



MACHI

Exquisite Nikkei flavors crafted
with great precision.

BEFORE WE BEGIN

Machi means “neighborhood” or “street” in Japanese, similar to the meanings of our sister brands, Strada (Italian for street) and Cafe Cadde (Turkish for the same meaning).

Nikkei refers to people of Japanese descent and is often used for Japanese people living abroad.

Nikkei cuisine is a unique culinary blend that has emerged from the confluence of Japanese and Peruvian gastronomic cultures. It combines local Peruvian flavors with traditional Japanese culinary techniques. Key ingredients include fresh seafood, lime, Peruvian peppers, and various marinades.

The prominence of Nikkei cuisine in Peru can be attributed to the significant Japanese immigrant population in the country.

Despite their geographical distance, Japan and Peru share cultural and gastronomic similarities. Machi embraces the shared culinary traditions and the common principle of minimalism of these two nations.

Ají: A type of pepper commonly used in Peruvian cuisine

Ceviche: A Latin American dish prepared by cooking fresh seafood in the acidity of lime juice

Katsu: Breaded and deep-fried meat or chicken, a staple in Japanese cuisine

Kushiyaki: Japanese dishes that are grilled on thin skewers

Leche de Tigre: (*Spanish for “tiger’s milk”*) A refreshing and vibrant sauce made from ingredients like lime juice, coconut milk, coriander, and red onion

Maki: Sushi wrapped in nori seaweed, typically containing a mix of fish or seafood, vegetables and rice

Miso: A Japanese sauce made from fermented soybeans

Nigiri: Sushi consisting of a thinly sliced piece of fresh fish or seafood atop a small, hand-shaped mound of rice

Nori: Dark seaweed sheets with a distinctive marine flavor

Ponzu: Soy sauce seasoned with lime and ginger

Robata: Traditional Japanese grilling method

Sashimi: Thin slices of raw fish or seafood

Tartare: A dish of finely chopped raw fish or seafood, seasoned with fresh herbs and spices

Tataki: A Japanese cooking technique where the outer layer of meat or seafood is seared, leaving the inside mostly raw

Tiradito: A Peruvian dish of thinly sliced fresh seafood marinated in lime juice and spices

Tobiko: The small, colorful roe (eggs) of the flying fish

Udon: Thick noodles with a soft and chewy texture

Uramaki: Often referred to as an “inside-out roll” (or “reverse maki”) in English, this sushi has rice on the outside and nori wrapped around the inner ingredients

Wakame: Thin, green seaweed sheets with a mildly salty marine flavor

Yuzu: A citrus fruit with a sour-sweet flavor, commonly used in Japanese cuisine

TAasting MENU

- for 2 -

Shrimp Taco

Avocado, cream cheese, cucumbe

| or |

Salmon Taco

Avocado, cream cheese, sesame, tobiko, teriyaki

Leer Fish Ceviche

(V / optional)

Mango, sweet potato, popcorn, yuzu,
green pepper leche de tigre

| or |

Salmon Ceviche

(V / optional)

Mango, orange, sweet potato, popcorn, yuzu,
passion fruit leche de tigre

Beef Tataki

Chilli pepper, ponzu

Trio Tiradito

Tuna, salmon, leer fish, avocado puree,
cucumber, ají-yuzu sauce

1 Set of Sushi Roll

of your choice from the menu

(V / optional)

Filet Mignon Robata

Hot pepper sauce

| or |

Salmon Robata

Teriyaki sauce

Dessert

of your choice from the menu

COLD APPETIZERS

Wakame Salad

Goma seaweed, Japanese radish, ponzu

TARTARE

Tuna

Shrimp chips, ponzu

Salmon Avocado

Sour spicy cream, sesame, shrimp chips, teriyaki

TACO

Salmon

Avocado, cream cheese, sesame, tobiko, teriyaki

Shrimp

Avocado, cream cheese, cucumber

TATAKI

Tuna

Truffle, chilli pepper, ponzu

Salmon

Chilli pepper, ponzu

Beef

Chilli pepper, ponzu

TIRADITO

Scallops & Sea Bass

Sweet potato crisps, mango salsa, green pepper leche de tigre

Tuna

Avocado puree, mango salsa, yuzu, aji pepper leche de tigre

Trio

Tuna, salmon, leer fish, avocado puree, cucumber, aji-yuzu sauce

CEVICHE

 Available as Vegetarian/Vegan upon request

Tuna

Mango, cucumber, sweet potato, popcorn, yuzu, aji pepper leche de tigre

Salmon

Mango, orange, sweet potato, popcorn, yuzu, passion fruit leche de tigre

Leer Fish

Mango, sweet potato, popcorn, yuzu, green pepper leche de tigre



Please inform our team if you have any food allergies or intolerances.

