

cevi shiro

PERUVIAN • SUSHI • NIKKEI RESTAURANT

"Peruvian Cuisine with a touch Nikkei"

Appetizers

Pulpo al Olivo - Sliced octopus with black Peruvian olive sauce	9.00
Papa / Yuca a la Huancaína Potatoes / Yuca with Peruvian yellow pepper and cheese sauce	7.00
Choros a la Chalaca - Peruvian Style Mussels topped with chopped onions and diced tomatoes	9.00
Peruvian Yakitori - "Anticuchos" Pieces of chicken fillet, veal heart, or shrimps marinated in our Anticuchera sauce served with grilled potatoes	
Chicken	9.00
Veal Heart	10.00
Shrimps	13.00

Conchitas a la Parmersana - Scallops broiled with Parmesan and Mozzarella cheese	12.00
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To Share

Mix 1 - Pulpo al Olivo, Causaki Tuna, Fish Ceviche, Chaufa Chicken.	28.00
Mix 2 - Fish Ceviche, Jalea Calamari, Causaki Tuna, Arroz con Mariscos	28.00
Cold Round - Acevichado Roll, Pulpo al Olivo, Fish Ceviche, Tiradito Nikkei	28.00
Hot Round - Conchitas Parmesana, Anticuchos Chicken, Gyoza Dumplings, Shrimp Tempura	28.00
Cevichito Sampler - Ceviche Pescado Tradicional, Amarillo, y Nikkei	18.00
Causa Sampler - Causa topped with Tuna Salad, Chicken Salad, Krab Salad and Pulpo al Olivo	18.00

Appetizers

Ceviches - Fish or seafood marinated in lime juice, mixed with our traditional sauce

Ceviche Tradicional - With Rocoto pepper

	Regular (Lunch)	Large (Taipa)
Fish	9.00	13.00
Seafood		16.00
Fish and Shrimps		17.00

Ceviche Nikkei - Fish ceviche with avocado and marinated w/our acevichao sauce 15.00

Ceviche Mercado - Our tradicional fish ceviche served with deep-fried Calamari on top 16.00

Vuelta a la Vida - Fine chopped fish and seafood marinated in traditional ceviche juice 9.00

Leche de Tigre - Marinated lime juice Traditional ceviche juice 8.00



Fish and Seafood

Jalea - Deep Fried fish fillet and Seafood Mix, served with yuca and salsa criolla.	16.00
Pescado a lo Macho - Fish Fillet with Seafood A lo Macho Sauce on top, yuca, and rice	16.00
Sudado de Pescado Fish Fillet steamed in tomato sauce, onions and touch of yellow pepper. Served with rice.	12.00
Arroz con Mariscos / Camarones Seafood Mix or Shrimp cooked with rice as Peruvian paella style.	16 / 17.00
Pescado Entero Frito - Deep-Fried Whole Fish w/ rice, and small salad.	19.00
Pescado Entero Frito con Salsa de Mariscos Deep Fried Whole Fish with A lo Macho Seafood Sauce. Served with rice and yuca.	25.00



Soups

Parihuela - Fish and seafood soup with tomato sauce based	14.00
Aguadito de Pescado / Mariscos - Fish / Seafood Mix and rice soup with cilantro base	11 / 13.00
Traditional Miso Soup	5.00
Chilcano de Pescado - Fish Light Soup	5.00

Saltados & Grill - Pastas / Rices

Bistek "Todo Rico" - Grilled Thin Beef Steak with fried egg, plantains, fries and rice	14.00
with/ Churrasco Steak	18.00
Tallarín verde con Bistek - Spaghetti with Pesto Sauce and Steak	14.00
with/ Churrasco Steak	18.00
Carne a la Parrilla - Grilled Churrasco Sirloin Steak served with fries and salad	18.00
Tallarín a la Huancaína con Churrasco Spaghetti in Huancaína Sauce and Sirloin Steak	18.00
Pasta Brava - Sautéed spaghetti with Seafood Mix and A lo Macho Sauce	16.00



Saltados & Grill - Pastas / Rices

Saltados

Sliced meat and vegetables sautéed in wok with onions, tomatoes served with rice and fries

	Regular (Lunch)	Large (Taipa)
Chicken	9.00	13.00
Beef Lomo		15.00
Shrimps		17.00
Veggie	9.00	13.00

* Royal, add fried egg and plantains + 2.00

Tallarín Saltado

Spaghetti sautéed in wok with sliced meat, onions, tomatoes and veggies.

	Regular (Lunch)	Large (Taipa)
Chicken	9.00	13.00
Beef	11.00	15.00
Seafood		16.00
Shrimps		17.00
Veggie	9.00	13.00

Chaufa - Fried Rice

Rice sautéed in wok with sliced meat, scallions, and veggies.

	Regular (Lunch)	Large (Taipa)
Chicken	9.00	13.00
Beef	11.00	15.00
Seafood		16.00
Shrimps		17.00
Veggie	9.00	13.00

Steak or Fillets

Meat fillets or Bistek grilled or breaded served with rice and small salad.

