



# SUI-REN

## ENTRÉES

### SHRIMP TEMPURA TERIYAKI

Rock Shrimp Tempura tossed in a Cashew Nut Teriyaki glaze finished with sweet Peppers and Basil 48

### LOMO SALTADO

Tenderloin Steak sautéed with Onions, Peppers, Tomatoes, French Fries, tossed in a savoury sauce served with Furikake Rice 54

### CHAUFA DE PATO

Peruvian style fried Rice topped with crispy skin Duck Breast and Panca Teriyaki sauce 44

### PAN FRIED CHICKEN KATSU

Panko crusted organic Chicken breast with a vibrant Peruvian sauce and Chaufa 46

### MISO BLACK COD

Succulent Black Cod fillet marinated and seared to perfection, Huancaína fondant Potatoes and pan seared Broccoli 60

### SKILLET BAKED MAHI MAHI

Savoury Miso Butter crust served with Asian Salad and steamed Jasmine Rice 52

### PAN SEARED

#### NATIVE RED SNAPPER

Red Snapper with a roasted Ají Amarillo sauce and tantalizing Chaufa 52

### 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 39

### LAMB SHANK RENDANG

Slow braised Lamb Shank with Indonesian spices, Truffle Pumpkin puree, Chimichurri and crunchy Sweet Potato 54

### CHEF RAHEEM'S VEGETARIAN CURRY

Spicy Sri Lankan style Curry with silken Tofu and fried Eggplant 40

## YAKI

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

**8OZ FILET STEAK 60**

**12OZ RIBEYE STEAK 60**

**SALMON FILLET 46**

**LAMB CHOPS 52**

## COMPLEMENTS

12 EACH

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

**Herbed Sweet Potato Fries with Chimichurri Aioli**

**Sauteed Seasonal Vegetables**

**Steamed Jasmine Rice**

## CEVICHE

### CEVICHE SUI-REN

Mahi Mahi, Leche de Tigre, Sweet Potato, Avocado, Red Onion, Sweet Drops, Peruvian Corn 24

### 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

## GREENS

### SPICY TUNA TATAKI

Mixed Greens, Spicy Aioli, Cucumber, Avocado, Togarashi 29

### NIKKEI

Mixed Greens, Avocado, Cucumber served with Nikkei Sauce 24



SPICY



VEGETARIAN



GLUTEN FREE



CONTAINS NUTS



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## MAKIMONO

SPECIALTY SUSHI 8 PIECES

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### MACHU PICHU

Crab, Cucumber, Avocado, Grilled Corn,  
Rocoto Aioli, Crispy Quinoa 24

### PERUVIAN SUNRISE

Eel, Tuna, Salmon, Avocado, Ají  
Amarillo, Panca Sauce 24

### ASIAN FUSION

Tuna, Avocado, Crispy Crab Sticks 27

### VERDE ZEN

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

### SPICY TUNA

Rocoto, Spring Onion,  
Tempura Crisps 25

### WHITE 'DRAGON' ROLL

Shrimp tempura, avocado, torched scallops,  
Eel sauce, tobiko and togarashi 27

### CRISPY TUNA RICE CAKE

Avocado, Nikkei Aioli,  
Eel Sauce, Nori, 4 pieces 26

### VOLCANO

Spicy Shrimp Tempura 27

### RAINBOW

Crab, Shrimp, Tuna,  
Salmon, Avocado 27

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## SMALL PLATES

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### EDAMAME 12

### 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

### GYOZA DE CERDO Y CAMARONES

Peruvian Pork and Shrimp Gyoza 26

### 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 28



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## SASHIMI & NIGIRI

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SASHIMI – THREE PIECES

NIGIRI – TWO PIECES

**SALMON** 12

**HAMACHI** 14

**TUNA** 14

**SCALLOP** 16

Select 3 Sashimi 34

Select 3 Nigiri 30

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## DESSERTS

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### CUATRO LECHEs 🍌

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

### 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

### JAPANESE CHEESECAKE

Light and fluffy with Sapporo Spiced Rum and miso salted caramel 18

### WHITE CHOCOLATE AND MATCHA MOLTEN FONDANT

Fresh berry compote and vanilla ice cream 18

**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.