



inká

JAPANESE ~~~
~~~ PERUVIAN

Please note a 1.5% surcharge applies for all credit card transactions.  
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

100 PER PERSON | MIN 2 GUESTS



## Edamame GF, DF, VG

Aji mirasol chilli salt, coriander, leek oil

## Kaisen Tostada DF

Crispy tortilla, tuna, salmon, kingfish, creamy wasabi, mint, zuke masago, red chilli

## Miso Soup GF, DF

Wakame seaweed, shallot

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## Ceviche Clasico GF, DF

Kingfish in citrus-based spiced marinade, coriander, crispy corn, sweet potato purée

## Nasu Dengaku GF, DF, VG

Saikyo yuzu miso eggplant, jalapeño, white sesame, mixed nuts

## Wagyu Hand Roll GF, DF

Yakiniku tare sauce, garlic shoot, shichimi seven spices

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## Tori Muneniku GF, DF

Char-grilled chicken breast, basil miso, black pepper soy, lime, coriander

## Daikon Salad GF, DF, VG

Daikon, baby leaves, tofu, wafu dressing, crispy nori

## Crispy Potatoes GF, V

Peruvian crispy potatoes, creamy aji amarillo, chive

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## Matcha Cheesecake GF, V

Green tea soufflé sponge, lemon curd, yuzu mandarin sorbet, fresh strawberry

### Add on: SA Pacific Oyster GF, DF +14

2pcs wasabi salsa or 2pcs jalapeño salsa

### Upgrade: Wagyu Striploin MBS9+ Sirloin Steak 250g GF, DF +39 pp

Apple and carrot soy, aji amarillo graze, rocoto salt, grilled seasonal vegetables

## START AND SHARE

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| <b>SA Pacific Oyster</b> GF, DF                                                       |    |
| Wasabi salsa, yuzu 2pcs                                                               | 14 |
| Jalapeño salsa, aji amarillo 2pcs                                                     | 14 |
| <b>Half dozen</b>                                                                     | 39 |
| Wasabi salsa 3pcs and Jalapeño salsa 3pcs                                             |    |
| <b>Miso Soup</b> GF, DF                                                               | 7  |
| Wakame seaweed, shallot                                                               |    |
| <b>Edamame</b> GF, DF, VG                                                             | 10 |
| Aji mirasol chilli salt, coriander, leek oil                                          |    |
| <b>Guacamole</b> GF, DF, VG                                                           | 19 |
| Guacamole, plantain chips                                                             |    |
| <b>Nasu Dengaku</b> GF, DF, VG                                                        | 20 |
| Saikyo yuzu miso eggplant, jalapeño, white sesame, mixed nuts                         |    |
| <b>Wagyu Tacos 2pcs</b>                                                               | 20 |
| Oven baked pulled wagyu beef, creamy aji amarillo, coriander                          |    |
| <b>Prawn Tacos 2pcs</b> DF                                                            | 20 |
| Pan-fried prawn, creamy yuzu kosho, shiso                                             |    |
| <b>Yakitori Kushi 2pcs</b> GF, DF                                                     | 16 |
| Chicken thigh skewers, yakitori tare sauce, shallot                                   |    |
| <b>Kaisen Tostada</b> DF                                                              | 18 |
| Crispy tortilla, tuna, salmon, kingfish, creamy wasabi, mint, zuke masago, red chilli |    |
| <b>Agedashi Tofu</b> GF, DF, VG                                                       | 22 |
| Silken tofu, black truffle salsa, kombu dashi soy                                     |    |
| <b>Gohan</b> GF, DF, VG                                                               | 7  |
| Japanese nigata steamed rice                                                          |    |

