

CAPTIVATING ALL SENSES

With unique flavours of Japan and Peru, an exotic setting and vibrant nights, ONZE takes you on a journey of UNEXPLORED DESIRES.

It is when the origin of the sun and the land of abundance meet, creating an exceptional experience and providing an escape from the norm.

CEVICHE RAW BAR

ONZE TSUKEMEN CEVICHE (G)

Tuna, nikkei dressing, daikon, cucumber, Onze furikake

CEVICHE CLASICO (D)

Seabass, leche de tigre, sweet potato, coriander, aji limo, chulpi crispy corn

SALMON TIRADITO (D)

Ora king salmon, passion fruit, mango, yacon, sweet potato

HAMACHI USUZUKURI

Yellowtail, seagrape, kinome, jalapeño, yuzu pearl, apple

WAGYU BEEF TATAKI (D · G)

Wagyu beef, truffle ponzu, crispy garlic

TUNA TATAKI (D · G · N)

Tuna, almond, leeks, sesame

TAQUITOS

TUNA NIKKEI (D · G)

Tuna, Nikkei dressing, avocado, sour cream

SALMON (D · G)

Salmon, wasabi pearls, Onze furikake

WAGYU (D · G)

Wagyu beef, aji panca, avocado

· G Gluten · S Shellfish · D Dairy · V Vegetarian · N Nuts ·

SALADS

YUBA (G)

Fresh tofu, Japanese tomato, matcha dressing, yuzu gel

MIZUNA

Mix japanese leaves, avocado, jalapeño dressing, quinoa puff

SOUPS

SHIROMISO

White miso soup

HOT STARTERS

EDAMAME (V)

Original or Spicy

PADRON PEPPERS

Maras salt

CHOCLO (D · G)

Corn balls, huancaína sauce, shoyu salt

GYOZA (G · S)

Shrimps & chicken, ponzu sauce

SHRIMP TEMPURA (G · S)

Shrimp tempura, physalis & rocoto, shichimi

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FROM THE MIBRASA | CHARCOAL OVEN & ROBATA

MEAT

BEEF ANTICUCHO

Wagyu beef, anticuchera sauce

CHICKEN

Wings, Maras salt

POLLO A LA BRASA (G)

Grass-fed organic baby chicken

STEAK (D)

All served with ponzu sauce

- Ribeye | House cut
- Striploin 7+ Australian Wagyu
- Tenderloin 5+ Japanese Wagyu

SEAFOOD

TAKO ANTICUCHO

Octopus, anticuchera sauce, chimichurri

KING CRAB LEG (S · D)

Maras salt, yuzu peel, ponzu sauce

BLACK COD AJI AMARILLO MISO

Black cod, aji amarillo & miso marination

JUMBO PRAWNS (S)

Yuzu kosho, shiso

VEGETABLES

ASPARAGUS (D)

Kimizu sauce, sancho pepper

LOCAL FARMED MUSHROOMS (D)

Oyster and portobello mushrooms, anticuchera sauce

CAULIFLOWER STEAK

Aji Amarillo and miso

MAINS

CORDERO

Lamb chops, soy bbq sauce

YAKIMESHI

Mushroom, fried rice, Onsen egg

SIDES

Broccolini, rocotto sauce

Japanese baked sweet potato (V)

Steamed Japanese Rice

Mashed potato (D · N)

SUSHI BAR

NIGIRI (2 PIECES)

SASHIMI (3 PIECES)

SALMON

Sake

YELLOW TAIL

Hamachi

TUNA

Akami

O-TORO

O-toro tuna

CHUTORO

Chutoro tuna

SEABASS

Suzuki

SCALLOPS

Hotate

SIGNATURE NIGIRI

WAGYU NIGIRI (G)

Wagyu beef, duck foie gras, unagi sauce

WAGYU QUAIL EGG NIGIRI (G)

Wagyu beef, quail egg, ponzu jelly, furikake

OMAKASE

SASHIMI MORIAWASE PLATTER (12 Pieces) (S · G)

Chef's choice

CHEF'S PLATTER (33 Pieces) (S · G)

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SIGNATURE MAKI

GOLDEN DRAGON MAKI (G · D)

Smoked Eel, cream cheese, unagi sauce

FUJIYAMA MAKI

Baked Salmon, avocado, spicy mayo, unagi sauce, kimchi tenkatsu

MAKI

SPICY TUNA MAKI (G)

Tuna, gochujang miso, yuzu daikon

CALIFORNIA MAKI (S)

Crab meat, spicy mayo, tobiko

PRAWN TEMPURA MAKI (S · G)

Ebi Tempura, crab meat mix, unagi sauce, goma sauce

VEGETABLE MAKI (V)

Crispy potato, avocado, asparagus, bok choy, tofu goma dressing

DAIKON ROLL MAKI (S)

Daikon, salmon, tuna, hamachi, crab meat mix, marinated ikura, herb miso



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