

Nikkei
Asian Seafood & Grill

MENÚ

SHARABLES / APPETIZER

GYOZAS STEAMED OR FRIED \$ 14.00

PAN-SEARED OR CRISPY JAPANESE CHICKEN AND VEGGIES DUMPLINGS. WITH TARTAR SAUCE, EEL SAUCE AND SESAME SEEDS.

SPRING ROLLS \$ 14.86

THE ORIGINAL ASIAN SPRING ROLLS, A FUSION OF FRESH, CRUNCHY VEGGIES, AROMATIC SEASONING, AND A DELICATE, CRISPY WRAPPER. CHOOSE FRIED FOR CRUNCH OR FRESH FOR LIGHTNESS. SERVED WITH TANGY DIPPING SAUCE!

SPRING ROLL SHRIMP \$ 14.86

FLAVORFUL SPRING ROLLS WITH VEGETABLES, SWEET AND SOUR SAUCE, SPICY MAYO AND EEL SAUCE.

SPRING ROLL VEGGIE \$ 14.86

FRIED SPRING ROLLS WITH VEGETABLES, SWEET AND SOUR SAUCE, SPICY MAYO AND EEL SAUCE.

ANGUS SLIDERS \$ 20.00

SAVORY ANGUS PATTY SMOTHERED IN CHEF'S SECRET SAUCE. JUICY, BOLD, AND GRILLED TO PERFECTION.

SUSHI PIZZA \$ 18.29

RICE PATTY TOPPED WITH CREAM CHEESE, FRESH TUNA, SALMON, GRATINATED WITH MOZZARELLA, SPICY MAYO, EEL SAUCE, SESAME SEEDS, AND TARTAR SAUCE.

CRISPY RICE \$ 10.29

GOLDEN RICE CAKES TOPPED WITH FRESH SALMON TARTARE.

MISO SOUP \$ 9.71

ICONIC JAPANESE SOUP MADE WITH FRESHLY PREPARED MISO, WAKAME AND TOFU.

POKE BOWL

POKE BOWL \$ 16.01

FRESH CUBES OF TUNA, SALMON, AND CRAB SERVED OVER RICE WITH VEGGIES, TOPPED WITH WAKAME, AVOCADO, AND MASAGO. A VIBRANT, FLAVORFUL BOWL!

POKE BOWL SPECIAL \$ 23.47

FRESH TUNA, SALMON, OCTOPUS, BREADED SHRIMP, AND CRAB SERVED OVER RICE WITH VEGGIES, TOPPED WITH WAKAME, AVOCADO, AND MASAGO. A SEAFOOD LOVER'S DREAM!



SALADS & RAMEN

DYNAMITE SALAD

JAPANESE SEAWEED,KANI, AVOCADO AND MASAGO SALAD IN CREAMY SPICY DRESSING.

\$ 20.00

EDAMAME

STEAMED SALTED SOY BEANS: SAVORY UMAMI.

\$ 13.00

WAKAME SALAD

TRADITIONAL JAPANESE SEAWEED.

\$ 9.71

WAKAME SPECIAL SALAD

JAPANESE SEAWEED SALAD WITH SALMON, CRAB AND TUNA IN CREAMY SPICY MAYO, EEL SAUCE AND SOY SAUCE TOPPED WITH AVOCADO AND MASAGO.

\$ 20.00

RAMEN

FLAVORFUL SOUP WITH RICH, SEASONED BROTH, YOUR CHOICE OF PROTEIN & NOODLES, FRESH VEGGIES & A BOILED EGG.

RAMEN BEEF

\$ 21.14

RAMEN CHICKEN

\$ 17.71

RAMEN SHRIMPS

\$ 19.00

RAMEN VEGGIE



\$ 19.00

TIRADITOS & CEVICHES

CARIBBEAN CEVICHE

NIKKEI-STYLE WHITE FISH CEVICHE, MARINATED IN ZESTY CITRUS AND CARIBBEAN SPICES. FRESH, TANGY, AND BURSTING WITH ISLAND FLAVOR!

