

MENU

Seiko
nikkei 成功

PERUVIAN-JAPONENSE RESTAURANT

COLD STARTERS

NIKKEI CEVICHE 15.00€

Diced tuna seasoned with an explosion of Asian and Peruvian flavors.



CLASSIC PERUVIAN CEVICHE 16.50€

Mix of white fish and seafood served with sweet potato and corn.



CORVINA TIRADITO IN YELLOW CHILI SAUCE 14.00€

Sashimi cut with a citrusy yellow chili and scallion sauce.



JAPANESE SALMON TIRADITO 14.00€

Sashimi cut with special ponzu and crispy "canchita" (Peruvian toasted corn).



SALMON TARTARE 16.50€

Our version with avocado base, salmon, crispy sweet potato, and lumpfish roe.



CALLAO-STYLE SCALLOPS (5 PCS) 14.50€

Peruvian scallops served with traditional Callao-style minced meat.



SEAFOOD LIMEÑA CAUSA 16.00€

Potato cake filled with crab meat, topped with marinated seafood.



OUR GREENS

PERUVIAN-STYLE SALAD 13.50€

Grilled chicken breast, avocado, corn, lettuce, and our special dressing.



NIKKEI SALAD 14.50€

Tender greens, ebi furai, candied cherry tomatoes, avocado, and marinated tuna.



SMOKED SALAD 14.50€

Selection of smoked fish and langoustines on raff lettuce, tender sprouts, and beechwood smoke.



VEGETABLE TEMPURA 13.50€

Seasonal vegetables in tempura, served with Fuji sauce.



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MAKIS (10 PCS)

THE JAPO 12.50€

Tuna, cucumber, wakame.



CRISPY CHICKEN 14.50€

Karaage chicken, lettuce mix, crispy onion, flambéed cherry tomato, chicken sauce.



ACEVICHADO 14.50€

Ebi furai langoustines, avocado, corvina sashimi, cilantro, acevichada sauce.



TIRADITO 14.50€

Panko shrimp, avocado, corvina, tiradito sauce.



LA HUANCAÍNA 14.50€

Chicken, cheese, and mild yellow chili sauce.



OCTOPUS IN OLIVE SAUCE 14.50€

Langoustines, avocado, and octopus in Peruvian black olive sauce.



GRILL STYLE 15.50€

Chicken, sirloin, flambéed beef, and NutriPisco sauce.



DYNAMITE 15.50€

Crab paste, avocado, siracha mayo.



GYOZAS

DUCK GYOZA IN HOISIN SAUCE 13.50€

Steamed dumpling on wakame salad with hoisin sauce.



VEGETARIAN GYOZA 12.50€

Steamed dumpling filled with vegetables and light garlic cream.



PORK AND VEGETABLE GYOZA 12.50€

Fried dumpling filled with pork and house special sauce.



LANGOUSTINE GYOZA 13.50€

Steamed dumpling on wakame with tartar sauce.



JIGOKU GYOZA 12.50€

Spicy dumpling... Dare to try???



LA CLANDESTINA 15.50€

Chicken in Peruvian chili, walnuts, and crispy onion.



TUNA SPICY 15.50€

Mix of sautéed vegetables, tuna tartare topping, and eel sauce.



ANTICUCHO TUNA 15.50€

Tempura with squid ink, tuna slices, avocado, and anticucho mayo.



INFERNAL 14.50€

Tempura with avocado, carrot, cucumber, topped with tuna tartare, eel sauce, scallion.



GRILLED SALMON (HOT) 15.50€

Salmon, avocado, cheese, eel sauce.



GREEN GARDEN 14.50€

Flambéed avocado, lettuce mix, Fuji sauce, wakame, and sprouts.



VEGETARIAN 14.50€

Vegetables in tempura, cream cheese, tomato sauce, crispy quinoa, and teriyaki

SEIKO SPECIAL 15.50€

Langoustines, avocado, and flambéed parmesan scallops.

MEATS & FISH

18.00€

BEEF TENDERLOIN IN PERUVIAN SAUCE

Wok-seared beef tenderloin with vegetables and smoky touch.

16.00€



8-HOUR IBERIAN PORK BELLY

Slow-roasted pork belly with Asian flavors, typical of Peruvian Christmas.

13.50€



CHAUFA RICE WITH IBERIAN SECRET

Wok-fried rice with tortilla and Iberian pork.

12.50€



ACEVICHADO CHICKEN SKEWERS

Grilled marinated chicken skewers with acevichada sauce.

18.50€



ANTICUCHO OCTOPUS

Grilled marinated octopus tentacles with crispy potatoes.

16.50€



GRILLED TUNA BELLY

Grilled tuna loin with spicy chili and chimichurri on a bed of vegetables.

16.50€



MIXED CHICHARRÓN

Seafood tempura with fried yuca and tartar sauce.



DESSERTS

PISCO SOUR CHEESECAKE

6.00€

A reinvented Peruvian classic in a soft cheesecake.



YUZU PIE

6.00€

Fresh pie with the citrusy touch of yuzu and toasted meringue.



MATCHA TEA SWISS ROLL WITH JASMINE CREAM

6.00€

Fluffy sponge roll filled with jasmine cream and matcha tea.



PASSIONFRUIT & MANGO MOUSSE

6.00€

Creamy cake made with tropical fruits.

