AKIRO

NIKKEI HANDROLL BAR

NIKKEI JOURNEY

( ) **Edamames in Nikkei Sauce** 4
( ) **Sea Bass Tiradito** 9
( ) **Hamachi Ceviche** 18
With ají amarillo and wasabi leche de tigre.
( ) **Ushio - Miso soup** 5.5
Made fish broth, seaweed, miso and scallions.
( ) **Prawn Tempura** 8
Chopped and served with a creamy house sauce.
( ) **Toro Tartar** 14
Toro, almonds and negi.
( ) **Tako Su Nikkei** 8
Thinly sliced octopus with cucumber, seaweed, and Peruvian olive emulsion.
( ) **Tuna Tartar** 13
Tuna with yuzu kosho sauce with ají amarillo, bell pepper, garlic chips and carasatu bread.
( ) **Oyster Poget Special nº 2 (1ud)** 6.5
Consult us about our dressings.
( ) **Wagyu Skewer** 21
With satay and anticuchera sauces, lettuce, and pickled onions.
( ) **Katsu Burger** ***New**** 9
Breaded Wagyu cutlet with our gorgonzola, miso and truffle sauce, and honey-mustard dressing.

SASHIMI *(4 Cuts)*

( ) **Salmon** 8
( ) **Tuna** 11
( ) **Toro** 12
( ) **Hamachi** 14
( ) **Akiro Special 3 cuts each** 28

NIGIRIS

	c/u
( ) **Squid** *Flamed with miso butter and dehydrated egg yolk.*	4
( ) **Toro** *Flamed with wasabi, tempura crumbs and sweet sauce.*	4
( ) **Hamachi** *With cucumber chalaquita, Pachikay sauce and crispy quinoa.*	4
( ) **Wagyu** *Flamed with Maras salt.*	8
( ) **Scallop** *Flamed with truffled huancaína sauce, avocado, pickled onion, and panko.*	4
Beluga Caviar Supplement	8

	c/u
( ) **Salmon** *Flamed with ají amarillo and red onion chalaquita.*	3
( ) **Premium Salmón** *Flamed salmon, foie gras curated in spices, truffle paté, cane honey and Maras salt.*	4.5
( ) **Tuna** *With pachikay sauce and sesame.*	3.5
( ) **Gunkan Wagyu Tartar** *Quail egg yolk marinated in nikkei vinaigrette, chives and garlic chips.*	8
( ) **Toro Premium** *With caviar and flamed bone marrow.*	12
( ) **Eel** *With white chocolate and tonka bean.*	4.5

HAND ROLLS SET MENU

( ) 3 HAND ROLLS	( ) 4 HAND ROLLS	( ) 5 HAND ROLLS	( ) 6 HAND ROLLS
Salmon	Salmon Toro	Salmon Toro	Salmon Toro
Tuna	Tuna	Tuna Scallop	Tuna Scallop
Ebi Furai	Ebi Furai	Ebi Furai	Ebi Furai Hamachi
16	23	29	36

HAND ROLLS A LA CARTE

( ) **Ebi Furai** 6
Breaded prawn, avocado, chili/garlic mayonnaise.
( ) **Toro (fatty tuna)** 7
With panko breadcrumbs and scallions.
( ) **Tuna** 6.50
With jalapeno pepper and sriracha and umeboshi mayonnaise.
( ) **Salmon** 6
With our house-made ocopa sauce, sesame, chives, and crispy sweet potato threads.
( ) **Hamachi** 8
With strips of ají amarillo, avocado, coriander and pachikay sauce.
( ) **Acevichado** 8
Sea bass, ají amarillo, coriander, avocado and acevichada sauce.
( ) **Scallop** 7.5
With yuzu kosho, and ponzu mayonnaise.
( ) **Crab** 7
With yuzu and rocoto mayonnaise, tempura crumbs and avocado.
( ) **Eel** 8
Crispy with orange honey.
( ) **Ika** 6
Fried squid, citrus aioli, squid ink and pickled onion.
( ) **Wagyu** 12
Flamed with Maras salt.
( ) **Anticuchero Octopus** 8
With shiso, and house-made olive mayo.
( ) *House sauces: Special soya & Unagi.* 2

