



SUI-REN

MAKIMONO

SPECIALTY SUSHI 8 PIECES

MACHU PICHU

Crab, Cucumber, Avocado, Grilled Corn, Rocoto Aioli, Crispy Quinoa 22

PERUVIAN SUNRISE

Eel, Tuna, Salmon, Avocado, Ají Amarillo, Panca Sauce 22

ASIAN FUSION

Tuna, Avocado, Crispy Crab Sticks 25

RED RICE MAKI

Broccolini Tofu Tempura and Honey Wasabi Aioli 18

SPICY TUNA

Rocoto, Spring Onion, Tempura Crisps 24

VERDE ZEN

Grilled Zucchini, Green Pepper, Asparagus, Ají Verde, Seaweed Salad 18

CRISPY TUNA RICE CAKE

Avocado, Nikkei Aioli, Eel Sauce, Nori, 4 pieces 24

VOLCANO

Spicy Shrimp Tempura 25

RAINBOW

Crab, Shrimp, Tuna, Salmon, Avocado 25

SMALL PLATES

EDAMAME 10

MISO SOUP

Miso and Dashi broth with
Tofu and Scallions 15

BEEF BAO BUNS

Steamed slow cooked Beef, Ají Panca,
Yuzu Chimichurri and Scallion 25

POLLO A LA BRASA GYOZA

Peruvian Rotisserie Chicken stuffed
Gyoza with Ponzu 25

CRISPY BRUSSELS SPROUTS

Tempura Brussels Sprouts with Peruvian Aioli,
Ponzu and Togarashi 18

CHICKEN KARAAGE

Japanese style fried Chicken with Ají Amarillo,
Ají Rocoto Honey 26

ANTICUCHOS DE POLLO

Savoury skewers of marinated Chicken
grilled to perfection, topped with Pickled Onions
and served with Yuzu Chimichurri 25

CEVICHE

CEVICHE SUI-REN

Mahi Mahi, Leche de Tigre, Sweet Potato, Avocado,
Red Onion, Sweet Drops, Peruvian Corn 22

CEVICHE FRITO

Snapper, Leche de Tigre de Rocoto, Seafood
Tempura, Sweet Potato, Avocado, Red Onion,
Ají Amarillo 24

CEVICHE "THAI"

Hamachi, Leche de Tigre de Coco, Cucumber,
Asian Pear, Lemongrass, Coconut, Basil 26

TORCHED SCALLOP TIRADITO

Leche de Tigre de Maracuyá,
Apple Chalaquita, Crispy Quinoa 26

GREENS

SPICY TUNA TATAKI

Mixed Greens, Spicy Aioli, Cucumber,
Avocado, Togarashi 26

NIKKEI

Mixed Greens, Avocado, Cucumber served
with Nikkei Sauce 18



SPICY



VEGETARIAN



GLUTEN FREE



CONTAINS NUTS



SUI-REN

ENTRÉES

SHRIMP TEMPURA TERIYAKI

Rock Shrimp Tempura tossed in a Cashew Nut Teriyaki glaze finished with sweet Peppers and Basil 46

LOMO SALTADO

Tenderloin Steak sautéed with Onions, Peppers, Tomatoes, French Fries, tossed in a savoury sauce served with Furikake Rice 48

CHAUFA DE PATO

Peruvian style fried Rice topped with crispy skin Duck Breast and Panca Teriyaki sauce 38

PAN FRIED CHICKEN KATSU

Panko crusted organic Chicken breast with a vibrant Peruvian sauce and Chaufa 42

MISO BLACK COD

Succulent Black Cod fillet marinated and seared to perfection, Huancaína fondant Potatoes and pan seared Broccolini 52

SKILLET BAKED MAHI MAHI

Savoury Miso Butter crust served with Asian Salad and steamed Jasmine Rice 49

PAN SEARED NATIVE RED SNAPPER

Red Snapper with a roasted Ají Amarillo sauce and tantalizing Chaufa 48

SPECIAL PHO

This traditional Vietnamese dish features tender Chicken, succulent Shrimp, and savory Pork, all simmered to perfection in a fragrant broth with Rice noodle, Mint and Basil 37

LAMB SHANK RENDANG

Slow braised Lamb Shank with Indonesian spices, Truffle Pumpkin puree, Chimichurri and crunchy Sweet Potato 45

CHEF RAHEEM'S VEGETARIAN CURRY

Spicy Sri Lankan style Curry with silken Tofu and fried Eggplant 36

YAKI

Simply grilled selections enhanced with Miso Jus, Tokyo Butter and lightly grilled Asparagus.

8OZ FILET STEAK 54

12OZ RIBEYE STEAK 56

SALMON FILLET 42

LAMB CHOPS 46

COMPLEMENTS

10 EACH

**Egg & Vegetable Fried Rice
with Avocado Mash**

**Herbed Sweet Potato Fries with
Chimichurri Aioli**

Sauteed Seasonal Vegetables

Steamed Jasmine Rice



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DESSERTS

CUATRO LECHE

Moist Sponge Cake soaked in four Milks topped with Whipped Cream, Cinnamon, roasted Coconut and fresh Berries 18

APPLE TARTE TATIN

Caramelized Green Apple served with Yuzu Elderflower Ice Cream and Sesame Seed Ginger Tuile 18

ARROZ CON LECHE

Creamy Rice pudding infused with warm spices, sweetened with Condensed Milk, Vanilla and topped with Green Tea Crumble 16

MOLTEN LAVA CAKE

Burnt White Chocolate Crisp with Peruvian Matcha Crunch Ice Cream 20

SWEET POTATO DONUTS

Warm Donuts with Chantilly Cream paired with Salted Dulce de Leche and Affogato 18

NIKKEI COCKTAILS

INCA TWIST

Pisco, Passion Fruit Liqueur, Ginger, Lime, Egg White 24

SENSEI SOUR

Vodka, Sake, Mango, Cinnamon & Hibiscus Syrup, Lime 22

ZEN FLOWER

Mango, Elderflower, Mint, Lime, Pineapple 16

Kindly notify one of our service team if you have any allergies or food intolerance.

15% service charge & 12% government tax will be added to your final check.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.



SPICY



VEGETARIAN



GLUTEN FREE



CONTAINS NUTS