



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  
the 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.



# TASTING menu

\$98 pp min 2 guests



## **Edamame (GF, DF, VG)**

Chilli Garlic Miso

## **Ahuaca-molli (GF, DF, V)**

Guacamole Plantain Chips

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## **Assorted Sashimi 6pcs (GF, DF)**

Chef selection of fresh sashimi

## **Ceviche Clasico (GF, DF)**

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

## **Tuna Tostada with Truffle**

Fresco Cream, Ponzu, Chives, Wasabi Tobiko

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## **Tori Muneniku (GF, DF)**

Spiced Chicken Breast, Edamame and Mushroom  
Adobo, Aji Panca, Nikkei Verde

## **Daikon Ensalada (GF, DF)**

Daikon, Bonito, Kombu Seaweed w/ Wafu Dressing

## **Potato Crisp Huancaína (GF, V)**

Crispy Potato Bites Served w/ Peruvian Yellow Pepper Sauce

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## **Matcha Cheese Cake (GF, V)**

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

(DF) Dairy Free

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

# TASTING menu

\$140 pp min 2 guests



## **Ostras de Wakame (GF, DF)**

Rock Oyster, Wakame, Finger Lime

## **Nasu Dengaku (GF, DF, VG)**

Fried Eggplant, Yuzu Miso, Jalapeno, Mixed Nuts

## **Nikkei Sashimi Platter (GF)**

Chef's Selection of Sashimi, Maki & Nigiri

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## **Ceviche Fiesta (GF, DF)**

Seafood Medley in a Coconut-based Leche de Tigre,  
w/ Grapefruit and Orange

## **Grilled Hokkaido Scallop (DF)**

Pan Seared Scallops, Spicy Tenkatsu, Ikura and Nori Puree

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## **Australian Wagyu MBS8+ Sirloin 250g (GF)**

Yakiniku Glazed, Umami Butter

## **Brussel Sprouts (GF, DF, V)**

Yuzu Glaze, Furikake

## **Potato Crisp Huancaína (GF, V)**

Crispy Potato Bites w/ Peruvian Yellow Pepper Sauce

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## **Inka Chocolate Fondant (GF, V)**

Chocolate Miso Fondant, Caramel, Chocolate Soil,  
and Dulce de leche Ice Cream

# VEGETARIAN TASTING MENU

\$95 pp min 2 guests



## **Edamame (GF, DF, VG)**

Chilli Garlic Miso

## **Ahuaca-molli (GF, DF, V)**

Guacamole, Plantain Chips

## **Yasai Maki (DF, VG)**

Seasonal Vegetable w/ Truffle Soy, Pickled Daikon Huancaína

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## **Ceviche de Vegetables (GD, DF, VG)**

Marinated Seasonal Vegetables w/ Almond Purée

## **Broccolini Nikkei**

Tofu de Limón, Hazelnut Furikake

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## **Cauliflower en Salsa (GF, DF, VG)**

Cauliflower, Sesame Glaze, Almond and Raisins Salsa

## **Brussel Sprouts (GF, DF, V)**

Yuzu Glaze, Furikake

## **Potato Crisp Huancaína (GF, V)**

Crispy Potato Bites w/ Peruvian Yellow Pepper Sauce

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## **Matcha Cheese Cake (GF, V)**

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

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(VG) Vegan

START  
AND  
SHARE

<b>Ostras de Wakame (GF, DF)</b> Oyster, Wakame, Finger Lime	Single 7 Half dozen 40 Dozen 76
<b>Edamame (GF, DF, VG)</b> Chilli Garlic Miso Yuzu Salt	10 9
<b>Ahuaca-molli (GF, DF, V)</b> Guacamole, Plantain Chips	19
<b>Nasu Dengaku (GF, DF, VG)</b> Fried Eggplant, Yuzu Miso, Jalapeño, Mixed Nuts	20
<b>Beef Tacos 2pcs</b> Braised Beef, Beans and Mushrooms w/ Aji Panca	20
<b>Prawn Tacos 2pcs (DF)</b> Prawns w/ Yuzu Koshu, Jalapeno Salsa	20
<b>Tuna Tostada with Truffle</b> Fresco Cream, Ponzu, Chives, Wasabi Tobiko	18
<b>Salmon Tartare (DF)</b> Sesame Soy, Ikura, Shiso, Cracker	26
<b>Silken Tofu (GF, DF, VG)</b> w/ Heirloom Cherry Tomato Salad w/ Chimichurri	22

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## CEVICHE

Marinated in  
Citrus-based  
Leche de Tigre

<b>Ceviche Clasico (GF, DF)</b> Kingfish in Citrus-based Spiced Marinade, Coriander, Crispy Corn and Sweet Potato Purée	29
<b>Ceviche Fiesta (GF, DF)</b> Seafood Medley in a Coconut based Leche de Tigre, w/ Grapefruit and Orange	32
<b>Ceviche de Vegetables (GF, DF, VG)</b> Marinated Seasonal Vegetables w/ Almond Purée	22

