



## UCHU JAPANESE/ PERUVIAN FUSION SUSHI

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Inspired by Nikkei cuisine, created by Japanese immigrants in Peru,  
our sushi blends Japanese techniques with Peruvian flavours,  
using fresh, local ingredients and seafood.

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PERUVIAN TUNA ROSES - 4 PIECES \_\_\_\_\_ R105

Topped with a tuna tartare and miso sauce

PERUVIAN SALMON ROSES - 4 PIECES \_\_\_\_\_ R105

Topped with a salmon tartare and miso sauce

CLASSIC SALMON CALIFORNIA ROLL - 8 PIECES \_\_\_\_\_ R115

Classic salmon and avocado roll

TOTOPO ROLL - 4 PIECES \_\_\_\_\_ R145

Cucumber and avocado inside with a spiced tuna tartare  
on top of a crispy tostada, miso sauce and sesame seeds.

UCHU NIGIRI - 5 PIECES \_\_\_\_\_ R135

1 pc salmon, 1 pc tuna, 1 pc prawn, 1 pc avocado,  
1 pc white fish, served with ponzu sauce and soy pearls.

VERDURAS ROLL - 8 PIECES (VEGAN) \_\_\_\_\_ R165

Daikon, avocado, and salted sesame cabbage,  
topped with red pepper dressed with teriyaki sauce.

CRISPY AJI CRUDO - 4 PIECES (MILDLY SPICY) \_\_\_\_\_ R115

Sesame tuna tartare, mushroom, crispy basil  
and pickled jalapeño

CAJUN TEMPURA KINGKLIP - 8 PIECES (MILDLY SPICY) \_\_\_\_\_ R175

With avocado and crispy tostadas

MIGA GAMBAS - 8 PIECES (MEDIUM SPICY) \_\_\_\_\_ R185

Pickled daikon, tempura prawn, cucumber and  
avocado inside topped with crumbed prawn,  
smoked adobo and teriyaki sauce

CRISPY CALAMARES - 8 PIECES (MILDLY SPICY) \_\_\_\_\_ R180

Pickled daikon and prawn inside

ACEVICHADO ROLL (RAINBOW ROLL) - 8 PIECES \_\_\_\_\_ R195

Tempura prawn, avocado and cucumber inside,  
topped with tuna, salmon and avocado

GAMBAS DESMENUZADA - 4 PIECES \_\_\_\_\_ R160

Kimchi and pickled ginger inside, topped with  
chopped crumbed prawn and caviar dressed with  
miso and teriyaki sauce

YUZU SALMON ROLL - 8 PIECES \_\_\_\_\_ R195

Cucumber and pineapple inside,  
rolled in fresh herbs topped with  
spiced salmon and yuzu

VOLCANO SALAD \_\_\_\_\_ R195

A bold mix of Norwegian salmon, black rice, pickled cabbage, and crispy tostadas tossed in zesty nuoc charm and finished with a smokey chipotle dressing.

UCHU SALAD (VEGETARIAN) \_\_\_\_\_ R155

Sushi rice, pickled daikon, carrots, cucumber, marinated cabbage, avocado, edamame beans, crispy tostadas and pickled ginger.

+ Add grilled halloumi or grilled chicken \_\_\_\_\_ R65

+ Add seared Norwegian salmon \_\_\_\_\_ R95



## SHARING

12 PIECES \_\_\_\_\_ R360

Peruvian tuna roses - 4 PIECES  
Peruvian salmon roses - 4 PIECES  
Cajun tempura Kingklip - 4 PIECES

12 PIECES (VEGAN) \_\_\_\_\_ R360

Verduras roll - 6 PIECES  
Avocado nigiri - 2 PIECES  
Acevichado pickled daikon and avocado - 4 PIECES

16 PIECES \_\_\_\_\_ R405

Totopopo roll - 4 PIECES  
Miga gambas - 4 PIECES  
Yuzu salmon roll - 4 PIECES  
Crispy calamares - 4 PIECES

21 PIECES \_\_\_\_\_ R525

Classic California salmon and avocado - 6 PIECES  
Gambas desmenuzada - 4 PIECES  
Cajun tempura kingklip - 4 PIECES  
Salmon nigiri, tuna nigiri and prawn nigiri - 3 PIECES  
Acevichado (Rainbow roll) - 4 PIECES

