



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

Saiko 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) 510
Seaweed, daikon radish, sesame, ponzu sauce

Salmon Avocado Tartare 790
Rice chips, ponzu sauce, yuzu mayo, sesame, crispy phyllo

Tuna Tartare 810
Rice chips, yuzu vinaigrette, tobiko, spiced panko, chives

TACO

Salmon 620
Avocado, cucumber, cream cheese, spicy mayo, sesame, tobiko

Shrimp 590
Avocado, cucumber, dried nori, Japanese mayo, ají miso sauce

TATAKI

Tuna 760
Pepper salsa, lime zest, crispy panko, garlic ponzu

Beef 720
Fresh truffle zest, crispy phyllo, chives, truffle ponzu

TIRADITO

Scallops & Sea Bass 890
Mango salsa, avocado and ají amarillo purée, leche de tigre

Truffled Hamachi 790
Baby radish, jalapeño, red onion, citrus sauce

CEVICHE

Hamachi 860
Mango, avocado, sweet potato, red onion, crispy corn, yuzu, green chili leche de tigre

Salmon 820
Mango, avocado, sweet potato, red onion, crispy corn, yuzu, passion fruit leche de tigre

Vegan ^(veg) 520
Mango, avocado, edamame, wakame, sweet potato, crispy corn, yuzu
(Served with your choice of ceviche sauce)

Prices include all taxes. A 12% service charge will be added to your bill.
You may request to have this amount removed or adjusted.

Menu is effective from 18 December 2025.

HOT PLATES

Steamed Edamame

Plain (veg)	340
Spicy	350

Dynamite Shrimp 860

Crispy shrimp bites, Yedikule lettuce, spicy mayo

Nikkei Ocean Sando 790

Breaded shrimp & sea bass tartare, coleslaw, ají mustard

Miso Soup (veg)	360
Spicy or mild	

Seafood Lemongrass Soup 380

Sea bass, shrimp, red Mexican chili

Padrón Peppers (veg) 360

Shrimp Tempura 820

Shoyu sauce

Ika Karaage 640

Calamari tempura marinated with lime and miso

ROBATA

Served with Japanese pickles and steamed rice

Beef (220 gr)	1,390
With hot pepper sauce	

Kushiyaki Chicken (2 skewers)	980
With ají amarillo sauce	

Kushiyaki Jumbo Shrimp (2 skewers)	1,150
With peppery yuzu sauce	

Kushiyaki Salmon (2 skewers)	1,090
With teriyaki sauce	

KATSU

Served with udon noodles in oyster sauce

Beef (220 gr)	1,250
With curry tonkatsu sauce	

Chicken (180 gr)	960
With curry tonkatsu sauce	

SAIKYO YAKI

Served with Japanese pickles and steamed rice

Miso Black Cod (220 gr)	1,790
With yuzu sauce	

UDON

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

Beef	860
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Chicken	820
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Please inform our team if you have any food allergies or intolerances.

SUSHI

SPECIAL ROLL *(6 pcs)*

Salmon Aburi Seared salmon, avocado, seaweed, tobiko, spicy mayo, truffle, sesame	690
Chu-Toro Seared medium-fatty tuna, cucumber, panko, pepper salsa, truffle spicy mayo	720
Mexican Shrimp tempura, avocado, cucumber, cream cheese, crab tartare, sweet potato, Sriracha, spicy mayo, teriyaki sauce	760
Hamachi Hamachi, cucumber, avocado, mango, chives, tropical sauce	720
Sake Tempura Salmon tempura, avocado, cucumber, mixed sesame, pepper sauce	590
Red Tiger Ceviche Shrimp tempura, seared tuna, avocado, cucumber, pepper salsa, teriyaki sauce	760
Truffle Suzuki Seared sea bass, avocado, mango, truffle purée, truffle mayo, sesame, teriyaki sauce	690
Istanbul Shrimp & crab tartare, cucumber, avocado, crispy phyllo, cream cheese, spicy mayo	620
Sesame Crab Surimi, cucumber, avocado, white sesame, teriyaki sauce	610
Dynamite Shrimp <i>(4 pcs)</i> Shrimp tempura, sweet potato, spring onion, avocado, cucumber, tobiko, dynamite sauce	580
Vegan <i>(veg)</i> Yamagobo, sweet potato, California pepper, cucumber, avocado, mango, microgreens, mixed sesame	520

CLASSIC ROLL *(6 pcs)*

King Crab California King crab, avocado, cucumber, tobiko, Japanese mayo, white sesame	920
Dragon Eel, avocado, cucumber, sesame, teriyaki sauce	720
Ebiten Shrimp tempura, panko, avocado, cucumber, sweet chili sauce	620
Philadelphia Smoked salmon, cream cheese, avocado, cucumber, California pepper, mango	610
Crunchy Sake Salmon, cucumber, avocado, cream cheese, panko, teriyaki sauce	590
Crunchy Tuna Tuna, cucumber, avocado, cream cheese, panko, teriyaki sauce	590

SUSHI

MAKI <i>(6 pcs)</i>		
Sake Salmon		460
Tekka Tuna		490
Unagi Eel		520
Kappa Cucumber <i>(veg)</i>		390
Salmon & Avocado		480
Avocado <i>(veg)</i>		390

NIGIRI <i>(2 pcs)</i>		
Sake Salmon		360
Akami Lean Tuna		360
Chu-toro Medium-Fatty Tuna		390
O-toro Fatty Tuna		520
Unagi Eel		590
Suzuki Sea Bass		410
Ebi Shrimp		410
Hamachi		510
Hotate Scallop		620

SASHIMI <i>(3 pcs)</i>		
Sake Salmon		460
Akami Lean Tuna		460
Chu-toro Medium-Fatty Tuna		490
O-toro Fatty Tuna		590
Unagi Eel		650
Suzuki Sea Bass		490
Hamachi		560
Hotate Scallop		650

CHEF'S SELECTION

Sashimi Platter <i>(8 pcs)</i>	1.950
Seared Salmon Nigiri <i>(2 pcs)</i>	390
Seared Toro Nigiri <i>(2 pcs)</i>	560
Seared Suzuki Nigiri <i>(2 pcs)</i>	420
California Gunkan <i>(2 pcs)</i>	920

TASTING MENU

- for 2 -

Shrimp Taco

Avocado, cucumber, ají amarillo, spicy mayonnaise

| or |

Salmon Taco

Avocado, cream cheese, sesame, tobiko

Beef Tataki

Pepper salsa, dough crisp, 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

(♡ / ♡ optional)

Beef Robata

| or |

Katsu

Beef or Chicken

| or |

Salmon Kushiyaki

Dessert ♡

of your choice from the menu

2350 TL / per person

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

2050 TL / per person

