

MENU

TAKE NIKKEI

"An experience where
tradition comes together"



STARTERS

CEVICHE

CLASSIC CEVICHE

18.00 €

White fish cut into cubes with classic leche de tigre, served with sweet potato, Peruvian corn, and toasted corn. (5,10)

SEA BASS CEVICHE

23.00 €

Diced wild sea bass with classic leche de tigre, served with sweet potato, Peruvian corn, and toasted corn. (5,10)

NIKKEI CEVICHE

19.00 €

Tuna cut into cubes with soy-based leche de tigre, served with avocado, Japanese cucumber, and sesame. (7,9,10)

TIRADITOS

CLASSIC TIRADITO

16.00 €

Sashimi-style fish slices with classic leche de tigre, served with sweet potato, corn, and roasted corn. (5,10)

YELLOW CHILI TIRADITO

16.50 €

Sashimi-style fish slices with yellow chili milk, served with sweet potato, corn, and toasted corn. (5,10)

OCTOPUS TIRADITO

17.50 €

Sashimi-style octopus slices with Botija olive oil sauce, served with mashed potatoes, glazed avocado cubes, and chives. (1,7,12)

NIGIRIS

OMAKASE NIGIRI

16.00 €

A bed of rice topped with salmon, finished with flambéed rocoto butter, crispy quinoa, and yukari. 4 PIECES (2,8,10)

SALMON NIGIRI

15.00 €

A serving of rice topped with salmon. 4 PIECES (8,10)

TUNA NIGIRI

15.00 €

Rice topped with tuna. 4 PIECES (8,10)

MIXED NIGIRI

16.00 €

A serving of rice topped with salmon and tuna. 4 PIECES (8,10)

STARTERS

LIMA EXPERIENCE

29.00 €

Peru's most iconic pairing: Classic Ceviche and 2 Classic Pisco Sours. (No changes or substitutions allowed)

NIKKEI EXPERIENCE

28.00 €

Our signature fusion: Aji Amarillo Tiradito and 2 Passion Fruit Pisco Sours. (No changes or substitutions allowed)

BAOS

ORIENTAL BAO

11.00 €

Bao buns, baked pork in tonkatsu sauce, and red cabbage with vinaigrette. 2 PIECES (2, 7, 9, 10)

PORK BELLY BAO

10.00 €

Steamed bao bun with Peruvian-style pork crackling, salsa criolla, and sweet potato. 2 PIECES (2)

ACEVICHADO CHICKEN BAO

10.00 €

Steamed bao bun with shredded chicken, acevichado sauce, avocado, and lettuce. 2 PIECES (2,6,9,10)

GYOZAS

CHICKEN GYOZAS

8.00 € 

Chicken and vegetable gyozas with ponzu sauce and chives. 5 PIECES (2,7,9,10)

VEGGIE GYOZAS

8.00 €

Vegetable gyozas with ponzu sauce and chives. 5 PIECES (2,7,9,10)

TEMAKIS

MAKE YOUR OWN TEMAKI

7.00 €

You can choose 1 protein, 1 side dish, 1 topping, and 1 sauce.

(1) PROTEIN: Fresh salmon, smoked salmon, breaded shrimp, fresh tuna, surimi.

(1) GARNISH: Avocado, cucumber, fried plantain.

(1) TOPPING: Chives, sesame seeds, togarashi, crispy quinoa, crispy onion.

(1) SAUCE: Acevichada, Acevichada 2.0, Huancaína, eel (sweet), passion fruit (sweet), ponzu.

MAKIS

CLASSICS

5 PIECES 8€ / 10 PIECES 14€

ACEVICHADO

8€ / 14€

Breaded shrimp and avocado, topped with white fish, togarashi, chives, and finished with house-made acevichada sauce. (2,6,7,9,10,11)

ACEVICHADO 2.0.

8€ / 14€

Breaded shrimp with avocado, topped with white fish, togarashi, chives, and finished with a delicious spicy acevichada sauce. (2,6,7,9,10,11)

TAKE

8€ / 14€

Breaded shrimp with avocado, topped with seared fresh salmon, rocoto-infused butter, and a layer of crispy quinoa. (2,6,10,11)

PARRILLERO

8€ / 14€

Breaded shrimp with avocado, topped with smoked salmon and fine herb chimichurri. (2,10,11)

ANTICUCHERO

8€ / 14€

Breaded shrimp and surimi, topped with pieces of fried surimi, anticuchera sauce, and shoestring potatoes. (2,10,11)

HUANCAINA

8€ / 14€

Tuna fresh and avocado, covered with cream cheese, sesame seeds, togarashi, and delicious huancaína sauce. (1,2,9,10)