\$ 25.00

PERUVIAN CEVICHE

NIKKEI CLASSIC PERUVIAN WHITE FISH CEVICHE WITH CANCHITA CORN, SERVED WITH MIXED LETTUCE.

\$ 29.00

TIRADITO HAMACHI

THINLY SLICED SUSHI-HAMACHI IN TIGER'S MILK.

\$ 19.43

TIRADITO OCTOPUS

FRESH SLICED OCTOPUS IN ZESTY TIGER'S MILK.

\$ 24.00

TIRADITO SALMON

DELICATELY SLICED SUSHI-SALMON IN TIGER'S MILK.

\$ 17.14

TIRADITO TUNA

PERFECTLY SLICED SUSHI-TUNA IN TIGER'S MILK.

\$ 17.71



SUSHI MENU

CLASSIC FAVORITES ROLLS

ALASKA **\$14.00**
SUSHI RICE, CRISP NORI, SALMON, CREAM CHEESE, TOASTED SESAME SEEDS & AVOCADO.

CALIFORNIA **\$13.71**
CREAM CHEESE, KANI, AVOCADO, CRUNCHY CUCUMBER, TOASTED SESAME & MASAGO.

SPICY TUNA  **\$14.00**
FRESH TUNA, CHILLI & SCALLIONS WRAPPED N NORI & SUSHI RICE, TOPPED WITH FIERY SPICY MAYO.

MAKI

KAPPA MAKI **\$11.00**
CLASSIC NORI, SUSHI RICE & CRISP CUCUMBER.

TEKKA MAKI **\$11.00**
NORI, SUSHI RICE & FRESH SASHIMI GRADE TUNA.

SALMON MAKI **\$ 11.00**
NORI, SUSHI RICE, FRESH SASHIMI GRADE SALMON.

CRISPY FRIED ROLLS

DRAGON **\$ 18.00**
SUSHI RICE, NORI, CRAB, CRISPY SHRIMP, AND CREAM CHEESE.

NIKKEI **\$ 19.00**
NORI, CRISPY KANI, SALMON SKIN TEMPURA, CREAM CHEESE, AVOCADO, WAKAME, TOPPED WITH GROUPER AND SCALLIONS.

TIGER **\$ 17.00**
TEMPURA SUSHI RICE, NORI, SALMON, CREAM CHEESE, AVOCADO AND MASAGO.

SUN-KISSED PLANTAIN **\$ 20.00**
FRIED SWEET PLANTAIN, SALMON, KANI, CREAM CHEESE & AVOCADO ROLL CROWNED WITH DYNAMITE SALAD.

VOLCANO **\$ 19.00**
CRISPY CRAB, GROUPER, WAKAME SALAD & CREAM CHEESE ROLL TOPPED WITH OUR CHEF'S SPECIAL SAUCE.



ISLAND SPECIALITY ROLLS

SHIHAN

SUSHI RICE, NORI, SALMON, AND CREAM CHEESE, CROWNED WITH MANGO AND SHIHAN.

\$ 22.00

ANGUS

CRISPY FRIED BEEF TENDERLOIN, CREAM CHEESE & AVOCADO ROLL TOPPED WITH MELTED MOZZARELLA & TARTAR SAUCE.

\$ 25.00

CHICKEN

CRISPY FRIED CHICKEN BREAST, CREAM CHEESE & AVOCADO ROLL TOPPED WITH MELTED MOZZARELLA & TARTAR SAUCE.

\$ 22.00

DIVI

SUSHI RICE, NORI, CRAB, SALMON, UNAGI, CREAM CHEESE, PINEAPPLE, TOPPED WITH AVOCADO, IKURA, EEL SAUCE, AND PINEAPPLE CHUTNEY.

\$ 28.34

KINA

SUSHI RICE, NORI, CRISPY FRIED SHRIMP, AVOCADO, PARMESAN CHEESE, TOPPED WITH KINA PASTE AND TARE SAUCE.

