



MENÚ

LIMA specializes in crafting exceptional dishes that fuse the finest ingredients from the region, expertly tailored to the nikkei style using traditional Oriental techniques. This harmonious blend of flavors captivates the discerning consumers and delights visitors from around the world. Our primary objective is to promote the rich culinary heritage of Peruvian-Japanese cuisine.

We meticulously attend to every aspect, ensuring an unparalleled dining experience that is truly one-of-a-kind.



WITHOUT TACC



VEGGIE

LIMA

ESTILO NIKKEI



ZEN SAI 前菜

EBIWAN

\$12

2 Units of phyllo dough filled with shrimps, cream cheese, peanuts and passion fruit honey.

LIMAWAN

\$11

2 Units of lomo saltado empanada with acevichada sauce.

CRISPY RICE*

\$17

Salmon or tuna tartar, ají amarillo, avocado and furikake.

Tuna + \$2

TARTARE*

\$19

Salmon or tuna tartare with ají amarillo, black quinoa and sesame crisp.

Tuna + \$2

CONCHITAS A LA PARMESANA

\$18

2 Units of citrus marinated scallops, ají amarillo and batayaki gratin with parmesan cheese.

MARISCOS BATAYAKI

\$17

Sautéed seafood, oriental butter and lime juice.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



CEVI CHES

CLASSIC*

\$21

Catch of the day, lime, cilantro, red onion, sweet potato.

NIKKEI*

\$23

Salmon, tuna or white fish with a sesame-based citrus sauce, served with grilled avocado and sesame crisp.

Tuna + \$3 | White fish + \$3

WASABI*

\$24

Scallops, octopus, white fish, creamy wasabi leche de tigre, cilantro and furikake.

AJÍ AMARILLO*

\$22

Salmon in ají amarillo, leche de tigre, red onion and cilantro, served with sweet potato and corn.

SAKE PASSION*

\$21

Salmon, passion fruit honey, lime and crispy strips.

NIKKEI*

\$21

Salmon, tuna or white fish marinated in citrus oriental sauce with peanut furikake, wonton crisps, and grilled avocado.

Tuna + \$3 | White fish + \$3

ROSITA YIMURA

\$23

Octopus, black olive sauce, lime juice, coral tuille, avocado and negui.

PONZU*

\$21

Shiromi with ponzu sauce.

TIRA DITOS

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

LIMA KIS

ROLLS X10



MIRAFLORES*

Tuna tartar and avocado.
Topped with tuna, furikake
and Nikkei sauce.

\$22

ACEVICHADO*

Shrimp furai, avocado, white fish,
acevichada sauce and crispy corn.

\$22

TEMPURIZADO*

Shrimp tempura, salmon tartar,
cream cheese, avocado and
taré sauce.

\$21

NAZCA*

Salmon, cream cheese, mango,
phyllo pastry threads and
passion fruit sauce.

\$21

SUNSET*

Crispy shrimp, cream cheese,
salmon slices and lime.

\$21

PARMESAN

Shrimp furai, avocado, gratin scallops
in parmesan cheese and batayaki

\$23

BUENOS AIRES*

Salmon, avocado, cream
cheese and teriyaki sauce.

\$21

MAKI FURAI*

Salmon, cream cheese and
avocado, breaded with panko
and taré sauce.

\$21

CRISPY QUINOA

Shrimps, ebitartar, avocado,
quinoa, batayaki sauce.

\$22

TRUFFLE MAKI*

Crispy shrimps, avocado, salmon,
truffle oil and lime.

\$23

SPICY SAKE*

Salmon tartare, avocado,
mayo spicy.

\$21

KANAI VEGGIE

Scallions tempura, avocado,
tomato, peanuts and truffle oil.

\$18

CLASSIC ROLLS:

\$17

California* | Spicy Tuna*
Salmon Avocado* | NY Phila*
Ebi Tempura* | Philadelphia*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

にぎり

NIGIRIS

X2 UNITS



TRUFFLE SALMON*  \$12

Salmon belly, lemon zest and truffle oil. Option scallops + \$2

ANTIQU*  \$11

Salmon anticucho, acevichada sauce and negui.

HOTATE* \$13

Scallops, ají amarillo, gratinated parmesan cheese and furikake.

HANZO* \$12

Catch of the day, nikkei sauce and almond pachikay.

TAKO \$12

Octopus with black olive sauce and olive oil.

AVOCADO AL FUEGO  \$10

Grilled avocado with citrus zest, ají amarillo, peanuts, and nikkei sauce.

