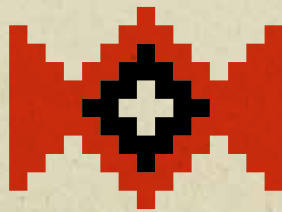


NI
KK
EI

POP UP
NIKKEI
EXPERIENCE



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

You are about to post anyway.
Please add our #Hashtags

#iamwhatiam #ieatwhatieat
#onomahotel



Please inform your waiter for any food allergies or sensitivities

Αγορανομικός υπεύθυνος
Βασίλειος Κυράζογλου

日
經
料
理



SUSHI ROLLS

Nigiri tuna ★ €16

Wasabi / Soy Sauce / Wasabi / Soy Sauce / Blue Potato / Ponzu Gel

Nigiri sea bass ★ €14

Wasabi / Soy sauce / Black garlic mayo

Beef tataki roll ★ €20

Shrimp tempura / Cucumber / Avocado / Mango / Truffle Aji Amarijo / Honey miso / Tobico

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 / Kimchi / Lime / Sweet Potato Kimchi / Lime / Sweet Potato

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 ★ €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