

SEN SAKANA
NIKKEI KITCHEN 

SEN SAKANA IS A NON-TIPPING RESTAURANT. GENUINE HOSPITALITY.

In the 1850's Japanese immigrants traveled to Peru to work on railroads, sugar plantations, and other agriculture jobs. They found a new home and gave Peru the rigor of their cuisine... orderly, intricate, and delicate. The Japanese and Peruvians shared the flavors and practices of their cultures, creating a new style of food: Nikkei Cuisine.

Nikkei is an intense intercultural exchange, expressing the diversity of flavors born from the union of two age-old civilizations. It is a cuisine whose identity is constantly being redefined and enriched, making it an exciting one to work with.

The name Sen Sakana – Japanese for “one thousand fish” – refers to the 1,000 different species that are said to swim in the waters off Peru.

We invite you to taste our recipes, engage with our team, and explore the culinary romance of Japan and Peru.

Ari Gato and Gracias,



Taku Nagai



Mina Newman



Sang Hyun Lee

NIKKEI EXPERIENCE

A Collection of Our Signatures per Person for the Table

125

SMALL PLATES

COLD

HOUSE CRAFTED TOFU Bonito Flakes, Dashi Amarillo, Ikura, Oba, Avocado	14	HARUMAKI Spicy Tuna, Yuzu Scallop, Guacamole, Micro Oba, Crispy Spring Roll Skin	16
YAMITSUKI "ADDICTIVE" CUCUMBER Shio Kombu, Aji Amarillo Sauce, Crispy Quinoa, Sesame Seed	9	CAUSA "ONIGIRI" Yellow and Purple Potato Causa, Spicy Salmon, Spicy Crab, Ikura, Nikkei Furikake	15
BABY ARUGULA AND ONION SALAD Cilantro, Bonito Flakes, Cancha, Nori, Ponzu Dressing	15	TRICOLOR QUINOA Razor Vegetables, Avocado, Black Olives, Petit Greens, Lime Dressing	16

HOT

CHILCANO DE POLLO Black Feather Chicken Stock, Tsukune, Ginger, Cilantro	12	SHRIMP CRAB GYOZA Crispy Veil, Lime Ponzu, Cilantro	15
SOPA DE MISO Pork Belly, Vegetables, Sen Rayu	9	SALCHIPAPAS Kurobuta Sausage, Baby Potatoes, Miso Mustard, Salsa Verde	14
CRISPY TEBASAKI NIKKEI Black Feather Chicken Wing, Aji Panca Amakara Sauce	14	JALEA Crispy Corvina, Shrimp, Calamari, Yuca, Salsa Criolla, Aji Amarillo Tartare Sauce	22
YUCCA QUESO CROQUETTES Huancaína Sauce, Lime Daikon	12	JAPANESE CHICKEN CURRY EMPANADA Minced Chicken with Curry	7
CEVICHE SLIDER Steamed Sweet Potato Bun, Crispy Corvina, Salsa Criolla, Oba, Acevichado Sauce	14	PISCO ROASTED PORCON MUSHROOM EMPANADA Queso Cremoso and Huacatay	8

FOR THE TABLE:

- ROOT VEGETABLE CHIPS** - Charred Tomato Rocoto Dip 8
- MAR Y TIERRA EDAMAME** - Dashi Marinated and Charred 8
- SHISHITO PEPPERS** - Bonito Flakes, Yuzu Salt 8



SMALL PLATES

CEVICHE

Citrus Marinated Fish

CEVICHE DE PESCADO 20

Corvina, Lime Juice, Aji Limo, Cilantro, Leche de Tigre

NIKKEI CEVICHE 20

Torched Salmon, Cancha, Oba, Yuzu Leche de Tigre

HOT SHRIMP CEVICHE 22

Japanese Mushrooms, Ginger, Shrimp Dashi

TIRADITO

Sashimi Meets Ceviche

MADAI 24

Red Snapper, Pink Peppercorns, Shio Kombu, Harumaki Crisps, Aji Amarillo Mango Sauce

