

Discovery requires exploration.



Encounter Nikkei.

A Japanese-Peruvian culinary experience.

Two sides of an ocean blend seamlessly into one exquisite culinary experience. Japanese-Peruvian cuisine lives here. In the late 19th century Japan's diaspora combined Peruvian ingredients with Japanese techniques to produce a style of food called Nikkei. That heritage is embodied in Clay.





PIQUEOS

Nibbles

MAGURO TACO (S)(SS)(G) <i>Tuna loin / Oyster Sauce / Sesame Seed / Truffle Oil</i>	6.0
KATSU SANDO (G) <i>Wagyu Striploin / Shoyu Onion Relish / Smoked Aji Amarillo</i>	20
SHIROMI TACO (G)(S) <i>Sea bass / Avocado Sauce / tiger Milk / Rocoto chili</i>	6.5
EDAMAME AHUMADO (SS) <i>Soy Beans / Garlic / Ginger / Sesame Oil</i>	3.5
EDAMAME <i>Soy Beans / Maldon salt</i>	3.0
CAUSA CROCANTE (G)(S) <i>White fish / Yellow potato / olive sauce / Spicy mayo / Salmon roe</i>	7.0
SAKE TACO (G)(S) <i>Salmon / Smoked yellow chili / soft tortilla / avocado</i>	6.5
TARTARE CLAY (S)(SS)(G) <i>Salmon / Tuna / Hokkaido scallop / Quinoa crackers / black Oil / black tobiko</i>	13.5
NIKU BAO (G)(SS) <i>Short Rib meat / steamed buns / Criolla Salad</i>	8.5
WAGYU PIZZA (G) <i>Wagyu Beef / Chili Panca / White Onion / Cheese / Nikkei chimichurri</i>	9.5
EBI GYOSA (S)(SS)(G) <i>Shrimps / chicken / orange tobiko / sesame oil / soya sauce</i>	6.8
V PADRON PEPPERS <i>Sweet chili Sauce / Maldon Salt</i>	5.0



Salads

ENSALADAS

V QUINOA APALTADA (SS)(G) <i>White Quinoa / Red Quinoa / Asparagus / Baby Corn / cherry Tomato / crackers</i>	5.5
V MIXTA <i>Mixed Salad / Orange Miso Sauce / Capsicum / Carrot / Kumquat / Lychee</i>	4.8
V SEAWEED (SS) <i>mix seaweed / Cucumber / ginger/ vinegar / Sesame Seed / Tapioca cracker</i>	5.5
TORI (SS)(G) <i>Grilled Chicken / Cabbage / Sesame Oil / Togarashi / Wonton Chips / Rice Paper</i>	7.0

(N) Nuts (S) Seafood (SS) Sesame seeds (V) Vegetarian
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CEVICHE S

Marinated in leche de tigre, or tiger's milk

CEVICHE PLATTER (S)(SS)(G) <i>Selection of CLAY signature ceviches / crackers, sweet potatoes</i>	27
NIKKEI (S)(SS)(G) <i>Tuna / Soy Sauce / sesame / Chili / Quinoa pop / Spring Onion</i>	8.5
CARRETILLERA (S)(SS)(G) <i>Sea Bass / Yellow Chili / Sweet Potato Purée / Choclo Corn / Quinoa Cracker</i>	7.9
THAI (S)(SS)(G) <i>Salmon / Lemongrass / Chili / Mango / Coconut Crackers</i>	8.0
TRUFFLE KIZAMI (S) <i>Sea Bream / Truffle Paste / Kizami Wasabi / Coriander Stem / Squid Tapioca Crackers</i>	9.0
CLAY (S)(G) <i>Octopus / Scallop / Sea Bass / Panca chili / Tiger milk / smoked oil / Caviar</i>	10