\$ 24.75

NIKKEI SPECIAL

A CHEF'S SURPRISE OR CRAFTED TO YOUR TASTE.

\$ 29.00

ORANJESTAD

CRISPY FRIED SHRIMP AND KAKIAGE, CREAM CHEESE, TOPPED WITH AVOCADO, CEVICHE IN PASSION FRUIT SAUCE, AND TIGER'S MILK.

\$ 25.00

NOORD

SUSHI RICE, NORI, GROUPE, TUNA, AVOCADO, SALMON, CROWNED WITH CRAB SALAD.

\$ 25.00

CHIC

SUSHI RICE, NORI, CRISPY FRIED SHRIMP. TOPPED WITH SALMON TARTARE AND LIME ZEST.

\$ 22.00

VEGGIE ROLL



ARUBA

SUSHI RICE, NORI, STEAMED SEASONAL VEGGIES CROWNED WITH FRIED PLANTAIN.

\$ 16.00

GREEN

AVOCADO, CRISPY TOFU AND VEGGIE TEMPURA.

\$ 18.00

VEGGIE

WAKAME, AVOCADO, CARROT AND DRIED FRUITS.

\$ 14.00

VEGGIE TEMPURA

CRISPY SEASONAL VEGGIE TEMPURA, EEL SAUCE, SESAME SEEDS.

\$ 14.00



NIGIRIS & SASHIMI

NIGIRIS EEL

RICH EEL DRAPED OVER SUSHI RICE.

\$ 11.00

NIGIRIS KANI

FRESH CRAB DRAPED OVER SUSHI RICE.

\$ 10.00

NIGIRIS OCTOPUS

TENDER OCTOPUS DRAPED OVER SUSHI RICE.

\$ 13.00

NIGIRIS SALMON

FRESH SALMON DRAPED OVER SUSHI RICE.

\$ 10.00

NIGIRIS TUNA

SUCCULENT TUNA DRAPED OVER SUSHI RICE.

\$ 10.00

NIGIRIS BEEF

TRADITIONAL BEEF TENDERLOIN DRAPED OVER SUSHI RICE.

\$ 11.00

SASHIMI EBI

TRADITIONAL RAW SLICED SASHIMI GRADE SHRIMP WITH A VEGETABLE GARNISH.

\$ 9.71

SASHIMI EEL

JAPANESE DELICACY SLICED SASHIMI-GRADE EEL WITH A VEGETABLE GARNISH.

\$ 14.86

SASHIMI HAMACHI

UCCULENT SLICED SASHIMI-GRADE HAMACHI WITH ARTISTIC VEGETABLE GARNISH.

\$ 12.57

SASHIMI OCTOPUS

FRESH, SLICED SASHIMI-GRADE OCTOPUS WITH A VEGETABLE GARNISH.

\$ 14.86

SASHIMI SALMON

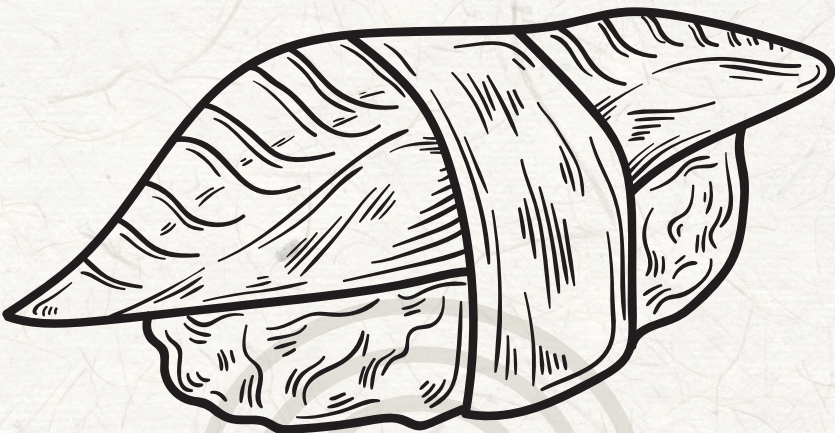
SUPREME SLICED SASHIMI-GRADE SALMON WITH ARTISTIC VEGETABLE GARNISH.

