

## NIKKEI JOURNEY

( ) Edamames in Nikkei Sauce 🍴	5.5	( ) Tuna Tartar 🍴	16
( ) Sea Bass Tiradito 🍴	12.5	<i>Tuna with yuzu kosho and ají amarillo sauce, garlic chips and carasatu bread.</i>	
( ) Hamachi Ceviche 🍴	19.5	( ) Ushio - Miso soup	6
<i>With yellow aji and wasabi leche de tigre.</i>		<i>Made fish broth, tofu, seaweed, miso, fish and scallions.</i>	
( ) Prawn Tempura 🍴	9	( ) Tuna Tataki 🍴🍴	16
<i>Chopped and served with a creamy house sauce.</i>		<i>In Peruvian-style arrabiata with miso salt.</i>	
( ) Toro Tartar	17		
<i>Toro, almonds, negi and panko.</i>			

## SASHIMI (4 Cuts)

( ) Salmon	8	( ) Hamachi	15
( ) Tuna	14	( ) Toro	15
		( ) Akiro Special 3 cuts each	32

## NIGIRIS

	c/u		c/u
( ) Squid	4.5	( ) Salmon 🍴	3.5
<i>With miso butter and dehydrated egg yolk.</i>		<i>Flamed with ají amarillo and red chalaquita</i>	
( ) Toro 🍴	5.5	( ) Premium Salmón	5
<i>Flamed with wasabi, panko and cane honey.</i>		<i>Flamed with foie gras curated in spices, truffle paté, cane honey and Maras salt.</i>	
( ) Hamachi	5	( ) Tuna	4.5
<i>With cucumber chalaquita, special oyster sauce, pachikay sauce and crispy quinoa.</i>		<i>With pachikay sesame and ginger sauce.</i>	
( ) Eel 🍴	5.5	( ) Scallop	5.5
<i>With ginger jam, cane honey, spicy chocolate and salt.</i>		<i>Flamed with truffled huancaína sauce, avocado, pickled onion, and panko.</i>	

Beluga Caviar Supplement 8

## HAND ROLLS SET MENU

( ) 3 HAND ROLLS	( ) 4 HAND ROLLS	( ) 5 HAND ROLLS	( ) 6 HAND ROLLS
Salmon	Salmon Toro	Salmon Toro	Salmón Toro
Tuna	Tuna	Tuna Scallop	Tuna Scallop
Ebi Furai	Ebi furai	Ebi Furai	Ebi Furai Hamachi
19	27	36	43

## HAND ROLLS A LA CARTA

( ) Ebi Furai	7	( ) Scallop 🍴	8
<i>Breaded prawn, avocado, chili/garlic mayonnaise.</i>		<i>With yuzu kosho, and ponzu mayonnaise.</i>	
( ) Toro (fatty tuna)	9.5	( ) Crab	8.5
<i>With panko and scallions.</i>		<i>With yuzu and rocoto mayonnaise, panko and avocado.</i>	
( ) Tuna 🍴	8.5	( ) Eel	10
<i>With jalapeno pepper and sriracha and umeboshi mayonnaise.</i>		<i>Crispy with orange skin and cane honey.</i>	
( ) Salmon 🍴	6	( ) Veggie Avocado	5
<i>With our house-made ocopa sauce, sesame, chives, and crispy sweet potato threads.</i>		<i>Sweet potato cooked in orange cumo and avocado.</i>	
( ) Hamachi 🍴	9.5	( ) Ika	7
<i>With strips of ají amarillo, avocado, cilantro and pachikay sauce.</i>		<i>Fried squid, citrus squid ink aioli and onion.</i>	
( ) Acevichado 🍴	9		
<i>Sea bass, ají amarillo, bell pepper strips in vinegar, coriander, avocado and acevichada sauce.</i>		<i>House sauces: Special soya &amp; Unagi</i>	2

## DESSERTS

( ) Miso & Chocolate Brownie	8	( ) Yuzu Cheesecake	7
<i>Served with matcha ice cream</i>			
Ice Cream	5	Mochi	7
( ) Chocolate	( ) Passion Fruit	( ) Green Tea	( ) Double chocolate
( ) Matcha	( ) Pistachio	( ) Pistachio	( ) Mango

