

# P51 Nikkei Auténtico

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## COMIDA & FUSIÓN

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### SASHIMI

(4 Piezas)

Atún / Pesca del día / Conchas / Salmón / Pulpo

— 34 —

### TNT

(2 Piezas)

Conchas / Pulpa de cangrejo / Pulpo / Pesca del día

— 21 —

### NIGIRI

(2 Piezas)

Salmón / Atún / Pesca del día

— 21 —

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## ESPECIALES

— 24 —

### UMAMI

(SALMÓN - CONCHAS - 2 Piezas)

Flambeadas con mantequilla umami, aceite de trufas y ralladura de shitake.

### PANZA DE SALMÓN

(2 Piezas)

Panza de salmón flambeada con salsa de cebollas y manzana.

### TRUFADO DE CONCHAS

(2 Piezas)

Flambeadas con aceite de trufa sal ahumada.

### NIGIRI PARMESANO TRUFADO

(2 Piezas)

Conchas trufadas, mantequilla batayaki, parmesano en salsa de maracuyá, ralladura de limón y furikake.

— 24 —

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## MAKIS

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### ACEVICHADO

(O SALSAS LIGHT)

Langostino empanizado, palta, cubierto de lámina de atún y salsa acevichada.

— 6 und. 21 — — 10 und. 35 —  
+ S/6.00 Extra Calamar encima

### AVOCADO

Langostino empanizado, queso crema, cubierto de lámina de palta, ajonjolí y salsa taré.

— 6 und. 21 — — 10 und. 35 —

### PARMESANO

Langostino empanizado, palta, flambeado con queso parmesano y salsa shoyu.

— 6 und. 24 — — 10 und. 39 —

### SHIROMI ROLL

Langostino empanizado, palta, tartar de pesca del día y pulpo, togarashi y mayonesa de ajo picante.

— 6 und. 32 — — 10 und. 45 —

### VOLKANO

Langostino empanizado, palta, salmón tartar, ajonjolí, hilos de camote frito negi y salsa volkano.

— 6 und. 24 — — 10 und. 39 —

### APALTADO

Maki tempura de langostino empanizado, palta, tartar de salmón, mousse de palta.

— 6 und. 30 — — 10 und. 42 —

### UMAMI TRUFADO

Langostino empanizado, palta, conchas flambeadas con mantequilla umami, aceite de trufa y ralladura de shitake.

— 6 und. 32 — — 10 und. 45 —

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## CLÁSICOS 51

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### CLUB 51

(SALMÓN - CANGREJO - LANGOSTINOS)

Sándwich empanizado relleno de salmón, palta, queso crema, salsa miso.

*\*Club crab y langostinos sin queso crema con salsa Batayaki.*

— 42 —

### CRISPY TACO

(SALMÓN - ATÚN - PULPO)

Masa crocante con tartar, guacamole, coleslaw, acompañado de una salsa especial.

— 32 —

### CAUSA 51

Causa crocante, palta, kanikama, tartar de salmón, salsa acevichada, tare y ajonjolí.

— 39 —

### OINK BAO

Panceta, coleslaw, nabo encurtido, culantro, glaseado asiático, mayo spicy.

— 26 —

### TARTAR DE SALMÓN CON PALTA BRULEE

Tartar de salmón, palta dulce flambéada togarashi y galletas crocantes

— 37 —

### VOLKANO SHRIMP

(8 Unid)

Langostinos en tempura marinado con ajo y kion, acompañados con salsa volkano.

— 24 —

### SOPA RAMEN 51

Sopa de fideos preparados a base de caldo de cerdo, langostino, tofu, miso y salsa de shoyu.

— 36 —

### SALMÓN EN SALSA MISO

Filete de salmón sellado acompañado de puré rústico.

— 55 —

### GYOZAS DE PATO

(8 Unidades)

Empanadas rellenas de pato glaseado y verduras, acompañadas con salsa oriental

— 31 —

### GYOZAS

(8 Unidades)

Empanaditas rellenas de langostinos, panceta, verduras, marinado oriental, salsa ponzu caliente, al vapor o fritas.

— 29 —

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## ARROCES

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### CHAUFA 51 (O QUINOA)

Arroz o mix de quinua, pollo, chancho, verduras salteadas al wok, huevo, shoyu, salsa de ostión, aceite de ajonjolí

— 39 —

### SAHAN 51

Arroz, langostinos, pulpo, calamar, verduras salteadas a wok, aceite de ajonjolí, shoyu, salsa de ostión, omelette, salsa sahan.

— 39 —

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## LIGHTBAR

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### KANI SALAD

Kanikama, alga wakame, palta, pepino japonés, soya dulce y ajonjolí.