## CEVICHE AND TIRADITO

Marinated in citrus based tiger milk and Peruvian style sashimi

- Ceviche Clasico** GF, DF 32  
Kingfish in citrus-based spiced marinade, coriander, crispy corn and sweet potato purée
- Salmon Tiradito** GF, DF 28  
Tasmanian salmon sashimi, aji panka sauce, fennel pickles, creamy pumpkin
- Tuna Tataki Tiradito** GF, DF 30  
NSW tuna tataki, aji amarillo, negi chimichurri, peruvian botija olive, areare crispy rice crackers
- Wagyu Tataki** GF, DF 29  
Golden kiwi ponzu, shimeji mushroom, walnut mustard, crispy taro potato

## SASHIMI PLATTER

Authentic Japanese sashimi platter

- 6pcs Sashimi Platter** GF, DF 42  
Tuna, salmon, kingfish
- 9pcs Sashimi Platter** GF, DF 58  
Tuna, salmon, kingfish

## SALAD

- Pumpkin Salad** GF, V 24  
Oven baked pumpkin, avocado, spinach, feta, onion mustard dressing, mixed nuts
- Daikon Salad** GF, DF, VG 19  
Daikon, baby leaves, tofu, wafu dressing, crispy nori

## TEMAKI TACOS

Inka style hand roll suhi

|                                                          |    |
|----------------------------------------------------------|----|
| <b>Salmon Hand Roll 2pcs</b> GF, DF                      | 20 |
| Dengaku miso, red onion, ikura (salmon caviar), dill     |    |
| <b>Tuna Hand Roll 2pcs</b> GF, DF                        | 22 |
| Chilli ponzu, guacamole, grilled corn salsa              |    |
| <b>Wagyu Hand Roll 2pcs</b> GF, DF                       | 24 |
| Yakiniku tare sauce, garlic shoot, shichimi seven spices |    |
| <b>Steamed Blue Swimmer Crab Hand Roll 2pcs</b> GF, DF   | 24 |
| Creamy yuzu kosho, wasabi salsa, shiso                   |    |

## MAKI ROLLS

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>Soft Shell Crab Maki</b> GF, DF                               | 30 |
| Crispy soft shell crab, zuke masago, cucumber, creamy wasabi     |    |
| <b>Prawn Tempura Maki</b> DF                                     | 30 |
| Tempura prawn, asparagus, creamy crab topping, crispy broccolini |    |
| <b>Yasai Maki</b> GF, DF, VG                                     | 22 |
| Avocado, cucumber, shiso, tofu purée, oyster mushrooms           |    |

GF gluten free

DF dairy free

V vegetarian

VG vegan



## HOT KITCHEN

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| <b>Scallops 2pcs</b> GF, DF                                                            | 24 |
| Pan-seared scallop, fermented chilli prawn salsa, anchovy tofu purée                   |    |
| <b>Wagyu Gyoza 5pcs</b> DF                                                             | 30 |
| Wagyu dumpling, chilli coriander vinaigrette                                           |    |
| <b>Tori Karaage 5pcs</b> GF, DF                                                        | 28 |
| Japanese fried chicken (ginger soy marinated), shallot vinegar soy, sansho pepper salt |    |
| <b>Agedashi Tofu</b> GF, DF, VG                                                        | 22 |
| Silken tofu, black truffle salsa, kombu dashi soy                                      |    |
| <b>Nasu Dengaku</b> GF, DF, VG                                                         | 20 |
| Saikyo yuzu miso eggplant, jalapeño, white sesame, mixed nuts                          |    |
| <b>Brussel Sprouts</b> GF, DF, V                                                       | 20 |
| Kabosu honey glaze, almond, fennel seed, dates                                         |    |
| <b>Crispy Potatoes</b> GF, V                                                           | 19 |
| Peruvian crispy potatoes, creamy aji amarillo, chive                                   |    |

## ROBATA YAKI / CHARCOAL GRILL

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| <b>Miso Wagyu Short Ribs</b> GF, DF                                                | 59  |
| MBS4+ wagyu short ribs, garlic miso graze, shitake mushroom salsa, leek            |     |
| <b>Australian Wagyu MBS9+ Sirloin Steak 250g</b> GF, DF                            | 115 |