HOT APPETIZERS

Miso Soup 
| Spicy or non-spicy

Seafood Lemongrass Soup

Steamed Edamame
| Spicy
| Non-spicy 

Padrón Peppers 

Shrimp Tempura

ROBATA

Served with Japanese pickles and steamed rice.

Sea Bass (200 gr)
Peppery yuzu sauce

Filet Mignon (220 gr)
Hot pepper sauce

KUSHIYAKI

Served with Japanese pickles and steamed rice.

Jumbo Shrimp (3 skewers)
Peppery yuzu sauce

Scallops (2 skewers)
Peppery yuzu sauce

Salmon (2 skewers)
Teriyaki sauce

Chicken (2 skewers)
Teriyaki sauce

KATSU

Served with oyster sauce udon.

Chicken
Curry tonkatsu sauce

Filet Mignon
Curry tonkatsu sauce

SUSHI

SPECIAL ROLL (6 pcs)

Salmon Aburi

Seared salmon, avocado, seaweed, tobiko, spicy mayonnaise, truffle, sesame

Mexican

Shrimp tempura, avocado, cucumber, cream cheese, crab tartare, Sriracha, spicy mayonnaise

Spicy Tuna

Tuna tartare, avocado, cucumber, sriracha, black sesame

R. Tiger Ceviche

Shrimp tempura, tuna, avocado, cucumber

Truffle Suzuki

Seared sea bass, avocado, lime, truffle mayonnaise, sesame, teriyaki sauce

Fusion

Shrimp tempura, salmon tartare, cucumber, avocado, spring onion, teriyaki sauce

Istanbul

Shrimp & crab tartare, cucumber, avocado, phyllo crisp, cream cheese, spicy mayonnaise

Dynamite Shrimp (4 pcs)

Shrimp tempura, sweet potato, avocado, cucumber, dynamite sauce

Crispy Maki

Salmon, tuna-salmon tartare, avocado, spicy mayonnaise

Sapporo

Shrimp tempura, sea bass, avocado, cucumber, yuzu aji mayonnaise, coriander, dill

Kyoto ♡

Tomato, mango, avocado, cucumber, yellow pepper

CLASSIC ROLL (6 pcs)

California

Surimi, avocado, cucumber, tobiko, mayonnaise

Dragon

Eel, avocado, cucumber, sesame, teriyaki sauce

Ebiten

Shrimp tempura, avocado, cucumber, sweet chilli

Philadelphia

Smoked salmon, cream cheese, avocado, cucumber, tomato, mango, spicy mayonnaise

Spicy Tuna Guncon (8 parça)

Tuna tartare, sesame, avocado, cucumber, Sriracha, spicy mayonnaise

Crunchy

Salmon, avocado, cream cheese, shrimp chips

Vegan ♡

Avocado, cucumber, carrot

SUSHI

MAKI (6 pcs)

Sake | Salmon

Tekka Maki | Tuna

Unagi | Eel

Salmon & Avocado

Avocado 🌿

Vegan Futomaki 🌿

Aji puree, tomato, mango, capia pepper, avocado, cucumber, carrot

NIGIRI (2 pcs)

Sake | Salmon

Maguro | Tuna

Unagi | Eel

Toro | Fatty Tuna

Suzuki | Sea Bass

Ebi | Shrimp

Hotate | Scallop

Hamachi | Yellowtail

SASHIMI (3 pcs)

Sake | Salmon

Maguro | Tuna

Toro | Fatty Tuna

Suzuki | Sea Bass

DESSERTS

Mochi | Strawberry | Chocolate | Green Tea | Vanilla | Coconut 🌿

Spring Roll 🌿

Blackberry & Rum Mousse Cake 🌿

Yuzu Custard Tart 🌿

Churros 🌿