— 39 —

### SEAFOOD SALAD

Alga Wakame, palta, pepino, pulpo, langostinos, conchas, vinagreta de Hondashi.

— 42 —

### ROLLITOS ORIENTALES

Vegetales primaverales envueltas en hojas de arroz y chanchito glaseado con hoisin, salsa mae ploy.

— 38 —

### HARUMAKI

Papel de arroz, palta, lechuga, ebi cocido langostinos empanizados, ovas y salsa harumaki.

— 6 und. 26 — — 10 und. 39 —

### TATAKI TUNA

Cortes de atún sellado, salsa pachikay, shizo, salsa ponzu.

— 42 —

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## FISHBAR

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### CEVICHE CARRETILLERO

*(O con aji amarillo)*

Pesca del día, pulpo, leche de tigre, cebolla roja, ají limo, culantro, choclo, camote glaseado, chicharrón de calamar.

— 49 —

### CEVICHE ORIENTAL

Dados de atún o salmón, choclo, palta, ajonjolí, camote crocante, mango y ponzu.

— 39 —

### TIRADITO DE WASABI

Leche de tigre al wasabi, palta flambeada y arena de cancha.

— 42 —

### CARPACCIO DE SALMÓN

8 Láminas de salmón, salsa especial de maracuyá, acompañado de hilos crocantes.

— 42 —

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## DESSERTS

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MARACUYÁ

— 12 —

CHOCOLATE

— 12 —

ARÁNDANOS

— 12 —

COCO

— 12 —

LÚCUMA

— 12 —

OREO

— 12 —

## BEBIDAS

### CÓCTELES DE AUTOR

#### PALOMATCHA

Tequila, mezcal, matcha, mix cítrico, sal de Gary.

— 39 —

#### PISTACHO TAI

Ron, crema de pistacho, licor de naranja, limón.

— 39 —

#### MELÓN MULE

Vodka, licor de melón, jengibre, nori, togarashi.

— 39 —

#### SAKE TINI DE ALTURA

Gin, Sake Hanayagu junmai, maticuy, Gary

— 39 —

#### LYCHEE SPRITZ

Licor de lychee, Aperol, espumante, soda.

— 39 —

### SAKE

#### SAKE NIGORI

— 60 —

#### SAKE HANAYAGU JUNMAI

— 60 —

### CÓCTELES CLÁSICOS

#### PISCO SOUR

Pisco quebranta, limón, jarabe, clara.

— 36 —

#### TINTO DE VERANO

Vino tinto, naranja, soda de limón.

— 36 —

#### APEROL SPRITZ

Aperol, espumante, agua gasificada.

— 36 —

#### NEGRONI

Gin, Campari, Vermouth Rosso.

— 36 —

#### PIÑA COLADA

Ron, piña golden, coco.

— 36 —

#### VERMOUTH TONIC

Cinzano vermouth tonic, agua tónica.

— 36 —

### GIN

#### KIURI LIMA — 38 —

Gin de la casa, rulos de kiuri, cáscara de lima, agua tónica.

#### FRUTOS ROJOS — 38 —

Gin de la casa, Coulis de frutos, agua tónica.

### CERVEZAS

#### PILSEN — 13 —

#### CUSQUEÑA — 13 —

#### STELLA — 14 —

#### ASAHI — 15 —

#### ARTESANAL DE LA SEMANA — 25 —

### BEBIDAS SIN ALCOHOL

### SODAS

#### Soda Herbal — 14 —

#### Soda de Jamaica — 14 —

### LIMONADAS

#### Limo Buena — 12 —

#### Limo Luisa — 12 —

#### Mango kion - Limón — 14 —

#### Jamaica — 14 —

#### Frozen — 16 —

### JUGOS

#### Fresa, piña, mango o maracuyá — 15 —

#### Frutos del bosque — 16 —

### INFUSIONES

#### Infusión de frutos rojos — 10 —

#### Sweet melissa — 10 —

#### Té verde — 10 —

#### Matcha ceremonial — 10 —

#### Limón kion — 8 —

#### Tetera — 18 —

### VINOS

**FORTANT DE FRANCE - COASTAL** — 120 —  
TERROIR, GRENACHE ROSÉ

**J.MOREAU & FLIS - CHARDONNAY** — 130 —  
LES CHOCHES

**CABERNET SAUVIGNON** — 130 —  
FORTAN DE FRANCE

**PINOT NOIR** — 130 —  
FOURNIER PERÉ & FILS

# P51 Nikkei Auténtico

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## NIKKEI FUSION FOOD

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### SASHIMI

*(4 slices)*

Tuna / Salmon / Scallops / Octopus and Catch of the day

— 34 —

### TNT

*(2 units in acevichada sauce)*

Scallops / Octopus / Crab Pulp / Catch of the day

— 21 —

### TRADITIONAL NIGIRI

Salmon / Tuna / Catch of the day

— 21 —

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### SPECIAL NIGIRIS

— 24 —

### UMAMI

Scallops flambéed with umami mushroom butter and shitake shavings.

