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# NIPPORUANO

## DEGUSTATION MENU

886 per person

Cocktails & Wines Pairing | 468 per person

Designed to be shared, our dishes balance the practices of both cultures with time-honored techniques and bold flavors

### CRUDOS

#### TUNA CAVIAR

Akami Tuna | Black Caviar | Avocado Mousse

#### MIXTO CEVICHE

Tuna | Octopus | Scallops | Rocoto Emulsion

#### TRUFFLED SCALLOPS

Scallops | Ikura | Shiso | Truffle Sauce

#### BEEF TARTARE +75

Australian Wagyu | Panca | Chives | Avocado | Tapioca Squid in Cracker

#### JAPANESE SEA URCHIN +110

Fresh Daily Arrival

#### SAHURA MARU

Cocktail Pairing

Saké Takizawa Junmai Ginjo | Pisco Puro | Sakura Vermouth | Yuzu Bitter

### STARTERS

#### SALMON ANTICUCHO

Norwegian Salmon Skewer | Tomatillo Sauce

#### TACOS DE CARNE

Peruvian Beef Stew | Avocado Mousse | Chipotle

#### AYNI

Cocktail Pairing

Pisco Puro | Green Tomato Water | Yuzu | Anticuchera Sauce | Full Fat Milk

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### SEAFOOD

#### CATCH OF THE DAY

Daily fresh arrival

#### OCTOPUS

Grilled Octopus | Yakiniku Sauce | Sweet Potato | Yuzu Purée

#### L'EQUILIBRISTA BLANC

Wine Pairing

D.O. Catalunya, Spain | Xarel-lo

### MEAT

#### ARGENTINIAN FLANK STEAK

250 grams | Chimichurri Sauce

#### AVOCADO SALAD

Avocado | Baby Spinach | Lettuce | Sesame Dressing

#### MARQUES DE MURRIETA

#### RESERVA

Wine Pairing

Rioja DOCa, Spain | Tempranillo, Garnacha tinta, Mazuelo and Graciano

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### DESSERTS

#### FRUITY FOREST

Coconut Ice Cream | Macerated Fruits | Chocolate Tuile

#### ALFAJORES

Dipped Dark Chocolate | Cocoa Nibs

#### CHURCHILL'S LATE BOTTLED VINTAGE PORT

Wine Pairing

Porto, Portugal | Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cao, Tinta Barroca | 2017



Signatures

All Prices are Subject to 10% Service Charge