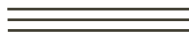
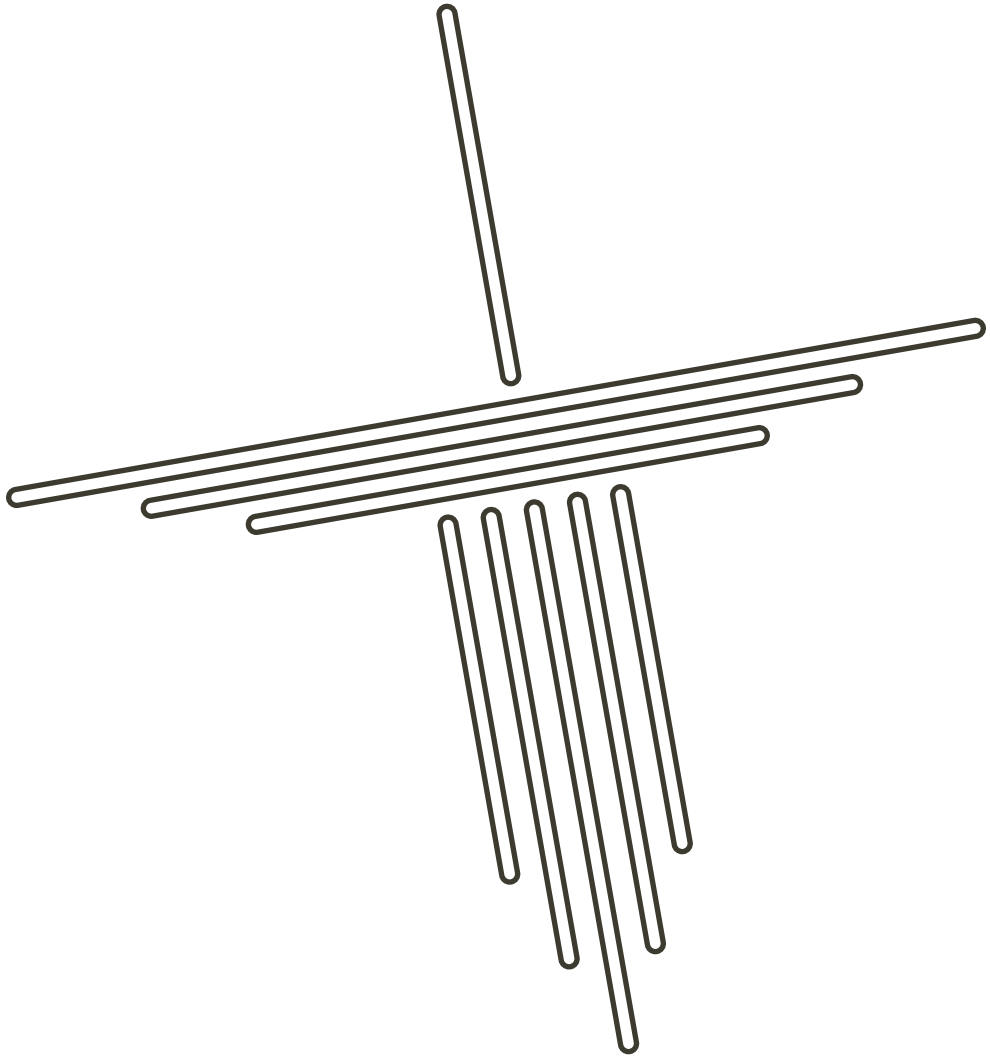




Nazca is a gastronomic experience that displays deliciousness under Peruvian and Japanese flavors.

Two cuisines full of stories, traditions, and incredible gastronomic cultures embody us to explore both territories, learn from their recipes, and create a unique proposal, where deliciousness meets sophistication.





COLD AND RAW

Anticucho Watermelon (V)

Roasted watermelon tiradito anticucho sauce and mizuna
AED 55

Avocado tartare (V)

Avocado, sudachi soy, bubu arare, shiso
AED 65

Salmon Avocado Tartare

Salmon avocado, sudachi soy, bubu arare, shiso
AED 85

Salmon Usuzukuri

Salmon, yuzu soya, pickled garlic, jalapeño relish
AED 98

Salmon Scallop Firepit

Salmon and Hokkaido scallops, kyuri, ikura
AED 105

Nikkei Oysters

Gillardeau oysters, Nikkei leche de tigre, coriander granita, osetra
AED 135

Royal Guard Ceviche

Hamachi and burned choclo, aji Amarillo emulsion
AED 115

Pink Ceviche

Hokkaido scallops, Sakura leche de tigre, pink crackers
AED 135

Coconut and Mango Ceviche (V)

Coconut, mango, crispy baja corn
AED 68

Kabukiage Avocado (V)

Sweet soya rice crackers, yuzu chili, lime marinated avocado, wasabi mayo
AED 65

COLD AND RAW

Hirame Tiradito

Soy onion dressing, ponzu jelly, Fujiko
AED 90

Bento Tuna Tartare

Tuna tartar, furikake, marinated quail yolk, acevichada
AED 220

A9 Wagyu Tataki

Gomae, enoki, osetra caviar, potato crisp
AED 247

Platter

Chefs' choice of 5 options
AED 320

ENSALADAS

Aona Gomae (V)

Wilted spinach, gomae dressing
AED 70

King Crab

Mizuna, pickled shallots, green apple
AED 98

CRISPY NIKKEI TAQUITOS

Shimeji and Avocado (V)

