

1 1 1 1  
NIKKEI SUSHI

food. joy.



NIKKEI [nee-kay] - a Japanese emigrant or a descendant thereof who is not a citizen of Japan. Although the term usually refers to Japanese emigrants and their descendants, mostly settled in the Americas, when it comes to food, it has specifically become known as Japanese - Peruvian.

NIKKEI food consists of Peruvian ingredients shaped by Japanese techniques. Mixing of aji peppers, soy sauce and the acidity of lime is a heavenly match.

**food. drink. joy.**



1 1 1 1  
**NIKKEI  
SUSHI**

---

## appetizers

|   |    |
|---|----|
| <b>sticky shrimp</b>  | 19 |
| Cruchy shrimp with Nikkei sticky sauce, peanuts and scallions             |    |
| <b>1111 Causa</b>   | 17 |
| Golden potato and avocado, topped with octopus.                           |    |
| <b>nikkei Scallop Ceviche*</b>  | 16 |
| Scallops in a leche de tigre sauce and chalaquita served on asian spoons  |    |
| <b>edamame</b>  | 8  |
| Steamed edamame tossed in sesame oil and japanese spices                  |    |
| <b>capon street shrimp siu mai</b>  | 8  |
| Shrimp siu mai in a ponzu broth topped with Recoto sauce and sesame seeds |    |
| <b>seafood crunch</b>   | 19 |
| Crunchy shrimp, calamari and octopus topped with criolla salad            |    |

## soups & salads

|   |    |
|---|----|
| <b>sunomono*</b>  | 14 |
| Octopus, crab, japanese cucumbers , seaweed and sesame seeds  |    |
| <b>ginger dressing salad*</b>   | 14 |
| Mixed greens, cherry tomatoes, onions and carrots tossed with ginger dressing<br>add ahi + 8 add salmon + 7 |    |
| <b>nikkei seaweed salad*</b>  | 13 |
| Wakame salad with octopus and crab topped with recoto vinagrette  |    |
| <b>prawn bisque*</b>  | 18 |
| Creamy prawn bisque topped with a fried egg and a steamed prawn   |    |
| <b>miso soup</b>  | 8  |
| Traditional miso soup with wakame and tofu  |    |

## ceviches

|   |    |
|---|----|
| <b>traditional ceviche*</b>   | 21 |
| Local fish, leche de tigre, cancha and sweet potato                                   |    |
| <b>port ceviche*</b>  | 24 |
| Local fish, octopus and shrimp in our award winning leche de tigre                    |    |
| <b>apalatado ceviche*</b>   | 24 |
| Local fish in a creamy leche de tigre finished with avocado, capers and aji limo      |    |
| <b>nikkei ahi ceviche*</b>  | 24 |
| Ahi, avocado and red onion with our ponzu leche de tigre topped with daikon           |    |
| <b>ceviche sampler*</b>   | 34 |
| Selection of our most popular ceviches (apaltado, port and nikkei ahi)                |    |
| <b>aina ceviche*</b>  | 19 |
| Selection of seasonal vegetables in leche de tigre served with andean corn and cancha |    |

**food. drink. joy.**

18% Service Charge included in all checks

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness, specially if you have certain medical conditions



1 1 1 1  
**NIKKEI  
SUSHI**

---

## crudos

|  |    |
|--|----|
| <b>tako carpaccio*</b>   | 23 |
| Thin sliced octopus with a drizzle of creamy black olive sauce                       |    |
| <b>nikkei snapper carpaccio*</b>   | 24 |
| Snapper in a ponzu sauce with aji limo and leche de tigre topped with a daikon salad |    |
| <b>hamachi crudo*</b>  | 23 |
| Hamachi slices in a ponzu sauce , leche de tigre and avocado tare dots               |    |
| <b>ahi carpaccio*</b>  | 24 |
| Ahi and leche de tigre topped with black tobiko and acevichado sauce                 |    |
| <b>salmon carpaccio*</b>   | 22 |
| King Salmon slices in Pacific Gold sauce with avocado and mixed greens               |    |

