

**NI
KK
EI**

**POP UP
NIKKEI
EXPERIENCE
BY DIMITRIS
KATRIVESIS**



**ONOMA
HOTEL**



RAWS CEVICHES, TIRADITOS y CAUSAS

Guacamole Amazonico ★ €12
Guacamole / Crab meat / Red grapefruit

Oysters ★ €7
Oysters on the Rocks / Coconut leche de Tigre /
Japanese mint ponzu pearls

Ceviche Limeño ★ €16
White fish / Mango / Aceite de aji ahumado /
Cumquat / Leche de Tigre

**Tuna tiradito con ajo blanco
de yuzu ★ €18**
Tuna / Leche de tigre / Ajo blanco / Bottarga /
Wasabi ice cream / A lot of fresh herbs

Tiradito de buey ★ €20
Beef tataki / Crispy onion / Rocoto karashi miso /
Lime / Purple carrots / Black garlic

ANTICUCHOS, A LA PARILLA, FRITOS Y VAPOR

Anticucho de pollo ★ €8
2 Chicken skewers / Peruvian sauce / Steam rice

**Yuca bravas con chorizo
y chile pasilla ★ €8**
Yuca root / Fried egg vinaigrette / Oregano /
Chorizo

Cha siu bao lomo saltado ★ €10
Fried Bao / Pork belly/ Hoisin sauce / Cassius nuts

Pulpo al olivo ★ €16
Octopus cooked on the robata / Peruvian chilly salt
/ Sauce anticuchera / Mojo verde

**Empanadillas al vapor con mojo canario
y parmesano ★ €15**
Steamed dumplings / Shrimp / Pork belly / Aromatic
ginger olive oil / Parmesan / Jalapeño mayo /
Kimchi / Strawberry hoisin sauce

**Tamal de lubina al vapor en hoja
de platano ★ €24**
Sea bass steamed in banana leaf with aji Amarillo
hot leche de Tigre / Cillantro / Sticky coconut rice

**Rib eye a la brasa con pure de oluco y
x.o. con especies de cacao y cafe ★ €38**
Rib Eye / Cocoa / Coffee / Asian spices / Potato
puree / x.o. Peruvian sauce 250GR

Koji aged picania 300GR ★ €40
Served with baked potatoes / Chipotle miso
sauce / Lime

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Please inform your waiter for any
food allergies or sensitivities

Αγορανομικός υπεύθυνος
Βασίλειος Κυράζογλου

日
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料
理



SUSHI ROLLS

Nigiri tuna ★ €16
Wasabi / Soy Sauce / Kimchi

Nigiri sea bass ★ €14
Wasabi / Soy sauce / Black garlic mayo

Beef tataki roll ★ €20
Shrimp tempura / Cucumber / Avocado / Mango /
Truffle Aji Amarijo / Honey miso / Tabico

Ceviche roll ★ €14
Sea Bass / Leche de tigre / Mango / Avocado /
Beetroot pickle / Kimchi / Sesame / Spicy mayo

Fried nigiri tartar ★ €16
Beef tartar / Sesame sauce / Chili fibers

Caosushi causa roll ★ €12
Potato / Crab meat / Japanese mayo / Octopus /
Cucumber / Anticucho sauce

POSTRES

Cocoa 100% andina lucuma y kion ★ €14
Peruvian cacao steamed cake / Hazelnut praline /
Crispy choco / Ginger / Cinnamon ice cream

Tres leches ★ €12
Goat milk snow / Burned honey ice cream / Honey
chantilly / Agave jelly

Banana in fermentation ★ €12
Tepache / Macadamia nut / Dulce de leche /
Ron añejo

Cha siu bao de dulce de leche ★ €10
Chinese fried bread / Dulche de leche / Chocolate /
Tonka ice cream/ Peanut butter milk shake

Artisan ice creams
Ask as about our unique flavors