

PERUVIAN APPETIZERS

CEVICHE CLASICO \$17

Diced white fish marinated in fresh lemon juice with celery and onions

CEVICHE FRITO CON AJI AMARILLO O ROCOTO \$17

Fried white fish with aji amarillo sauce or rocoto sauce

CEVICHE DE MARACUYA \$17

Classic ceviche with a hint of fresh passion fruit

LECHE DE TIGRE (JALAPEÑO/ROCOTO OR AJI AMARILLO) \$9.50

Fresh white fish and shrimp marinated in lemon juice, celery and ginger

TIRADITO TRICOLOR \$18

Sliced white fish with a perfect combination of three different color sauces (Jalapeño, Aji amarillo and Rocoto)

CHICHARRON DE CALAMAR \$12

Fried squid rings, fried yucca and tartar sauce

CHOROS A LA CHALACA \$15

Steamed mussels, diced tomatoes, red onions, choclo (Peruvian corn) and lemon

PULPO AL OLIVO \$15

Sliced octopus with black olives sauce, avocado and soda cookies

CONCHAS A LA PARMESANA \$20

Baked scallops topped with parmesan cheese

CAUSA DE POLLO EN SALSA HUANCAINA \$9

Layers of mashed potatoes and chicken with huancaína sauce

PAPA A LA HUANCAINA \$7.50

Boiled potatoes, huancaína sauce and black olives

CAUSA 3 SABORES (PULPO, CAMARON Y ACEVICHADA) \$11

Three small balls of mashed potatoes with a different topping on each

PALTA RELLENA \$9

Avocado filled with chicken, celery and bell peppers

All prices in US dollars and include tax.
Prices are subject to change.



SUSHI ROLLS

PERUVIAN ROLL \$23

Slices of salmon with sushi rice mixed with puffed quinoa, scallions and masago.
Topped with crab mix, Chalaca sauce and aji amarillo sauce and Togarashi powder

PINEAPPLE CHUTNEY ROLL \$15

Cream cheese, crab, watercress tempura topped with avocado and
tuna pineapple chutney

SMOKED EEL ROLL \$23

Filled with cream cheese, green apple, eel pan fried and crab.
Topped with puffed quinoa jamberry, caramelized pecan and eel sauce

HOTATE KAI ROLL \$20

Maki fried filled with avocado, shrimp tempura, smoked eel, topping of shrimp
scallops with mix pecan and eel sauce

ALANA ROLL (SHOYO KAWAI) \$18

Filled with cream cheese, salmon fried tempura, green apple and wakame.
Topped with crab mix and scallions, spicy mayo, citrus lemon mayo, eel sauce,
batayaki butter and puffed quinoa

KING SUPREME COCO ROLL \$20

Made of salmon, filled with cream cheese, avocado, scallions and shrimps.
Topped with dynamite mix, coconut dread and eel sauce

WAKAME CREAM ROLL \$18

Filled with cream cheese, tuna white fish and avocado.
Topped with wakame cream mix, Togarashi powder and eel sauce

SUSHI PLATTER \$45

- (2) Tuna nigiri topped with blue cheese and jelly ponzu
- (2) Salmon nigiri topped with Aji amarillo, Chalaca and Cancha
- (2) Eel nigiri topped with pesto pure
- (2) Red snapper nigiri topped with batayaki butter
and Togarashi powder
- Tuna sashimi, Salmon sashimi , Hamachi sashimi



JAPANESE MAIN DISHES

JAPANESE FRIED RICE FUSION AND CHICKEN KATSUDON \$14

Egg fried rice with corn kernel, cilantro, scallions, carrots, red onions, soy sauce, green peas topped with sliced breaded chicken breast and drizzled with teriyaki sauce and shredded scallions

TERIYAKI BEEF \$18

Sliced tenderloin beef tossed in homemade teriyaki sauce sesame seed and topped with scallions and sliced fresh red chilli

CALAMARI SPECIAL \$16

Sautèd calamari with oyster sauce garlic onions celery red and green bell pepper topped with shredded scallions



PERUVIAN MAIN DISHES

ARROZ MARISQUERO \$26

Fresh mussels, octopus, shrimps, squid and white fish, sauteed with rice in salsa madre (mix vegetables sauce)

LOMO SALTADO \$27

Tenderloin stir-fry with onions and tomatoes served with rice and fries

FETTUCCHINI A LA HUANCAINA CON LOMO SALTADO \$27

Fettuccini pasta sauteed with huancaina sauce accompanied with tenderloin

POLLO SALTADO \$22

Chicken stir-fry with onions and tomatoes served with rice and fries

POLLO ANDINO (EMPANIZADO CON QUINOA) \$22

Chicken breast breaded with quinoa and served with rice and fries

PULPO PARRILLERO CON SALSA ANTICUCHERA \$30

Grilled octopus seasoned with salt, black pepper, garlic, white vinegar and aji panca, served with boiled potatoes



