



inkā

JAPANESE ~~~
~~~ PERUVIAN

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



# Welcome Bienvenido Youkoso



Encounter  
Nikkei at Inka:  
a Japanese–Peruvian  
Culinary Experience  
in Canberra.  
Two cultures blend  
into one unique  
culinary journey.



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.



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.





## INKA EXPRESS LUNCH MENU

\$50 pp



Chef's Selection Maki Roll

Chef's Selection Sashimi

---

Peruvian Tempura (DF)

Deep Fried Seafood Medley, Yellow Pepper Sauce

---

CHOICE OF

Tai Sakamushi (GF, DF)

Steamed Snapper, Charred Vegetables w/ Soy Mirin

Lomo Saltado (GF, DF)

Wagyu MBS 6+, Garlic Chilli Sauce, Onion,  
Tomato w/ Crispy Potato



(DF) Dairy Free

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

\$95 pp  
(min 2 guests)

## TASTING MENU



Edamame (GF, DF, VG)

Chilli Garlic Miso

Guacamole (GF, DF)

---

Assorted Sashimi 6 pcs (GF, DF)

Ceviche Clasico (GF, DF)

Kingfish in Citrus-based Spiced Marinade, Coriander,  
Crispy Corn, Sweet Potato Flakes and Purée

Grilled Hokkaido Scallop (GF)

In Peruvian Black Mint, Soubise, House Pickle

---

Tori Muneniku (GF, DF)

Corn-fed Chicken Breast, Yakitori Glaze, Nikkei Verde

Brussel Sprouts (GF, DF, VG)

Yuzu Glaze, Furikake

Potato Crisp Huancaína (GF, V)

Crispy Potato Bites Served w/ Peruvian Yellow Pepper Sauce

---

Matcha Cheese Cake (GF)

Green Tea Soufflé Sponge, Lemon Curd  
Yuzu Mandarin Sorbet, Fresh Strawberry



\$130 pp  
(min 2 guests)

TASTING  
menu



Ostras de Wakame (GF, DF)  
Rock Oyster, Wakame, Finger Lime

Prawn Taco (DF)  
Yuzu Kosho Mayo, Jalapeno Salsa, Coriander

Nikkei Nigiri (GF, DF)

Seafood Ceviche Mixto (GF, DF)  
Seafood Medley in a Coconut-based Spiced Marinade

Grilled Hokkaido Scallops (GF)  
in Peruvian Black Mint, Soubise, House Pickle

Gyū Supesharu (GF, DF)  
Meat Special of the day

Brussel Sprouts (GF, DF, VG)  
Yuzu Glaze, Furikake

Potato Crisp Huancaína (GF, V)  
Crispy Potato Bites w/ Peruvian Yellow Pepper Sauce

Inka Chocolate Fondant (GF)  
Chocolate Miso Fondant, Caramel, Chocolate Soil, and Banana Ice Cream



\$95 pp

VEGETARIAN  
TASTING  
menu



Edamame (GF, DF, VG)  
Chilli Garlic Miso

Guacamole (GF, DF)  
Guacamole, Plantain Chips

Yasai Maki (DF, VG)  
Seasonal Vegetable w/ Truffle Soy, Inari, Chimichurri

Ceviche de Vegetales (GF, DF, VG)  
Marinated Seasonal Vegetables, served w/ Almond Purée

Josper Calabacin (GF, DF, VG)  
Zucchini, Lemon Miso, Dill

Cauliflor en Salsa (GF, DF, VG)  
Cauliflower, Sesame Glaze, Almond and Raisins Salsa

Brussel Sprouts (GF, DF, VG)  
Yuzu Glaze, Furikake

Potato Crisp Huancaína (GF, V)  
Crispy Potato Bites w/ Peruvian Yellow Pepper Sauce

Matcha Cheese Cake (GF)  
Green Tea Soufflé Sponge, Lemon Curd,  
Yuzu Mandarin Sorbet, Fresh Strawberry





START  
AND  
SHARE

Ostras de Wakame (GF, DF)

Oyster, Wakame, Finger Lime  
Half Dozen 40 / Dozen 68

Edamame (GF, DF, VG)

Chilli Garlic Miso 9 / Yuzu Salt 9

Guacamole (GF, DF)