YASAI

8€ / 14€

Breaded shrimp and cream cheese, topped with seared fresh salmon, rocoto chimichurri, finely chopped chives, and a touch of spice. (1,2,6,10,11)

CHAMITO

8€ / 14€

Breaded shrimp and surimi, topped with sweet plantain, sesame seeds, and a deliciously tangy passion fruit sauce. (2,9,10,11)

TIRADITO

8€ / 14€

Breaded shrimp and avocado, topped with white fish, crispy sweet potato threads, and a smooth tiradito sauce. (2,10,11)

AVOCADO

8€ / 14€

Breaded shrimp and cream cheese, topped with delicate avocado slices and a sprinkle of sesame seeds. (1,2,9,11)

CALIFORNIA

8€ / 14€

Fresh salmon, cream cheese, and avocado, coated on the outside with sesame seeds. (1,9,10)

MAKIS

SPICY TUNA 🌶️

8€ / 14€

Spicy tuna, avocado, Japanese cucumber, and sesame seeds, topped with black masago. (7,9,10)

MIRA MAKI 🌶️

8€ / 14€

Cooked salmon with Dijon sauce and avocado, topped with furikaki, crispy onion, and spicy mayo. (8,9,10)

VEGGIE

8€ / 14€

Avocado, Japanese cucumber, and crispy onion, coated on the outside with sesame seeds. (9)

SPECIALS MAKIS

5 PIECES 9€ / 10 PIECES 16€

LOMO

9€ / 16€

Breaded shrimp and avocado, topped with slow-braised beef loin, lomo saltado reduction, and crispy potato strings. (2,6,11)

FURAI 🍱

9€ / 16€

Smoked salmon, cream cheese, and avocado, coated with crispy panko breadcrumbs. (1,2,6,10)

MAKI COMBOS

MINI MIX 2 FLAVOURS (10 PIECES)

16.00 €

You can mix 2 flavors in your MIX. Special maki rolls and tartares are not included.

INKA MIX 4 FLAVOURS (20 PIECES)

30.00 €

You can mix 4 flavors in your MIX. Special maki rolls and tartares are not included.

TAKE MIX 6 FLAVOURS (30 PIECES)

44.00 €

You can mix 6 flavors in your MIX. Special maki rolls and tartares are not included.

EXTRA SAUCES

1.00€

Acevichada, Acevichada 2.0., Huancaína, Anguila (sweet), Maracuyá (sweet).

KIDS' MENU

12.50€

Chicken nuggets served with French fries and a soft drink of your choice.

MAKIS

MAKIS TARTAR

5 PIECES 10€

SALMON TARTAR

10 €

Breaded shrimp and avocado, topped with fresh salmon tartare and crunch, chives, sesame seeds, and a delicious eel sauce. (2,7,10,11)

TUNA TARTAR

10 €

Breaded shrimp and avocado, topped with fresh tuna tartare and crunch, chives, sesame seeds, and a delicious eel sauce. (2,7,10,11)

OLIVO TARTAR

10 €

Breaded shrimp and avocado, topped with octopus tartare and Peruvian Botija olive sauce. (2,11,12)

SASHIMI

16.00 €

Choose your 6 pieces: salmon, tuna, and/or sea bass. (10)

DESSERTS

PASSION FRUIT CAKE

6.50 €

Refreshing tropical flavor with a hint of citrus. (1,2,6)

APPLE CRUMBLE

6.50 €

Crispy and sweet apple crisp. (2)

CORNSTARCH ALFAJORES

6.00 €

Delicate cornstarch cookies filled with dulce de leche (1,2)

CHEESECAKE

6.00 €

Creamy, fresh, and subtly sweet tart. (1,2,6)

ALLERGENS

1 Dairy, 2 Gluten, 3 Nuts, 4 Peanuts, 5 Celery, 6 Egg, 7 Soy,
8 Mustard, 9 Sesame, 10 Fish, 11 Crustaceans,
12 Molluscs, 13 Lupin, 14 Sulphites,
15 Mushrooms, 16 Red berries



FAVOURITES



COCKTAILS

PISCO SOUR 🔥

Pisco, gum syrup, Angostura bitters, and egg white.

Classic (Lima) and Passion Fruit

10.50 €

CHILCANO

Pisco, ginger ale.

Classic (Lima) and Passion Fruit

11.00 €

PISCO PUNCH

Pisco, pineapple juice, lemon juice, gum syrup, and Angostura bitters.

11.00 €

PIÑA COLADA

White rum, pure pineapple juice, coconut cream, and gum syrup.

