



KANSHA

JAPANESE PERUVIAN RESTAURANT

STARTERS

fresh oysters	seasonal oyster, peruvian mignonette	MKT
miso soup	dashi, nameko, tofu	7
edamame	steamed soybeans	7
spicy edamame	soy beans, rocoto	8
kaiso salad	mix seaweed, goma, shiso	9
shishito peppers	blistered shishito peppers, ponzu	14
brussels sprouts	caramel dashi, goma	14
tori gyoza	aji amarillo, chicken	18
veggie gyoza	king trumpet mushrooms, cauliflower	17
tempura set	assorted vegetable, shrimp	16
rock shrimp	rocoto aioli, takuan	15
chicken karaage	crispy chicken, onion aioli	15

COLD TASTING

ceviche	catch of the day, leche de tigre, cilantro, choclo	26
tiradito	bluefin tuna, aji amarillo, chalaca	26
hamachi	yellowtail, serrano peppers, crispy potatoes	24
king salmon	king salmon, ponzu, wasabi salsa	24
madai	japanese sea bream, lemon zest, evoo	24
hirame usuzukuri	fluke, daikon, sanbaizu, tobiko	24

HOT TASTING

sakana a lo macho	seared king salmon, yuca, seafood	34
yaki gindara	grilled miso black cod, yellow mash potato, chalaca	35
umi meshi	koshihikari rice, seafood, choclo	35
tori meshi	chicken, cilantro, huancaina	33
niku chaufa	striploin, ginger amakuchi, jidori egg	34
tako panka	grilled octopus, aji panca, huacatay	34
parihuela	aji panca, yuca, shrimp tempura, seafood	35
A5 wagyu hot rock	miyazaki A5 wagyu, ponzu	65
lomo saltado	stir-fried striploin, tomato, aji amarillo, yellow potatoes	39
udon saltado	udon noodles, strip loin, tomatoes, shoyu	34
short ribs seco	cilantro braised short ribs, carrots, mash potatoes	36

NIGIRI

hirame	fluke	7
madai	japanese sea bream	7
hamachi	japanese yellowtail	7
akami	lean bluefin tuna	9
sake	king salmon	8
botan ebi	spot prawn	8
hotate	hokkaido scallops	8
masaba	japanese mackerel	8
ikura	salmon roe	8
uni	hokkaido sea urchin	18
chutoro	medium fatty bluefin tuna	13
premium otoro	bluefin tuna belly	16
wagyu A5	miyazaki wagyu	16
unagi	freshwater eel	9
anago	saltwater eel	9
nigiri set	five pieces of chef's choice	35
toyosu set	three premium pieces from toyosu market	30

MAKIS

acevichado	crab, avocado, leche de tigre, madai	24
sake maki	salmon, caramel dashi, wasabi salsa	24
tuna maki	bluefin tuna, kyuri, ginger, shiso	24
hama maki	yellowtail, cilantro, serrano, tobiko	24
shiro maki	madai, avocado, olive oil, evoo, lemon zest	22
veggie maki	king trumpet mushrooms, avocado, gobo	22
kansha spicy tuna	bluefin tuna, rocoto aioli, negi	24

DESSERTS

trio ice cream	matcha, black sesame, lucuma	12
trio sorbets	chicha morada, strawberry, maracuya	12
picarones	okinawa sweet potatoes, kabocha, chancaca	14
brownie	homemade brownie and matcha or lucuma ice-cream	14