



## • THE PALM •

#TheNikkeiEffect

The end of the 19th century saw a mass emigration of Japanese individuals and families to Peru. The most evident manifestations of this Japanese migration was their influence on the Peruvian cuisine, known as the Nikkei Cuisine.

One of the most popular tastes of 21st century gastronomy, the Nikkei, which is a cross pollination between Peruvian and Japanese cuisines, transforms local Peruvian dishes using Japanese flavors and techniques, resulting in its own personality and identity.

Aji brings together its take on Nikkei cuisine with flavor combinations that will intrigue your palate, with the unique marrying of ingredients, combinations, textures, and cooking techniques. Our portions are served as small plates to allow you to choose multiple items from our menu and share them between the table. Dishes will leave the kitchen and will be served as they are prepared and as soon as they are ready, which will create an interactive dining experience.

Should you require help understanding the menu, we strongly encourage you to ask one of our staff members, who will be glad to assist you with your selection.

ENTRADAS

CEBICHES

RAW SEAFOOD MARINADED IN LECHE DE TIGRE

AJÍ CEBICHE

Sea Bass / Scallops / Octopus / Shrimp / Ají Amarillo / Sesame Oil

LIMEÑO

Sea Bass / Coriander / Onion / Sweet Potato

MAGURO NIKKEI

Tuna / Spring Onion / Renkon / Yuzu / Quinoa

ROCOTO

Flounder / Rocoto / Onion / Coriander / Chulpe Corn

TRUFFLED ROBALO

Sea Bass / Onion / Truffle Oil / Basil / Cucumber / Truffle Pearls

SALMON

Lemongrass / Rocoto / Mango / Garlic / Spring Onion / Coriander

CEBICHE SAMPLING

Selection of 4 different ceviches

TIRADITOS

SASHIMI STYLE FISH IN A SPICY SAUCE

AJÍ ESPECIAL

Hokkaido Scallop / Lemongrass / Ají Amarillo / Black Tobiko

CLASICO

Halibut / Sweet Potato / Umeboshi / Leche de Tigre

TAI

Red Snapper / Radish / Red Quinoa / Coriander / Ají Amarillo

USUKI

Salmon / Yuzu / Kizami Wasabi / Avocado / Mango

WAGYU TATAKI

Spring Onion / Ponzu / Ginger / Radish

TRUFFLED WAGYU TATAKI

Spring Onion / Ponzu Truffle / Truffle Flakes / Radish

ORĪBU

Grilled Octopus / Botija Black Olive / Tōgarashi / Coriander

MAGURO

Tuna / Ponzu / Spring Onion / Jalapeño / Red Onion / Radish / Ginger

ENTRADAS

PIQUEOS

NIBBLES WHILE YOU WAIT

SHAKE TACO (S)

Salmon / Ají Amarillo / Tōgarashi / Coriander Sprout

MAGURO TACO

Tuna / Truffle Oil / Sesame Seed / Kyuri

SHIROMI TACO

Sea Bass / Radish / Yuzu / Leche de Tigre /

Spicy Guacamole

GYOZA

Sirloin / Ají Amarillo / Onion / Tomato

EDAMAME (V)

Soy Bean

AJÍ EDAMAME (V)

Soy Bean / Red Curry / Soy Sauce / Sesame Oil / Sriracha

AGE GYOZA (N)

Cream Cheese / Crab Meat / Cashew Nuts /

Rocoto / Tamarind

ENSALADAS

SALADS

EDAMAME SALAD (V)

Soy Bean / Tomato / Onion / White Cheese / Botija Black Olive / Sesame Oil / Quinoa

AJIRU SALAD

Lettuce / Baby Carrot / Cabbage / Duck Confit / Orange / Tamarind

KAISO SALAD (V)

Wakame / Hijiki / Cucumber / Asparagus / Su / Sesame Seeds / Sesame Oil

MISO SALAD (V)

Baby Spinach / Sweet Miso / Garlic / Ginger / White Quinoa

CHICHARRON

TEMPURA & KARAAGE PERUVIAN STYLE

EBI TEMPURA65

Shrimp / Purple Corn Tempura /

Yuzu Ponzu / Rocoto / Ginger

TORI KARAAGE

Chicken Leg / Ginger / Soy /

Red Curry / Acevichado Sauce

VEGGIE TEMPURA (V)