	Grill Plancha	Breaded Milanesa
Chicken	9.00	10.00
Beef	13.00	14.00
Fish	11.00	12.00

* Encebollado, add stir fried onions & tomatoes +2.00



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Sushi Appetizers & Salads

- Tuna Tataki** - Seared thin slices of tuna served with Ponzu sauce and sesame seeds. 12.00
- Idako Baby octopus Salad** - Octopus marinated served in cucumber salad and spicy Kimchee sauce 9.00
- Wakame Salad** - Seaweed salad mixed 6.00
- Kani Salad** - Krab sticks, avocado, mayo, masago and sesame seeds 8.00
- Yum tuna salad** - Tuna, avocado, tempura, spicy mayo, masago, sesame seeds 9.00
- Popeye salad** - Tuna, avocado, spinach, cucumber, scallions, kimchee sauce 11.00
- Gyozas** - Dumplings filled with ground meat and vegetables. 7.50
- Edamames** - Steamed soy beans 5.00

Sushi or Sashimi a la carte

Tuna | Salmon | Saba - Makarel | Masago | White Escolar | Octopus | Tobiko | Ikura - per piece 2.25

Sushi & Sashimi Combos

- Sushi Appetizers** - Four pieces of tuna, salmon, shrimp, and Krab stick 8.00
- Sashimi sampler** - Assorted fish and seafood. 15.00
- 12pc Fresh fish only. 19.00
(salmon, tuna, whitetuna)

Tiraditos

- Tiradito de Pescado Blanco** Thin slices of fresh white local fish served aji amarillo chili pepper sauce 13.00
- Tiradito Nikkei** Thin slices of fresh mix fishes served with hot pepper, scallion and Ponzu sauce (Tuna, White Local Fish, Salmon, and White Escolar) 13.00
- Tiradito Mixto Nikkei** Thin slices of Saba with scallions and Ponzu sauce and combined with sliced of white local fish with Aji Amarillo sauce 14.50
- Usuzukiri** - Ultra thin slices of white fish served with ponzu sauce, scallions and sesame seeds 13.00



TIRADITO



QUINOA ROLL



MIDTOWN ROLL

Makis Rolls

Make any roll with **Brown Rice** + 1.50
Quinoa + 2.00

Traditionals - The Classic Rolls

- California Roll** - Krab stick, avocado, cucumber with masago on top 10 pc 8.00
- Salmon California Roll** - Salmon, avocado, cucumber, with masago on top 10pc 10.00
- JB Bagel Roll** - Salmon, cucumber, cream cheese, scallions (Seaweed outside) 10pc 10.00
- Tornado Roll** - Tuna, avocado, cream cheese scallions and tobiko on top. 10pc 10.00
- Rainbow California Roll** - avocado, cucumber, topped w/ tobiko, white escolar, salmon, tuna, local white fish 10pc 12.00

For Beginners - Rolls made everything with cooked ingredients

- Dragon Roll** - Shrimp tempura, avocado, asparagus, scallions, topped w/ masago, avocado, spicy mayo, eel sauce 10pc 14.00
- JB Bagel Tempura Roll** - Salmon, cucumber, cream cheese, scallions 10pc 11.50
- Deep fried Salmon Roll** - Riceless roll filled with salmon, Krabsticks, asparagus, masago and eel sauce. 7 pc 11.00
- Spider Roll** - Soft shell crab, avocado, lettuce asparagus, scallions, w/ masago, spicy mayo, eel sauce on top. (Seaweed outside) 10pc 13.00

Riceless - Rolls made without rice

- Kanisu Riceless Roll** - Riceless roll filled krab sticks, avocado, masago, rolled in thin cucumber w/ rice vinager. 7 pc 9.00
- South Beach Riceless Roll** (Seaweed outside) Riceless roll filled ebi shrimp, avocado, Krab sticks, cream cheese, cucumber, lettuce, asparagus, masago topped with ikura 12pc 13.00
- Quinoa Rolls** - Make any roll with mixed peruvian quinoa. Seaweed outside. **Roll price** + 2.00

CeviShiro Rolls Special

- Mid-town Roll** - Krab sticks, avocado, cream cheese, cucumber, w/ spicy tuna, tempura flakes, spicy mayo, eel sauce on top. 10 pc 13.50
- Acevichado Roll** - Shrimp tempura, avocado topped w/ slices of white fish, deep-fried calamari and acevichada sauce. 10pc 14.00
- Lomo Saltado Roll** - Our classic Lomo Saltado sliced steaks, sauteed onions and tomatoes topped w/ a touch of yellow pepper sauce and fine potato sticks 10pc 15.00
- Tango Roll** - Tuna, avocado, tempura flakes, w/ seared tuna, masago and spicy mayo on top. 10 pc 14.00



TUNA CAUSAKI

Causaki Rolls

Rolls made with smashed potato seasoned with Peruvian yellow pepper. 10 pc

- Chicken Salad Causaki** - homemade salad with avocado and mayo. 8.00
- Tuna Salad Causaki** - homemade salad with avocado and acevichado sauce. 9.00
- Nikkei Causaki** - filled with shrimp tempura, krab sticks, avocado and acevichado sauce. 13.00

Side Orders

White Rice	3.00	Peruvian Corn	4.50
French Fries	3.00	with Cheese	7.00
Fried Yuca	3.00	Tostones	3.00
Sweet Potato	2.50	Sweet Plantains	2.50

Beverages

Drinks		Coffe	
Sodas	1.50	American Coffee	2.00
Sparkling water	2.50	Espresso Coffee	2.50
Chicha Morada		Hot Tea or herbs	2.00
Juices			
Limonade			
Passion Fruit	3.50		
Mango			

Desserts

Crocante de Lucuma
Alfajores (12pc)
Suspiro a Limeña
Cheesecake de Lucuma
Dessert of the Day

Beer & Wines

Imported BEER House selection	4.50
House Wine Bottle	22.00
Red or White House Wine by Glass	6.00



ACEVICHADO ROLL