

**NIKKEI BAR** 日経バー



**CEVICHE**

**SAMPLER**  
Choose three of our ceviches.

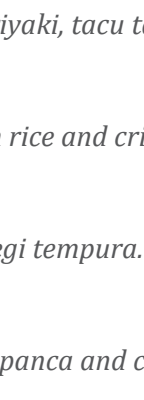
- OSK**  
Tuna, smoked ponzu, crispy quinoa.
- WASABI**  
Scallops and white fish with a light citric wasabi sauce.
- ROCOTO JAM**  
Salmon, rocoto pepper sauce and kyuri.
- NIKKEI**  
Tuna, quinoa, kyuri, yuzu sauce.
- CLASICO**  
White fish with leche de tigre Osk.

**TIRADITOS & USUZUKURIS**

- OSK TATAKI**  
Seared tuna, Asian citrus, togarashi, negi.
- PERU**  
White fish, smoked chili emulsion, crunchy sweet potatoes.
- HOTATE NIKKEI**  
Scallops, shoyu, ginger, wasabi, aji limo pepper.
- SAKE LIME**  
Salmon, white truffle, lime skin.
- TAKO AL OLIVO**  
Octopus, black olive tartare, avocado, Osk furikake.
- SHIROMI CUSHURO**  
White fish, smoked ponzu, aji limo pepper, sesame oil.
- CARPASSION**  
Salmon, passion fruit syrup, watercress, crispy strips.

**OSK STYLE SUSHI**

- INKA**  
White fish, yellow chili, crispy quinoa, chalaquita.
- PAICHE KABAYAKI**  
Grilled Amazon fish, eel sauce, negi.
- BUTA**  
Pork cheek, Pisco, shoyu.
- SHIROMI SPICY**  
White fish, shiso, Osk, spicy sesame oil.
- SAKE MISO**  
Sweet miso seared salmon, lime.
- TUNA TAMAGO**  
Tuna, quail's egg, masago, negi.
- SALMON SKIN**  
Crispy skin, eel sauce, negi, Maldon salt.
- EVIL EBI**  
BBQ shrimp, chalaquita.
- KATSU**  
Salmon, citric zest, white truffle.
- WAGYU**  
Grilled skirt steak, negi, lime.
- TUNA FOIE**  
Tuna, foie gras, teriyaki, Maldon salt.
- HOTATE TRUFFLE**  
Scallops, white truffle butter, lime.



NIKKEI BAR OMAKASE  
Sashimi, tiraditos, nigiri sushi and hosomaki  
tasting sampler.

2 people  
4 people

**OSAKA STYLE** 大阪スタイル

**MAKIS & TEMAKIS**

- ANTIKU**  
Shrimp tempura, negi and beef tenderloin seared with Nikkei anticucho sauce.
- NORI FURAI**  
Salmon, shrimp and cream cheese, wrapped in crispy nori and teriyaki sauce.
- SESAME VEGGIE**  
Asparagus, kyuri, avocado and lettuce with roasted sesame seeds.
- SPICY CRUNCHY**  
Shrimp batayaki, crab meat, crispy quinoa and togarashi.
- TUNA TARTARE**  
Tuna, avocado, negi and spicy tabiko mayo.
- DAIKON**  
Crab meat, avocado, and salmon, wrapped in sheets of Japanese turnip.
- TIGGER**  
Shrimp furai, avocado, white fish and ceviche sauce.

**PERUVIAN IZAKAYA**

- YAKINIKU AVOCADO**  
Seared tenderloin rolls, stuffed with avocado, kyuri and lime.
- TUMBO SHRIMP**  
Crispy shrimps with slightly spicy tumbo sauce.
- INKA GYOZA**  
With duck confit, caramelized onions, shiitake and yellow chili sauce.
- CRISPY RICE DUO**  
Salmon tartare with smoked rocoto pepper and grilled skirt steak. Over crispy shari.
- LETTUCE WRAPS**  
Duck confit, smoked yak uzo, shiitake, crispy rice noodles and lettuce leaves.
- PONZU VEGGIES**  
Grilled vegetables with ponzu sauce and dry chili mix.
- TUNA POKE**  
Tuna cubes, arugula, asparagus and cushuro with yuzu sauce.
- MARISCOS AL FUJEO**  
Sautéed seafood mix in butter, togarashi and lime.
- OSK TEMPURA**  
Season veggies, white fish and shrimps.
- YUZU LOBSTER SALAD**  
Lobster, avocado, smoked shallots and coriander with yuzu shiso sauce.
- MORIAWASE TARTARE**  
Tuna and shiso, salmon with ikura, guacamole and toasts.
- EBI OSK**  
Grilled shrimps with creamy leek and red curry.