Guacamole, Plantain Chips 18

Nasu Dengaku (GF, DF, VG)

Fried Eggplant, Yuzu Miso, Jalapeno, Mixed Nuts 16

Prawn Taco 2pcs (DF)

Yuzu Kosho Mayo, Jalapeno Salsa, Coriander 16

Maguro Taco 2pcs (DF)

Tuna, Spiced Miso, Cucumber, Onion Salsa 15

Salmon Tartare (DF)

Sesame Soy, Ikura, Shiso, Cracker 24



ceviche

Peruvian staple. Fresh Fish marinated  
in Citrus-based Leche de Tigre

Ceviche Clasico

(GF, DF)

Kingfish in Citrus-based Spiced Marinade, Coriander  
Crispy Corn, Sweet Potato Flakes and Purée 27

Seafood Ceviche Mixto

(GF, DF)

Seafood Medley in a Coconut-based  
Leche de Tigre 36

Ceviche de Vegetales

(GF, DF, VG)

Marinated Seasonal Vegetables  
served w/ Almond Purée 22



TIRADITO

Peruvian version of Sashimi, on Spiced  
Citrus-based Leche de Tigre

Tuna Tiradito

(GF, DF)

Tomato Jalapeños and  
Onion Chalaquita 27

Kingfish Tiradito

(GF, DF)

Nikkei Ponzu, Rocoto Pepper Salsa, Chimichurri 26

Wagyu MB 6+ Tataki

(GF, DF)

Filé Mignon, Ponzu, Onion, Garlic 26



TRADITIONAL  
SASHIMI  
& NIGIRI



SASHIMI

9pcs Sashimi Selection 40

15pcs Sashimi Selection 60



NIGIRI

6pcs Nigiri Selection 36

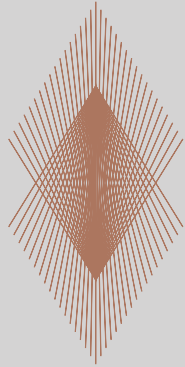
9pcs Nigiri Selection 46

12pc Nikkei Signature Platter 99



OMAKASE  
PLATTER

21pcs Chef Selection of Nigiri,  
Sashimi, and Maki Roll 80



SIGNATURE  
NIKKEI NIGIRI

2pcs



Salmon (GF, DF)  
Saikyo Miso, Mushroom Purée,  
Chives 18

Maguro (GF, DF)  
Tuna, Peruvian Yellow Pepper, Chalaquita,  
Black Caviar 19

Hiramasa (GF, DF)  
Kingfish, Peruvian Yellow Pepper, Black Garlic  
Fermented Chilli 18

Wagyu (GF, DF)  
MB+6 Wagyu, Teriyaki,  
Fried Leek 21

Hotate (GF)  
Hokkaido Scallop, Nori Butter,  
Shiso 20

Unagi (GF, DF)  
Aburi Eel, Teriyaki, Potato Hair,  
Truffle 20



MAKI ROLLS

Yasai Maki (DF, VG)  
Seasonal Vegetable w/ Truffle Soy,  
Inari, Chimichurri 18

Salmon Maki (DF)  
Truffle Oil, Cucumber, Avocado,  
Tomato Salsa 20

Maguro Maki (GF)  
Oshinko, Chive, Sesame Seed,  
Mascarpone 22

Spider Maki (GF, DF)  
Soft Shell Crab, Tobiko, Cucumber,  
Wasabi Mayo 23

Tora Maki (DF)  
Seared Wagyu MBS 6+, Prawn Tempura,  
Picante Mayo, Teriyaki 30



VEGETABLES

Cauliflor en salsa  
(VG, GF, DF)  
Cauliflower, Sesame Glaze  
Almond and Raisins Salsa 24

Josper Zucchini  
(VG, GF, DF)  
Zucchini, Lemon Miso, Dill 18

Cholo Ensalada  
(DF, VG)  
Sesame Dressing, Mixed leaf 17

Potato Crisp  
Huancaína (GF, V)  
Crispy Potato Bites served  
w/ Peruvian Yellow Pepper Sauce 16

Brussel Sprouts  
(VG, GF, DF)  
Yuzu Glaze, Furikake 18



SALADS

Daikon Ensalada  
(GF, DF)  
With Jalapeno Dressing, Daikon,  
Bonito, Kombu Seaweed 18

ROBATAYAKI



CHARCOAL  
GRILL

“Glacier 51”  
Patagonian Toothfish  
(GF, DF)  
Saikyo Miso, Amazu Pickle 54

Grilled Scallop (GF)  
In Peruvian Black Mint,  
Soubise, House Pickle 22

Tori Muneniku  
(GF, DF)  
Corn-fed Chicken Breast  
Yakitori Glaze, Nikkei Verde 38

Miso Short Ribs  
(GF, DF)  
48 hr Cooked Short Ribs w/ Jalapeno Miso Glaze,  
Roasted Cashew Nuts 54

Angus Scotch Fillet 300g (GF, DF)  