\$ 8.57

SASHIMI TUNA

EXQUISITE SLICED SASHIMI-GRADE TUNA WITH VIBRANT VEGETABLE GARNISH.

\$ 9.71



WOK & BOWL

FRIED RICE BOWL

WOK-TOSSSED WITH EGG, CARROTS, BEAN SPROUTS, GREEN ONION. CHOICE OF BEEF, CHICKEN, SHRIMP, MIXED OR VEGGIES.

FRIED RICE BEEF	\$ 23.14
FRIED RICE CHICKEN	\$ 22.00
FRIED RICE SHRIMP	\$ 22.00
FRIED RICE MIXED	\$ 24.29
FRIED RICE VEGGIE	\$ 22.00

STIR FRY BOWL

WOK-TOSSSED WITH EGG, CARROTS, BEAN SPROUTS, AND GREEN ONION. CHOOSE YOUR PROTEIN:

STIR FRY BEEF	\$ 23.14
STIR FRY CHICKEN	\$ 22.00
STIR FRY SHRIMP	\$ 24.29
STIR FRY VEGGIE	\$ 22.00

YAKISOBA BOWL

JAPANESE NOODLES, WOK TOSSED MIXED SEASONAL ASIAN VEGETABLES, SERVED WITH YAKISOBA SAUCE. CHOICE OF BEEF, CHICKEN, SHRIMP, OR VEGGIES.

YAKISOBA BEEF	\$ 22.00
YAKISOBA CHICKEN	\$ 23.14
YAKISOBA SHRIMP	\$ 24.29
YAKISOBA VEGGIE	\$ 22.00

MONGOLIAN BOWL

WOK-TOSSSED WITH DARK SOY GLAZE, GARLIC, GREEN ONION, CELERY, AND BROCCOLI. CHOICE OF BEEF, CHICKEN, SHRIMP, OR VEGGIES.

MONGOLIAN BEEF	\$ 26.72
MONGOLIAN CHICKEN	\$ 22.00
MONGOLIAN SHRIMP	\$ 24.29
MONGOLIAN VEGGIE	\$ 22.00

SWEET & SOUR BOW

TANGY SWEET SAUCE WITH CARROTS AND GREEN ONION. CHOICE OF CHICKEN, SHRIMP, OR VEGGIES.

SWEET & SOUR BEEF	\$ 23.14
SWEET & SOUR CHICKEN	\$ 22.00
SWEET & SOUR SHRIMP	\$ 24.29
SWEET & SOUR VEGGIE	\$ 22.00



SEAFOOD & GRILL

APPETIZERS

CALAMARI TEMPURA

\$ 15.00

GOLDEN CRISPY CALAMARI TEMPURA WITH SPICY MAYO, EEL SAUCE AND TARTAR SAUCE.

COCONUT SHRIMP

\$ 17.00

GOLDEN FRIED PANKO-CRUSTED COCONUT SHRIMP.

SALMON TROJAN

\$ 21.00

BREADED SALMON ROLL STUFFED WITH CRAB, AVOCADO AND CREAM CHEESE, FLAMBEED IN SAMBUCA AND DRIZZLED WITH RICH EEL SAUCE AND TANGY TARTA SAUCE.

PARMESAN SCALLOP

\$ 16.00

SUCCULENT SCALLOPS WITH A RICH PARMESAN CRUST. LUXURIOUS, SWEET, AND PERFECTLY INDULGENT!

SALMON TARTARE

\$ 14.00

FRESH SALMON CUTS SERVED WITH CHEF'S SPECIAL SAUCE.