Onion / Sweet Potato / Asparagus /

Shiso Leaf / Yuzu Ponzu

TSUMEAWASE KARAAGE

Fish / Squid / Rocoto Chili

NIGIRI AJI STYLE

INSPIRED FROM YEARS OF JAPANESE INFLUENCE IN PERU

AJÍ STYLE

Flounder / Black Quinoa / Ají Amarillo / Coriander / Wasabi

MAGURO FOIE GRAS

Tuna / Foie Gras / Teriyaki / Wasabi

HOTATE TRUFFLE

Scallops / Truffle Butter / Masago / Spring Onion / Black Truffle / Wasabi

SHAKE TRUFFLE

Salmon / Truffle Butter / Masago / Spring Onion / Black Truffle / Wasabi

WAGYU ABURA

Ginger Sesame Oil / Sriracha / Lemon / Coriander / Garlic / Tōgarashi / Wasabi

FUTOMAKIS

ROLLS

NIKKEI

Shrimp Panko / Avocado / Tuna / Acevichado Sauce

SPICY TUNA

Cucumber / Spicy Mayo / Spring Onion / Mango

MATSU

Cream Cheese / Salmon / Shrimp Panko / Cucumber / Teriyaki / Lime / Black Tobiko

HATTORI

Crab Meat / Shrimp Panko / Avocado / Scallops / Lime / Parmesan

FRIED MAKI

Salmon / Cream Cheese / Avocado / Teriyaki

WAGYU MAKI

Wagyu Beef / Lettuce / White Onion / Avocado

QUINOA

Avocado / Crab Meat / Red Quinoa / Salmon / Japanese Butter

EBI AVOCADO

Cream Cheese / Avocado / Shrimp Tempura / Teriyaki

VEGGIE MAKI (V) (S)

Avocado / Cucumber / Sesame Seeds / Carrot / Snow Peas / Radish / Ají Amarillo Sauce

SASHIMI NIGIRI

3 SLICES

2 PIECES

SHAKE

Salmon

MAGURO

Tuna

HIRAME

Flounder

TAI

Red Snapper

HAMACHI

Yellowtail

O TORO

Fatty Tuna

TAKO

Octopus

EBI

Shrimp

HOTATE

Scallop

UNAGI

Eel

UNI

Sea Urchin

UMEKYU (V)

Cucumber / Umeboshi

PRINCIPALES

NIKKEI GRILL

BBQ / PARRILLA

TAKO GRILL

Octopus Confit / Panca Miso / Quinoa Tabbouleh / Truffle Oil

EBI TEPPAN (S)

Prawn / Japanese Butter / Cucumber / Red Onion / Chili / Coriander

SWEET ISEI EBI

Lobster / Sweet Miso / Yuzu Kosho / Rocoto

LAMB CHOPS (N)

Peanut Crušt / Oregano Oil / Chili Morita

WAGYU RIBEYE

Balsamic / Teriyaki / Truffle / Shiitake / Shimeji / Lúcumá Mashed Potatoes

SIRLOIN

Red Curry / Garlic / Tōgarashi / Ginger / Panca

BEEF ISHIYAKI

9+ Wagyu Sirloin / Shiitake / Teriyaki Butter

24 HR RIBS

Short Ribs / Tonkatsu / Star Anise / Soy / Quince Pašte / Lychee

ACOMPAÑANTES

SIDES

ARROZ CHAUFA (V)

Rice / Soy / Sesame Oil / Egg / Spring Onion

PAPAS DORADAS (V)

Potato / Chimichurri

ARROZ DULCE (V) (N)

Rice / Soy / Edamame / Bell Pepper / Cashew Nuts

PUREE (V)

Mashed Potato / Lúcumá

VEGETALES (V)

Snow Peas / Asparagus / Onion / Bell Pepper / Carrot / Soy / Cabbage

YUKITAS (V)