PERUVIAN MAIN DISHES

ANTICUCHOS MAR Y TIERRA \$30

Skewers of tenderloin, shrimps and octopus served with mixed vegetables and boiled potatoes

JALEA DE PESCADO \$22

Fried fish with fried yuca

TRILOGIA MARINA \$30

Classic ceviche, riche with mixed seafood and fried white fish

CARRETILLERO HANASAKI \$20

Classic ceviche, squid rings and fried shrimp

PAPA/YUCA A LA HUANCAINA U OCOPA \$7.50

Boiled potatoes or yuca, huancaína sauce and black olives

HANASAKI TSUNAMI \$25

Classic ceviche, fried mixed seafood (shrimp, squids and mussels) with fried yuca, aji amarillo or rocoto



SIDES


FRIED RICE - \$5

WHITE RICE - \$5

FRENCH FRIES - \$5

MIXED VEGETABLES - \$5

YUCA OR POTATOES -\$5



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Hanasaki fusión

COCKTAILS

BOSANOVA

Gin, Chartreuse amarillo, yuzu juice, wasabi, cucumber juice, simple syrup

TRILOGIA DE PISCO

Pisco in three versions

HANASAKI SANGRIA

White wine, prickly pear puree, lychee liquor, rhubarb syrup, fresh lime juice, topped with sparkling wine and fresh fruit

MACHU PICCHU MULE

Vodka pear, vodka vanilla, fresh lime juice, ginger syrup, fresh blackberry, fresh mint

SAKE MOJITO

Sake, white rum, yuzu syrup, fresh lime juice, fresh mint topped with sparkling wine

SAKE SPRITZ

Sake, Aperol, topped with sparkling wine and fresh orange

ASHANINKA COCKTAIL

White rum, Aperol, fresh lulo juice, lychee syrup, black cherry syrup, cherry bitters, topped with cucumber-watermelon tonic

NUUM MARGARITA

Tequila blanco 100% agave, Cointreau, smoked pineapple syrup, fresh cucumber juice, green grape verjuice

GOOD VIBES ONLY

White rum, mint leaves, watermelon puree, prickly pear puree, yuzu juice, topped with prosecco served in a glass bulb

HANASAKI MULE

Bison grass flavored vodka, yuzu juice, agave syrup, ginger wasabi beer

MARTINIS

AMAZONIA

Canaima gin, honey, fresh lemon juice, agave syrup, egg white, bee pollen

WASABI

Lemongrass & Ginger Gin, yuzu juice, wasabi, agave syrup

JAPANESE APPETIZERS

CRAB AND CUCUMBER SALAD \$15

Sweet and sour cucumber, with a mix of crab, masago, green apple, avocado, spicy mayo, citrus mayo, puffed quinoa and topped with sweet potatoes dreads

DYNAMITE SALAD \$12

Crab mix, wakame, masago tempura flakes, mayo Kani and eel sauce, scallions and sweet potatoes dreads

SMOKED SALMON SALAD \$22

Mix of Boston lettuce, wasabi mayo, yuzu, Parmesan cheese, pastrami smoked salmon with caramelized pecan and fried sweet potato

TUNA TATAKI \$18

Slices of Tuna with sea salt, ponzu sauce, sambal hot sauce, scallions, fried onions and togarashi powder

BEEF TATAKI \$18

Slices of Beef with sea salt, ponzu sauce, sambal hot sauce, scallions, fried onions and togarashi powder

SALMON YUZU FOAM \$22

Slices of salmon filled with green apple and crab mix. Topped of truffle oil, sea salt, caramelized pecans and yuzu foam

TAKO SUPREMO \$21

Sauteed octopus with ginger, red onions garlic, red chilli, soy sauce mirin, sake. Truffle mayo and shredded onions on top

TUNA CITRUS CEVICHE \$15

Cubes of tuna, green apple, and sweet potato infused with cinnamon, orange supreme, scallions accompanied by choclo and citrus soy aioli

HAMACHI TIRADITOS \$32

Base of ponzu sauce, slices of hamachi fish with jalapeños, edamame, sesame oil and scallions

SALMON AJI AMARILLO TIRADITO \$23

Slices of salmon with aji Amarillo, leche de Tigre and Sea sand (mix of sweet pepper, red onion and cilantro)

OCTOPUS CEVICHE \$15

Thinly sliced octopus marinated in lime juice, sweet peppers, red onions, black pepper, cilantro, a touch of Ajinomoto, papaya hot sauce, salt and citrus mayo

SEARED SALMON WITH DASHI BROTH \$22

Seared salmon with pickled red onions, coral tuiles, alfalfa sprouts and a side of ginger lemongrass dashi broth

EMPEROR'S APPETIZER: 4 TYPES \$17

(2) breaded shrimp with wakame salad wasabi mayo

(2) seared scallop with spicy mayo tuile and masago

Octopus temari with eel sauce, Japanese mayo topped with shredded scallions

Teriyaki beef sesame seeds topped with Tokyo negi