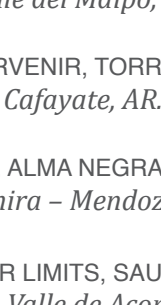
**OSK SPECIALS**

- SHIROMI A LA BRASA**  
White fish marinated in shoyu with crispy garlic sauce, almonds and Peruvian chilies.
- PAICHE MISOYAKI**  
Amazon fish gratin with coconut butter and miso.
- CHANCHITO NIKKEI**  
Pork belly glazed in ramen teriyaki, tacu tacu sushi, rocoto pepper.
- PERUVIAN BBQ**  
Short rib in Asian sauce, green rice and crispy sweet potatoes.
- SALMON TENTSUYU**  
With citric oil, avocado and negi tempura.
- SHIROMI WRAP**  
White fish sautéed with Asian panca and coconut milk, cooked inside banana leaves.
- PATO MOCHERO**  
Crispy duck leg over wok rice, Amazon bacon and shiitake mushrooms.
- TAKO PANCA MISO**  
Octopus confit, panca pepper sauce with miso, negi and sesame seeds.
- TORI OSK**  
Smoked chicken, caramelized wok veggies and peanut curry sauce.
- LOMO BALSAMIC TRUFFLE**  
Grilled sirloin steak, balsamic teriyaki sauce, white truffle, potato puree with miso and mushroom mix.
- SAKANA ISHIYAKI**  
Grilled white fish over hot stone and Andean herbs.
- NIKU KABAYAKI**  
Wagyu skirt slices with kabayaki butter and yuzu.
- HOT ROCK CEVICHE**  
Seafood, parihuela sauce, crab and lime misoshiro
- OSAKA RIB EYE**  
350 gr. grilled American Wagyu, togarashi butter and truffle Maldon salt.
- RAMEN**  
Pork broth, soy sprouts, egg and grilled pork belly.
- OSK WOK**  
Wok rice with veggies and any meat you choose.



**DESSERTS** 製菓

- MOCHI OSK**  
Matcha tea, lúcuma, chocolate Perú 62%.
- AMAI YUKI**  
Chirimoya, fruit passion cream, mango sorbet, ginger meringue.
- SUSPIRO NIKKEI**  
Amazon chocolate dulce de leche, lemongrass ice cream, meringue texture with Asian scents.
- KARI KARI SOUR**  
Aguaymanto and pineapple springrolls with yogurt ice cream.
- OCHA BRÛLÉE**  
Caramelized cream, specied tea, coconut ice cream and hibiscus gel.
- YUZU CHEESECAKE**  
Citrus ice cream, camu - camu granite and crispy Andean cereal.
- MISO TOFFE CRUMBLE**  
Caramelized quince, sesame seeds, miso butterscotch and vanilla ice cream.
- CHOCOLATE CROCANTE**  
Warm chocolate soufflé, cañihua cookie, and green tea ice cream.
- HOME MADE ICE CREAM AND SORBETS**
- DESSERT PLATTER**  
Chef's desserts selection.



**DRINKS** 製菓

**APERITIFS**

- KINO LIME**  
Absolut Elyx vodka, white wine, Cointreau, lavender and citrus peel.
- PINKU**  
Gin Tanqueray London Dry, PX Cruz Conde, pink grapefruit juice.
- HONG FAT**  
Jameson whiskey, Amaro Montenegro, sesame shochu and black pepper.