Tapioca Chips / Huancaína Sauce

PRINCIPALES

ANTICUCHOS

ROBATA / YAKITORI

AJÍ ANTICUCHO

Beef / Anticuchera Sauce / Wasabi Chimichurri

BEEF

Beef / Huacatay Chimichurri

TORI

Chicken / Teriyaki / Chipotle Mayonnaise

TAKO

Octopus / Miso Sauce

VEGGIE ANTICUCHO (V)

Red Bell Pepper / Yellow Bell Pepper / Artichoke / Portobello / Huacatay Chimichurri / Anticuchera Sauce

CALIENTES

FROM THE WOK / MAIN COURSE DISHES

GYUKAI RICE

Ají Amarillo / Ají Panca / Scallops / Prawns / Octopus / Tatemada Sauce

UDON NIKKEI

Udon Noodles / Ají Amarillo / Prawns / Katsuobushi / Sea Urchin

CARAPULCRA (N)

Dry Potato / Black Angus Tenderloin / Teriyaki / Sesame Seeds / Peanuts

ROBALO

Sea Bass / Scallops / Octopus / Squid / Ají Amarillo / Garlic / Ají Panca / Black Beans / Rice

POLLO

Chicken / Ají Panca / Ginger / Garlic

THAI UDON (V) (N)

Udon Noodles / Tofu / Coconut / Peanuts / Red Curry

YASAITAME (V)

Bell Pepper / Onion / Snow Peas / Asparagus / Soy / Tofu

POSTRES

SOBREMESAS

DESSERTS

YUZU CHEESECAKE

*Yuzu / Mandarin / Meringue / Berries / Gyoza*

PICARONES

*Pineapple / Sugar Cane / Ginger / Quince*

TRES LECHES

*Vanilla / Orange / Berries / Elderflower / Fizzy*

STICKY RICE

*Coconut / Mango / White Sesame / Chia / Hibiscus*

CHOCO LAVA CAKE

*Dark Chocolate / Lúcumá / Matcha / Quinoa*

CHICHA MORADA

*Purple Corn / Lychee / Rice / Amaranth / White Chocolate*

CHOCO MOCHI (N)

*Chocolate / Peanut Butter / Passion Fruit / Chipotle / Mamey*

HOT BEVERAGES

TEA

GENMATCHA

MATCHA

FIRST GRADE MATCHA

GREEN SENCHA

GUNPOWDER

GYOKURO

JASMINE

GINSENG OOLONG

SILVER NEEDLE

DARJEELING

ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

CHAMOMILE

COFFEE

ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO

LATTE

AMERICANO

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COCKTAILS

SIGNATURE COCKTAILS

SAKETINI

Tanqueray 10 infused with Ginger & Lemongrass /  
Junmai Sake

MAYAN

Habanero infused Blanco Tequila / Avocado / Agave /  
Lime / Coffee Dust

KANZEN ARASHI

Single Malt Whisky / Fino Sherry / Benedictine /  
Ocean Syrup / Lemon / Seaweed Ice Ball

