Sakura Maru

RESTAURANTE PERUANO JAPONES

FRÍOS

Cebiches

FISH CEVICHE / €23 / 23€
The classic recipe: fresh fish cubes cured in lime juice and ají limo chili. Served with glazed sweet potato, toasted cancha corn, giant Andean corn (choclo), and red onion / 170g fresh fish.

NIKKEI CEBICHE / 25€
Diced tuna loin marinated in our signature house Nikkei sauce. Accompanied by kyuri (Japanese cucumber), radish, glazed sweet potato, and red onion. 170g fresh tuna..

MIXED SEAFOOD CEVICHE / 25€
Fresh fish cubes paired with wild prawns and octopus carpaccio, cured in lime juice and ají limo chili. Served with glazed sweet potato, toasted cancha corn, and red onion./ 170g seafood mix.

Causas

CHICKEN CAUSA / 16€.
Whipped yellow potato infused with lime and ají amarillo chili, layered with shredded chicken, creamy mayonnaise, and avocado. Finished with black olive soil and crispy quinoa crackling..

PRAWN CAUSA / 17€.
hipped yellow potato seasoned with lime and ají amarillo chili, served over a succulent king prawn tartare, signature cocktail salsa golf, and contrasting textures.

DRINKS

Soft Drinks / €3.50
(Cocacola, aquarius, nestea o fanta)
Still Mineral Water / €3
Sparkling Water / €3.50
Still Mineral Water (1L) / €4.50
Tinto de Verano / €4.50
Passion Fruit Drink (Maracuyá) / €4.50
Draft Beer (Doble) / €3.50
Bottled Beer (Tercio / 330ml) / €4
House Wine by the Glass / €3.50

All prices include VAT.

CALIENTES

Alitas

NIKKEI CHICKEN WINGS
(6 pcs.)/ 14€
Crispy wings glazed in our house Nikkei sauce and spicy sriracha.

ACEVICHADAS CHICKEN WINGS (6 uds.) / 14€
Crispy wings coated in our signature creamy acevichada sauce, finished with scallions and a dusting of shichimi togarashi.

Baos

CHAR SIU BAO (2 PCS.) / 14€
Steamed bao buns filled with slow-cooked, tender Asian-style pork belly, crisp kyuri cucumber ribbons, a touch of mustard, and fresh cilantro.

CRISPY - BAO (2 pcs.) / 14€
Golden fried bao buns filled with crunchy fried chicken, furai onions, cherry tomatoes, and sriracha mayo.

CHAR SIU PORK CHAUFA / 22€
Wok-fried Peruvian-Cantonese rice with slow-cooked barbecue pork belly. Served with tender slices of char siu pork and crispy rice vermicelli.

SAKURA RIBS / 19€
Slow-cooked ribs glazed in a rich miso, sake, and Peruvian pisco reduction. Served alongside roasted potatoes tossed in batayaki compound butter (ginger, togarashi, and garlic).

LOMO SALTADO / 23€
Wok-tossed beef tenderloin strips with crisp red onions, tomatoes, fresh cilantro, and savory soy sauce. Served with hand-cut fries and fluffy white rice.

ANTICUCHERO OCTOPUS / 25€
Chargrilled octopus marinated in traditional anticuchera chili sauce, served over grilled potatoes, rich Huancaína cheese sauce, and giant Andean corn (choclo). 200g grilled octopus.

SAKANA FURAI (Fish chicharrón)/ 17€
Golden, panko-crusted crispy fish bites served with Japanese tartare sauce, accompanied by a fresh garden salad of avocado, tomato, lettuce, and Nikkei dressing. 250g fresh fish.

DESSERTS

Tres Leches Cake / €7
Chocolate Cake / €7
Cheesecake / €7

Sakura Maru

RESTAURANTE PERUANO JAPONES

Makis

ACEVICHADO Filled with crispy panko prawn (furai) and creamy avocado, draped with thinly sliced fresh fish and finished with signature acevichada sauce../ 17€

MANGO BRULEE Filled with crispy panko prawn (furai) and cream cheese, draped with caramelized mango slices./ 17€

ANTICUCHERO Filled with crispy panko prawn (furai) and creamy avocado, glazed with Peruvian anticuchera sauce./ 17€

PARRILLERO ROLL Filled with crispy panko prawn (furai) and cream cheese, draped with seared beef ribbons and topped with house chimichurri. / 18€

OLIVO ROLL Filled with crispy panko prawn and cream cheese, draped with octopus carpaccio and drizzled with Peruvian black olive sauce./ 17€

AVOCADO Filled with crispy panko prawn and cream cheese, draped with thinly sliced avocado and glazed with sweet tare sauce./ 17€

VOLCÁN ROLL Filled with crispy panko prawn (*furai*) and creamy avocado, topped with spicy crispy prawn tartare and glazed with sweet *tare* sauce./ 18€

TIRADITO Filled with crispy panko prawn (*furai*) and creamy avocado, draped with thinly sliced fresh fish, dressed in *tiradito* sauce, and finished with crispy sweet potato strings./ 17€

Coctetes

PISCO SOUR - Classic or Passion Fruit / 9€

CHILCANO - Classic or Passion Fruit / 9€

MOJITO - Classic or Passion Fruit / 9€

MARGARITA / 9€

A 10% surcharge will be added to the total bill for terrace service.

AVAILABLE ON TERRACE ONLY

Drinks

APEROL SPRITZ/ 7€.

SPANISH SPIRITS / 2x14€

PISCO SOUR/ 2x14€

Platos

CHICKEN WINGS PORTION/ 10€.

PORK RIBS / 16€

COMBO SPECIAL: ONLY €13

2 DRAFT BEERS OR 2 GLASSES OF WINE

+

PORTION OF CHICKEN WINGS
Choose your style: Nikkei or Acevichadas