



MACHII

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)	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 puré, 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	
<i>(Served with your choice of ceviche sauce)</i>	

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

HOT PLATES

Steamed Edamame

Plain (veg)	340
Spicy	350

Dynamite Shrimp

Crispy shrimp bites, Yedikule lettuce, spicy mayo 860

Nikkei Ocean Sando

Breaded shrimp & sea bass tartare, coleslaw, ají mustard 790

Miso Soup (veg)

Spicy or mild	360
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Seafood Lemongrass Soup

Sea bass, shrimp, red Mexican chili 380

Padrón Peppers (veg)

360

Shrimp Tempura

Shoyu sauce 820

Ika Karaage

Calamari tempura marinated with lime and miso 640

ROBATA

Served with Japanese pickles and steamed rice

Beef (220 gr)

With hot pepper sauce 1,390

Kushiyaki Chicken (2 skewers)

With aji amarillo sauce 980

Kushiyaki Jumbo Shrimp (2 skewers)

With peppery yuzu sauce 1,150

Kushiyaki Salmon (2 skewers)

With teriyaki sauce 1,090

KATSU

Served with udon noodles in oyster sauce

Beef (220 gr)

With curry tonkatsu sauce 1,250

Chicken (180 gr)

With curry tonkatsu sauce 960

SAIKYO YAKI

Served with Japanese pickles and steamed rice

Miso Black Cod (220 gr)

With yuzu sauce 1,790

UDON

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

Beef

860

Chicken

820

Please inform our team if you have any food allergies or intolerances.

SUSHI

SPECIAL ROLL (6 pcs)

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

CLASSIC ROLL (6 pcs)

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

SUSHI

MAKI (6pcs)

Sake Salmon	460
Tekka Tuna	490
Unagi Eel	520
Kappa Cucumber (veg)	390
Salmon & Avocado	480
Avocado (veg)	390

NIGIRI (2pcs)

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 (3pcs)

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 (8pcs)	1,950
Seared Salmon Nigiri (2pcs)	390
Seared Toro Nigiri (2pcs)	560
Seared Suzuki Nigiri (2pcs)	420
California Gunkan (2pcs)	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

