



KANSHA

JAPANESE PERUVIAN RESTAURANT

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

20% gratuity added to parties of 6 or more



COLD TASTINGS

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

ZENSAI

miso soup	dashi, nameko, tofu	7
edamame	steamed soybeans	7
spicy edamame	soybeans, rocoto	8
kaiso salad	mix seaweed, goma, shiso	9
yakitori	charcoal grilled chicken thigh with tare	10
shishito peppers	blistered shishito peppers, ponzu	14
brussels sprouts	caramel dashi, goma	14
rock shrimp	rocoto aioli, takuan	15
chicken karaage	crispy chicken, onion aioli	15
tempura set	assorted vegetable, shrimp	20
veggie gyoza	king trumpet mushrooms, cauliflower	17
tori gyoza	aji amarillo, chicken	18
seco gyoza	short ribs, cilantro, carrots	20

NIGIRI

hirame	flake	7
madai	japanese sea bream	8
hamachi	japanese yellowtail	8
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	9
unagi	freshwater eel	9
anago	saltwater eel	12
chutoro	medium fatty bluefin tuna	13
premium otoro	bluefin tuna belly	16
wagyu A5	miyazaki wagyu	17
uni	hokkaido sea urchin	21
nigiri set	five pieces of chef's choice	36
toyosu set	three premium pieces from toyosu market	30

MAKIS

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

HOT TASTINGS

tori meshi	seared chicken breast over cilantro rice, huancaína sauce, pickled onions	34
niku chaufa	wok stir-fried rice with striploin, jidori egg, scallions, ginger, house soy sauce	34
sakana a lo macho	pan seared king salmon over a piquant seafood sauce, shrimp, clams squid, and mussels, crispy yuca	35
tako panka	aji panca marinated grilled octopus, peruvian yellow potatoes, choclo, huacatay sauce	35
yaki gindara	charcoal-grilled miso black cod, mashed peruvian potatoes, zesty chalaca salsa	36
umi meshi	peruvian-style seafood risotto, shrimp, clams, squid, octopus, dashi broth	36
parihuela	bouillabaisse-style peruvian seafood soup, shrimp, clams, squid, and octopus, shrimp tempura, crispy yuca	36
lomo saltado	wok-stir fried striploin, red onions, tomatoes, house soy sauce, peruvian crispy yellow potatoes, koshihikari rice	39
udon saltado	wok stir-fried striploin, udon noodles, tomatoes, shoyu, green onions, and aji amarillo	39
short ribs seco	12-hour slow-braised short ribs in cilantro sauce, carrots, peruvian yellow mashed potatoes	39
aji verde ny steak	grilled 12 oz new york strip, shishito-yuzu kosho sauce, peruvian potatoes, king trumpet mushrooms	48
a5 wagyu hot rock	miyazaki a5 wagyu strip loin over hot stone, ponzu, yuzu kosho pickled ginger	65

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