



## w e l c o m e

Encounter Nikkei at INKA

A Japanese – Peruvian Culinary Experience in Canberra, Two cultures blend into one unique culinary journey.

INKA is a Modern Peruvian–Japanese restaurant and bar. Dishes are prepared in three separate areas, the Ceviche Bar, the Kitchen, and the Robata Grill.

INKA serves dishes that have been designed for sharing; these are brought to your table continuously throughout your meal.



Please note a 1.5 % surcharge applies for all credit card transactions. A 10 % surcharge applies on Sundays & Public Holidays and for groups of 10 or more.

## STARTERS

<b>Edamame (VG) (GF)</b>		
Yuzu, Maldon Sea Salt		7
Picante Chilli Garlic		8
<b>Aka Miso Soup (VG) (DF) (GF)</b>		6
Spring Onion, Dashi, Wakame		
<b>Ostras De Roca (GF) (DF)</b>	Half Dozen	30
Rock Oysters w/ White Wine, Ponzu Vinaigrette	Individual	5
<b>Salsa De Palta (VG) (GF)</b>		18
Guacamole w/ Plantain Chips		
<b>Yaki Nasu Eggplant (VG) (GF)</b>		14
w/ Den Miso, Toasted Sesame		
<b>Chutoro Tostada (GF)</b>		16
Tuna Tartare, Truffle Ponzu, Cream Cheese, Jalapeno, Tobikko		

## EMPANADAS

<b>Pollo Chicken</b>		14
w/ Aji Amarillo, Onion & Peruvian Spices		
<b>Vegetal (DF)</b>		14
w/ Cumin, Aji Panca, Quinoa		



(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VG) Vegan

If you have any food allergies, please advise our staff who will assist you with the menu. Unfortunately, INKA is unable to guarantee that our dishes are 100% free of residual gluten, nut or shellfish traces. Please ask your waiter for gluten free & dairy free options.

NIKKEI  
NIGIRIS

*2 pieces per serve*

**Aburi Salmon (GF) (DF)** 14  
Yuzu Miso, Shallots

**Maguro (GF) (DF)** 16  
Tuna, Soy Jelly, Chives

**Wagyu Ponzu (GF) (DF)** 17  
Caramelised Teriyaki, Cebollino,  
Black Sesame

MAKI  
ROLLS

**Yasai (VG) (GF)** 18  
Seasonal Vegetables w/ Chalaca

**Ebi Acevichado (DF)** 20  
Prawn, Avocado, Acevichado Sauce

**Spider Maki (GF)** 20  
Soft Shell Crab, Avocado, Cucumber,  
Orange Tobikko, Wasabi Aioli



## CEVICHE

*Raw & Marinated*

*Leche De Tigre (Tigers Milk)*

**Hiramasa Kingfish Classico (GF) (DF)** 25

Lime, Coriander, Red Onion, Cancha Corn

**Nikkei Atun Chifa (GF) (DF)** 24

Tuna, Cucumber, Sesame, Ponzu, Lotus  
Crisp

**Ceviche De Vegetles (VG) (GF) (DF)** 19

w/ Peruvian Corn, Tomatoes, Almond Milk  
& Beetroot, Avocado

## TIRADITO

*Peruvian Sashimi*

**Sake Salmon (GF) (DF)** 24

w/ Acevichada, Sesame, Quinoa

**Atun Chifa Tuna (GF) (DF)** 26

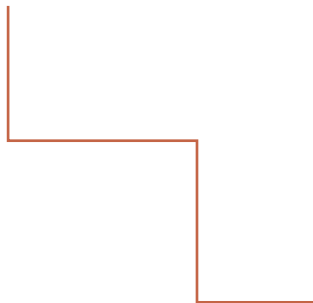
w/ Aji Amarillo, Sweet Potato, Sesame Oil

**Hokkaido Scallop (GF) (DF)** 28

w/ Aji Panca, Tobiko, Nikkei Chalaquita

**Pulpo Octopus (GF) (DF)** 28

w/ Asparagus, Avocado, Olives & Dill



ANTICUCHOS  
ROBATAYAKI  
CHARCOAL

**Chargrilled Broccolini (V)** 12  
w/ Miso Honey Soy, Lemon Feta

**Chicken Yakitori (GF) (DF)** 14  
Spring Onion, Yaki Glaze

**Ebi King Prawn (GF)** 24  
Butter Garlic & Yuzu Koshu, Nikkei Chalaquita

**Charcoaled Hokkaido Scallops (GF)** 24  
Peruvian Pisco, Manchego Cheese, Dill

MAINS

**Arroz de Nikkei (V) (VG)** 26  
w/ Aji Panca Miso Risotto & Seasonal  
Vegetables

**Robata Tako Octopus (GF)** 32  
w/ Smoked Cauliflower Puree, Crispy Quinoa,  
Nikkei Chimichuri, Citrus Salad.

**Blue Eye Trevalla Sakana (GF)** 36  
w/ 'Arroz Con Mariscos' Creamed Corn, Risotto  
Rice, Watercress

**Lomo Saltado (GF) (DF)** 38  
Angus Scotch Fillet w/ Onion, Tomato,  
Coriander, Chilli, Roast Potato

**Costilla de Res (GF) (DF)** 52  
Black Angus Short Rib Slow Cooked w/ Jalepeno  
Miso Glaze, Roasted Cashew Nuts

**Chargrilled Ranger Valley Wagyu Sirloin MB 5+  
250g (GF) (DF)** 80  
w/ Yakiniku Glaze, White Onion Puree, Ponzu



## SIDES

<b>Spiced Roast Potatoes (GF)</b> Huancaína Sauce	12
<b>Crispy Brussel Sprouts (V) (DF)</b> Furikake and Yuzu Glaze	12
<b>Yasai Inka Salad (V) (DF)</b> w/ Wafu Dressing	12
<b>Chargrilled Broccolini (V)</b> w/ Miso Honey Soy, Lemon Feta	12
<b>Gohan Steamed Rice</b>	4

## DESSERTS

<b>Yuzu Roll (V)</b> Matcha Sponge Filled w/ Yuzu Mascapone, Shiso Gel	18
<b>Chocolate Fondant (GF)</b> w/ Warm Miso Filling, Dulcey Ice Cream	20
<b>Sweet Potato, Pumpkin Picarone (DF)</b> w/ Orange Sorbet & Panela Syrup	17
<b>Dessert Platter</b> Selection of Our Desserts, Seasonal Fruits & Chefs Selection of Sorbets	49



## COFFEE & TEA

<b>The Wood Roaster Espresso Coffee</b>	4
<b>The Tea Garden Co.</b>	5
Green, English Breakfast, Earl Grey Lemongrass, Peppermint	Pot