M A K I


Rolls

CRUNCHY FURAI (G)(S) <i>Salmon / Avocado / Cream Cheese / Eel Sauce</i>	7.8
SAKANA ACEVICHADA (G)(S)(SS) <i>White Fish / Avocado / Tuna / Sweet Potato Purée</i>	8.0
WAGYU PARRILLERO (G)(S)(SS) <i>Wagyu beef / Smoked mayo / Chimichurri / Onion tempura / BBQ nikkei</i>	12.5
SAKE TEMPURA (G)(S) <i>Salmon cured / Cream Cheese / Eel Sauce / dill Leaves / Chives</i>	8.0
MAGURO PICANTE (SS)(S) <i>Tuna / Spicy Mayo Sauce / Chives / Furikake / Crispy rice / Green & Orange Fish roe</i>	8.5
 VEGETARIANO (SS) <i>White Radish / Smoked Yellow Chili Sauce / Carrot / Cucumber / Sesame Seeds</i>	6.5

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TIRADITOS

Slices / Suzukuri

SHIROMI PICANTE (S)

Red Snapper / Lemongrass Panca /
Sweet Potatoes / Coriander Emulsion

8.0

WAGYU TATAKI (G)

Wagyu Beef / Ponzu Truffle / Ginger /
White Radish / Kumquat / Lotus Chips

10.5

SAKE PASION (S)

Salmon / Passion Fruit / Mint Cream /
Chili Oil / Nori Powder / Squid Ink Cracker

8.5

SASHIMI

Sashimi New Style

MORIAWASE CLAY (S)(SS)(G)

Chef's selection of mixed sashimi platter

24

SAKE (S)

Seared Salmon / Coriander Oil / Truffle Oil

9.5

MAGURO (S)(G)

Seared Tuna / Ponzu / Edamame / Smoked Oil

10



Wind guides



Mountains echo



Earth heats

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NIGIRIS

粘土

Inspired by the years of Japanese influence in Peru

UCHU (S)(SS) Scallop / Chalaca Nikkei / Tiger milk / / Ginger / Yellow Chili / Black Tobiko	8.0
TRUFFLE (S) Salmon / Truffle Paste / Orange Tobiko Lemon Zest / Spring Onions	7.5
INKA (S)(SS)(G) Red Snapper / Oyster Sauce / Chalaca Nikkei / Wasabi / Quinoa	7.0
FOIE GRAS (S)(G) Tuna / Eel Sauce / Maldon Salt / Shiso Powder	8.5
O - TORO (S) Belly Fatty Tuna / Caviar / Maldon Salt / Gold leaves	16
WAGYU (G)(SS) Wagyu Beef / Foie Gras / BBQ Nikkei Sauce	10

TRADITIONAL SASHIMI AND NIGIRI

	Sashimi	Nigiri	
SAKE / Salmon	7.0	6.5	
MAGURO / Tuna	8.5	7.0	
TAI / Red Snapper	7.5	6.5	A 粘土
SUZUKI / Sea Bass	7.5	6.5	
TAKO / Octopus	6.5	6.0	
HOTATE / Scallop	8.5	7.5	
UNAGI / Eel (G)(SS)	7.8	7.0	
HAMACHI / Yellow Tail	7.5	6.5	
UNI / Sea Urchin	13	12	
O - TORO / Fatty Tuna	18	15	
EBI / Shrimp	6.5	6.0	

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NIKKEI GRILL

Barbecue and Parrilla

LOBSTER AL CARBON (S)(SS)(G) (600g – 700g) BBQ Nikkei Sauce	39
WAGYU RIBEYE 7+ (G) Yellow Chili / Kizame / Tericucho	34
TAKO NIKKEI (S) Octopus / Olive Sauce / Chimichurri Nikkei / Edamame / Smoked Yellow Chili	19
WAGYU STRIPLOIN 9+ (G) Yellow Chili, Kizame, Tericucho	42
LAMB CHOPS (G) Anticuchera Sauce / Pineapple Lemongrass Salsa	20
WAGYU TENDERLOIN 3+ (G) Yellow Chili / Kizame / Tericucho	31
GRILLED VEGETABLES (V)(G) Mushroom / Artichoke / Asparagus / Baby corn / Ponzu Garlic / Chives	9.5



