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

前菜

ZENSAI

TARTARE* | $17
Salmon tartare with yellow chili sauce, black quinoa and cucumber. Served with sesame crackers.

CONCHITAS PARMA | $16
Two scallops marinated in citrus, yellow chili and tabasky, gratinded with Parmesan cheese.

CRISPY RICE* | $15
Salmon or tuna tartar, aji amarillo, avocado and furikake.

EDAMAMES | $11
Edamames with tabasaki nikkei or sea salt.

セビーチェ

CEVICHES

CLASSIC* | $21
Shiromi marinated in leche de tigre, served with glazed sweet potato, chulpi corn and fresh cilantro.

AJÍ AMARILLO* | $22
Salmon marinated in yellow leche de tigre with red onion, cilantro, glazed sweet potato and chulpi corn.

NIKKEI* | $22
Tuna in a delicate sesame-citrus sauce, topped with a fan of grilled avocado and sesame crackers.

WASABI* | $25
Shiromi, octopus and scallops marinated in creamy wasabi leche de tigre with cilantro and house furikake.

ティラディート

TIRADITOS

TUNA TUZUPON | $28
Thin slices of tuna topped with aranì, crispy wonton, scallions and yuzu-ponzu sauce.

ROSITA YIMURA* | $28
Thin slices of octopus with acevichada olive sauce, lime juice, grilled avocado and negi.

SAKE PASSION* | $25
Thin slices of salmon marinated with lime juice and passion-fruit sauce, topped with crispy phyllo.

NIKKEI* | $25
Thin slices of shromi marinated in citrus and oriental sauce, with spicy furikake, sesame crackers and grilled avocado.

日系流握り寿司

NIGIRIS 2 PIECES

TRUFFLE* | $14
Salmon belly with truffle oil and lime-lemon zest.

HOTATE TRUFFLE* | $15
Scallops with truffle oil and lime-lemon zest.

HOTATE* | $15
Scallops, yellow chili, Parmesan grahn and furikake.

UMAMI* | $14
Whole fish tataki, umami and ponzu sauce.

SAKE FOIE* | $16
Salmon belly, foie gras, and eel sauce.

MAGURO GRASS* | $17
Tuna, foie gras, and sea salt flakes.

HANZO* | $17
Wéiw fish, nikkei sauce and almond pachikay.

AVOCADO AL FUEGO | $10
Grilled avocado with citrus zest, yellow chili, peanuts and Nikkei sauce.

TUNA BLACK TRUFFLE* | $14
Tuna, acevichada sauce, crispy quinoa, truffle zest, and chives.

GUNKAN CRAB* | $15
Shari wrapped in nori with king crab, spicy mayo, and negi.

CLASSIC NIGIRI | 2 PIECES | $10
Salmon, tuna or yellowtail.

CLASSIC SASHIMI | 4 PIECES | $14
Salmon, tuna or yellowtail.

巻き寿司

LIMAKIS 10 PIECES

PARMESAN* | $26
Crispy shrimp and avocado topped with Parmesan-gratinded scallops and tabasyki.

TEMPURIZADO* | $23
Tempura shrimp with salmon tartare and cream cheese, topped with avocado and tare sauce.

ACEVICHADO* | $24
Shromi and avocado topped with shromi, acevichada sauce and chulpi corn.

FOIE MAKI | $25
Shrimp tempura and avocado, topped with tuna, foie mousse and eel sauce.

MIRAFLORES* | $25
Salmon tartare and avocado topped with bluefin tuna, furikake and Nikkei sauce.

MAKI FURAI* | $23
Salmon, cream cheese and avocado coated in crispy panko and tare sauce.

HAMACHI JALAPEÑO* | $23
Hamachi tartare, avocado and jalapeño. Topped with hamachi.

NAZCA* | $25
Salmon and cream cheese, topped with mango, passion-fruit sauce and crispy phyllo.

SOY CRAB* | $24
Crab, shrimp tempura, cream cheese and avocado, rolled with soy paper and topped with salmon.

KIURI* | $24
Shiromi, salmon and tuna rolled with cucumber. No shari.

KANAI VEGGIE | $20
Shiitakes tempura and green onion with avocado, topped with fresh tomatoes, toasted peanuts and truffle oil.