MAGURO 22

Big Eye Tuna, Kaiware Sprouts, Pickled Radish, Jalapeño Cilantro Sauce

GYU TATAKI 28

Washu Beef, Ponzu Jure, Aji Limo, Sen Sakana Criolla, Micro Oba

KUSHIYAKI

Robata Grilled Skewers, 1 Skewer per Order

PORK

BUTA TOMATO

Mini Tomato wrapped in Pork Belly
7

BUTA SHIMEJI

Shimeji Mushroom wrapped in Pork Belly
7

BUTA QUESO CREMOSO

Peruvian Cheese wrapped in Pork Belly
7

BUTA OBA

Oba Leaf wrapped in Pork Belly
7

BLACK FEATHER CHICKEN

KAWA

Crispy Chicken Skin
5

SESERI

Chicken Neck
5

REBA

Chicken Liver
5

BONJIRI

Chicken Tail
6

TSUKUNE

Chicken Meatball
8

BEEF

WASHU BEEF FLAP

Cilantro
18

ANTICUCHOS DE CORAZON

Beef Heart Peruvian Style
8

ROBATA GRILLED VEGETABLES

ASPARAGUS

Grated Daikon, Ponzu, Crispy Quinoa
8

JALAPEÑO QUESO CREMOSO

Jalapeño Stuffed Peruvian Cheese
8

KINOKO

Maitake Mushroom, King Oyster Shimeji Mushroom
10

AVOCADO

Lime Ponzu, Sen Criolla, Harumaki Crisps
9

JAPANESE SWEET POTATO

Aji Amarillo Butter
7

SWEET CORN

Aji Amarillo Lime Butter
7

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LARGE PLATES

TON KATSU Deep Fried Pork Loin, Panko, Japanese Potato Salad, Katsu Sauce	25	QUINOA CHAUFA Pork Belly, Brown Rice, Plantains, King Oyster Mushroom, Onsen Egg, Smoked Oshinko	30
CHICKEN NANBAN Deep Fried Black Feather Chicken Breast, Quinoa, Black Vinegar Sauce, Aji Tartare Sauce	26	SALMON KASUZUKE Yuzu Miso Cheese, Maitake Mushroom, Asparagus	32
OYAKODON "ARROZ A LA NORTEÑA" Grilled Black Feather Chicken Thigh, Green Rice, Organic Egg, Onion, Sen Rayu	26	YAKI SOBA SALTADO DE MARISCOS Shrimp, Clams, Mussels, Calamari, Shishito, Cilantro, Bonito Flakes	32
WASHU SKIRT STEAK WITH TACU TACU Canary Bean Rice, Organic Egg	38	GRILLED WHOLE MARKET FISH Grated Lime Daikon, Ponzu, Peruvian Japanese Ginger Sauce	40

SIDES:

YUCCA FRIES 7 | ARROZ A LA NORTEÑA (GREEN RICE) 6 | BROWN RICE 5
BONITO FLAKES 5 | WHITE RICE 4 | NIKKEI POTATO SALAD 5



SUSHI

NIKKEI NIGIRI

1pc/order

MAGURO Alfonso Olive, Daikon, Green Apple	6	HAMACHI Peruvian Green Sauce	6
SALMON Beets, Goose Berry, Shiso	6	BOTAN EBI Chalaca, Ebi Miso	11
HOTATE Pisco Ponzu Jelly, Lemon Zest, Yuzu Kosho	6	UNI Papa Morada, Lemon Zest	12
MADAI Ume, Aji Amarillo	6	UNAGI Aji Panka Kabayaki, Sansho, Chive	7
CHU-TORO Nikkei Wasabi	13		

* Nikkei Nigiri Available Classic Style for \$5 per order

* Classic Uni Nigiri - \$11, Classic Chu-Toro - \$12

NIKKEI MAKIMONO

Add Crispy Quinoa \$2, Nikkei Spicy Aioli \$1

UNAGI HAKO Rice, Avocado, topped with Crispy Quinoa, Unagi, Tamago, Avocado, Aji Panka Kabayaki, Sansho, Bonito Flakes	22	ANDES YAMA Snow Crab, Asparagus Oshinko, Shiso Maki, topped with Salmon, Beets, Goose Berry, Chive	24
HON HAMACHI Avocado, Kanpyo, Smoked Oshinko, Scallion, Asparagus Maki, topped with Seared Hon Hamachi, Alfonso Olive, Peruvian Smoked Sea Salt	22	LIMA FUTO Snow Crab, Tamago, Oboro, Assorted Vegetables Vegetarian Version Available	21
UNITATE Scallop, Shiso, Water Cress, wrapped in Isonoyuki Konbu, topped with Uni, Aji Amarillo,	26	ACEVICHADO Shrimp, Basil, Avocado, Mango, Maki, topped with Scallop, Acevichado Sauce, Wasabi Sea Salt, Sweet Potato Puree on the side	22
MAGURO Tuna, Avocado, Kanpyo Maki, topped with Chalaca, Pisco Ponzu Jelly, Papa Morada	25		

VEGETABLE MAKIMONO OR HANDROLL

Add Crispy Quinoa \$2, Nikkei Spicy Aioli \$1

MIDORI Avocado, Cucumber, Smoked Oshinko, Shiso	12	YASAI Asparagus, Watercress, Sweet Potato, Kanpyo	12
KANPYO Braised Gourd	8	NIKKEI INARI (2 Pieces) House Made Tofu Pocket, Chalaca, Shiitake Mushroom	10
LUCKY PLUM Ume, Cucumber, Shiso	9		

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SUSHI

CLASSIC MAKIMONO OR HAND ROLL

Add Crispy Quinoa \$2, Nikkei Spicy Aioli \$1

TEKKA Tuna	12	SPICY SCALLOP Scallop, Shiso, Nikkei Spicy Aioli, Cucumber	15
SALMON Salmon, Avocado, Shiso	14	EBI Shrimp, Mango, Cucumber	14
NEGIHAMA Yellowtail, Yukari, Scallion	12	UNAGI & AVOCADO Aji Panka Kabayaki, Sansho	15
CALIFORNIA Snow Crab, Chive, Lime, Avocado, Cucumber	15	NEGI TORO Toro, Scallion, Oshinko	21
SPICY TUNA Nikkei Spicy Aioli, Tuna, Scallion, Oshinko	14		

CLASSIC NIGIRI OR SASHIMI

1pc/order

SHIMA AJI Stripped Jack	8	KINMEDAI Golden Eye Snapper	9
HIRAME Fluke	5	IKURA Salmon Roe	8
SABA Mackerel	5	TAMAGO Egg Omelet	4
TORO Bluefin Tuna	15	EBI Shrimp	5
O-TORO Fatty Bluefin Tuna	18		

OMAKASE

OMAKASE NIGIRI
Chef Choice 12pc Nigiri
80

OMAKASE SASHIMI
Chef Choice 12pc Sashimi
80

OMAKASE NIKKEI NIGIRI
Chef Choice 10pc Nikkei Nigiri
80

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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