10.50 €

MOJITO

White rum, gum syrup, and soda.
Classic (Lima) and Passion Fruit

10.00 €

RED WINES

BOYANTE 3.70 / 24 €
Roble - Ribera del Duero

ISASA 24.00 €
Crianza - Rioja

WHITE WINES

GARCI GRANDE 3.80 / 24 €
Verdejo (Organic) - Rueda

VIÑA ABAD SUMMUN 25.00 €
Godello - Valdeorras

CASTEL DE BOUZA 26.00 €
Albariño - Rías Baixas

SANTIAGO RUIZ 35.00 €
Albariño - Rías Baixas

BESTUÉ MIELERO 24.00 €
Semi-sweet



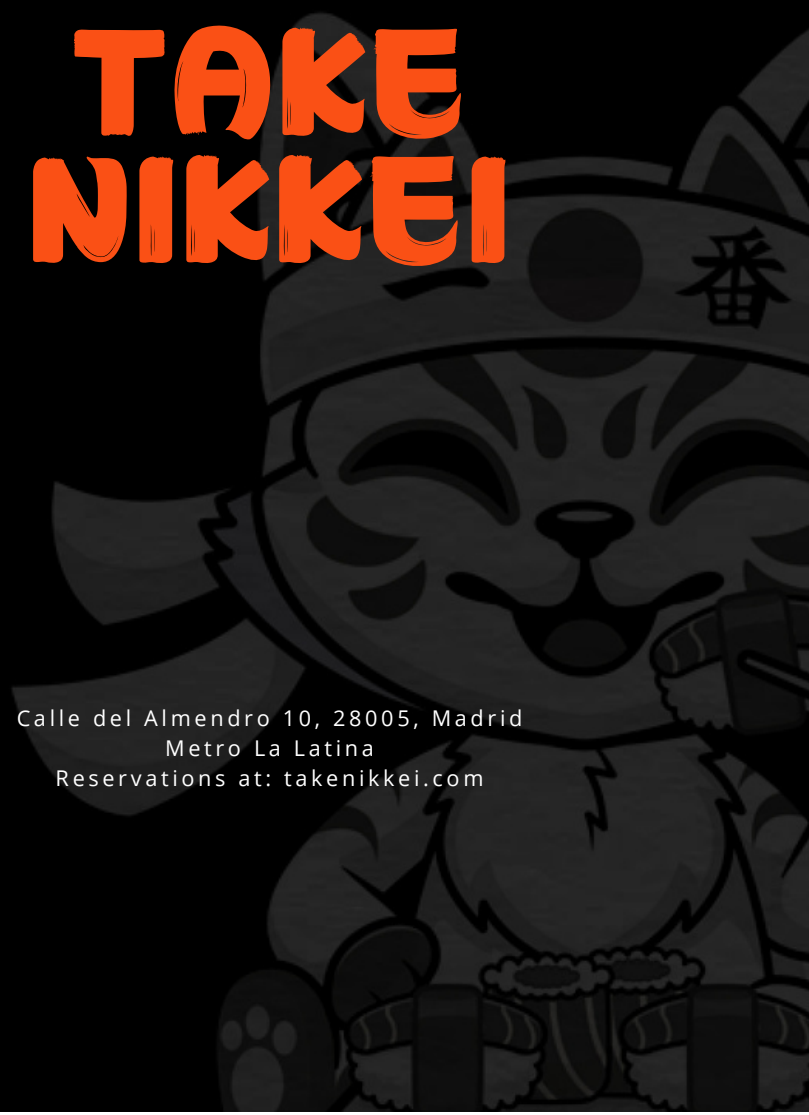
BEERS

PILSEN CALLAO	4.00 €
CUSQUEÑA TRIGO	4.00 €
CUSQUEÑA NEGRA	4.00 €
AGUILA DRAFT (SMALL)	2.00 €
AGUILA DRAFT (LARGE)	3.50 €
T/ RADLER	4.00 €
T/ TOAST 0.0	4.00 €
T/ SUMMER RED WINE	4.00 €

SOFT DRINKS

INCA KOLA PERSONAL	4.00 €
GLASS OF CHICHA MORADA	4.00 €
1L OF CHICHA MORADA	12.00 €
GLASS OF PASSION FRUIT	4.00 €
1L OF PASSION FRUIT	12.00 €
COCA COLA	3.50 €
COCA COLA ZERO	3.50 €
AQUARIUS LEMON	3.50 €
AQUARIUS ORANGE	3.50 €
NESTEA LEMON	3.50 €
GINGER ALE	3.50 €
STILL WATER	3.50 €
SPARKING WATER	3.50 €

TAKE NIKKEI



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Reservations at: takenikkei.com