**Ask for vegan hand rolls options*

DESSERTS

( ) **Miso & Chocolate Brownie** 9.5
Served with lúcuma ice cream.
( ) **Suspiro de la Geisha** 8
( ) **Tres Leches** 8.5

Ice Cream 6
( ) *Chocolate* ( ) *Passion Fruit*
( ) *Matcha* ( ) *Pistachio*

Mochi 7
( ) *Green Tea* ( ) *Double chocolate*
( ) *Cheesecake* ( ) *Mango and Passion Fruit*

日系手巻きバー

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NON-ALCOHOLIC BEVERAGES

( ) Coca Cola	3.5	( ) Lemonade	4.5
( ) Coca Cola Zero	3.5	( ) Water	3
( ) Fanta Orange	3.5	( ) Sparkling water	3.5
( ) Aquarius Lemon	3.5	( ) Mahou tostada without alcohol	4
( ) Fuze Tea Lemon	3.5	( ) Lychee Natsumi ***New Mocktail****	8

ALCOHOLIC BEVERAGES

Beers

( ) Mahou	4
( ) Mahou gluten free	4
( ) Alhambra	4.5
( ) Japanese Kirin	4.5
( ) Japanese Sapporo	4.5
( ) Pilsen Callao	4

Cocktails

( ) Tinto de Verano	4.5
( ) Aperol Spritz	9
( ) Pisco Sour Clasico o Maracuyá	10
( ) Chilcano	10
( ) Sake Sour Maracuyá	10
( ) Moscow Mule	10
( ) Akiro Spicy Mule	10
( ) Sakura ***New****	10

	Glass	Bottle
White		
( ) La Nave (2023) Viura, Garnacha Blanca *Rioja*	4	23
( ) Cantayano (2025) Verdejo *Rueda*	4.5	26
( ) Sal (2024) Albariño *Rías Baixas*	5	29
( ) Mengoba (2024) Godello *Bierzo*	6.5	38
( ) Kallstadter Saumagen (2022) Riesling *Pfalz*		40
( ) Coeur de Roche (2022) Sauvignon Blanc *Touraine*		40
( ) J. Neus (2023) Chardonnay *Rheinhessen*		44
Pink		
( ) Supernova (2025) Mantonegro *Mallorca*	6	35
Red		
( ) Milú (2024) Tempranillo *Ribera del Duero*	4	23
( ) Rayos Uva (2023) Garnacha, Tempranillo y Graciano *Rioja*	4.5	26
( ) Brezo (2024) Mencía *Bierzo*	4.5	26
( ) L' Alegría (2024) Bobal *Utiel - Requena*		29
( ) Terrer d'Aubert (2020) Cabernet Sauvignon *Tarragona*		32
( ) Julieta (2024) Trepat *Conca de Barberà*		44
Sake		
( ) Fukumitsuya Tokubetsu Junmai (300ml)		19
( ) Junmaishu Taiheiyo (300ml)		21
( ) Schichiken Namasake Junmai (300ml)		22
( ) Fukumitsuya Tokubetsu Junmai (720ml)	5.5	45
( ) Junmaishu Taiheiyo (720ml)	6	45
( ) Sanshoraku Yamahai Junmai	6.5	48
( ) Shirakabegura Junmai Daiginjo	8	62
( ) Kiku-Masamune Tarusake Junmai (300ml)		22
( ) Kiku-Masamune Tarusake Junmai (720ml)	6	46
Sparkling		
( ) Sake Hana Awaka (250ml)		15
( ) Cava Reserva Brut Nature (2022) Xarel·lo, Macabeo, Parellada *Cava*	5	30
( ) Champagne Grande Réserve Brut (s/a) Pinot Meunier *Champagne*		55

Japanese Spirits

( ) Toki Suntory (Whisky)	11
( ) Hibiki Harmony (Whisky)	14
( ) Yamazaki 12 years (Whisky)	20
( ) Hakushu (Whisky)	24
( ) Nikka Miyagikyo Peated (Whisky)	28
( ) Etsu (Ginebra)	12
( ) Nikka Coffey (Vodka)	12