## nikkei gunkan

1 piece

|   |    |
|---|----|
| <b>ikura gunkan*</b>                                    | 9  |
| <b>oliva tako gunkan*</b>                               | 8  |
| Tako with black olive aioli                             |    |
| <b>nikkei uni gunkan*</b>                               | MP |
| Uni topped with chalaquita                              |    |
| <b>spicy ahi gunkan*</b>                                | 9  |
| Ahi with aji limo, and toasted sesame seeds             |    |
| <b>1111 scallop gunkan*</b>                             | 9  |
| Scallops with acevichado sauce and drops of lime        |    |
| <b>wild mushrooms gunkan (V)</b>                        | 8  |
| Seasonal wild mushrooms finished with truffle olive oil |    |

## omakase nigiri

1 piece

|  |    |
|--|----|
| <b>wailea ahi niigiri*</b>   | 12 |
| Tuna nigiri topped with torched foi gras                                   |    |
| <b>golf shrimp*</b>  | 11 |
| Ebi shrimp nigiri topped with crab salad and torched recoto sauce          |    |
| <b>nikkei scallop nigiri*</b>  | 11 |
| Hokkaido scallops torched with garlic butter and truffle oil               |    |
| <b>makena salmon*</b>  | 10 |
| King salmon with torched lilikoi sauce                                     |    |
| <b>paniolo nigiri</b>  | 10 |
| Fine cut of prime filet of beef, seared and topped with lomo saltado sauce |    |

**food. drink. joy.**

18% Service Charge included in all checks

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specially if you have certain medical conditions



1 1 1 1  
**NIKKEI  
SUSHI**

### nigiris & sashimi

|                     | 1 piece / sahsimi |                                 | 1 piece / sahsimi |
|---------------------|-------------------|---------------------------------|-------------------|
| <b>ahi*</b>         | 7 / 24            | <b>tai snapper*</b>             | 7 / 24            |
| <b>ono*</b>         | 6 / 23            | <b>uni*</b>                     | MP /              |
| <b>tamago*</b>      | 6 / 23            | <b>tako*</b>                    | 6 / 23            |
| <b>scallop*</b>     | 7 / 26            | <b>ebi*</b>                     | 7 / 24            |
| <b>kampachi*</b>    | 6 / 23            | <b>unagi*</b>                   | 7 / 24            |
| <b>king salmon*</b> | 7 / 24            | <b>chef sampler (6 pieces)*</b> | 36                |

### handrolls

|                      |   |                                 |    |
|----------------------|---|---------------------------------|----|
| <b>ahi*</b>          | 9 | <b>crab*</b>                    | 8  |
| <b>hamachi*</b>      | 9 | <b>unagi*</b>                   | 9  |
| <b>tiger shrimp*</b> | 8 | <b>salmon*</b>                  | 8  |
| <b>vegetables</b>    | 7 | <b>chef sampler (3 pieces)*</b> | 23 |

### nikkei makis

|   |    |  |    |
|---|----|--|----|
| <b>1111 Roll*</b>   | 24 | <b>the aina roll*</b>  | 18 |
| Crab salad, tempura flakes, avocado and masago, topped with tuna tartar         |    | Seasonal vegetables with a drizzle of ginger dressing                          |    |
| <b>senshi roll*</b>   | 23 | <b>ahi nikkei roll*</b>  | 23 |
| Tempura shrimp, avocado, crab salad topped with torched ono                     |    | Tempura shrimp, and avocado topped with slices of ahi and sweet potato strings |    |
| <b>ahi ahi roll*</b>  | 25 | <b>tai maki*</b>   | 23 |
| Spicy tuna and avocado topped with ahi  |    | Shrimp tempura, avocado and cucumber topped with ono and leche de tigre        |    |
| <b>hamachi san maki*</b>  | 23 | <b>scallop parmesan*</b>   | 23 |
| Crab salad, avocado and cucumber topped with hamachi                            |    | Crab salad, avocado and cucumber topped with torched parmesan scallops         |    |
| <b>nibui lilikoi roll*</b>  | 23 | <b>trico maki roll*</b>  | 28 |
| Tempura shrimp, goat cheese, and avocado topped with torched salmon and lilikoi |    | Tuna, salmon, hamachi and cucumber topped with wasabi mayo and eel sauce       |    |
| <b>tako maki*</b>   | 23 | <b>spider roll*</b>  | 24 |
| Tempura shrimp and cucumber topped with octopus and black olive aioli           |    | Soft shell crab, asparagus and avocado   |    |
| <b>sma roll*</b>  | 24 | <b>dragon roll*</b>  | 23 |
| Crab salad and avocado topped with sticky shrimp                                |    | Crab meat, shrimp tempura, avocado and unagi                                   |    |
| <b>surfing salmon roll*</b>   | 19 | <b>Tuna roll*</b>  | 10 |
| Salmon, avocado and goat cheese   |    | <b>Spicy tuna roll*</b>  | 10 |
| <b>shrimp tempura roll*</b>   | 19 | <b>California Roll*</b>  | 12 |
| Shrimp tempura, crab salad, avocado and sprouts drizzled with eel sauce         |    | <b>Rainbow Roll*</b>   | 24 |
|   |    | <b>Salmon Avo Roll*</b>  | 14 |
|   |    | <b>Spicy Hamachi*</b>  | 14 |

