AKIRO

NIKKEI
HANDROLL
BAR

NIKKEI JOURNEY

( ) **Edamames in Nikkei Sauce** 5

( ) **Stone Bass Tiradito** 11

( ) **Hamachi Ceviche** 19
With yellow ají and wasabi leche de tigre.

( ) **Prawn Tempura** 9
Chopped and served with a creamy house sauce.

( ) **Toro Tartar** 15
Toro, almonds, negi and panko.

( ) **Oysters Perle di Marais nº 2 (1u)** ***New**** 7.5
Sauces available upon request

( ) **Tuna Tartar** 14
Tuna with yuzu kosho and ají amarillo sauce, garlic chips and carasatu bread.

( ) **Ushio - Miso soup** 6.5
Made fish broth, tofu, seaweed, miso, fish and scallions.

( ) **Tuna Tataki** 18
In Peruvian-style arrabbiata with miso salt.

SASHIMI *(4 Cuts)*

( ) **Salmon** 8.5

( ) **Tuna** 12

( ) **Hamachi** 14

( ) **Toro** 13

( ) **Akiro Special 3 cuts each** 30

NIGIRIS

c/u

( ) **Squid** 4.5
With miso butter, furikake and green oil.

( ) **Toro** 5
Flamed with wasabi, panko and cane honey.

( ) **Hamachi** 4.5
With cucumber chalaquita, pachikay sauce and crispy quinoa.

( ) **Scallop** 5
Flamed with truffled huancaína sauce, avocado, pickled onion, and panko.

( ) **Tuna** 4.5
With pachikay sesame and ginger sauce.

c/u

( ) **Salmon** 3.5
Flamed with aji amarillo and red onion chalaquita.

( ) **Premium Salmón** 4.5
Flamed with foie gras curated in spices, truffle paté, cane honey and Maras salt.

( ) **Toro Premium** 14
With caviar and flamed bone marrow.

( ) **Eel** 5
With ginger jam, cane honey, spicy chocolate and salt.

Beluga Caviar Oscietra 8

HAND ROLLS SET MENU

( ) 3 HAND ROLLS	( ) 4 HAND ROLLS	( ) 5 HAND ROLLS	( ) 6 HAND ROLLS
Salmon	Salmon Toro	Salmon Toro	Salmón Toro
Tuna	Tuna	Tuna Scallop	Tuna Scallop
Ebi Furai	Ebi furai	Ebi Furai	Ebi Furai Acevichado
18	26	34	41

HAND ROLLS A LA CARTA

( ) **Ebi Furai** 6.5
Breaded prawn, avocado, chili/garlic mayonnaise.

( ) **Toro (fatty tuna)** 8
With panko and scallions.

( ) **Tuna** 7.5
With jalapeno pepper and sriracha and umeboshi mayonnaise.

( ) **Salmon** 6
With our house-made ocopa sauce, sesame, chives, fried sweet potato and Huacatay sauce.

( ) **Hamachi** 8.5
With strips of ají amarillo, avocado, cilantro and pachikay sauce.

( ) **Acevichado** 8
Stone bass, ají amarillo, bell pepper strips in vinegar, coriander, avocado and acevichada sauce.

( ) **Scallop** 8
With yuzu kosho, ponzu mayonnaise and sesame seeds.

( ) **Crab** 8
With yuzu and rocoto mayonnaise, panko and avocado.

( ) **Eel** 8.5
With panko, orange skin and cane honey.

( ) **Veggie Avocado** 5
Sweet potato cooked in orange cumo and avocado.

( ) **Ika** 6.5
Fried squid, citrus squid ink aioli and onion.

House sauces: Special soya & Unagi 2

DESSERTS

( ) **Chocolate Brownie** 8
Served with crumble and miso ice cream.