NIGORI COLADA

Dark Rum / Nigori Sake / MangoStein /  
Banana / Kaffir Lime Leaf

CHILCANO JAPONÉS

Pisco / Yuzu / Raspberry / Purple Shiso / Ginger Ale

JAPANESE SANGRIA

Sparkling Sake / Yuzu / Grapefruit / Fresh Fruit

SUMMER IN HOKKAIDO

Tanqueray 10 / Champagne Syrup / Lemon /  
Sake & Sea Urchin Air

FUWA FUWA

Banana Infused Rum / PX / Passion Fruit /  
Pimento Drum / Grapefruit / Lime

UMAMI MARY

Vodka / Japanese Spice Mix / Clear Tomato Juice

MATCHA CEREMONY

Nashi Pear Shochu / Pink Ginger Caviar /  
Matcha & Pear Cryogenic Ice Powder

PIÑA RAMEN

Banana Infused Dark Rums /  
Clarified Pineapple Juice / Coconut Udon

CINEMA OLD FASHIONED

Butter Popcorn Washed Bourbon /  
Salted Caramel Syrup / Nut Bitters

THE ALCHEMIST

Dark Rum, Aventura, Amontillado Sherry and  
aged in PX Sherry Cask

GEISHA

Citrus Vodka / Sake / Lychee / Jasmine / Peach Air

COCKTAILS

KAKIGORI

JAPANESE SHAVED ICE WITH ALCOHOLIC TOPPINGS

KYOTO

Green Melon / Basil / Sake

LIMA

Mango / Chili / Pisco

TOKYO

Matcha / Red Bean / Shochu

SHOCHU INFUSIONS

SERVED ON CHIPPED ICE

HARU

Peach / White Tea / Goji Berries

NATSU

Green Tea / Nashi Pear / Honey / Mango / Ají Chili

AKI

Mango / Ají Chili

FUYU

Plum / Hibiscus

SIGNATURE SOURS

PISCO PUNCH

Pisco / Marinated Pineapple / Lime / Celery Bitters

SHISO SOUR

Pisco / Green Shiso / Lime / Sugar

NIKKEI SOUR

Pisco / Umesu / Apricot Brandy / Yuzu

SENSEI SOUR

Japanese Whisky / Kumquat Marmelade / Umesu / Bergamot Bitters / Earl Grey Smoke

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SPIRITS

SHOCHU

BENIOTOME GOMA, 60% Barley, 30% Rice, 10% Sezame  
IICHIKO MUGI, BARLEY  
TANTAKATAN, GRAIN + SHISO  
TOMINO HOUZAN IMO SHOCHU, 83% Sweet Potato, 17% Rice  
BLACK WARRIOR MUGI, BARLEY

RUM

BACARDI SUPERIOR  
*Portorico*  
BACARDI OCHO 8 AÑOS  
*Portorico*  
SAILOR JERRY SPICED RUM  
*Caribbean Blend*  
APPLETON ESTATE VX  
*Jamaica*

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SPIRITS

PISCO

BARSOL PRIMERO QUEBRANTA  
1615 QUEBRANTA  
1615 ACHOLADO  
1615 MOSTO VERDE QUEBRANTA  
1615 MOSTO VERDE ITÁLIA  
PORTÓN MOSTO VERDE QUEBRANTA  
CASA LAPOSTOLE  
*Chile*

TEQUILA

JOSÉ CUERVO 1800 SILVER  
JOSÉ CUERVO 1800 REPOSADO  
JOSÉ CUERVO 1800 AÑEJO  
JOSÉ CUERVO TRADICIONAL REPOSADO  
JOSÉ CUERVO RESERVA DE LA FAMILIA  
PATRÓN SILVER  
HERRADURA PLATA  
HERRADURA REPOSADO  
HERRADURA AÑEJO  
DON JULIO BLANCO  
DON JULIO REPOSADO  
DON JULIO AÑEJO  
DON JULIO 1942  
DON JULIO REAL

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SPIRITS

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TANQUERAY LONDON DRY

*Scotland*

TANQUERAY NO.10

*Scotland*

BEEFEATER 24

*England*

HENDRICK'S

*Scotland*

PLYMOUTH

*England*

THE BOTANIST

*Scotland*

PORTOBELLO ROAD

*England*

LONDON NO.3

*Holland*

WEST WINDS THE CUTLASS

*Australia*

FERDINAND'S SAAR QUICE

*Germany*

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PRICES ARE SUBJECT TO 10% MUNICIPALITY FEE

SPIRITS

RUM

APPLETON ESTATE 12 YEAR OLD

*Jamaica*

GOSLING'S BLACK SEAL

*Bermudas*

THE KRAKEN BLACK SPICED RUM

*Caribbean Blend*

MATSALEM GRAND RESERVA SOLERA 15

*Dominican Republic*

MATSALEM GRAND RESERVA SOLERA 23

*Dominican Republic*

HAVANA CLUB AÑEJO 7 AÑOS

*Cuba*

ANGOSTURA 1919

*Trinidad & Tobago*

EL DORADO 15 YEAR OLD

*Guyana*

RON ZACAPA SOLERA 23

*Guatemala*

RON ZACAPA XO

*Guatemala*

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PRICES ARE SUBJECT TO 10% MUNICIPALITY FEE

