

HOT STARTERS

Sticky Shrimp	16.95
crispy shrimp, chow mein noodles, sticky sauce, peanuts, scallions.	
Edamame	7.50
steamed green edamame, sesame seed oil, japanese spices, rock salt.	
Pork Belly Bao Buns (2 Pcs.)	14.50
teriyaki pork belly, pickled onions, cucumber, spicy mayo.	
Chicharrón de Pollo	11.95
chicken chicharrón, 5-spice lime sauce, sweet & sour dipping sauce.	
Chicharrón de Pescado	13.50
crispy corvina strips, salsa criolla, hoisin mayo.	
Yucca al Aji Amarillo	8.95
crunchy yucca, aji amarillo sauce, olive mayo.	
Huevos Rotos	12.75
sunny side up eggs, french fries, acevichada mayo, japanese spices, scallions, truffle oil.	
Fried Calamari	12.75
crispy calamari, acevichado mayo, salsa criolla, fried yucca.	
Capon Street Dumplings (5 Pcs.) (fried or steamed)	11.50
chicken gyoza, hot ponzu broth, scallions, aji limo.	
Wasabi Pork Siu Mai Acevichado (5 Pcs.) (fried or steamed)	11.50
pork dumplings, hot ponzu broth, scallions, acevichado mayo.	
Nikkei Buffalo Wings	13.95
crispy chicken wings, 1111 Recoto®-buffalo sauce, acevichado mayo, chives.	
Yakitori Duo (3 Skewers)	17.95
marinated octopus and anticucho, golden potatoes, 1111 Shisotay® sauce, olive mayo.	
Nikkei Mussels	15.95
steamed mussels, panká marinara sauce, garlic butter crostini	

SOUPS & SALADS

Chilcano	8.00
fish broth, corvina, scallions.	
Chupito de Mariscos	11.00
seafood concentrate, white fish, shrimp, touch of cream, mint, queso fresco.	
House Salad	8.00
kani krab, carrots, daikon, cucumber, toasted sesame seeds kimchi vinaigrette.	
1111 Garden Salad (Add Shrimp +\$8.00 Add Salmon +\$5.00 Add Tuna +\$6.50)	11.11
butter lettuce, carrots, cucumber, tomato, radish, ginger or balsamic vinaigrette.	
Neptuno Salad	9.00
ika sansai, wakame, kani krab, avocado, kimchi vinaigrette.	



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 Izakaya 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 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

Chaufa Yakimeshi Aeropuerto	19.50
shrimp, calamari, chicken, smoked ham, egg tortilla, nikkei sweet & sour.	
1111 Lomo Saltado (Add Seafood +\$5.50)	24.50
beef tenderloin, red onions, tomato, white rice, french fries, fried egg.	
Short Ribs Bachiche	32.00
8-hour-slow-braised short ribs, bachiche jus, ají amarillo risotto.	
Skirt Steak Nikkei*	38.00
10 oz. grilled skirt steak, 1111 hibachi vegetables.	
Pulpo Parrillero	26.00
grilled octopus, anticuchera sauce, botija olive rice, ham, choclo.	
Pan Seared Fish Selection (Salmon, Corvina or Snapper)	26.00
6 oz. seared fillet, 1111 hibachi vegetables.	
Arroz con Pork Belly	23.00
tender pork chicharrón, coriander rice, radish-avocado chalaquita.	
Steak & Mushrooms Risotto	26.50
beef tenderloin, red bell pepper, chives, creamy shiitake & white mushroom risotto.	
Seafood Tacu Tacu	37.50
pan seared snapper, creamy 1111 Pacific Gold® seafood sauce, cannellini tacu tacu.	