Ice Cream 6

( ) *Chocolate* ( ) *Passion Fruit*

( ) *Matcha* ( ) *Pistachio*

( ) **Yuzu Cheesecake** 8

( ) **Selection of Mochi** 7.5
Matcha, Chocolate, Mango

Coperto 3 p.p

NON-ALCOHOLIC BEVERAGES

( ) Coca Cola	4.5	( ) Acqua Naturale	3.5
( ) Coca Cola Zero	4.5	( ) Acqua Gasata	3.5
( ) Ginger Beer	4	( ) Limonata fatta in casa	5
( ) Acqua Tonica	4	( ) Birra Heineken 0.0%	6.5
		( ) Mocktail Tanqueray 0.0%	8

ALCOHOLIC BEVERAGES

Beer

( ) Ichnusa Non Filtrata	6
( ) Japanese Sapporo	6.5
( ) Asahi	6.5
( ) Kirin Alla Spina	6
( ) Pilsen Callao	6

Cocktails

( ) Aperol Spritz	10
( ) Negroni	12
( ) Americano	12
( ) Moscow Mule	12
( ) Pisco Sour Classico	12
( ) Pisco Sour Maracuja	12
( ) Sake Sour	12
( ) Gin Roku Tonic - Original	12
( ) Gin Roku Tonic - Lampone	12

	Glass	Bottle
Sparkling		
( ) Bellavista Franciacorta *DOCG Brut Assemblage*		60
( ) Roeno Trento DOC *Extra Brut*	9.5	44
( ) Ruinart Champagne *Brut R de Ruinart*		88
( ) Diebolt Vallois Champagne *Blanc de Blancs*	17	68
Whites		
( ) Gewürztraminer - Von Blumen *Alto adige DOC*	8.5	34
( ) Ribolla Gialla - Vigna del Lauro *IGP*		30
( ) Sauvignon - Montauto *Vigne Vecchie - Toscana DOC*	9.5	44
( ) Falanghina - San Salvatore 1988 *Campania IGP*		32
( ) Vermentino - Oskiros *Di Gallura - DOCG Sardegna*		30
( ) Chablis - Domaine Hamelin *AOC*		36
( ) Chardonnay - Le Sime Prediomagno *Piemonte - DOC*	9	40
( ) Colli Tortonesi - La Stellara *Piemonte - DOC*		32
( ) Meursault Village - Benjamin Leroux *Francia*		154
Rosé		
( ) La Rouillère *Côtes de Provence*	8.5	34
( ) Lagrein Dorigati *Trentino Kretzer DOC*		30
Orange		
( ) Pinot Grigio Roeno *Mattj - Anfora*		52
( ) Pa'Ro Buccia Nera *Toscana - IGT*	8.5	34
Red		
( ) Chianti Classico - Lilliano *Toscana - DOCG*		32
( ) Nebbiolo - Prediomagno Inissi *Monferrato Superiore - DOC*		40
Sake		
( ) Konishi Aosae Junmai	6	37
( ) Konishi Hiyashibori		48
( ) Dewanoyuki Onikoroshi Junmai	7	45
( ) Dewanoyuki Onikoroshi Junmai (300ml)		23
( ) Kamikokoro Kissui	8.5	55
( ) Pink Kappa	8.5	57
( ) Heavensake Junmai Ginjo		118
Japanese Liqueurs		
( ) Kodakara Yuzu *Infuso Yuzu, agrume giappponese*	6	
( ) Chiyokotobuki Umeshu *Infuso di Umeshu, prugna Ume giapponese*	6	
Japanese Whisky		
( ) Sasayaki Mizunara	17	
( ) Fuyu Japanese Blend	13	

THE AKIRO EXPERIENCE: A NIKKEI CULINARY JOURNEY

Akiro, the first Nikkei Handroll Bar in the world. Founded because we believe that Hand Rolls deserve a special place in our gastronomy. It's as easy as sitting down, choosing and letting yourself be carried away by this experience of Nikkei cuisine. Discover our Hand Rolls and let us take you on a culinary journey.