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SPIRITS

JAPANESE BLENDED WHISKY

SUNTORY KAKUBIN  
NIKKA WHISKY FROM THE BARREL  
HIBIKI 12 YEAR OLD

JAPANESE MALT WHISKY

NIKKA COFFEY MALT 1998 VINTAGE  
TAKETSURU PURE MALT  
TAKETSURU PURE MALT 17 YEAR OLD  
YOICHI

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SPIRITS

VODKA

RUSSIAN STANDARD ORIGINAL

*Russia*

TITO'S

*USA*

ZUBROWKA

*Poland*

KETEL ONE

*Holland*

KETEL ONE CITROEN

*Holland*

SIPSMITH BARLEY VODKA

*England*

SIPSMITH DAMSON VODKA

*England*

CHASE POTATO VODKA

*England*

CHASE SMOKED VODKA

*England*

BELVEDERE

*Poland*

GREY GOOSE

*France*

BELUGA GOLD

*Russia*

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SPIRITS

MALT WHISKY

JURA 10 YEAR OLD

*Islands*

TALISKER STORM

*Islands*

LAPHROAIG QUARTER CASK

*Islay*

LAGAVULIN 16 YEAR OLD

*Islay*

PORT CHARLOTTE

*Islay*

GLENKINCHIE 10 YEAR OLD

*Lowland*

SPRINGBANK 15 YEAR OLD

*Campbeltown*

THE GLENLIVET 15 YEAR OLD FRENCH OAK RESERVE

*Speyside*

MACALLAN 18 YEAR OLD SHERRY CASK

*Speyside*

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SPIRITS

BLENDED WHISKY

HANKEY BANNISTER 12 YEAR OLD

JOHNNIE WALKER BLACK LABEL

JOHNNIE WALKER GOLD LABEL RESERVE

JOHNNIE WALKER BLUE LABEL

CHIVAS REGAL 12 YEAR OLD

CHIVAS REGAL 18 YEAR OLD

MALT WHISKY

MONKEY SHOULDER

*Blended Malt*

GLENMORANGIE ORIGINAL

*Highland*

DALMORE CIGAR MALT

*Highland*

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SPIRITS

BRANDY

TORRES 10 BRANDY

*Spain*

NONINO GRAPPA I VIGNETI MONOVITIGNO LO CHARDONNAY

*Italy*

ZENATO GRAPPA DI AMARONE

*Italy*

CLES DES DUCS VSOP ARMAGNAC

*France*

LECOMPTE 5 YEAR OLD CALVADOS

*France*

RÉMY MARTIN VS COGNAC

*France*

HENNESSY VSOP COGNAC

*France*

HENNESSY XO COGNAC

*France*

HENNESSY PARADIS COGNAC

*France*

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SPIRITS

IRISH WHISKY

BUSHMILLS MALT 10 YEAR OLD

JAMESON

AMERICAN WHISKY

ELIJAH CRAIG 12 YEAR OLD

RITTENHOUSE STRAIGHT RYE 100 PROOF

BULLEIT BOURBON

BULLEIT RYE

JACK DANIEL'S

MAKERS MARK

WOODFORD RESERVE

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• THE PALM •

BY THE GLASS

SAKE

75ML

180ML

CARAFE

GEKKEIKAN SPARKLING SAKE, KYOTO, JAPAN  
GEKKEIKAN AMAKUCHI JUNMAI  
HAWK IN THE HEAVENS JUNMAI  
BRIDE OF THE FOX JUNMAI GINJO  
SOUL OF THE SENSEI MUROKA JUNMAI DAIGINJO

SPARKLING

LAURENT-PERRIER BRUT  
*Champagne, France*

VALDIVIESO CHARMAT BRUT  
*Central Valley, Chile*

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SPIRITS

LIQUEUR

BAILEYS  
BENEDICTINE  
CHAMBORD  
CHERRY HEERING  
COINTREAU  
DISARONNO AMARETTO  
DRAMBUJE  
FRANGELICO  
GRAND MARNIER CORDON ROUGE  
CHARTREUSE GREEN

LIMONCELLO DEL SOLE  
SAMBUCA ROMANA  
AVERNA AMARO  
APEROL  
CAMPARI  
CYNAR  
FERNET BRANCA  
JÄGERMEISTER  
PERNOD  
LA FEE ABSINTHE

