



MACHI

Exquisite Nikkei flavors crafted
with great precision.

BEFORE WE BEGIN

Machi means “neighborhood” or “street” in Japanese, similar to the meanings of our sister brands, Strada (Italian for street) and Cafe Cadde (Turkish for the same meaning).

Nikkei refers to people of Japanese descent and is often used for Japanese people living abroad.

Nikkei cuisine is a unique culinary blend that has emerged from the confluence of Japanese and Peruvian gastronomic cultures. It combines local Peruvian flavors with traditional Japanese culinary techniques. Key ingredients include fresh seafood, lime, Peruvian peppers, and various marinades.

The prominence of Nikkei cuisine in Peru can be attributed to the significant Japanese immigrant population in the country.

Despite their geographical distance, Japan and Peru share cultural and gastronomic similarities.

Machi embraces the shared culinary traditions and the common principle of minimalism of these two nations.

While exploring the menu, the following terms can enhance your understanding of Nikkei cuisine

Ají: A type of pepper commonly used in Peruvian cuisine

Ceviche: A Latin American dish made by curing fresh seafood in the acidity of leche de tigre

Karaage: A Japanese dish where marinated meat is coated and deep-fried

Katsu: Breaded and deep-fried meat or chicken, a staple in Japanese cuisine

Kushiyaki: Japanese dishes that are grilled on thin skewers

Leche de Tigre: (*Spanish for “tiger’s milk”*) A refreshing and vibrant sauce made from ingredients like lime juice, coconut milk, coriander, and red onion

Maki: Sushi wrapped in nori seaweed, typically containing a mix of fish or seafood, vegetables and rice

Miso: A Japanese sauce made from fermented soybeans

Nigiri: Sushi consisting of a thinly sliced piece of fresh fish or seafood atop a small, hand-shaped mound of rice

Nori: Dark seaweed sheets with a distinctive marine flavor

Ponzu: Soy sauce seasoned with lime and ginger

Robata: Traditional Japanese grilling method

Saikyo Yaki: A Japanese cooking technique where fish is marinated in sweet miso sauce and then oven-baked

Sashimi: Thin slices of raw fish or seafood

Tartare: A dish of finely chopped raw fish or seafood, seasoned with fresh herbs and spices

Tataki: A Japanese cooking technique where the outer layer of meat or seafood is seared, leaving the inside mostly raw

Tiradito: A Peruvian dish of thinly sliced fresh seafood marinated in lime juice and spices

Tobiko: The small, colorful roe (eggs) of the flying fish

Udon: Thick noodles with a soft and chewy texture

Uramaki: Often referred to as an “inside-out roll” (or “reverse maki”) in English, this sushi has rice on the outside and nori wrapped around the inner ingredients

Wakame: Thin, green seaweed sheets with a mildly salty marine flavor

Yuzu: A citrus fruit with a sour-sweet flavor, commonly used in Japanese cuisine

COLD PLATES

Wakame Salad (veg)	560
Seaweed, daikon radish, sesame, ponzu sauce	
Salmon Avocado Tartare	830
Rice chips, ponzu sauce, yuzu mayo, sesame, crispy phyllo	
Tuna Tartare	910
Rice chips, yuzu vinaigrette, tobiko, spiced panko, chives	

TACO

Salmon	640
Avocado, cucumber, cream cheese, spicy mayo, sesame, tobiko	
Shrimp	620
Avocado, cucumber, dried nori, Japanese mayo, ají miso sauce	

TATAKI

Tuna	790
Pepper salsa, lime zest, crispy panko, garlic ponzu	
Beef	760
Fresh truffle zest, crispy phyllo, chives, truffle ponzu	

TIRADITO

Scallops & Sea Bass	920
Mango salsa, avocado and ají amarillo purée, leche de tigre	
Truffled Hamachi	840
Baby radish, jalapeño, red onion, citrus sauce	

CEVICHE

Hamachi	890
Mango, avocado, sweet potato, red onion, crispy corn, yuzu, green chili leche de tigre	
Salmon	860
Mango, avocado, sweet potato, red onion, crispy corn, yuzu, passion fruit leche de tigre	
Vegan (veg)	560
Mango, avocado, edamame, wakame, sweet potato, crispy corn, yuzu (Served with your choice of ceviche sauce)	

HOT PLATES

Steamed Edamame

Plain (veg)	360
Spicy	370

Dynamite Shrimp

Crispy shrimp bites, Yedikule lettuce, black sesame, spicy mayo 920

Nikkei Ocean Sando

Breaded shrimp & sea bass tartare, coleslaw, ají mustard 820

Miso Soup (veg)

Spicy or mild	390
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Seafood Lemongrass Soup

Sea bass, shrimp, red Mexican chili 390

Padrón Peppers (veg)

380

Shrimp Tempura

Shoyu sauce 860

Ika Karaage

Calamari tempura marinated with lime and miso 680

ROBATA

Served with Japanese pickles and steamed rice

Beef (220 gr)

With hot pepper sauce 1.460

Kushiyaki Chicken (2 skewers)

With aji amarillo sauce 1.050

Kushiyaki Jumbo Shrimp (2 skewers)

With peppery yuzu sauce 1.250

Kushiyaki Salmon (2 skewers)

With teriyaki sauce 1.150

KATSU

Served with udon noodles in oyster sauce

Beef (220 gr)

With curry tonkatsu sauce 1.350

Chicken (180 gr)

With curry tonkatsu sauce 1.050

SAIKYO YAKI

Served with Japanese pickles and steamed rice

Miso Black Cod (220 gr)

With yuzu sauce 1.890

UDON

Prepared with oyster sauce, carrot, zucchini, and white cabbage

Beef

960

Chicken

820

If you have any food allergies or intolerances, please inform our team.

