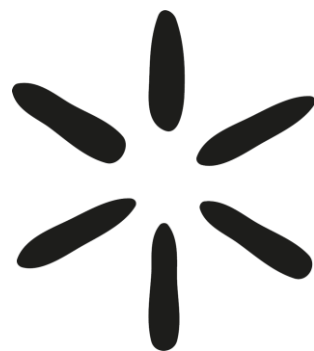
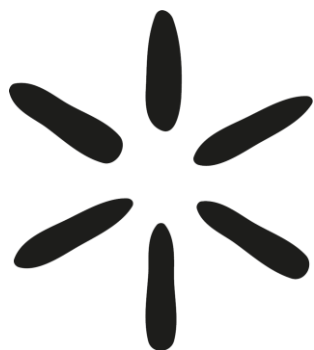






Nikkei cuisine was born from a journey.

In the late 19th century, Japanese families crossed the Pacific Ocean to Peru, bringing with them their traditions, discipline, and a profound respect for craftsmanship and excellence in their trade. Japanese technique met the Peruvian soul.

What began as adaptation evolved into transformation: delicate knife work shaped by bold flavors, the freshest seafood elevated by vibrant acidity, fire balanced with subtlety, and traditions reimagined through place and memory.

Our cuisine is inspired by the Nikkei spirit—a dialogue between cultures where precision and spontaneity coexist in harmony. Each dish reflects the meeting of two worlds: the elegance of Japanese craftsmanship and the warmth, color, and vitality of Peru.

Here, you will discover family traditions reinterpreted through unexpected contrasts of smoke, umami, and spice. Every ingredient is treated with intention, every technique with respect, and every hospitality experience with heart.

Where Japan meets Peru.



◆ Appetizers ◆

EDAMAME **SE VT**
Maldon Salt, Lemon Zest

PONJA EDAMAME **SE VT**
Pachikay Sauce, Yuzu Kosho

FRESH OYSTERS **R SH**
Creole Chalaquita, Ikura

HAMACHI TIRADITO **R SH**
Rocoto Tiger's Milk, Furikake, Chulpi Corn

SALMON TATAKI **R S SE**
Jalapeño Sauce, Tropical Chalaquita, Crispy Shiso

TUNA SASHIMI **C P S**
Acevichada Sauce, Oriental Chalaquita, Chili Oil

CEVICHE NIKKEI **C CT S**
Salmon, Nikkei Tiger's Milk, Sweet Potato Mousse, Chulpi Corn

TUNA TARTARE **C G**  
Shiso Tempura, Avocado Mousse, Hajikami

BABY ZUCCHINI SASHIMI **A V**
Truffle Yuzu Sauce, Crispy Sweet Potato

HOSHI SALAD **S V**
Wakame, Quinoa, Peach and Yuzu Dressing

Raw **R** Shellfish **SH** Vegetarian **VT** Vegan **V** Gluten **G** Spicy **S** Alcohol **A** Nuts **N** Dairy **D**
Sesame **SE** Sustainably Sourced  Locally Sourced 

Our food is prepared in an environment where peanuts, tree nuts, and other allergens are handled. There is a risk associated with consuming raw or undercooked animal products, including eggs. In accordance with O&O Resorts policy, we are committed to informing our guests of this potential risk. While One&Only Palmilla takes every reasonable precaution to ensure guest safety, it cannot accept responsibility for any adverse reactions. To preserve the quality and freshness of our products, menu items are served according to seasonal availability.



