


ICHU SIGNATURE COCKTAILS

These cocktails are inspired by the historical immigration of Japanese people to Peru in the late 19th century. This migration led to the fascinating fusion of Peruvian and Japanese flavors, where the culinary traditions of Japan intertwined with the vibrant ingredients of their new home, Peru, forming what we know today as Nikkei cuisine. With our cocktails, we've created sips designed to transport your mind back to that era, all while showcasing a blend of modern and authentic flavors.

SAHURA MARU

130

SAKÉ TAKIZAWA JUNMAI GINJO | PISCO PURO | SAKURA VERMOUTH | YUZU BITER

Inspired by the vessel which transported the Japanese people to Peru, this classic martini-style cocktail smoothly blends two iconic drinks from both incredible cultures, saké and pisco.

AINU'S INCA

130

PEANUT BUTTER & COCONUT PISCO | FRESH LIME JUICE | ROASTED PINEAPPLE & BANANA CREAM | MARINATED CHICKEN SKIN CRUSTA

Named after the two ancient indigenous tribes from Peru and Japan. This cocktail is inspired by the traditional latin-american dish enriched with Japanese spices to create a unique version of the pisco sour.

AYNI

140

PISCO PURO | GREEN TOMATO WATER | YUZU | ANTICUCHERA SAUCE | MILK | AJI AMARILLO FOAM

Ayni' is a term from the Quechua language that embodies the spirit of cooperative community. This term provides the namesake for our cocktail that enhances and celebrates the bounty of the land. Enjoy our unique take on the traditional Peruvian Bloody Mary!

UHI-CHU

125

TRUFFLE BUTTER JAPANESE WHISKY | UMAMI BITTERS | GWEILO IPA BEER REDUCTION | HINOKI WOOD

Ukiyo-e ('floating world' in Japanese) is a genre of painting where artists produced woodblock prints. We took inspiration from this concept to create our own "liquid art" in the form of an "old fashioned" cocktail.

CHILCANO

120

LEMONGRASS PISCO | FERMENTED SWEET POTATO VINEGAR | TONIC WATER

Named after the most famous highball in Peru, this is our refreshing umami signature long drink.

LUPUNA

150

KIKUSAKI TOKUSEN SAKÉ | ROKU GIN | CAMPARI | MOSCATO | SODA | BANANA LEAF

Lapuna is a majestic Peruvian tree from the Amazon rainforest. According to native legends, it shelters a protective spirit. We took inspiration from this story to create a refreshing twist on a spritz by adding some delicate fruity notes of traditional saké.

MURASAKI

135

PISCO PURO | CHICHA MORADA | CITRUS MIX | PISTACHIO ORGEAT

Named after the Japanese word for 'purple' after the main ingredient, chicha morada. A very traditional Peruvian drink made with purple corn, enriched with fruits and spices.

MOCKTAILS

PACIFIC LINE

75

LIME CORDIAL | FRESH LIME JUICE |
TONIC WATER/SODA/GINGER ALE

AMAZONIA

90

CHICHA MORADA | FRESH LEMON JUICE |
GRAPEFRUIT JUICE | ALMOND ORGEAT