Coperto 2.5p.p

## NON-ALCOHOLIC BEVERAGES

( ) Coca Cola	4.5	( ) Water	3.5
( ) Coca Cola Zero	4.5	( ) Sparkling Water	3.5
( ) Ginger Beer	4		
( ) Aqua Tonica	4		

## ALCOHOLIC BEVERAGES

### Beers

( ) Ichnusa Non Filtrata	6
( ) Japanese Sapporo	6.5
( ) Asahi	6.5
( ) Kirin Alla Spina	6
( ) Asahi 0% alcol	6.5

### Cocktails

( ) Aperol Spritz	10
( ) Pisco Sour Classico	12
( ) Pisco Sour Maracuja	12
( ) Gin Tonic (Roku)	12
( ) Sake Sour	12
( ) Moscow Mule	12
( ) Negroni	12

### Whites

	Glass	Bottle
( ) Von Blumen- Gewürztraminer <i>Alto Adige DOC</i>	8.5	34
( ) Vigna del Lauro <i>Ribolla Gialla IGP</i>		30
( ) Montauto <i>Sauvignon Vigne Vecchie – Toscana DOC</i>	10	40
( ) San Salvatore 1988 <i>Falanghina – Campania IGP</i>		32
( ) San Salvatore 1988 <i>Pian di Stio – Paestum Fiano Bio IGP</i>		44
( ) Federico Curtaz - Kudos <i>Etna Bianco Superiore DOC</i>		69
( ) Audarya <i>Vermentino di Sardegna DOC</i>		26
( ) Domaine Hamelin <i>Chablis AOC</i>	9	36

### Rose

( ) La Rouillère <i>Cotes de Provence</i>	8	32
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### Oranges

( ) Roeno <i>Pinot Grigio "Mattj" (Anfora)</i>		52
( ) Buccia Nera <i>Pa'Ro</i>		32

### Red

( ) Ca' Rugate <i>Amarone della Valpolicella Classico Riserva Cima</i>		88
( ) Cca' Rugate <i>Ampo Bastiglia – Valpolicella Ripasso DOC</i>	8.5	34
( ) Gottardi Mazzon <i>Pinot Nero DOC Mazzon 2019</i>		46
( ) Lilliano <i>Chianti Classico DOCG</i>	8.5	32
( ) Henri de Villamont <i>Bourgogne Rouge AOC</i>		40

### Bubbles

( ) Bellavista <i>Franciacorta DOCG Brut Assemblage</i>		58
( ) Roeno <i>Trento DOC Extra Brut</i>	10	42
( ) Dom Perignon <i>Champagne Vintage Brut</i>		300
( ) Ruinart <i>Champagne Blanc de Blancs</i>	16	62
( ) Diebolt-Vallois <i>Champagne Brut R de Ruinart</i>		88

### Sakes

( ) Konishi Aosae Junmai	6	37
( ) Dewanoyuki Onikoroshi Junmai	7	45
( ) Dewanoyuki Onikoroshi Junmai (300ml)		23
( ) Kamikokoro Kissui		55
( ) Konishi Hiyashibori		48
( ) Heavensake Junmai Ginjo		117
( ) Kodakara Yuzu	7	
( ) Kodakara Umeshu	6	

### Japanese Whisky

( ) Sasayaki Mizunara	18
( ) Fuyu Japanese Blend	14

### THE AKIRO EXPERIENCE: A NIKKEI CULINARY JOURNEY

Akiro, the first Nikkei Handroll Bar in the world. Founded because we believe that Hand Rolls deserve a special place in our gastronomy. It's as easy as sitting down, choosing and letting yourself be carried away by this experience of Nikkei cuisine. Discover our Hand Rolls and let us take you on a culinary journey.

### FRESH INGREDIENTES, ORIGINAL FLAVOURS

Our commitment to quality is unwavering, which is why we serve only the freshest products on the market. Our fish accompanied by homemade sauces and original nori seaweed, brought from the Ariake sea, Japan.

Eating at Akiro brings together the perfect combination of quality and flavour