SIDES

Yakimeshi	7.00
French Fries	6.00
Arroz con Choclo	6.00
Hibachi Vegetables	6.50
Sushi Rice	5.00
Extra Sauce	1.50

KIDS

Chicken Nuggets with french fries	12.00
Fish Nuggets with french fries	12.00
Fettucine (Add Chicken or Shrimp +\$4.00)	12.00

ROLLS

Pulpo al Olivo Maki tempura shrimp, avocado, octopus, olive mayo, chalaquita.	17.00 (Half 9.50)
Tuna Acevichado* tempura shrimp, avocado, tuna, acevichado mayo, crunchy sweet potato.	17.00 (Half 9.50)
Pacific Gold® Maki * tempura shrimp, cucumber, snapper, 1111 Pacific Gold® sauce, chalaquita.	17.00 (Half 9.50)
Torched Maki tempura shrimp, avocado, snapper, garlic truffled butter, ponzu gel.	18.00 (Half 10.00)
Lomo Saltado Maki seared beef tenderloin, tomato, avocado, crunchy sweet potato, chalaquita.	19.95
Rainbow Maki* kani krab, avocado, cucumber, tuna, salmon, ebi shrimp.	17.50
Nibui Passion Maki* tempura shrimp, avocado, cream cheese, torched salmon, passion fruit tare, sesame seed oil.	17.00
Truffle Salmon Maki* kani krab salad, avocado, cucumber, salmon, aji amarillo, japanese spices, truffle oil.	17.00
Tuna Tartar Maki* tempura shrimp, kani krab salad, masago, tuna tartar, 1111 ponzu wasabi mirin.	20.50
Inka Maki* salmon, tuna, cream cheese, avocado, sesame seeds, eel sauce, aji amarillo, scallions.	18.00
Shrimp Lovers Maki tempura shrimp, cream cheese, cucumber, ebi shrimp, eel sauce, spicy mayo	18.00
Hamachi-San Maki* tempura shrimp, kani krab salad, avocado, hamachi, acevichado mayo, kimchi, eel sauce.	17.00
Trico Maki* hamachi, tuna, salmon, cucumber, wasabi mayo, eel sauce.	18.00
Tempura Maki* salmon, cream cheese, avocado, scallions, masago, spicy mayo, eel sauce.	17.00
Pink Flamingo Maki* tuna tataki, masago, kani krab, avocado, butter lettuce, soy paper, ginger dressing dipping sauce.	17.50

COLD STARTERS

Clásico Ceviche*(Add Fried Calamari +2.00) (Sub for Snapper +3.00) corvina, cancha, choclo, red onion, sweet potato, traditional or aji amarillo leche de tigre.	16.00
1111 Apaltado Ceviche*(Add Fried Calamari +2.00) (Sub for Snapper +3.00) corvina, avocado, red onion, capers, aji limo, creamy leche de tigre, extra virgin olive oil.	18.50
Carretilero Ceviche*(2022 Grand Taste of Maui's Best Dish Winner) shrimp, octopus, corvina, cancha, choclo, onions, carretilera leche de tigre, fried calamari.	19.50
1111 Nikkei Ceviche* red snapper, octopus, cancha, shiso leaves, aji limo, sesame seed oil leche de tigre.	18.00
Passion Tiradito * salmon, sweet potato strings, micro cilantro and sesame seeds, passion fruit-aji amarillo leche de tigre	15.00
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.	16.00
Nikkei Wontons (2 Pcs.) crispy wontons, tuna tartare, avocado, spicy mayo, aji amarillo dots, japanese spices, micro cilantro.	16.50
1111 Causa mashed-aji amarillo potato, chicken salad, aji amarillo sauce, kiuri mayo, sweet potato strings.	13.95



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SASHIMI

Hamachi*	11.00	Akami*	15.00
Salmon*	11.00	Chutoro*	17.00
Snapper*	11.00	Toro*	19.00
Tuna*	11.00		

NIGIRI DUOS

	Traditional	Nikkei	Aburi
Hamachi*	8.00	9.50	11.00
Salmon*	7.00	9.50	11.00
Shrimp	7.00	9.50	11.00
Snapper*	8.00	9.50	11.00
Ika	8.00	9.50	11.00
Tuna*	8.00	9.50	11.00
Akami*	12.50	13.00	
Chutoro*	14.00	14.50	
Toro*	16.50	17.00	

GUNKAN (2 Pcs.)

Tuna Tartar *	8.00
Hamachi Tartar *	8.00
Ikura*	9.50
Truffled Ikura Salmon Wrap*	15.00
Foie Gras Tuna Wrap (Per Piece)	12.50

CLASSIC ROLLS

	Hosomaki (6 Pcs.)	Futomaki (10 Pcs.)
Hamachi*	8.00	16.00
Unagi	10.00	18.50
Tuna*	10.00	18.50
Salmon*	7.00	16.00
Kappa	5.50	10.00