21 Days Koji Aged, Chimichurri, Yakiniku 140

Grilled Octopus  
Anticucho (GF, DF)  
Fremantle Octopus, Marinated  
in Pepper Spices and Vinegar 42

Wagyu Sirloin 250g  
MBS 6+ (GF, DF)  
Chimichurri, Yakiniku 100



DESSERTS

Inka Chocolate Fondant (GF)  
Warm Chocolate, Miso Caramel, Chocolate Soil, Banana Ice Cream 20

Matcha Cheese Cake (GF)  
Green Tea Soufflé Sponge, Lemon Curd, Yuzu Mandarin Sorbet, Fresh Strawberry 19

Picarones (DF, VG)  
Peruvian Fried Doughnut, Spiced Syrup, Orange Sorbet 18

Coconut Queso Helado  
(VG, NF, GF, DF)  
With Choclo Tuile and Yuzu, Maracuya Gel 19



COFFEE & TEA

The Wood Roaster Espresso Coffee  
5

Inka Tea Selection  
Sencha, Genmaicha, Hojicha,  
Green, English Breakfast, Earl Grey,  
Lemongrass, Peppermint 5 pot

## DIGESTIF & NIGHTCAPS

### SWEET & FORTIFIED WINES

|                                               |    |
|-----------------------------------------------|----|
| 2020 Clos Bagatelle Muscat, FRANCE            | 14 |
| 2020 Braida Brachetto D' AQUI, ITALY          | 14 |
| 2010 Chateau Roumieu Sauternes, FRANCE        | 20 |
| NV Don Guido Pedro Ximenez 20YO Solera, SPAIN | 40 |
| NV Penfold Grandfather, AUSTRALIA             | 16 |

### ARMAGNAC | COGNAC | CALVADOS | FINES | MARCS

|                                                     |    |
|-----------------------------------------------------|----|
| 1989 Delord Bas Armagnac, FRANCE                    | 18 |
| 1979 Delord Bas Armagnac, FRANCE                    | 24 |
| 2005 Victor Gontier Calvados, FRANCE                | 16 |
| NV Rémy Martin VSOP Cognac, FRANCE                  | 16 |
| NV Drouet Grand Champagne Cognac Hors d'Age, FRANCE | 58 |
| NV Dumangin Fine de Champagne, FRANCE               | 15 |
| NV Bertrand Gewurztraminer, FRANCE                  | 15 |

### DIGESTIF | LIQUEUR

|                                       |    |
|---------------------------------------|----|
| Amaro Montenegro Italiano, ITALY      | 10 |
| Avena Amaro Siciliano, ITALY          | 10 |
| Amaro BOMBA CARTA!, ITALY             | 15 |
| Fernet-Branca Aperitif, ITALY         | 10 |
| LIQU Liquorice Liqueur, ITALY         | 12 |
| Lemonello Ricetta Originale, ITALY    | 12 |
| DOM Bénédicte Herbal Liqueur, FRANCE  | 12 |
| Licor 43, SPAIN                       | 12 |
| Sweetdram Smoked Spiced Rum, SCOTLAND | 13 |
| Sweetdram Whisky Amaro, SCOTLAND      | 13 |

### WHISKEY | WHISKY | BOURBON

|                                                         |    |
|---------------------------------------------------------|----|
| Kensei Blended Whisky, JAPAN                            | 14 |
| Ichiro's Malt & Grain World Blended Whisky, JAPAN       | 22 |
| Nikka From the Barrel Blended Whisky, JAPAN             | 18 |
| Glenfiddich 18 Year Old, SCOTLAND                       | 28 |
| Michel Couvreur Candid Peated Malt, BURGUNDY & SCOTLAND | 32 |
| Lark Classic Cask Single Malt Whisky, TAS               | 25 |
| Willett Family Pot Still Reserve Bourbon, USA           | 20 |