

INKA

JAPANESE PERUVIAN

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

110 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

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

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

Matcha Cheescake 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

TO START COLD

SA Pacific Oyster GF, DF
Wasabi salsa, yuzu 2pcs 14
Jalapeño salsa, aji amarillo 2pcs 14

Half dozen 39
Wasabi salsa 3pcs and Jalapeño salsa 3pcs

Guacamole GF, DF, VG 21
Guacamole, plantain chips

Kaisen Tostada DF 19
Crispy tortilla, tuna, salmon, kingfish, creamy wasabi, mint, zuke masago, red chilli

Gohan GF, DF, VG 7
Japanese nigata steamed rice

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

TO START HOT

Miso Soup GF, DF — 8
Wakame seaweed, shallot

Edamame GF, DF, VG — 10
Aji mirasol chilli salt, coriander, leek oil

Scallops 2pcs GF, DF — 26
Pan–seared scallop, fermented chilli prawn salsa, anchovy tofu purée

Wagyu Gyoza 5pcs DF — 33
Wagyu dumpling, chilli coriander vinaigrette

Wagyu Tacos 2pcs — 20
Oven baked pulled wagyu beef, creamy aji amarillo, coriander

Prawn Tacos 2pcs DF — 22
Pan–fried prawn, creamy yuzu kosho, shiso

Yakitori Kushi 2pcs GF, DF — 18
Chicken thigh skewers, yakitori tare sauce, shallot

Tori Karaage 5pcs GF, DF — 28
Japanese fried chicken (ginger soy marinaded), shallot vinegar soy, sansho pepper salt

Agedashi Tofu GF, DF, VG — 22
Silken tofu, black truffle salsa, kombu dashi soy

Nasu Dengaku GF, DF, VG — 22
Saikyo yuzu miso eggplant, jalapeño, white sesame, mixed nuts

Brussel Sprouts GF, DF, V — 20
Kabosu honey glaze, almond, fennel seed, dates

Crispy Potatoes GF, V — 19
Peruvian crispy potatoes, creamy aji amarillo, chive

GF gluten free DF dairy free V vegetarian VG vegan

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, arare 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

GF gluten free DF dairy free V vegetarian VG vegan

TEMAKI

Inka style hand roll sushi

Salmon Hand Roll 2pcs GF, DF — 20
Dengaku miso, red onion, ikura (salmon caviar), dill

Tuna Hand Roll 2pcs GF, DF — 22
Chilli ponzu, guacamole, grilled corn salsa

Wagyu Hand Roll 2pcs GF, DF — 24
Yakiniku tare sauce, garlic shoot, shichimi seven spices

Steamed Blue Swimmer Crab Hand Roll 2pcs GF, DF — 24
Creamy yuzu kosho, wasabi salsa, shiso

MAKI ROLLS

Soft Shell Crab Maki GF, DF — 30
Crispy soft shell crab, zuke masago, cucumber, creamy wasabi

Prawn Tempura Maki DF — 30
Tempura prawn, asparagus, creamy crab topping, crispy broccolini

Yasai Maki GF, DF, VG — 22
Avocado, cucumber, shiso, tofu purée, oyster mushrooms

GF gluten free DF dairy free V vegetarian VG vegan

ROBATA YAKI / CHARCOAL GRILL

Miso Wagyu Short Ribs GF, DF — 59
MBS4+ wagyu short ribs, garlic miso graze, shitake mushroom salsa, leek

Australian Wagyu MBS9+ Sirloin Steak 250g GF, DF — 115
Apple and carrot soy, aji amarillo graze, rocoto salt, grilled seasonal vegetables

Tori Muneniku GF, DF — 38
Char–grilled chicken breast, basil miso, black pepper soy, lime, coriander

Lamb Rump Steak GF, DF — 48
Eggplant purée, ajipanka graze, house made seeded mustard

Grilled Yamba King Prawns GF — 48
Butter prawn soy, grilled corn salsa, parsley

Miso Salmon Saikyo Yaki GF, DF — 42
Kyoto saikyo miso marinaded tasmanian salmon grill, seasonal yasai pickles

Yakitori Kushi 2pcs GF, DF — 18
Chicken thigh skewers, yakitori tare sauce, shallot

Cauliflower GF, DF, VG — 20
House made curry powder, parsley, lime, sweet soy glaze, crispy curry leaf

GF gluten free DF dairy free V vegetarian VG vegan

vegetables

Edamame GF, DF, VG — 10
Aji mirasol chilli salt, coriander, leek oil

Gohan GF, DF, VG — 7
Japanese nigata steamed rice

Guacamole GF, DF, VG — 21
Guacamole, plantain chips

Nasu Dengaku GF, DF, VG — 22
Saikyo yuzu miso eggplant, jalapeño, white sesame, mixed nuts

Brussel Sprouts GF, DF, V — 20
Kabosu honey glaze, almond, fennel seed, dates

Crispy Potatoes GF, V — 19
Peruvian crispy potatoes, creamy aji amarillo, chive

Cauliflower GF, DF, VG — 20
House made curry powder, parsley, lime, sweet soy glaze, crispy curry leaf

Yasai Maki Roll GF, DF, VG — 22
Avocado, cucumber, shiso, tofu purée, oyster mushrooms

Agedashi Tofu GF, DF, VG — 22
Silken tofu, black truffle salsa, kombu dashi soy

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

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 mandarin 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.

GF gluten free DF dairy free V vegetarian VG vegan