## TIRADITO

Peruvian style  
Sashimi

<b>Salmon Passionfruit (GF, DF)</b> Crispy Kombu, Green Apple, Sweet Potato, Chalaquita and Passionfruit	28
<b>Wagyu Tataki (GF, DF)</b> Wagyu, Ponzu, Onion, Garlic	28
<b>Kingfish Tiradito (DF, GF)</b> Yuzu Truffle Ponzu, Green Apple Salad and Ikura	28

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**SIGNATURE  
NIKKEI  
NIGIRI**

		<b>2pcs</b>
<b>Salmon (GF, DF)</b>		
Salmon, Daikon, Orashi, Ponzu, Ikura		18
<b>Maguro (GF, DF)</b>		
Tuna w/ Peruvian Mustard Negi, Coriander, Caviar		20
<b>Hiramasa (GF, DF)</b>		
Kingfish w/ Finger Lime and Rocoto Koshu		20
<b>Wagyu (GF, DF)</b>		
Aburi Wagyu w/ Miso Bearnaise, Crispy Potato Straw		22

**MAKI  
ROLLS**

<b>Yasai Maki (DF, VG, GF)</b>		
Seasonal Vegetable, Aji Amarillo and Almond Cream, Shiso Leaves, Radish Pickle		22
<b>Spider Maki (GF, DF)</b>		
Soft Shell Crab, Tobiko, Cucumber, Wasabi Mayo		28
<b>Furai Maki</b>		
Prawn Tempura, Avocado, Truffle Cream, Crispy Maduro Platain, Teriyaki		30
<b>Salmon Maki (DF, GF)</b>		
Cucumber, Avocado, Tomato, Salsa Jalapena		24

**ROBATA  
YAKI /  
CHARCOAL  
GRILL**

<b>Nikkei Scallops (DF) 2pcs</b> Pan Seared Scallops, Spicy Tenkatsu, Ikura and Nori Puree	22
<b>"Glacier 51" Patagonian Toothfish (GF, DF)</b> Saikyo Miso, Amazu Pickle	55
<b>Tako Anticucho (GF)</b> WA Grilled Octopus w/ Cauliflower Purée, Puffed Quinoa	45
<b>Grilled Yamba King Prawns (GF)</b> Garlic Butter w/ Chalaca Salsa	48
<b>Tori Muneniku (GF, DF)</b> Spiced Chicken Breast, Edamame and Mushroom Adobo, Aji Panca, Nikkei Verde	38
<b>Tea Smoked Lamb Cutlets (DF) 3 pcs</b> w/ Peruvian Olives, Sweet Potato Puree, Daikon Pickle, Chilli Miso	48
<b>Miso Short Ribs (GF, DF)</b> 48 hr Cooked Short Ribs w/ Jalapeno Miso Glaze, Roasted Cashew Nuts	65
<b>Australian Wagyu MBS8+ Sirloin 250g (GF)</b> Yakiniku Glazed w/ Umami Butter	110

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## vegetables

<b>Edamame (GF, DF, VG)</b>	
Chilli Garlic Miso	10
Yuzu Salt	9
<b>Broccolini Nikkei</b>	
Tofu de Limón, Hazelnut Furikake	18
<b>Nasu Dengaku (GF, DF, VG)</b>	
Fried Eggplant, Yuzu Miso, Jalapeño, Mixed Nuts	20
<b>Brussel Sprouts (GF, DF, V)</b>	
Yuzu Glaze, Furikake	19
<b>Potato Crisp Huancaína (GF, V)</b>	
Crispy Potato Bites w/ Peruvian Yellow Pepper Sauce	16
<b>Fire Roasted Cauliflower (GF, DF, V)</b>	
Sesame Glaze, Almond and Raisins Salsa	26
<b>Grilled Corn Salad (GF)</b>	
Grilled Corn, Cherry Tomatoes, Red Onions, Cilantro, Aji Amarillo Vinaigrette w/ Lime and Crumbled Queso Fresco	24
<b>Yasai Maki Roll (DF, GF)</b>	
Seasonal Vegetables, w/ Truffle Soy, Inari, Chimichurri	22
<b>Ceviche de Vegetales (GF, DF, VG)</b>	
Marinated Seasonal Vegetables w/ Almond Purée	22



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## DESSERTS

**Inka Chocolate Fondant (GF,V)**  
Miso Caramel, Chocolate Soil, Dulce de leche Ice Cream 22

**Matcha Cheese Cake (GF, V)**  
Green Tea Soufflé Sponge, Lemon Curd, Yuzu Mandarin Sorbet, Fresh Strawberry 20

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

## COFFEE & TEA

**The Wood Roaster Espresso Coffee** 6

**Inka Tea Selection** 6  
Sencha, Genmaicha, Hojicha, Mugicha, English Breakfast, Earl Grey, Lemongrass, Peppermint.

