

HOT STARTERS

Sticky Shrimp crispy shrimp, chow mein noodles, sticky sauce, peanuts, scallions.	14.95
Edamame steamed edamame, sesame seed oil, japanese spices, rock salt.	8.00
Pork Belly Bao Buns (2 Pcs.) teriyaki pork belly, pickled onions, cucumber, spicy mayo.	12.95
Huevos Rotos sunny side up eggs, french fries, acevichada mayo, japanese spices, scallions, truffle oil.	12.50
Lomo Harumaki lomo saltado spring roll, huancaína dipping sauce.	11.00
Anticuchos marinated grilled veal heart, golden potatoes, huancaína dipping sauce.	12.95
Pulpo Parrillero marinated grilled octopus, choclo, golden potatoes.	19.00
Conchitas a la Parmesana parmesan gratinated scallops, 1111 garlic butter.	14.00
Nikkei Mussels steamed mussels, panka marinara sauce, garlic butter crostini.	14.50
Risotto Bachiche shrimp, scallops, green peas, red peppers.	17.00
Chicharrón Selection	
Chicken (5-spice lime sauce, sweet & sour dipping sauce, yucca bites)	11.50
Calamari (acevichado mayo, salsa criolla, yucca bites)	12.50
Pork (ceviche style salsa criolla, yucca bites)	11.50
Dumpling Selection (<i>fried or steamed</i>)	
Chicken Gyoza (hot ponzu broth, aji limo)	11.00
Wasabi Pork Siu Mai (hot ponzu broth, acevichado mayo)	11.50
Shrimp Siu Mai (hot ponzu broth, acevichado mayo)	11.00

SOUPS&SALADS

Chupito de Mariscos nikkei style seafood concentrate, corvina, shrimp, mussel, touch of cream, mint, oregano, queso fresco.	11.00
House Salad kani krab, carrots, daikon, cucumber, toasted sesame seeds kimchi vinaigrette.	8.75
Neptuno Salad ika sansai, wakame, kani krab, avocado, sesame seeds, kimchi vinaigrette.	9.75



NIKKEI

Through exceptional care in selecting and handling fresh ingredients, and in employing our precise culinary techniques, we create surprising dishes -easy to understand- yet very distinguished in their flavors.

The project started when Martin Monteverde moved to Miami with his family in 1986, and studied at Florida International University, Chaplin School of Hospitality and Restaurant Management. He went on to open two successful Miami restaurants: Sole and Mixxt.

Two years later he set out to find the ideal setting for what would be 1111 Peruvian Bistro: Brickell. Four years passed and it was time to conquer new horizons. Enter 1111 Peruvian Bistro Pinecrest. Through the years our restaurant has pivoted its concept towards the Japanese side. That's how 1111 Nikkei Pinecrest is born; a Japanese restaurant with a Peruvian essence.

Today, Martin oversees the direct operations of the restaurant, while he and Chef Cesar Salgado search for new ideas, ingredients, and flavors to continue bringing our kitchen fresh inspirations. Rather than fine dining, 1111 Nikkei offers something perhaps even more enjoyable: fine food in a comfortable, more casual atmosphere. We will continually refresh our menu with seasonal discoveries, and give a distinctly Japanese- Peruvian twist to every elaboration.

Enjoy!

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies or dietary restrictions, please speak to our staff prior to order.*

ENTRÉES

1111 Lomo Saltado (Add Seafood +\$5.50) (Add Fried Egg +\$1.00) beef tenderloin, red onions, tomato, white rice, french fries.	23.95
Short Ribs Bachiche 8-hour-slow-braised short ribs, bachiche jus, aji amarillo risotto.	26.50
Pan Seared Snapper seared fillet, hibachi vegetables.	21.95
Pescado a lo Macho battered fried snapper, shrimp, calamari, mussels, 3-aji marinara sauce, white rice, choclo.	26.50
Ají De Gallina shredded chicken breast, aji amarillo sauce, white rice, botija olives, yellow potato, boiled egg.	17.95
Steak & Frites 10 oz. N.Y. steak, crispy french fries.	28.50
Duck Risotto basted pan seared duck breast, pesto risotto, aji amarillo dots.	24.95
Saltado Chifero shrimp, calamari, oyster sauce, holantao, red peppers, ginger, broccoli, shiitake mushrooms, chow mein noodles.	23.50
N.Y. Steak Linguine grilled N.Y. steak tagliatto, linguine, pesto sauce, shaved parmesan.	22.00
Ra Mein Chupe ramen noodles, nikkei style seafood concentrate, white fish, shrimp, touch of cream, mint, fried egg.	22.95
Chaufa Yakimeshi Selection nikkei style stir-fried rice, ham, egg tortilla, sweet & sour sauce.	
Chicken	17.95
Shrimp	19.50
Beef	22.00
Pork	19.95
Royal	24.95

SIDES

French Fries	5.00
Arroz con Choclo	6.00
White Rice	5.00
Sushi Rice	5.00
Hibachi Vegetables	6.95
Extra Sauce	1.50

KIDS

Chicken Nuggets with French Fries	11.11
Fish Bits with French Fries	11.11
Linguine (Add Chicken or Shrimp +\$4.00)	11.11

ROLLS (8 Pcs.)

