



inká

JAPANESE  
PERUVIAN



## Tasting Menu

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.



\$95 pp  
(min 2 guests)

TASTING  
menu



Edamame (GF, DF, VG)  
Chilli Garlic Miso

Guacamole (GF, DF)

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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

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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

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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

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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

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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

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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

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

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

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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

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