**FRESH**

- WILD HORSE**  
Wild Tea Horse vodka, limoncello, key lime and ginger soda.
- BAMBOO 7**  
Appleton State rum, coconut y cedron liqueur, passion fruit, ginger ale and orange bitters.
- MIDORI HONEY**  
Midori vodka, white wine, Italia green, green 'prickly pear', sanky and cardamom honey.
- AWA RAZO**  
Aperol, Cruz Conde solera cream, kyuri, camu camu (selvatic fruit)and sparkling wine.
- MANGO SODA**  
Beekeeper gin, mango, key lime, sachu cilantro, kyuri honey and soda.
- MADD ICE TEA**  
Chivas 12 whisky, St. Germain, black tea, rosemary, key lime and ginger honey with hibiscus.
- 999**  
Shochu Iichiko, Bergamotto, Cocchi americano, key lime and citrus foam.
- MEDICINE #10**  
Tanqueray Ten gin, star fruit and jasmine soda.

**SMOKED**

- MR. OSKA**  
Botran 15 rum, citrus bitters, lulo (Solanum quitense), basil honey, tonic water and rosemary smoke.
- SNAKE JUICE**  
Bulldog gin, white vermouth, tangerine juice, lime juice and rosemary.

**OSAKA CLASSICS**

- CAIRI OSK**  
Smirnoff vodka, passion fruit, crushed strawberries with key lime and sugar.
- GINGER MOJITO**  
Havana Club 7 years rum, peppermint, ginger honey, lemon, orange and ginger slices.
- PISCO PUNCH OSK**  
Vifas de Oro Pisco ginger, Chartreuse yellow, kiwi jam, pineapple juice and soda.
- ROCK'S NIKKEI**  
Wild Turkey Whiskey, Campari, sake, basil and camu camu (selvatic fruit).

**SAKE**

- MU YAE GAKI JUNMAI DAIGINJO**  
700 ml
- KIKUSUJI JUNMAI GINJO**  
700 ml
- KIKU MASAMUNETARU**  
700 ml
- NANBU BJIN TOKUBETSU JUNMAI**  
300 ml
- KIKUSUJI JUNMAI GINJO**  
300 ml
- YAE GAKI JUNMAI**  
300 ml
- SAYURI NIGORI**  
300 ml
- OZEKY DRY**  
180 ml
- SHO CHIKU BAI**  
180 ml

**SOCHU**

- KANNOKO 3 AÑOS**  
180 ml
- KANNOKO 3 AÑOS**  
60 ml
- IICHIKO**  
180 ml
- IICHIKO**  
60 ml

**BEER**

- CLASSICS**  
Orión  
Kirin  
Sapporo  
Asahi  
Heineken  
Stella Artois  
Corona  
Cusqueña  
Rubia - Red - Trigo - Malta  
Pilsen Callao
- ARTISANS**  
Osaka Dry  
Sierra Andina Huaracina  
Magdalena IRA  
Barbarian Nena Hoppy Wheat  
Magdalena La Pálida  
Almirante  
Nuevo Mundo Cabo Blanco

**NON - ALCOHOLIC BEVERAGES**

- ORIENTAL LEMONADE**  
Mint - ginger
- BASIL LEMONADE**  
Mango - basil
- SENCHA LEMONADE**  
Green tea
- OSAKA FRESH**  
Tangerine, lime juice, Rosemary and soda.
- SODA ORIENTAL**  
Starfruit - Jasmine
- CHICHÁ MORADA**  
Secret recipe
- SACHA**  
Mango, sachu cilantro, lemon, kyuri honey and soda.
- JUGOS NATIVOS**  
Local fruit juice
- FROZEN FRUITS**



**BUBBLES**

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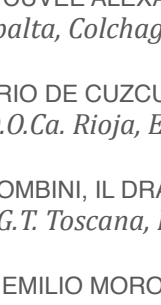
- DOM PÉRIGNON**  
Champagne, FR.
- VEUVE CLICUOT YELLOW LABEL**  
Champagne, FR.
- DRAPPIER CARTE D'OR**  
Champagne, FR.
- RAVENTOS IBLANC, BLANC DE BLANCS**  
Conca, ES.
- CANALS & MUNNÉ INSUPERABLE**  
Cava, ES.
- CHANDON BRUT NATURE / ROSE**  
Espumante, AR.