Shimeji, teriyaki, kale kimchi
AED 65

Langoustine and Raw Mango

Dublin bay prawns, pickled Peruvian raw mango, spicy mayo, black tobiko
AED 115

Wagyu Truffle Miso

Grilled Wagyu, truffle, miso, yuzu mayo
AED 145

HOT STARTERS

Chicken Karaage 'Okonomiyaki Style'

Fried chicken, tonkatsu, acevichada, furikake
AED 68

Nasu No Ninniku Gyoza (V)

Tomato concasse, chili celery, balsamic caviar
AED 68

Takoyaki

Takuwan (V) or Octopus, teriyaki, parmesan crisp
AED 60/ 84

Hotate and Takenoko

Hibiscus, Hokkaido scallops, tangy tonkatsu
AED 93

Gindara No Yuba and Sansho

Yuba, black cod, kizami wasabi
AED 90

Lobster and Togarashi

Lobster, green pea mash, truffle oil, black tobiko
AED 98

Wagyu Bao

Wagyu, red lotus flour bao, chili pineapple compote, dehydrated sweet potato crisp
AED 145

Black Katsu Sando

Black sweet potato brioche, wagyu katsu, Nikkei slaw, yellow aji mayo
AED 145

TEMPURAS

Kinoko Moriawase (V)

Assorted mushrooms, soy, shichimi
AED 65

Ebi Tempura

Classic prawn tempura
AED 75

Lobster Corn Curd

Lobster, corn curd, chili soya
AED 88

SASHIMI 3 PCS**Inari (V)**

Tofu
AED 45

Unagi (V)

Eel
AED 55

Hirame

Fluke
AED 55

Sake

Salmon
AED 55

Hotate

Scallops
AED 62

Tarabagani

King Crab
AED 75

Akami

Lean Tuna
AED 65

Ama ebi

Sweet Shrimp
AED 78

Hamachi

Yellow tail
AED 72

Uni

Sea urchin
AED 330

TEMARI (per piece)**Lotus and Avocado (V)**

*Lotus root, avocado, furikake rice,
chalaquita*
AED 18

Hamachi

*Hamachi, sweet potato, acevichada,
cancha powder*
AED 40

Scallops

*Hokkaido scallops, shiso chimichurri,
burnt parmesan cheese*
AED 42

Wagyu

*Spicy charcoal wagyu, cured egg yolk,
kizami wasabi*
AED 42

Uni

*Sea urchin, avocado, ponzu, popped
Andean grains*
AED 92

Spicy Otoro

*Otoro, torigashi rice,
osetra caviar*
AED 75

Moriawase

*Chefs`choice of 2 temaris (2 pcs each),
2 makis (4 pcs each),
3 sashimis (2pcs each)*
AED 382

MAKIMONO

Garlic Shoot (V)

Japanese garlic shoot tempura, spicy mayo

AED 55

Spicy Raw Mango Avocado (V)

Pickled raw mango, avocado, furikake

AED 48

Hamachi

Hamachi, raw mango relish, spicy mayo

AED 65

Sunrise Roll

Salmon tuna tartare, ponzu, spicy mayo

AED 65

Eel and Avocado

Roasted eel, unagi avocado, cucumber

AED 95

Salmon Aburi

Cooked salmon, cream cheese

AED 76

Rainbow Roll

Hamachi, tuna, salmon, avocado, truffle mayo

AED 76

Jalapeño Shrimp

Shrimp, jalapeño

AE 79

ROBATA

Wild Mushroom Steak (V)

Maitake mushrooms, BBQ chera sauce, shiso chimichurri, chalaquita
AED 95

Corn-fed Baby Chicken

Spicy miso, chimichurri sauce
AED 110

Scallops and Batamiso

Hokkaido scallops, batamiso sauce, kabocha foam
AED 140

Lamb Shank

Braised lamb shank, potato and cauliflower puree, teriyaki jus
AED 152

Lamb Chops

Lamb Chops, purple potato mash, rosemary jus
AED 195

Lobster and Corn

Roasted lobster tail, yuzu hollandaise, choclo foam, cornbread
AED 240

Tarabagani

King crab leg, miso butter, raw mango avocado salsa, aji Amarillo
AED 395

A9- Wagyu Tomahawk

Dry aged tomahawk, burnt negi, teriyaki, wasabi mashed potato
AED 1795

HOT STONE BOWLS

Koshibuki Kinoko (V)

Porcini stock, Japanese short grain rice, tsukemono

AED 110

Arroz Chaufa

Assorted seafood, garlic shoots, aji Amarillo

AED 135

SAUCES

Aji Panca (V)

AED 18

Aji Amarello (V)

AED 18

Chimichurri (V)

AED 18

Set of Sauces (V)

AED 45

SIDES

Purple Potato Mash (V)

AED 39

Steamed Choclo (V)

AED 36

Butter Tossed Mushrooms (V)

AED 65

DESSERTS

Andean Yuzu Tartlet (V)

Yuzu mousse, corn cracker, Andean tartlet, burnt meringue

AED 52

Chocolate Taco (V)

Cream fraiche

AED 56

Coconut Parfait (V)

Passion fruit granita

AED 65

Nazcaa Yule Log (V)

Chocolate mud, vanilla ice cream

AED 68

Berry Tart (V)

Assorted dry fruits crust filled with passion fruit and blueberry

AED 65