SASHIMIS & NIGIRIS

NIGIRIS X2U 

SALMON*	\$10
OCTOPUS*	\$10
PRAWNS*	\$10
CATCH OF THE DAY*	\$10

SASHIMIS X4U 

SALMON*	\$15
OCTOPUS*	\$15
PRAWNS*	\$15
CATCH OF THE DAY*	\$15

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

特選

TAKU SEN



PICANTE DE MARISCOS

\$36

Seafood with Peruvian curry sauce,
and white rice

RISOTTO LIMA

\$34

Quinoa risotto in aji amarillo sauce with
parmesan cheese and grilled shrimps.
Vegetarian option with shiitake mushrooms

YAKIMESHI

\$27

Fried rice with seasonal vegetables.
Choose your protein.

Filet mignon + \$7 - Chicken + \$3 - Salmon + \$5 - Shrimps + \$7

LOMO SALTADO

\$35

Wok-seared beef with red onion, tomato and
cilantro, served with crispy potatoes and white rice.

PULPO PACHAMANQUERO

\$38

Grilled octopus in chili sauce and andean herbs,
with crispy potatoes, avocado and acevichada sauce.

DEZĀTO

デザート

SUSPIRO LIMEÑO

Lemongrass manjar, milk reduction and meringue.

\$14

LAVA CAKE

70% cocoa volcano filled with suspiro limeño and vainilla ice cream.

\$15

COCONUT FLAN

Served with chantilly cream and coconut tuille.

\$12

**An 18% service charge is added to your bill.*

CRANDON BLVD 180, KEY BISCAYNE.



BEV
ERA
GES

ドリンク

WITHOUT ALCOHOL

SOFT DRINKS	\$6
ACQUA PANNA 1LT	\$9.
SAN PELLEGRINO 1 LT	\$9

BEER

ビール

GLASS OF WINE

Posta Malbec	\$11
Ken Wright Pinot Noir	\$17
Chateau Rose	\$14
Knuttel Family	\$13

STELLA ARTOIS	\$7
CUSQUEÑA (LAGER-WHEAT-RED)	\$9
SAPPORO	\$9

赤ワイン

RED WINES

LA POSTA MALBEC PAULUCCI \$34

Mendoza, Argentina.

ETUDE GRACE BENOIST RANCH PINOT NOIR \$55

Carnenos, CA.

KENWRIGHT PINOT NOIR \$53

Willamette Valley, OR, USA.

ROUTESTOCK NAPA VALLEY CABERNET \$56

Napa, CA, USA.

LUCA MALBEC \$59

Mendoza, Argentina.

LUCA PINOT NOIR \$70

Mendoza, Argentina.

BORGIO SCOPETO BORGONERO SUPER TUSCAN \$56

Tuscany, Italy.

CHATEAU GAFFELIERE DAME DE GAFFELIERE \$75

Bordeaux, France.

TURLEY OLD VINES ZINFANDEL \$55

Lodi, CA, USA.

ピンクワイン

ROSE WINES

CHATEAU D'ESTOUBLON ROSEBLOOD \$41
Provence, France.

VIK PIU BELLE \$59
Cachapoal Valley, Chile.

CHATEAU MALHERBE ROSE \$75
Provence, France.

白ワイン

WHITE WINES

POETS LEAP RIESLING \$42
Columbia Valley, WA, USA.

SANDY COVE SUAVIGNON BLANC \$33
Marlborough, NZ.

CHATEAU DE SANCERRE \$53
Loire, France.

LUCA CHARDONNAY \$55
Mendoza, Argentina.

HONIG RUTHERFORD \$65
Napa, CA, USA.

KNUTTELL FAMILY CHARDONNAY \$39
Russian River Valley, CA.

PAHLMAYER JAYSON CHARDONNAY \$100
Napa, CA, USA.

JERMANN PINOT GRIGIO RAMAT \$65
Friuli, Italy.

シャンパン

SPARKLING

BISSOL JEIO PROSECCO

Veneto, Italy.

\$36

PIERRE SPARR CREMANT BRUT ROSE

Alsace, France.

\$39

PIPER HEIDSIECK CUVÉE 1785 CHAMPAGNE

Champagne, France.

\$79

RAVENTOS I BLANC, BLANC DE BLANC

Catalunya, Spain.

\$42

DENTŌ 酒

TOZAI SNOW MAIDEN NIGORI

Kyoto, Japan.

\$39

TOZAI BLOSSOM OF PEACE PLUM SAKE

Kyoto, Japan.

\$39

SUIGEI DRUNKEN WHALE TOKUBETSU

Kochi, Japan.

\$45

KIKUSUI JUNMAI GINJO

Niigata, Japan.

\$57

KONTEKI JUNMAI DAIGINJO PEARLS OF SIMPLICITY

Kyoto, Japan.

\$79

DASSAI 45 JUNMAI DAIJINGO

Yamaguchi, Japan.

\$45

HAKKAISAN JUNMAI DAIJINJO YOKIMURA 3YR SNOW AGED

Niigata, Japan.

\$123

COFFEE \$4

TEA \$5