JALEA SEAFOOD

\$ 21.00

A GENEROUS MIX OF FRIED SEAFOOD TOPPED WITH A BRIGHT, REFRESHING PERUVIAN CREOLE SALAD.

GRILLED SKEWERS

SERVED WITH SWEET PINEAPPLE TERIYAKI SAUCE.

SKEWERS BEEF

\$ 14.00

SKEWERS CHICKEN

\$ 12.00

ANTICUCHERA MIXED SKEWERS

\$ 16.00

PERUVIAN SKEWERS OF CHICKEN, BEEF, AND SHRIMP, MARINATED IN BOLD ANTICUCHERA SAUCE AND GRILLED TO PERFECTION.



AVOCADO GRILL

**HALF FRESH AVOCADO FILLED
WITH YOUR CHOICE OF:**

GRILLED AVOCADO BEEF

\$ 25.14

FRESH AVOCADO AND LETTUCE MIX TOPPED
WITH GRILLED TENDERLOIN BEEF, CREAMY
BÉCHAMEL, AND MELTED MOZZARELLA.

GRILLED AVOCADO CHICKEN

\$ 24.00

FRESH AVOCADO AND LETTUCE MIX
TOPPED WITH GRILLED CHICKEN, CREAMY
BÉCHAMEL, AND MELTED MOZZARELLA.

GRILLED AVOCADO SEAFOOD

\$ 27.43

FRESH AVOCADO AND LETTUCE MIX
TOPPED WITH SEAFOOD, CREAMY WHITE
SAUCE, AND MELTED MOZZARELLA.



LAND & SEA

ASIAN TENDERLOIN

200GR OF GRILLED BEEF TENDERLOIN WITH ASPARAGUS, TOPPED WITH CHIMICHURRI AND SESAME SEEDS.

\$ 32.07

GRILLED RIB EYES STEAK

500GR GRILLED RIBEYE SERVED WITH HOUSE-MADE CHIMICHURRI, SALTED ONIONS, AND SEASONAL VEGETABLES.

\$ 65.00

GRILLED SKIRT STEAK

200GR OF GRILLED SKIRT STEAK TOPPED WITH CHIMICHURRI, SERVED WITH GARLIC-BUTTER SAUTÉED ASPARAGUS.

\$ 47.43

GRILLED SURF & TURF

160GR TENDERLOIN BEEF, LOBSTER, AND GRILLED PRAWNS IN WHITE WINE BUTTER SAUCE, SERVED WITH SAUTÉED ASPARAGUS.

\$ 81.14

GRILLED CHICKEN STEAK

180GR OF GRILLED ORGANIC CHICKEN SERVED WITH CHIMICHURRI AND FRENCH FRIES.

\$ 21.71

BARRAMUNDI FISH

300GR OF GRILLED BARRAMUNDI IN A HOUSE-MADE WINE AND BUTTER SAUCE, SERVED WITH ASPARAGUS AND SAUTÉED BABY CARROTS.

\$ 37.80

MISO SALMON

160GR GRILLED SALMON WITH MISO GLAZE, SERVED ON A BED OF SEASONAL VEGETABLES.

\$ 36.00

RED SNAPPER

300GR OF FRIED RED SNAPPER SERVED WITH WHITE RICE AND MIXED SALAD.

