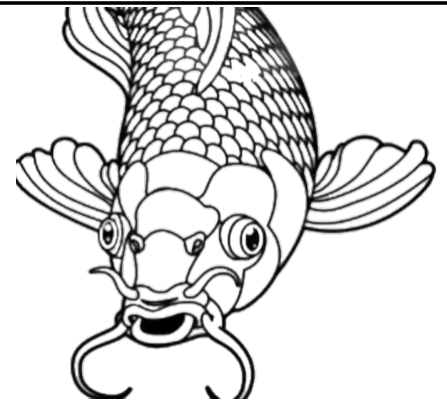




Nikkei
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APPETIZERS

1111 STICKY SHRIMP	19.50
Shrimp seasoned in a creamy spicy aji limo sauce with peanuts, nori and spring onions, served over a bed of sesame chow mein rice noodles.	
WASABI PORK SIU MAI ACEVICHADO	15.00
Steamed siu mai served with hot ponzu, negi and acevichado mayo.	
EDAMAME	6.50
Steamed edamame, sesame oil, togarashi and rock salt	
CAUSAS 1111	19.00
Andean potato blend topped with nikkei style chicken salad and panko fried shrimp served with pink golf sauce.	
BAO BUNS	16.95
Steamed bao buns topped with criolla salad and 1111 Pacific Red Sauce. Choice of Pork Belly or Daily Catch	

SOUPS & SALADS

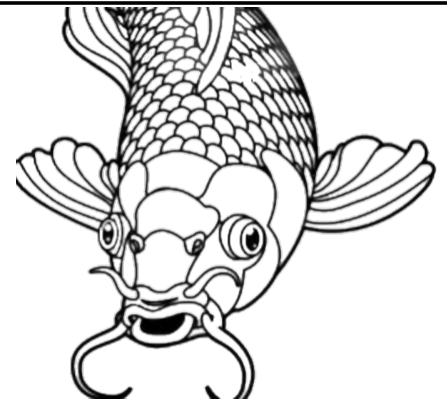
MEDITERRANEAN SALAD	16.00
Tomato, onions, cucumber, black olives, caper berries, feta cheese, croutons, and balsamic vinaigrette. Add Tuna 7.00 Add Salmon 7.00 Add Shrimp 8.00	
1111 HOUSE SALAD	9.00
Crab salad, shredded carrots, daikon, cucumber and toasted sesame seeds with kimchee vinaigrette.	
NIKKEI RAMEN SOUP	16.00
Choice of pork or chicken, ponzu, 1111 tamrindo sauce, boiled egg, aji limo, negi, daikon and micro cilantro	
NIKKEI PRAWN BISQUE	19.00
Shrimp concentrate, touch of cream, green onions, huacatay, queso fresco, rice and fried egg.	
CHILCANO NIKKEI MISO SOUP	9.00
Fish broth, corvina, miso and green onions, aji limo.	
NIKKEI SUNOMONO	16.00
Octopus, cucumber, daikon, carrots with 1111 Nikkei Vinaigrette	
TRADITIONAL MISO SOUP	6.50

CEVICHEs

CHALACA SCALLOP CEVICHE	16.00
Hokkaido scallops topped with chalaquita, andean corn and cancha.	
TRADITIONAL	21.00
Corvina, leche de tigre, sweet potato, cilantro, olive oil and chalaquita.	
1111 APALTADO	22.00
Snapper in a creamy Leche de Tigre topped with fresh avocado, capers, aji limo and a dash of extra virgin olive oil.	
1111 PACIFIC GOLD CEVICHE	19.50
Snapper in aji amarillo Leche de Tigre served with cancha, choclo and sweet potato.	
1111 PORT CEVICHE	24.50
Shrimp, octopus, snapper, cancha, choclo, onions dipped in the famous leche de tigre, topped with fried calamari.	



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TIRADITO (Nikkei Style Carpaccio)

TAKO TIRADITO	23.00
Thin slice octopus, leche de tigre marinade, olive oil, olivo sauce, rock salt and micro cilantro	
NIKKEI TAI SNAPPER TIRADITO	21.50
Cilantro, aji limo, garlic toasted flakes and oyster ponzu sauce.	
HAMACHI TIRADITO	23.00
Hamachi Sashimi in Nikkei Ponzu, Aji Limo, and leche de tigre	
TUNA TATAKI	21.50
Seared Pacific Tuna in our 1111 Ponzu Sauce topped with daikon, scallions and sesame seeds.	
SALMON PACIFIC GOLD TIRADITO	21.50
Salmon Sashimi in aji amarillo lilkoï leche de tigre with crunchy quinoa and sweet potato strings	

NIKKEI GUNKAN

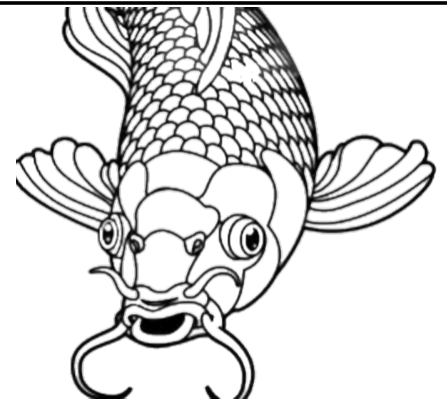
IKURA GUNKAN	8.50
OLIVO TAKO	7.50
Octopus with purple olivo sauce and avocado	
NIKKEI UNI	9.50
Uni topped with quail egg and chalaquita	
SPICY TUNA NEGI	7.00
SCALLOP ACEVICHADO	9.50