| Apple and carrot soy, aji amarillo graze, rocoto salt, grilled seasonal vegetables |     |
| <b>Tori Muneniku</b> GF, DF                                                        | 34  |
| Char-grilled chicken breast, basil miso, black pepper soy, lime, coriander         |     |
| <b>Lamb Rump Steak</b> GF, DF                                                      | 48  |
| Eggplant purée, ajipanka graze, house made seeded mustard                          |     |
| <b>Grilled Yamba King Prawns</b> GF                                                | 48  |
| Butter prawn soy, grilled corn salsa, parsley                                      |     |
| <b>Miso Salmon Saikyo Yaki</b> GF, DF                                              | 35  |
| Kyoto saikyo miso marinaded tasmanian salmon grill, seasonal yasai pickles         |     |
| <b>Yakitori Kushi 2pcs</b> GF, DF                                                  | 17  |
| Chicken thigh skewers, yakitori tare sauce, shallot                                |     |
| <b>Cauliflower</b> GF, DF, VG                                                      | 20  |
| House made curry powder, parsley, lime, sweet soy glaze, crispy curry leaf         |     |

## VEGETABLES

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>Edamame</b> GF, DF, VG                                                      | 10 |
| Aji mirasol chilli salt, coriander, leek oil                                   |    |
| <b>Gohan</b> GF, DF, VG                                                        | 7  |
| Japanese nigata steamed rice                                                   |    |
| <b>Guacamole</b> GF, DF, VG                                                    | 19 |
| Guacamole, plantain chips                                                      |    |
| <b>Nasu Dengaku</b> GF, DF, VG                                                 | 20 |
| Saikyo yuzu miso eggplant, jalapeño, white sesame, mixed nuts                  |    |
| <b>Brussel Sprouts</b> GF, DF, V                                               | 20 |
| Kabosu honey glaze, almond, fennel seed, dates                                 |    |
| <b>Crispy Potatoes</b> GF, V                                                   | 19 |
| Peruvian crispy potatoes, creamy aji amarillo, chive                           |    |
| <b>Cauliflower</b> GF, DF, VG                                                  | 20 |
| House made curry powder, parsley, lime, sweet soy glaze, crispy curry leaf     |    |
| <b>Yasai Maki Roll</b> GF, DF, VG                                              | 22 |
| Avocado, cucumber, shiso, tofu purée, oyster mushrooms                         |    |
| <b>Agedashi Tofu</b> GF, DF, VG                                                | 22 |
| Silken tofu, black truffle salsa, kombu dashi soy                              |    |
| <b>Pumpkin Salad</b> GF, V                                                     | 24 |
| Oven baked pumpkin, avocado, spinach, feta, onion mustard dressing, mixed nuts |    |
| <b>Daikon Salad</b> GF, DF, VG                                                 | 19 |
| Daikon, baby leaves, tofu, wafu dressing, crispy nori                          |    |

## DESSERTS

**Inka Chocolate Fondant** GF, V 22  
Miso caramel, chocolate soil, caramel ice cream

**Matcha Cheeseake** GF, V 19  
Green tea soufflé sponge, lemon curd, yuzu mandarin sorbet, fresh strawberry

**Picarones** V 22  
Peruvian fried doughnut, spiced syrup, corn ice cream

**Cacao and Tropical Fruit Pavlova** GF 20  
Diplomat cream, passion fruits, yuzu, nama chocolate

**Ice Cream** GF, V  
Kyoto uji matcha ice cream 9  
Sweet corn ice cream 8  
Caramel ice cream 8

**Sorbet** GF, DF, VG  
Yuzu mandarine sorbet 7  
Fresh mango sorbet 7

## COFFEE & TEA

**The Wood Roaster Espresso Coffee** 6

**Inka Tea Selection** 6  
Sencha, genmaicha, hojicha, mugicha, english breakfast, earl grey, lemongrass, peppermint.