**WHITE WINES**

白ワイン  
shiro wain

- TABERNEIRO GRAN BLANCO, CHENIN BLANC**  
Chincha, PE.
- TABERNEIRO VITTORIA, SAUVIGNON BLANC**  
Ica, PE.
- TABERNEIRO, CHARDONNAY**  
Ica, PE.
- ZUCCARDI Q, CHARDONNAY**  
D.O. Tupungato - Valle de Uco, AR.
- SALENTEIN RESERVA, CHARDONNAY**  
Valle de Uco, AR.
- UNDURRAGA, SIBARIS, CHARDONNAY**  
Valle del Maipo, CL.
- EL PORVENIR, TORRONTES**  
Cafayate, AR.
- ERNESTO CATENA, ALMA NEGRA, BLEND VIOGNIERS**  
Altamira - Mendoza, AR.
- MONTES OUTER LIMITS, SAUVIGNON BLANC**  
Zapallar - Valle de Aconcagua, CL.
- MATETIC, CORRALILLO, GEVUSTRAMINER**  
Valle de San Antonio, CL.
- GARCES SILVA, BOYA, SAUVIGNON BLANC**  
Valle de Leyda, CL.
- TERRAS GAUDA, ALBARIÑO, LOREIRO, CAÑO BLANCO**  
Rias Baixas, ES.
- TERRAS GAUDA, ABADIA DE SAN CAMPIO, ALBARIÑO**  
Rias Baixas, ES.
- TORRES VERDEO, VERDEJO**  
D.O. Rueda, ES.
- CANTINA COLLI EUGANEI**  
Colli Euganei D.O.C.G. Fior d'Arancio Secco, IT.
- MUGA, RESERVA, FERMENTADO EN BARRICA, VIURA, MALVASIA**  
D.O. Ca. Rioja, ES.
- ALAIN GRAS, CHARDONNAY**  
A.O.C. Saint Romain - Borgoña, FR.
- MARCHESI ANTINORI, VERMENTINO**  
D.O. Bolgheri, IT.
- CANTINA COLLI EUGANEI, PINOT GRIGIO**  
I.G.T. Veneto, IT.
- BAROLLO, MANZONI**  
I.G.T. Manzoni, IT.
- ATTEMS, PINOT GRIGIO**  
I.G.T. Venezia Giulia, IT.
- BAROLLO, FRATER, CHARDONNAY**  
D.O.C. Piave, IT.



**ROSE WINES**

ロゼワイン  
roze wain

- GARCES SILVA, BOYA, PINOT NOIR**  
D.O. Leyda, CL.
- PATROCINIO, LAGRIMAS DE MARIA, TEMPRANILLO**  
D.O. Ca. Rioja, ES.
- MONTE DEL FRA, CHIARETTO BARDOLINO, CORVINA-RONDINELLA**  
D.O.C. Bardolino, IT.



**RED WINES**

赤ワイン  
aka wain

- CASARENA ESTATE, MALBEC**  
Mendoza, AR.
- CUVELIER LOS ANDES, MALBEC**  
Valle de Uco, AR.
- CLOS DE LOS SIETE, BLEND**  
Valle de Uco, AR.
- ZUCCARDI Q, CABERNET SAUVIGNON**  
Valle de Uco, AR.
- SALENTEIN, RESERVA MERLOT**  
Valle de Uco, AR.
- PALACIO QUEMADO, ZARCITA**  
D.O. Ribera de la Guadiana, ES.
- CASA LAPOSTOLLE, CUVÉE ALEXANDRE, CARMENERE**  
D.O. Apalta, Colchagua, CL.
- SERPIO DE CUZCUBERTA**  
D.O. Ca. Rioja, ES.
- DONATELA CHINELLI COLOMBINI, IL DRAGO E LE OTTO COLOMBE**  
I.G.T. Toscana, IT.
- EMILIO MORO**  
D.O. Ribera del Duero, ES.
- MARQUÉS DE MURRIETA RESERVA**  
D.O. Rioja, ES.
- VEGA SICILIA, PINTIA**  
D.O. Toro, ES.
- DOMÉIN ALAIN GRAS**  
A.O.C. Saint Romain, Borgoña, FR.