ROBATA YAKI

Skewer – Anticuchos – Yakitori

WAGYU ANTICUCHERO (G) Wagyu Beef Striploin / Mild Spicy Sauce / Soy / Burnt Lemon	28
SALMON MISOKOSHO (S) Salmon / Miso	14.5
TORI LEMONGRASS (G) Free-range Chicken / Lemon Grass / Coconut	11
EBI SHOGA (S)(SS) Prawns / Ginger / Sesame Oil / Chili / Chives	13
HOTATE (S)(G) Hokkaido Scallop / Panca Chili / Chimichurri Nikkei / Shiso Powder	15

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KARAA GUE

Crispy – Tempura

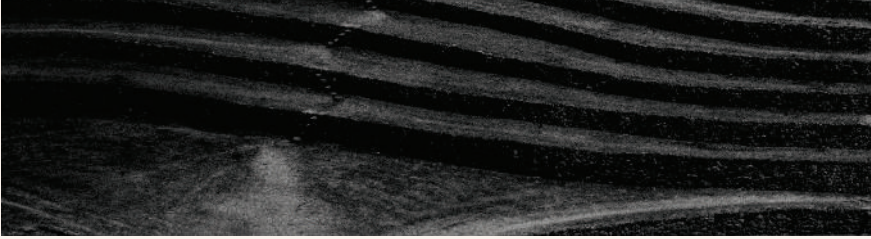
IKA (S)(G) <i>Crispy Fried Squid / Coriander / Spring Onions / Smoked Chili salsa</i>	8.0
EBI TEMPURA (SS)(S)(G) <i>Prawns / Tensuyu / Furikake / Ginger / White Radish / Chili / spicy Mayo</i>	12
VEGETABLES TEMPURA (G) <i>White Onion / Asparagus / Capsicum / Mushroom / Baby Corn / Eggplant</i>	6.5
LOBSTER POPCORN (S)(G) <i>Tobanjan Sauce / Black Tobiko / Chives</i>	22
SAKANA TEMPURA (G)(S) <i>White fish / Spicy Mayo Sauce / Passion Sauce / Herbs / Nori</i>	14



Clay – made.

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The beginning

Inspired by clay.

The open kitchen steeps the room with flavour while charged senses take in the atmosphere. Experience, knowledge, care. Although over one hundred years old, Nikkei is still unfamiliar to many, and it is our privilege and responsibility to bring you its exciting and distinct flavours. Take it in, together.





DE FONDO
Mains

BLACK ONYX PEPPER TENDERLOIN (G)	27
<i>Lomo Sauce / Soy Sauce / Red Onions / Potato Wedges</i>	
BLACK COD YUZU MISO KOSHO (S)	25
<i>Black Cod / Miso / Yuzu / Quinoa / Edamamé</i>	
BLACK COD (S)	23
<i>Miso / Red Yuzu Kosho</i>	
SEA BASS NIKKEI RICE (S)	17
<i>Sea Bass Fillet / Yellow Chili / Criolla Salad</i>	
HOT CEVICHE (S)	19
<i>Prawn / Octopus / Scallop / Sea Bass / Bonito Flakes / Fish Broth</i>	
CAZUELA TRUFFLE (N)	10
<i>Sticky Rice / Potato / Mushrooms / Snow Peas / Panca Chili / Coriander stem</i>	
ANDEAN SHORT RIBS (G)	25
<i>Purple Polenta / Cheese Salad</i>	



Sides

ACOMPANANTE

CHIFA RICE (SS)(G)	2.0
<i>Spring Onion / Egg / Ginger / Sesame Oil / Soy</i>	
ASPARAGUS	3.5
<i>Yellow Chili Sauce / Parmesan Cheese / Garlic</i>	
ANDEAN QUINOA	3.5
<i>Stir Fry / Capsicum / Edamamé / Carrot / Snow peas</i>	
GOHAN	1.5
<i>Steam White Rice</i>	
FRENCH FRIES	3.0
<i>Truffle / Spicy / Plain</i>	



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Sense

The experience.

Rich, earthbound Peruvian tones engage with intricate, ornate Japanese patterning. The eyes explore. Our name, drawn from clay food pots in Peruvian fires, inspires the main dining area while the bar captures gratified, after-meal moods, as the flames die and ash nourishes the soil.

The palate settles.

