

A horizontal decorative border at the bottom of the page. It consists of a repeating pattern of small, colorful geometric shapes: red diamonds, teal triangles, and orange triangles, arranged in a symmetrical, interlocking fashion.

MAIN MENU

SNACKS

- 60** ^(V, G) **Papas Andinas**
Crispy potatoes, sweet potato and yuca, delicately seasoned and served golden brown
- 65** ^(S, E, G) **Jalea Criolla**
Crispy fried calamari, traditional criolla salsa, and citrus accents
- Croquetas de Yuca** ^(V, D, G, E)
Golden cassava croquettes with a creamy cheese center

70

CEVICHES & SKEWERS

- 125** ^(S, G) **Ceviche Robalo**
Sea bass cured in leche de tigre, Peruvian chili, and citrus with crispy squids
- 135** ^(F, SS, SY) **Ceviche Nikkei**
Yellowfin tuna cured in Nikkei-style ceviche with soy, sesame, citrus, and Japanese influences
- 105** ^(F) **Ceviche Salmon**
Fresh salmon marinated in vibrant yellow chili leche de tigre
- IKKA Mistura** ^(F, SS, SY)
A selection of our signature Robalo, Nikkei, and Salmon ceviches
- Yakitori** ^(G, SS, C, SY)
Charcoal-grilled chicken skewers glazed with sweet soy tare
- Beef Kushiya** ^(D, E, SY)
Black Angus striploin marinated skewers grilled with truffle Aioli

250

75

125

SALADS

- 60** ^(V) **Ensalada Enoki**
Enoki mushrooms, seasonal vegetables, and citrus dressing
- 95** ^(G, S, SS) **Japanese Crab Salad**
Crabstick, avocado, crisp cucumber, and tobiko, finished with crispy tempura flakes and spicy mayonnaise
- IKKA Salad** ^(V, SS)
Mixed lettuce with tropical fruits, creamy avocado, toasted sesame seeds, and a passion fruit emulsion

68



SASHIMI & NIGIRI

60	Tuna <i>Sashimi 3pcs Nigiri 2pcs</i> Premium tuna, expertly sliced	Maguro Nigiri <i>(F, G, SS)</i> Yellowfin tuna, smoked oil, and quinoa pop	60
45	Salmon <i>Sashimi 3pcs Nigiri 2pcs</i> Atlantic salmon with delicate texture and richness	Salmon Tobiko Nigiri <i>(F, G, E, S)</i> Fresh salmon, chives, oyster sauce, siracha kewpie, red caviar	55
65	(S) Hokkaido Scallops <i>Sashimi 3pcs Nigiri 2pcs</i> Premium Hokkaido scallops, delicately sliced	Truffle Hotate Nigiri <i>(S)</i> Hokkaido scallop enhanced with aromatic truffle and quinoa pop	65
		Yaki Niku Nigiri <i>(G, S, SS, SY)</i> Lightly seared beef with smoky flavor, crispy onion	65

MAKI ROLLS

85	(S, D, G, E, SY) Grana Padano Panko shrimp, avocado, scallops, batayaki sauce, and aged Grana Padano	Spicy Tuna <i>(F, SS, E)</i> Tuna, avocado, cucumber, spicy mayo, and spring onion	90
65	(V, G) Crunchy Tofu Crispy tofu, avocado, cucumber, sesame seeds, and yuzu miso dressing	IKKA <i>(SS, G, SY, E)</i> Wagyu striploin, avocado, crispy onion, cucumber, and shiso leaf	95
95	(S, D, E, G, SY) Doragon King crab tartare, avocado tempura, cream cheese, and sriracha	Smoked Salmon <i>(F, D)</i> Smoked salmon, avocado, cucumber, spring onion, and cream cheese	80
85	(S, E) California Crabstick, avocado, cucumber, and tobiko	Dynamite Roll <i>(D, E, SY)</i> Salmon, avocado, and cucumber, topped with spicy mayo and teriyaki sauce	90
80	(S, D, E, G, SS) Prawn Tempura Tempura prawns, cucumber, cream cheese, and passion fruit sauce		

GYOZAS & BAOS

85	(G, SS, SY) Wagyu Beef Gyoza Wagyu striploin dumplings with cabbage, spring onion, and sesame soy dressing	Chicken Bao <i>(G)</i> Roasted chicken, avocado, lettuce, onion, and chili	85
95	(S, G, SS, E, D, C) Kani Bao Steamed bao with king crab, shrimp, vegetables, and Japanese kewpie mayo	Veggie Bao <i>(V, G)</i> Steamed bao filled with seasonal vegetables and Asian herbs	75



TEMPURA

70	(S, G, E, SS, SY) Ebi Tempura	Yasai Tempura (V, G, E, SY)	55
	Crispy prawns served with tentsuyu sauce	Selection of seasonal vegetables with tentsuyu sauce	
95	(S, G, E) Tempura Moriawase		
	Prawns, white fish, and seasonal vegetables in a light tempura batter		

SIGNATURE MAINS

160	(S, C, D, E) Arroz Con Mariscos	Oyakodon (G, E, SS, SY)	95
	Creamy rice with premium seafood and seasonal vegetables	Crispy chicken, egg, vegetables, teriyaki sauce, furikake, and steamed rice	
155	(F, G, SS, SY) Salmon Batayaki	Yaki Udon (S, G, SS, SY)	170
	Grilled salmon, garlic, spring onion, bean sprouts, vegetables, and steamed rice	Beef tenderloin, vegetables, udon noodles, and oyster sauce	
150	(S, D) Tiger Prawns	Lomo Saltado (G, E, SY)	175
	Tiger prawns, kimchi butter, green harissa, and basil	Wok-fried beef tenderloin, shallots, cherry tomatoes, yellow chili, soy sauce, crispy potatoes, and quail egg	
165	(D, C) Arroz Con Pato	Grilled Wagyu Rib Eye 300g	395
	Creamy coriander rice with roasted duck, seasonal vegetables	Premium Wagyu rib eye served with roasted seasonal vegetables	

SIDES

35	(V, E, SY) Arroz Chaufa	Gohan (V)	30
	Peruvian-style fried rice with vegetables, egg and savory seasonings	Traditional Japanese steamed rice	
40	(G, SS, SY) Harusame Noodles	Yasai Itame (V, SS, SY)	35
	Glass noodles stir-fried with vegetables and Asian aromatics	Wok-fried seasonal vegetables with soy and sesame	

DESSERTS

65	^(G, D, E) Japanese Cheesecake Light and airy Japanese cheesecake, served with smooth vanilla caramel sauce	Tres Leches ^(D, E) Classic vanilla sponge cake soaked in three milks, delicately light and finished with whipped cream	65
65	^(G, D) Churros Traditional Spanish churros, dusted with cinnamon sugar and served with warm chocolate sauce	Signature Chocolate Cake ^(G, D, E) Layered dark chocolate cake with rich ganache and velvety caramel cream	75
65	^(G, E, D) Tempura Ice Cream Crispy tempura-coated vanilla ice cream with a warm golden crust and a creamy center	Ice Cream & Sorbet <i>Per Scoop</i> A selection of artisanal ice creams and refreshing fruit sorbets: <i>Chocolate Ice Cream, Vanilla Ice Cream, Strawberry Ice Cream, Raspberry Sorbet, Mango Sorbet, Lemon Sorbet</i>	25
65	^(D, N) Hokkaido Ice Cream Premium Hokkaido milk ice cream with strawberry jam and hazelnut crumble		

