



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 reimaged 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



PONJA EDAMAME (200 grs.) **SE VT**
Pachikay Sauce, Yuzu Kosho

HAMACHI TIRADITO (70 grs.) **R SH**
Rocoto Tiger's Milk, Furikake, Chulpi Corn

TUNA SASHIMI (70 grs.) **C P S**
Acevichada Sauce, Oriental Chalaquita, Chili Oil

CEVICHE NIKKEI (85 grs.) **R CT S**
Salmon, Nikkei Tiger's Milk, Sweet Potato Mousse, Chulpi Corn

BABY ZUCCHINI SASHIMI (60 grs.) **A V**
Truffle Yuzu Sauce, Crispy Sweet Potato

ADD

Caviar (5grs.)

Truffle (5grs.)



Soups



MISO SOUP (150 ml.) **VT**
Seaweed, Fresh Tofu

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.



Robatas

GRILLED WAGYU (120 grs.)

Yellow Chili Causa, Chimichurri, Shiso Sauce

ROBATA SHRIMP (120 grs.) **SH**

Grilled Asparagus, Teriyaki Sauce, Carretillero Sauce, Black Sesame

CAULIFLOWER ROBATA (200 grs.) **D VT**

Yuzu Miso Cream, Chimichurri

Makis

TUNA MAKI ROLL (70 grs.) **R**

Kiuri, Red Pepper, Shiso Sauce

ACEVICHADO ROLL (70 grs.) **R**

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

AVOCADO ROLL (60 grs.) **G V**

Cucumber, Bell Pepper, Carretillero Sauce, Crispy Shiso

Nigiris

2 pieces per order

SALMON NIGIRI (40 grs.) **R S SE**

Carretillero Sauce, Chalaquita Criolla, Black Sesame

A5 WAGYU NIGIRI (50 grs.)

Chimichurri Sauce, Hajikami

AKAMI TUNA NIGIRI (40 grs.) **R S**

Chalaquita Oriental, Caviar

NIKKEI TOMATO NIGIRI (30 grs.) **V**

Marinated Tomatoes, Avocado Mousse

ADD

Caviar (5grs.)

Truffle (5grs.)



◆ Desserts ◆

SUSPIRO NIKKEI **A D G N**

Peruvian Manjar, Port Meringue, Braised Pears

MANGO

White Chocolate, Aji Amarillo, Mango Gel, Citrus Granita

JAPANESE COTTON CAKE **D G**

Yuzu, ginger, vanilla

HOJICHA **D**

Coconut Namelaka, Shiso Leaf, Hojicha Ice Cream

◆ 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

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