

# HIGO

NIKKEI PERUVIAN -  
JAPANESE

ME  
NU

## MEAT & FISH

<b>TRUFFLE SEABASS CEVICHE</b> truffle - seabass - truffle potato	<b>17</b>
<b>AJI AMARILLO CEVICHE</b> aji amarillo - corvina - sweet potato	<b>16</b>
<b>TENDERLOIN TATAKI</b> 120 grams Charolais tenderloin - ponzu	<b>18</b>
<b>CHICKEN YAKITORI</b> unagi sauce - microgreens	<b>15</b>
<b>GAMBAS FROM IBIZA</b> oyster ginger garlic sauce	<b>17.5</b>
<b>CRISPY RICE TUNA</b> unagi sauce - Peruvian corn - microgreens	<b>15</b>
<b>LA CAUSA TORCHED SALMON</b> aji amarillo - Peruvian corn - red onion	<b>15</b>
<b>ROBATA GRILLED SEA BASS</b> pickled daikon - unagi sauce glaze	<b>20</b>
<b>ROBATA GRILLED TENDERLOIN</b> charolais tenderloin - tomato chimichurri	<b>26</b>

## VEGETARIAN

<b>PICKLED DAIKON TATAKI</b> vegetable dashi - spring onion - microgreens	<b>11</b>
<b>MISO GLAZED EGGPLANT</b> mozzarella - microgreens - miso sauce	<b>12</b>
<b>TRUFFLE BABY SPINACH SALAD</b> truffle - parmesan - tofu	<b>18</b>

## SIDE DISHES

<b>EDAMAME KATSHUOBUSHI</b> togarashi spice - katshuobushi	<b>8</b>
<b>SWEET POTATO PUREE</b> nori - sesame	<b>6</b>
<b>GARLIC FRIED RICE</b> black garlic - sesame	<b>5</b>
<b>BROCCOLINI</b> rocoto sauce - puffed rice	<b>6</b>
<b>EDAMAME</b> togarashi spice	<b>6</b>

HIGO recommends 2-3 dishes per person, our favorite combination is ceviche - robata grilled meat with a lovely side dish & a dessert!

BREAD AND  
NIKKEI DIP TO  
START?

START YOUR  
NIKKEI JOURNEY  
IN PERU!

PISCO SOUR  
12

## DESSERTS

<b>MISO CREME BRULEE</b>	<b>12</b>
<b>SAKE SABAYON</b> sake - caramel ice cream	<b>12</b>