



COLD DISHES

From the Sea

CEBICHE / 20€

The traditional recipe. Cubes of fresh fish marinated in lime and ají limo. Served with glazed sweet potato, cancha (Peruvian corn), corn kernels, and red onion. 170g of fish.

NIKKEI CEBICHE / 23€

Diced tuna loin marinated in our house Nikkei sauce. Served with kiuri (Japanese cucumber), radish, glazed sweet potato, and red onion. 150g of fresh tuna..

MIXED CEBICHE / 23€

Fresh fish cubes with prawns and octopus carpaccio, marinated in lime and ají limo. Served with glazed sweet potato, cancha, and red onion. 300g of fish.

NIKKEI SCALLOPS A LA CHALAQUITA (5 pcs.)/ 16€.

Fresh scallops topped with crispy Chalaca, Japanese cucumber, radish, and ají limo.

Nigiris

EBI NIGIRI (2 pcs.)/ 6€

Cooked prawn, shari rice with yellow chili sauce, sweet potato, and chives.

GRILLED NIGIRI (2 pcs.)/ 6€.

Shari rice base, chimichurri, beef loin, and quail egg.

SALMON NIGIRI (2 pcs.)/ 6€

Seared salmon slice, shari rice topped with acevichada sauce and popped quinoa.

Makis

ACEVICHADO

Filled with crispy prawn and avocado. Topped with fish slices and acevichada sauce./ 17€

MANGO BRULEE

Filled with crispy prawn and cream cheese. Topped with caramelized mango slices./ 17€

ANTICUCHERO

Filled with crispy prawn and avocado. Topped with anticuchera sauce./ 17€

GRILLED ROLL

Filled with crispy prawn and cream cheese. Topped with beef slices and chimichurri. / 18€

OLIVO ROLL

Filled with crispy prawn and cream cheese. Topped with octopus carpaccio and olive cream../ 17€

AVOCADO

Filled with crispy prawn and cream cheese. Topped with avocado slices and tare sauce (sweet soy sauce).).

SAKURA ROLL

Filled with crispy prawn and cream cheese. Topped with fish slices and brushed with grilled sauce and Nikkei chimichurri./ 17€

OCTOPUS NIGIRI (2 pcs.)/ 6€

Slice of octopus, shari rice with olive sauce, avocado, and chives.

TUNA NIGIRI (2 pcs.)/ 6€

Slice of tuna marinated in soy sauce, shari rice with a touch of ginger and chives.

TIRADITO IN AJÍ AMARILLO SAUCE / 18€

Fresh fish carpaccio topped with yellow chili cream. Served with corn, glazed sweet potato, and avocado

BONITO TATAKI/ 20€.

Tender bonito loin marinated in soy and ginger. Thin slices served with flamed avocado and Sakura Maru's three signature sauces.

Causas

CLASIC CAUSA (CHICKEN)/ 15€.

Potato, lime, and yellow chili mash filled with chicken, mayonnaise, and avocado. Topped with olive crumble and crispy quinoa.

OCTOPUS OLIVE CAUSA/ 18€.

Potato mash topped with octopus carpaccio in olive sauce, avocado, sweet potato, crispy quinoa, olive crumble, and aromatic onion oil. A variety of textures. **Chef's recommendation.**



CALIFORNIA ROLL

Filled with crispy prawn, cream cheese, and avocado. Covered in sesame seeds. / 17€

MAKI FURAI

Filled with salmon, avocado, and cream cheese. Panko-breaded and fried./ 17€

BANANA ROLL

Filled with crispy prawn and cream cheese. Topped with fried banana slices and passion fruit honey./ 17€

VOLCANO ROLL

Filled with crispy prawn and avocado. Topped with spicy prawn tartar and tare sauce

LEMON ROLL

Filled with crispy prawn and cream cheese. Topped with salmon slices and lemon rounds. Dressed with tare sauce. / 18€

TIRADITO

Filled with crispy prawn and avocado. Topped with fish slices in tiradito sauce and crispy sweet potato threads./ 17€

VEGGIE ROLL

Filled with avocado, lettuce, cucumber, scallion, carrot, and sesame seeds. Wrapped in nori seaweed./ 15€

HOT DISHES

Wings

NIKKEI WINGS (6 pcs.) / 13€

Crispy wings glazed in Nikkei and sriracha.

WINGS "ACEVICHADAS" (6 pcs.) / 13€

Crispy wings covered in acevichada sauce, with scallions and togarashi.

Baos

CHAR SIU BAO (2 pcs.) / 13€

Steamed bun filled with oriental-style pork belly BBQ, slow-cooked. Garnished with cucumber slices, mustard touches, and cilantro.

CRISPY - BAO (2 pcs.) / 13€

Fried bun filled with crispy chicken, furai onion, cherry tomatoes, and sriracha mayo.

Pork

CHAR SIU PORK FRIED RICE / 19€

Wok-fried rice with BBQ pork (slow-cooked). Served with pork char siu slices and rice noodles.

YAKIUDON / 19€

Wok-fried udon noodles with chicken and fresh vegetables.

SAKURA RAMEN / 24€

Creamy ramen noodles with batayaki butter, accompanied by beef tenderloin in tonkatsu sauce, snow peas, carrot, shimeji mushrooms, and tamago (Japanese egg). 160g of beef.

LOMO SALTADO / 22€

Wok-fried beef tenderloin with fresh vegetables and soy sauce. Served with fries and white rice.

PULPO ANTICUCHERO / 25€

Grilled octopus over roasted potato, with huancaína cream and corn. 200g of octopus.

SAKANA FURAI (FISH CHICHARRÓN)/ 17€

Crispy panko-breaded fish pieces with Japanese tartar sauce. Served with a fresh salad of avocado, tomato, lettuce, and Nikkei dressing. 250g of fish.

GOHAN MARU / 25€

Wok-fried rice with prawns, octopus, and scallops, accompanied by vegetables and pickled radish. 700g.

Desserts

Tres Leches Cake / €7

Chocolate Cake / €7

Cheesecake / €6

Drinks

Sodas / €3 (Coca-Cola, Aquarius,

Nestea, or Fanta)

Water / €3

Sparkling Water / €3.5

1L Bottle of Water / €4

Tinto de Verano / €4.50

Passion Fruit Soda / €4

Beer (pint) / €3

Beer (bottle) / €3.5

House Wine (glass) / €3.5

For terrace service, a 10% surcharge will be applied to the total bill.