SIGNATURE NIGIRI

WAILEA TUNA NIGIRI	11.00
Round tuna nigiri with foi and anticuchado tarè	
HALEAKALA SHRIMP	12.00
Ebi shrimp nigiri topped with torched crab salad and volcano sauce.	
NIKKEI SCALLOP NIGIRI	13.00
Scallops with torched truffle oil	
MAKENA SAKE	12.00
Salmon with torched lilikoï tarè	
A5 JAPANESE WAGYU NIGIRI	11.00
A5 Japanese Wagyu torched and topped with caramelized onions	
PANIOLO NIGIRI	14.00
Fine cut of filet mignon seared and topped with fried egg and nikkei style tomato and onion garnish	
FOI GRAS	14.00
AVOCADO (V) 🌿	4.00
Avocado nigiri with apple balsamic	
WILD MUSHROOM (V) 🌿	MP
Seasonal wild mushrooms topped with truffle olive oil	
NIKKEI KAMPYO (V) 🌿	4.00
Pickled radish topped with aji amarillo dots	



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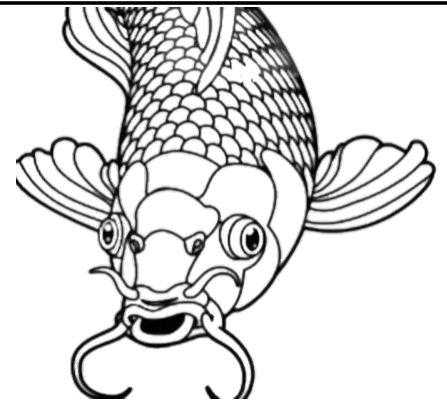


NIKKEI MAKI ROLLS

1111 ROLL	18.50
Crab salad, tempura flakes, avocado and masago, topped with tuna tartar	
SENSHI MAKI	19.00
Tempura shrimp, avocado, crab salad, topped with shiromi, ponzu gel, torched garlic butter and tempura flakes.	
AHI AHI ROLL	16.00
Spicy tuna, avocado topped with ahi and negi.	
HAMACHI SAN MAKI	23.00
Crab salad, avocado and cucumber, topped with hamachi, acevichado drop, aji limo volcano sauce and eel sauce.	
NIBUI LILIKOI ROLL	18.50
Tempura Shrimp, cream cheese and avocado, topped with torched salmon and lilikoi tare sauce.	
FURAI SALMON	16.00
Salmon, cream cheese, avocado, panko crusted and flash fried	
TAKO MAKI	22.50
Panko shrimp and cucumber, topped with avocado and pulpo al olivo.	
ROCOTO ACEVICHADO MAKI	19.00
Panko shrimp and avocado, topped with white fish, chalaquita and 1111 rocoto acevichado sauce.	
SALMON ACEVICHADO	19.00
Kani crab salad and avocado, topped with thin-sliced salmon and 1111 aji amarillo acevichado sauce.	
TUNA ACEVICHADO	19.00
Tempura shrimp and avocado, topped with thin sliced tuna, 1111 acevichado sauce and sweet potato shoestrings.	
TAI MAKI	19.00
Panko shrimp, avocado, topped with shiromi and Nikkei leche de tigre chalaquita	
SCALLOP PARMESAN	21.50
Tempura scallops, crab salad, avocado and cucumber, topped with torched spicy parmesan batayaki sauce.	
CRUNCHY SHRIMP	14.00
Shrimp salad with pink gulf sauce and tempura flakes	
THE 'ĀINA ROLL (V)	14.00
Asparagus, mushrooms, negi and truffles, topped with torched sweet red peppers.	
TEKKA MAKI	11.00
SPICY TEKKA	11.00
CALIFORNIA ROLL	11.00
RAINBOW ROLL	18.00
HAMACHI NEGI	12.00
TORA ROLL	21.00



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NIGIRI & SASHIMI

Available in Nikkei or Traditional

AJI	6.00
SABA	6.00
SHIROMI	5.00
MIRUGAI	8.00
HOKKIGAI	5.00
HIRAMASA	
HIRAME	
KINMEDAI	MP
MEDAI	MP
TAI SNAPPER	12.50
UNI	16.00
TAKO	12.00
Octopus topped with Chalaquita Olivo	
EBI	10.00
Ebi topped with Nikkei pink sauce and micro cilantro	
UNAGI	11.00
Unagi topped with anticuchado tarè	
SAKE	11.00
Salmon topped with aji amarillo and ikura	
KAMPACHI	12.00
Kampachi topped with Nikkei Tarè	
HAMACHI	12.00
Hamachi topped with yogurt volcano and micro cilantro	
MAGURO	12.00
Maguro topped with wasabi root	
O'TORO	MP
O'Toro topped with wasabi apple compot	
NIGIRI SAMPLER 6	40.00
Chefs choice Nikkei nigiri sampler 6 piece	
NIGIRI SAMPLER 10	60.00
Chef's choice Nikkei nigiri sampler 10 piece	