### SALMON BELLY

Flambéed salmon belly with an onion and apple caramelized sauce.

### TRUFFLED SCALLOPS

*(2 Piezas)*

Flambéed with truffle oil and smoked salt.

### TRUFFLED PARMESAN

Truffled scallops, batayaki butter, pamesan in passion fruit sauce, lime and shitake shavings.

— 24 —

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## MAKIS

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### ACEVICHADO

*(OR LIGHT SAUCE)*

Filled with breaded shrimp and avocado, covered with fresh tuna in acevichada sauce.

— 6 und. 21 — — 10 und. 35 —  
+ \$/6.00 EXTRA SQUID ON TOP

### AVOCADO

Filled with panko crusted shrimp and cream cheese covered with avocado slices in sweet tare sauce.

— 6 und. 21 — — 10 und. 35 —

### PARMESAN

Filled with panko crusted shrimp and avocado, covered in a melted pamesan sauce.

— 6 und. 24 — — 10 und. 39 —

### SHIROMI ROLL

Filled with panko crusted shrimp and avocado, served lying down with an octopus tartare and catch of the day flambéed with a spicy garlic sauce topped with katsubushi

— 6 und. 32 — — 10 und. 45 —

### VOLKANO

Filled with panko crusted shrimp and avocado, covered with slices of salmon in a sweet and spicy volkano sauce with sesame seeds and sweet potato strings.

— 6 und. 24 — — 10 und. 39 —

### APALTADO

Filled with panko crusted shrimp and avocado, served covered in salmon tartare in truffle oil finished with an avocado mousse.

— 6 und. 30 — — 10 und. 42 —

### UMAMI

Filled with shrimp and avocado, covered with scallops flambéed with umami mushroom butter and shitake shavings.

— 6 und. 32 — — 10 und. 45 —

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## CLASSICS 51

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### CLUB 51

(SALMON, CRAB PULP OR SHRIMP)

Panko sushi sándwich filled with salmon, cream cheese and avocado with a sweet miso sauce.

*\*Filled with Crab or shrimp and avocado with spicy batayaki butter.*

— 42 —

### CAUSA 51

Crispy causa base covered with avocado cubes, kanikama and salmon tartar in acevichada and tare sauce, decorated with green onion curls, sesame seeds and togarashi.

— 39 —

### SALMON TARTARE WITH BRULEE AVOCADO

Salmon tartare with a sweet brulée avocado, togarashi and wonton crackers accompanied by acevichada sauce.

— 37 —

### RAMEN 51 SOUP

Ramen noodle soup with pork and beef broth with pork slices, shrimp, tofu, egg and a miso and shoyu sauce.

— 36 —

### DUCK GYOZA

(8 Unidades)

Small steamed dumplings filled with glazed duck and vegetables accompanied by oriental sauce.

— 31 —

### CRISPY TACO

(SALMON, TUNA OR GRILLED OCTOPUS)

Crispy taco filled with coleslaw and the protein served with a special homemade sauce.

— 32 —

### OINK BAO

Steamed bao stuffed with crispy pork glazed in a asian sweet sauce, coleslaw, pickled turnip, cilantro leaves and spicy mayo.

— 26 —

### VOLKANO SHRIMP

(8 Unid)

Tempura shrimp marinated in a garlic and ginger, covered in a sweet and spicy volkano sauce decorated with sesame seeds.

— 24 —

### MISO SALMON

Seared salmon filet with a special miso sweet and citric sauce with rustic mashed potatoes

— 55 —

### TRADITIONAL GYOZA

(8 Unidades)

Small steamed dumplings filled with pork belly and shrimp with vegetables, accompanied by hot ponzu sauce. (fried or steamed)

— 29 —

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## RICE BOWLS

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### CHAUFA 51 (RICE OR QUINOA)

Mix chicken and pork, stir-fried vegetables in the wok, scrambled egg, shoyu and oyster sauce, sesame oil, decorated with sesame seeds and green onion.

— 39 —

### SAHAN 51

Fried rice with shrimp, octopus, squid rings, wok -sautéed vegetables, sesame oil, shoyu and oyster sauce, topped with an omelet with special sahan sauce.