\$ 37.80

GARLIC SHRIMP BLACK RISOTTO

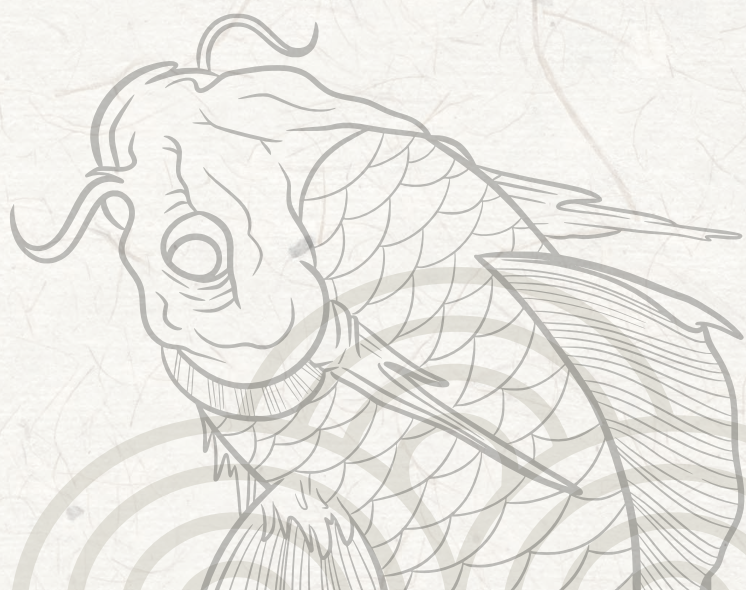
A FLAVOR EXPLOSION WITH BLACK RISOTTO AND GRILLED GARLIC SHRIMP.

\$ 30.10

GRILLED OCTOPUS

TENDER GRILLED OCTOPUS SERVED WITH POTATOES, ANTICUCHERA, AND HUANCAINA SAUCE.

\$ 51.00



KIDS MENU

BABY JALEA

CRISPY WHITE FISH SERVED WITH FRENCH FRIES.

\$ 10.29

BEEF KATSU

CRISPY BEEF TENDERLOIN SERVED WITH FRENCH FRIES.

\$ 12.60

MINI DRAGON

CRISPY SUSHI RICE, NORI, KANI TEMPURA, AND CREAM CHEESE.

\$ 11.00

NUGGETS CHICKEN

CRISPY CHICKEN SERVED WITH FRENCH FRIES.

\$ 11.00

MACARONI CHEESE

MACARONI IN CREAMY CHEDDAR CHEESE SAUCE.

\$ 10.29

SIDE

FRENCH FRIES

\$ 5.00

YAKIMECHI RICE

\$ 10.00

GREEN SALAD

\$ 8.00

GOHA

\$ 8.00

PARTY PLATTER

NIKKEI PLATTER

\$ 115.00

A FEAST OF GYOZAS, ALASKA ROLL, DRAGON ROLL, ORANJESTAD ROLL, SPICY TUNA ROLL, AND VOLCANO ROLL.

HAKADATE PLATTER

\$ 105.00

A LAVISH SPREAD OF SWEET AND SOUR CHICKEN, STIR-FRY SHRIMP, FISH FINGERS, TUNA SASHIMI, SALMON SASHIMI, SPICY TUNA ROLL, CALIFORNIA ROLL, AND DRAGON ROLL.

DESSERTS

ICE ROLL

\$ 9.00

VANILLA ICE CREAM WRAPPED IN OREO COOKIES, TOPPED WITH STRAWBERRIES AND KIWI, DRIZZLED WITH CHOCOLATE SYRUP.

ICE CREAM

\$ 13.71

A SCOOP OF VANILLA ICE CREAM WITH FRESH STRAWBERRIES AND CHOCOLATE SYRUP.

LAVA BROWNIE

\$ 16.43

WARM BROWNIE TOPPED WITH ICE CREAM AND CHOCOLATE SYRUP.

STRAWBERRY CHEESECAKE

\$ 20.00

CLASSIC AMERICAN STRAWBERRY CHEESECAKE SERVED WITH ICE CREAM AND CHOCOLATE SYRUP.

FLAN MISO

\$ 20.00

A UNIQUE ASIAN-INSPIRED SWEET FLAN SERVED WITH ICE CREAM.





Nikkei

Asian Seafood & Grill



CONTACT US:

+297 737 6505



OUR LOCATION:

J.E. Irausquin Blvd 230, The Cove Mall

FOLLOW US:



Nikkei Asian Seafood & Grill



@nikkeiasianseafoodandgrill

A 15% SERVICE CHARGE WILL BE APPLIED TO THE TOTAL BILL.