Nigiris

2 pieces per order

CHUTORO TUNA NIGIRI **R**

Truffle Mayonnaise, Fresh Truffle, Gold Leaf

HAMACHI NIGIRI **G R**

Teriyaki, Finger Lime, Tobiko

SALMON NIGIRI **P R SE**

Salsa carretillero, chalaquita criolla, sésamo negro

A5 WAGYU NIGIRI

Chimichurri Sauce, Hajikami

AKAMI TUNA NIGIRI **R P**

Chalaquita oriental, caviar

NIKKEI TOMATO NIGIRI **V**

Marinated Tomatoes, Avocado Mousse

PLANTAIN NIGIRI **S VT**

Black Garlic Paste, Togarashi

Makis

TUNA MAKI ROLL **R**  

Kiuri, Red Pepper, Shiso Sauce

ACEVICHADO ROLL **R**

Flame-Seared Sea Bass, Acevichada Sauce, Crispy Sweet Potato

ROLLO EBI FURAI **SH SE**

Tempura Shrimp, Sesame Seeds, Carretillero Sauce, Avocado Mousse

AVOCADO ROLL **G V**

Cucumber, Bell Pepper, Carretillero Sauce, Crispy Shiso



Robatas

ANTICUCHERO OCTOPUS **SH SE**

Sweet Potato Mousse, Chimichurri

CHILEAN SEA BASS ANTICUCHO

Miso Marinade, Creole Chalaquita, Crispy Shiso

ROBATA SHRIMP **SH**

Grilled Asparagus, Teriyaki Sauce, Carretillero Sauce, Black Sesame

GRILLED WAGYU

Yellow Chili Causa, Chimichurri, Shiso Sauce

HAMACHI KAMAYAKI

Teriyaki Glaze, Carretillero Sauce, Crispy Garlic

CAULIFLOWER ROBATA **D VT**

Yuzu Miso Cream, Chimichurri

SMOKED AVOCADO **G VT**

Tofu Cream, Hijiki, Fansi

Soups

MISO SOUP **VT**

Seaweed, Fresh Tofu

SHRIMP BISQUET **A SH**

Katsuobushi, Chives

Raw **R** Shellfish **SH** Vegetarian **VT** Vegan **V** Gluten **G** Spicy **S** Alcohol **A** Nuts **N** Dairy **D**
Sesame **SE** Sustainably Sourced  Locally Sourced 

Purchases exceeding MXN \$452.56 by guests not staying at the resort will be subject to an additional local environmental tax.

Please inform our team of any food allergies or dietary intolerances.

Prices are quoted in Mexican Pesos. A 16% VAT and a 15% service charge are included.

In accordance with company policy, cash payments are not accepted.



◆ **Desserts** ◆

SUSPIRO NIKKEI **A D G N**

Peruvian Manjar, Port Meringue, Coffee Ice Cream

MANGO

White Chocolate, Yellow Chili, Mango Gel, Citrus Granita

JAPANESE COTTON CAKE **D G**

Yuzu, ginger, vanilla

HOJICHA **D**

Coconut Namelaka, Shiso Leaf, Hojicha Ice Cream

◆ **Chef Luisa's
Degustation Menu** ◆

An 8-course culinary journey through the seasons of Japan and Peru,
crafted from the Chef's personal selection,
featuring the finest offerings of the day.



◆ **Sake Selection** ◆

By the glass (120ml)

Nami, Junmai Ginjo, Culiacán, Sinaloa, Mexico

Nami Nigori, Culiacán, Sinaloa, Mexico

Half Bottle (375ml)

Nami Nigori, Culiacán, Sinaloa, Mexico

Nami Ginjo, Culiacán, Sinaloa, Mexico

Nami Daiginjo, Culiacán, Sinaloa, Mexico

By the bottle (750ml)

Nami, Junmai Ginjo, Culiacán, Sinaloa, Mexico

Nami, Junmai Daiginjo, Culiacán, Sinaloa, México

Raw **R** Shellfish **SH** Vegetarian **VT** Vegan **V** Gluten **G** Spicy **S** Alcohol **A** Nuts **N** Dairy **D**
Sesame **SE** Sustainably Sourced  Locally Sourced 

Our food is prepared in an environment where peanuts, tree nuts, and other allergens are handled. There is a risk associated with consuming raw or undercooked animal products, including eggs. In accordance with O&O Resorts policy, we are committed to informing our guests of this potential risk. While One&Only Palmilla takes every reasonable precaution to ensure guest safety, it cannot accept responsibility for any adverse reactions. To preserve the quality and freshness of our products, menu items are served according to seasonal availability.