá / Matcha / Quinoa

**BONSAI** (A)(N) 55

Mascarpone / Coffee / Japanese Whiskey / Pistachio / Matcha

**TSUKI MOUSSE** 50

Shiro Miso Mousse / Crispy Orange / Berries Balsamic / Tamarind Ice Cream