**food. drink. joy.**

18% Service Charge included in all checks

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specially if you have certain medical conditions



1 1 1 1  
**NIKKEI  
 SUSHI**

**sandwiches & tacos**

|   |    |
|---|----|
| <b>crispy chix</b>  | 20 |
| Lightly battered chicken, avocado, golf sauce, butter lettuce on a brioche bun                            |    |
| <b>1111 original fish sandwich</b>  | 22 |
| Lightly battered fish of the day, avocado, butter lettuce, criolla onions and golf sauce on a brioche bun |    |
| <b>tip top burger</b>   | 21 |
| 1/4lb sirloin burger, cheddar cheese, butter lettuce, chef's burger sauce on a brioche bun                |    |
| <b>nikkei fish taco</b>   | 24 |
| Fish of the day, guacamole, recoto sauce, and criolla onions, topped with mango salsa                     |    |

**entrees**

|  |    |
|--|----|
| <b>nikkei seafood &amp; rice</b>   | 39 |
| Shrimp, scallops and calamari all blended with a creamy nikkei rice topped with our fish of the day and criolla onions |    |
| <b>pacific fish</b>  | 42 |
| Fish of the day on top of shrimp, calamari and scallops, cooked in a Peruvian peppers and tomatoes based creamy sauce  |    |
| <b>ny steak &amp; frites</b>   | 44 |
| 10 oz NY steak served with truffle fries   |    |
| <b>lomo saltado</b>  | 36 |
| A traditional Peruvian dish.Sautéed sirloin steak made wok style with onions, tomatoes and then mixed in with fires    |    |
| <b>nikkei fish and chips</b>   | 26 |
| Tempura battered fish of the day served with freinch fries and tartar sauce  |    |

**keiki**

|                                  |    |
|----------------------------------|----|
| <b>chicken tenders</b>           | 14 |
| panko crusted with fries         |    |
| <b>fish bites</b>                | 14 |
| lightly battered fish of the day |    |
| <b>burger</b>                    | 14 |
| sirloin burger with fries        |    |

**sides**

|                   |   |
|-------------------|---|
| <b>sushi rice</b> | 6 |
| <b>side salad</b> | 8 |
| <b>cole slaw</b>  | 8 |
| <b>fries</b>      | 8 |

**food. drink. joy.**

18% Service Charge included in all checks

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodboune illness, specially if you have certain medical conditions



1 1 1 1  
**NIKKEI  
SUSHI**

---

## **moktails**

**kiwi Krush** 10  
Kiwi, lime juice, lip sip gareden and soda water

**honey calamansi mule** 10  
Calamansi, lemon juice, honey and ginger beer

**ube la matche** 10  
Ube syrup, coconut cream, pineapple juice and matcha foam

**shiso garden** 10  
shiso, lime juice, cucumber mint syrup finished with cucumber slices

**nikkei spritz** 11  
Martini Rossi Vibrante, fresh mandarine juice and Prosecco alcohol removed

**tropical vibrations** 11  
Martini & Rossi Aperitivo Vibrante, Pineapple, Citrus, Sugarcane Dane

**wailea grove** 11  
Martini & Rossi Aperitivo Floreal, Seedlip grove, Fever Tree Lime and yuzu

**Soft Drinks** 4  
Coke  
Coke Zero  
Sprite  
Fanta Fruit Punch

**Bottled Water** 9  
Aqua Panna (still)  
San Pelegrino (sparkling)

**Juices** 4  
Cranberru  
Lemonade  
POG

**100% Maui Coffee**  
Espresso single 5  
Espresso double 7

**food. drink. joy.**

18% Service Charge included in all checks

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, specially if you have certain medical conditions