Pulpo al Olivo Maki tempura shrimp, avocado, octopus, olive mayo, chalaquita.	17.95 (Half 9.50)
Tuna Acevichado* tempura shrimp, avocado, tuna, acevichado mayo, crunchy sweet potato.	16.50 (Half 8.75)
Tartare Maki* (Tuna or Salmon) tempura shrimp, avocado, your tartare choice, 1111 ponzu, wasabi mirin.	17.50 (Half 9.50)
Nibui Truffle Maki*(Torched) tempura shrimp, avocado, salmon, passion fruit tare, truffle oil.	17.50 (Half 9.50)
Shrimp Lovers Maki (Torched) tempura shrimp, avocado, ebi shrimp, eel sauce, spicy mayo, tempura flakes.	16.50 (Half 8.75)
Hamachi-San Maki* tempura shrimp, avocado, hamachi, acevichado, mayo, kimchi, eel sauce.	17.50 (Half 9.50)
Smokey Torch tempura shrimp, avocado, ebi, spicy mayo, wasabi mayo, eel sauce, kimchi vinaigrette, tempura flakes.	17.95 (Half 9.50)
Volcano Maki (Torched) cucumber, avocado, kani crab, torched 1111 spicy mayo sauce.	17.00
Zakecado Maki* salmon, avocado, cucumber, sesame seeds, spicy mayo, eel sauce, crunchy sweet potato.	16.00
Trico Maki* hamachi, tuna, salmon, cucumber, wasabi mayo, eel sauce.	18.00
Inka Maki* salmon, tuna, avocado, sesame seeds, eel sauce, ají amarillo, negi.	16.95
Surf & Turf Maki (Torched) tempura shrimp, avocado, marinated steak tatakai, chimichurri, chalaquita.	18.00
California Maki kani crab, avocado; cucumber, sesame seeds, masago.	10.00
California Eel Maki (Torched) kani crab, avocado; cucumber, eel, sesame seeds, masago.	15.00

COLD STARTERS

Clásico Ceviche*(Add Fried Calamari +2.50) (Sub for Snapper +4.00) corvina, cancha, choclo, red onion, sweet potato, traditional leche de tigre.	15.95
Fresco Ceviche*(Add Fried Calamari +2.50) (Sub for Snapper +4.00) shrimp, octopus, corvina, cancha, choclo, red onion, avocado, ají limo, kiuri-cilantro leche de tigre.	16.95
1111 Apaltado Ceviche*(Add Fried Calamari +2.50) (Sub for Snapper +4.00) corvina, avocado, red onion, capers, ají limo, creamy leche de tigre, extra virgin olive oil.	16.95
Carretilero Ceviche*(2022 Grand Taste of Maui's Best Dish Winner) shrimp, octopus, corvina, cancha, choclo, red onion, carretilera leche de tigre, fried calamari.	17.95
Tuna Tataki Tiradito* seared tuna, daikon, scallions, sesame seeds, 1111 house ponzu sauce.	16.00
Hamachi Tiradito* yellow tail hamachi, kiuri sauce and kimchi, 1111 house ponzu sauce.	16.95
Passion Tiradito* salmon, sweet potato strings, micro cilantro and sesame seeds, passion fruit-ají amarillo leche de tigre	15.50
Causa Acevichada corvina acevichada nikkei, mashed-ají amarillo potato, avocado, fried calamari, sweet potato strings.	14.95
Papa a la Huancaína boiled yellow potatoes, botija olives, hard-boiled egg, huancaína sauce.	11.00



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SASHIMI

Hamachi*	12.50
Salmon*	11.50
Snapper*	12.95
Tuna*	12.50

NIGIRI DUOS

Hamachi* (kiuri cream, micro cilantro, ikura, lime zest)	9.75
Salmon* (truffled ají amarillo cream, sesame seed chalaquita, lime zest, negi)	8.00
Shrimp (ají amarillo, kimchi base, sesame seeds, micro-cilantro)	8.00
Snapper* (ají limo oroshi, micro cilantro, lime zest)	9.75
Tuna* (acevichada, ponzu oroshi, lime zest, negi)	8.50
Ikura Gunkan* (salmon roe, negi)	11.00
Salmon Aburi (torched garlic butter, ají amarillo, pachikay passion fruit tare.)	8.50
Shrimp Aburi (torched golf sauce, sweet potato strings, lime zest, negi)	8.50
Steak Aburi (torched lomo saltado base, chalaquita, micro cilantro)	10.50
Unagi Aburi (torched eel, eel sauce, negi)	9.75

CLASSIC ROLLS

	Hosomaki (6 Pcs.)	Futomaki (8 Pcs.)
Hamachi*	11.75	18.00
Tuna*	10.75	17.00
Salmon*	10.00	16.50