— 39 —

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## LIGHTBAR

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### KANI SALAD

Kanikama, wakame seaweed, avocado, tobiko fish eggs, Japanese cucumber, sweet shoyu sauce with sesame seeds

— 39 —

### SEAFOOD SALAD

Wakame seaweed, avocado, cucumber, octopus, shrimps, and scallops with a hondashi vinaigrette.

— 42 —

### ROLLITOS ORIENTALES

Spring vegetables with crispy pork glazed in hoisin sauce wrapped in rice leaves accompanied with mae ploy sauce.

— 38 —

### HARUMAKI

Rice paper, lettuce, avocado steamed and breaded shrimp, tobiko fish eggs and harumaki sauce.

— 6 und. 26 — — 10 und. 39 —

### TATAKI TUNA

Seared tuna slices, pachikay sauce, shizo and ponzu sauce.

— 42 —

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## FISHBAR

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### STREET VENDORS CEVICHE

*(OR YELLOW PEPPER)*

Catch of the day, smoked, sour and spicy tigers milk, corn, glazed sweet potato, accompanied with crispy squid rings.

— 49 —

### ORIENTAL CEVICHE

Tuna cubes, corn, avocado, mango with a ponzu oriental ceviche sauce, decorated with sweet potato threads.

— 39 —

### WASABI TIRADITO

slices of catch of the day covered with wasabi tigers milk with pulverized cancha and smoked flambéed avocado.

— 42 —

### SALMON CARPACCIO

8 slices of salmon, special passion fruit sauce, served with crispy strands.

— 42 —

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## DESSERTS (MOCHIS)

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PASSION FRUIT

— 12 —

CHOCOLATE

— 12 —

BLUEBERRIES

— 12 —

COCONUT

— 12 —

LÚCUMA

— 12 —

OREO

— 12 —

## DRINKS

### SIGNATURE COCKTAILS

#### PALOMATCHA

Tequila, mezcal, matcha, citrus, mix Gary salt.

— 39 —

#### PISTACHO TAI

Rum, pistachio cream, orange liqueur, lemon.

— 39 —

#### MELON MULE

Vodka, melon liqueur, ginger, nori, togarashi.

— 39 —

#### SAKE TINI DE ALTURA

Gin, Sake, Hanayagu Junmai, maticuy, Gary.

— 39 —

#### LYCHEE SPRITZ

Lychee liqueur, Aperol, sparkling wine, soda.

— 39 —

### SAKE

#### SAKE NIGORI

— 60 —

#### SAKE HANAYAGU JUNMAY

— 60 —

### CLASSIC COCKTAILS

#### PISCO SOUR

Pisco Quebranta, lemon, juice, simple syrup, egg white.

— 36 —

#### TINTO DE VERANO

Red wine, orange, lemon soda.

— 36 —

#### APEROL SPRITZ

Aperol, sparkling wine, sparkling water.

— 36 —

#### NEGRONI

Gin, Campari, Red Vermouth.

— 36 —

#### PIÑA COLADA

Rum, golden pineapple, coconut.

— 36 —

#### VERMOUTH TONIC

Cinzano vermouth tonic, tonic water.

— 36 —

### GIN

#### KIURI LIMA — 38 —

House gin, kiwi curls, lime peel, tonic water.

#### FRUTOS ROJOS — 38 —

House gin, fruit coulis, tonic water.

### BEERS

#### PILSEN — 13 —

#### CUSQUEÑA — 13 —

#### STELLA — 14 —

#### ASAHI — 15 —

#### CRAFT BEER OF THE WEEK — 25 —

### BEBIDAS SIN ALCOHOL

### SODAS

#### Herbal Soda — 14 —

#### Jamaica Soda — 14 —

### LEMONADES

#### Good Limo — 12 —

#### Luisa's Lemonade — 12 —

#### Mango with ginger / Lemon — 14 —

#### Jamaica — 14 —

#### Frozen — 16 —

### JUICES

Strawberry, pineapple, mango, passion fruit — 15 —

### INFUSIONS

Red berry infusion — 10 —

Sweet melissa — 10 —

Green tea — 10 —

Ceremonial matcha — 10 —

Ginger Lemon — 8 —

Teapot — 18 —

### WINES

**FORTANT DE FRANCE - COASTAL** — 120 —  
TERROIR, GRENACHE ROSÉ

**J.MOREAU & FLIS - CHARDONNAY** — 130 —  
LES CHOCHES

**CABERNET SAUVIGNON** — 130 —  
FORTAN DE FRANCE

**PINOT NOIR** — 130 —  
FOURNIER PERÉ & FILS