TRUFFLE MAKI* | $25
Shrimp tempura and avocado, topped with salmon, truffle oil and lemon zest.

BUENOS AIRES* | $25
Salmon, avocado and cream cheese, topped with salmon and teriyaki sauce.

SPICY TUNA* | $21
Tuna tartare and avocado with spicy mayo, ikura and negi.

RAINBOW* | $21
Crab, cucumber, and avocado topped with tuna, salmon and shiromi.

SALMON AVOCADO* | $17
Salmon and avocado.

EBI TEMPURA* | $17
Tempura shrimp and avocado.

特選

TOKUSEN

LOMO SALTADO | $38
Beef tenderloin stir-fried with red onion, tomato and cilantro. Served with crispy potatoes and white rice.

YAKIMESHI | $35
Stir-fried rice with seasonal vegetables, with your choice of beef or shrimp.

CATCH OF THE DAY | $35
Freshly selected fish prepared with seasonal ingredients and Nikkei flavors. Ask your server for today's preparation.

DEZATO

SUSPIRO LIMEÑO | $14
Lemongrass manjar, milk reduction and meringue.

COCONUT FLAN | $12
Served with chantilly cream and coconut tuile.

MOCHIS | $12
Strawberry, vainilla and black sesame.

SOFT DRINKS

Soft drinks | $7
Aqua Panna 1lt | $10
San Pellegrino 1lt | $10
Lemonade | $7

BEER

Sapporo | $11
Cusqueña | $11
Non-alcoholic beer | $9

カクテル

COCKTAILS

SESAKE | $17
Sake, orange syrup, lemon, lime, sesame and shiso.

TINTO DE LIMA | $17
Red wine, berries, apple and lemon juice, soda.

LIMA SPRITZ | $17
Aperitif, sparkling wine, orange.

赤ワイン

RED WINES

LUCA PINOT NOIR | $55
Elegant and silky with red cherry, spice, and subtle earthy tones.

CHÂTEAU HAUT ROCHER ST. EMILION | $52
A classic Bordeaux with structured tannins, ripe plum and earthy elegance.

BONANNO NAPA CABERNET SAUVIGNON | $50
Rich and elegant Cabernet from Napa Valley with notes of blackcurrant, dark cherry, and vanilla. Full-bodied, smooth, and perfectly balanced.

LA POSTA PAULICCI | $42
A juicy, expressive Argentine Malbec with blackberry, spice and a hint of chocolate.

白ワイン

WHITE WINES

LUCA CHARDONNAY | $72
A vibrant Argentine white with tropical fruit notes and elegant mineral touch.

LOUIS MICHEL & FILS, CHABLIS | $78
A classic French Chablis; crisp and mineral with precise acidity.

CHATEAU DE SANCERRE | $55
A Sauvignon Blanc with citrus, fresh grass, and long, refined finish.

SANDY COVE SAUVIGNON BLANC | $48
A bright New Zealand wine offering intense passion fruit and lime notes.

ピンクワイン

ROSE WINES

PEYRASSOL CUVÉE COMMANDEURS ROSE | $45
A refined french rosé with delicate peach and citrus notes.

CHATEAU D'ESTOUBLON ROSEBLOOD | $39
A fresh Provençal rosé with strawberry and white flower aromas.

WINES BY THE GLASS

La Posta Malbec	$14
Luca Pinot Noir	$16
Ch. D'Esoublon Rosé	$15
Sandy Cove Sauvignon Blanc	$15

シャンパン

SPARKLING & CHAMPAGNE

BISSOL JEIO PROSECCO | $36
Veneto, Italy

MOET | $85
Moet, Epernay, France.

SAKE | DENTŌ 酒

	300 ML	720 ML
DAISAI 45 JUNMAI DAISIJO NIGORI	$29	$85
A creamy, sparkling sake with delicate notes of rice and white fruit.		
KONTEKI PEARLS OF SIMPLICITY	$27	$79
A refined, fresh and smooth sake with a clean, balanced finish.		
RIHKAU DREAMY CLOUDS	$26	$77
A sweet, cloudy, organic sake with silky texture and flavors of melon and pear.		
KIKUSUI JUNMAI GINJO	$19	$57
A light, aromatic sake with floral notes and refreshing finish.		

COFFEE | $4 TEA | $5