SUSHI

SPECIAL ROLL (6pcs)

Salmon Aburi	740
Seared salmon, avocado, seaweed, tobiko, spicy mayo, truffle, sesame	
Chu-Toro	780
Seared medium-fatty tuna, cucumber, panko, pepper salsa, truffle spicy mayo	
Mexican	820
Shrimp tempura, avocado, cucumber, cream cheese, crab tartare, sweet potato, Sriracha, spicy mayo, teriyaki sauce	
Hamachi	780
Hamachi, cucumber, avocado, mango, chives, tropical sauce	
Sake Tempura	640
Salmon tempura, avocado, cucumber, mixed sesame, pepper sauce	
Red Tiger Ceviche	820
Shrimp tempura, seared tuna, avocado, cucumber, pepper salsa, teriyaki sauce	
Truffle Suzuki	740
Seared sea bass, avocado, mango, truffle purée, truffle mayo, sesame, teriyaki sauce	
Istanbul	690
Shrimp & crab tartare, cucumber, avocado, crispy phyllo, cream cheese, spicy mayo	
Sesame Crab	650
Surimi, cucumber, avocado, white sesame, teriyaki sauce	
Dynamite Shrimp (4pcs)	640
Shrimp tempura, sweet potato, spring onion, avocado, cucumber, tobiko, dynamite sauce	
Vegan (veg)	560
Yamagobo, sweet potato, California pepper, cucumber, avocado, mango, microgreens, mixed sesame	

CLASSIC ROLL (6pcs)

King Crab California	960
King crab, avocado, cucumber, tobiko, Japanese mayo, white sesame	
Dragon	790
Eel, avocado, cucumber, sesame, teriyaki sauce	
Ebiten	680
Shrimp tempura, panko, avocado, cucumber, sweet chili sauce	
Philadelphia	680
Smoked salmon, cream cheese, avocado, cucumber, California pepper, mango	
Crunchy Sake	640
Salmon, cucumber, avocado, cream cheese, panko, teriyaki sauce	
Crunchy Tuna	640
Tuna, cucumber, avocado, cream cheese, panko, teriyaki sauce	

SUSHI

MAKI (6pcs)

Sake Salmon	510
Tekka Tuna	530
Unagi Eel	560
Kappa Cucumber (veg)	420
Salmon & Avocado	520
Avocado (veg)	420

NIGIRI (2pcs)

Sake Salmon	390
Akami Lean Tuna	390
Chu-toro Medium-Fatty Tuna	430
O-toro Fatty Tuna	570
Unagi Eel	640
Suzuki Sea Bass	480
Ebi Shrimp	480
Hamachi	560
Hotate Scallop	690

SASHIMI (3pcs)

Sake Salmon	490
Akami Lean Tuna	490
Chu-toro Medium-Fatty Tuna	530
O-toro Fatty Tuna	640
Unagi Eel	710
Suzuki Sea Bass	530
Hamachi	620
Hotate Scallop	710

CHEF'S SELECTION

Sashimi Platter (8pcs)	2.050
Seared Salmon Nigiri (2pcs)	430
Seared Toro Nigiri (2pcs)	720
Seared Suzuki Nigiri (2pcs)	490
California Gunkan (2pcs)	990

DESSERTS

Hot Matcha Cake	490
Mango-Maracuya Dome	490
Blackberry & Rum Mousse Cake	460
Churros	460
Mochi Strawberry Chocolate Yuzu Vanilla Coconut	460

FINAL DRINKS

Kahlúa	420
Cointreau	900
Limoncello	420
St-Germain	630
Brandy	430
Martel VS	750
Martell VSOP	1.050
Espresso Martini <i>Vodka, Kahlua, Espresso</i>	860
Dessert Wines La “Passito” Muscat Pamukkale “Mulier” Muscat	2.650 (37,5cl) 2.900 (50cl)
Serena Piu “Frizzante DOC”	960 4.100

TASTING MENU

- for 2 -

Shrimp Taco

Avocado, cucumber, dried nori,
Japanese mayo, ají miso sauce

| or |

Salmon Taco

Avocado, cucumber, cream cheese,
spicy mayo, tobiko

Beef Tataki

Fresh truffle zest, crispy phyllo,
chives, truffle ponzu

Leer Fish Ceviche

Mango, avocado, sweet potato, red onion,
corn nut, yuzu, green pepper leche de tigre

| or |

Salmon Ceviche

Mango, avocado, sweet potato, red onion,
corn nut, yuzu, passion fruit leche de tigre

| or |

Vegan Ceviche

Mango, avocado, edamame, wakame,
sweet potato, corn nut, yuzu

1 Set of Sushi Roll

of your choice from the menu
(King Crab California: +250 tl)
(  optional)

Beef Robata

| or |

Katsu

Beef or Chicken

| or |

Kushiyaki

Salmon, Shrimp or Chicken

Dessert

of your choice from the menu

2500 TL / per person

Enjoy our special price available on
Saturdays and Sundays between 13:00 and 18:00

2150 TL / per person

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