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WINE BY THE GLASS

RED WINE

PASOS DE LA CAPULA SYRAH

*Castilla La Mancha, Spain*

MONTES CLASSIC SERIES CABERNET SAUVIGNON

*Colchagua Valley, Chile*

LUIGI BOSCA FINCA LA LINDA MALBEC

*Mendoza, Argentina*

DOURTHE RÉSERVE

*Bordeaux, France*

TORRES ALTOS IBERICOS CRIANZA

*Rioja, Spain*

MATUA VALLEY PINOT NOIR

*Malborough, New Zealand*

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WINE BY THE GLASS

WHITE WINE

MOULIN DE GASSAC CLASSIC BLANC

*Pays d'Herault, France*

FAMILIA ZUCCARDI SERIE A TORRONTES

*Salta, Argentina*

CATENA ALAMOS CHARDONNAY

*Mendoza, Argentina*

MONKEY BAY SAUVIGNON BLANC

*Marlborough, New Zealand*

WEINGUT MAX FERDINAND RICHTER ESTATE RIESLING

*Mosel, Germany*

LA CHABLISIENNE PETIT CHABLIS

*Chablis, France*

ROSÉ WINE

SAUVION ROSÉ D'ANJOU

*Loire, France*

CHÂTEAU MINUTY M DE MINUTY

*Provence, France*

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BEERS

BOTTLE

ASAHI SUPER DRY

*Japan*

QUILMES

*Argentina*

CORONA

*Mexico*

BROOKLYN EAST IPA

*USA*

SAVANNA CIDER

*South Africa*

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WINE BY THE GLASS

FORTIFIED & DESSERT WINE

VILLARD EL NOBLE BOTRYTISED SAUVIGNON BLANC

*Casablanca*

TAYLOR'S 10 YEAR OLD TAWNY PORT WINE

*Portugal*

TIO PEPE FINO

*Andalucia, Spain*

EMILIO LUSTAU LA PLAZA VIEJA AMONTILADO

*Andalucia, Spain*

EMILIO LUSTAU SOLERA GRAN RESERVA OLOROSO

*Andalucia, Spain*

EMILIO LUSTAU SOLERA RESERVA PEDRO XIMENEZ

*Andalucia, Spain*

CARPANO ANTICA FORMULA

DOLIN BLANC

DOLIN DRY

DOLIN ROUGE

DUBONNET

PIMM'S

PUNT E MES

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NON-ALCOHOLIC BEVERAGES

HOT BEVERAGES

TEA

GENMATCHA  
MATCHA  
FIRST GRADE MATCHA  
GREEN SENCHA  
GUNPOWDER  
GYOKURO  
JASMINE  
GINSENG OOLONG  
SILVER NEEDLE  
DARJEELING  
ENGLISH BREAKFAST  
EARL GREY  
PEPPERMINT  
CHAMOMILE

COFFEE

ESPRESSO  
DOUBLE ESPRESSO  
CAPPUCCINO  
LATTE  
AMERICANO

MOCKTAILS

CHINCA BAJA  
*Raspberry / Shiso / Yuzu / Ginger Ale*  
ORCHATA DE CAFÉ  
*Rice Milk / Cold Brew / Spices*  
PORTEÑO  
*Italian Bitter Syrup / Lemon / Passion Fruit Espuma*  
AJÍ ICE TEA  
*White Tea / Goji Berries / Agave*  
FRESH BABY COCONUT

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NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

WATER

VOSS STILL, SPARKLING 330ML  
VOSS STILL, SPARKLING 800ML

JUICES

FRESHLY SQUEEZED  
*Orange, Grapefruit, Pineapple*  
JAMES WHITE ORGANIC  
*Apple, Tomato*

SODAS

COCA COLA, DIET COKE, SPRITE  
EAST IMPERIAL BURMA TONIC WATER, YUZU TONIC, GRAPEFRUIT TONIC  
EAST IMPERIAL GINGER BEER, THAI GINGER ALE

NON-ALCOHOLIC BEER

ESTRELLA DAMM

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