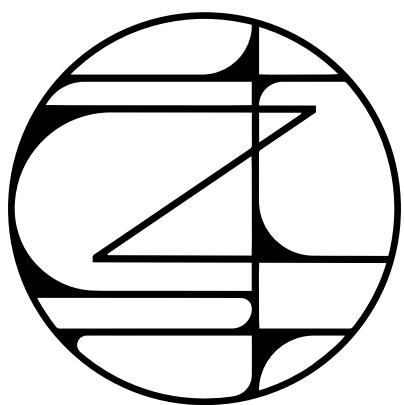




INTI

A NIKKEI EXPERIENCE

Inti, according to inca mythology was the sun god

The inti experience centers around the finest nikkei cuisine. Our restaurant celebrates the marriage of Japanese and Peruvian flair in a unique contemporary urban environment in the heart of Nairobi.

The food in Peru is as varied as the country's terrain, a combination of mountains, rainforest's and coasts. This biodiversity coupled with influences from Europe, Asia and Africa means that Peruvian food encompasses a range of flavors. However, in recent years, one cuisine from this confluence of groups has grabbed headlines internationally; Nikkei, the Peruvian style of cooking, often billed as Japanese-Peruvian "fusion".

Nikkei cuisine began when Japanese moved to Peru in 1889 to work in the sugar cane fields. Scarcity of ingredients led them to use locally available ones.

"Nikkei" is the word for descendants of Japanese immigrants living globally

Nikkei cuisine, is Peruvian ingredients – tropical fish, quinoa, aji Amarillo peppers – molded by Japanese techniques. Multiple chefs cite the modern preparation for ceviche as particularly Nikkei. Peruvians would marinate fish (traditionally corvina) overnight. Japanese immigrants taught Peruvians to treat fish simply by "cooking it with lemon" seconds before plating. Tiradito, raw fish cut in the manner of sashimi but dressed with a spicy sauce is another staple of Nikkei menus after ceviches.

INTI is the reflection of Japanese influence on Peruvian gastronomy.

APERITIVOS - APPETIZERS

Inti Wings 🍴	1,500
Habanero tiger milk sauce	
Inka Tofu & Avocado V (NEW)	1,100
Spicy fried tofu, avocado, rocket salad, sesame vinaigrette	
Kabocha Veg Tempura V 🍴 (NEW)	1,100
Squash tempura tossed in spicy chilli garlic sauce, crispy quinoa spring onion	
Corn Robatayaki V 🍴 (NEW)	1,200
Charred sweet corn with yuzu creamy butter sauce, togarashi	
Nikkei Chicken Lettuce Wrap (NEW)	1,200
Teriyaki minced chicken, iceberg, aji berde, crispy sweet potato	
Duck Croquetos (NEW)	1,200
Duck & mixed Peruvian veg croquettes, truffle creamy sauce	
Spicy Salmon Crispy Rice (NEW)	1,500
Spicy Salmon tartare, crispy rice, truffle sauce caviar	
Inti Cone 🍴 (NEW)	1,250
Tuna tartare, sesame cone with chili truffle sauce	
Crispy Ebi	2,400
Deep fried marinated prawns, crunchy black rice	
Tori Karage	1,450
Japanese- style fried chicken, charcoal flour, house chili	
Sea Food on Fire	2,100
Mixed sea food, aji panka, cream, togarashi, pisco	
Veg Crispy Rice V	1,050
Fried sushi rice, watermelon yukke, sesame seeds, soy, siracha	
Crispy Shitake Salad V 🍴 (NEW)	1,300
Shitake, lettuce, radish, sesame dressing	
Lamb Seco Dumplings (NEW)	1,550
Shredded lamb, creamy sweet potato, dashi	
Mini Nikkei Burger (NEW)	1,050
Crispy chicken, black min bao, creamy yellow chili, pickled radish *3 mini burgers*	



CHUPE - SOUP

- Lima Veg Ramen** **V** 1,500
Rich creamy veg broth, dry tofu, mushrooms, noodles, sesame seeds, coconut milk
- Shrimp Chupe Ramen** 2,200
Shrimp tempura, milk, spring onion, egg, noodles, coriander, shrimp broth

CEVICHE - CURED FISH

- Peruvian Ceviche** 1,500
Red snapper, tiger milk, onion, avocado, habanero, corn chulpi 🌶️
- Tuna Nikkei Ceviche** 🌶️ (NEW) 2,350
Tuna, tiger milk, Nikkei sauce, confit pineapple, celery, crispy lotus root
- Caritillero Ceviche** (NEW) 1,900
Fried calamari, prawns, freshly cut red snapper, banana chips, sweetpotato puree, leche de tiger
- Hongos Ceviche** **V** 1,450
Mix mushroom, leek tempura, corn chulpi, yellow chili, sweet potato, tiger milk, habanero 🌶️
- Ceviche Platter** 3,600

TIRADITO - PERUVIAN SASHIMI

- King Fish Tiradito** 🌶️ (NEW) 1,400
Thinly slice white fish, ponzu, pickle garlic, yuzu kosho, truffle oil
- Rocoto Ponzu Eggplant** **V** 1,400
Eggplant, avocado, white quinoa, corn chulpi, rocoto ponzu sauce

V - Vegetarian | 🌶️ - Favourite

For any allergens and dietary requirements please ask your server for assistance while placing orders

TEMPURA & SPRING ROLLS

Prawns Tempura | 2,400

Prawns, acevichada sauce, tentsuyu sauce

Garden Tempura | 1,300 V

Fresh shitake, mixed vegetables, sweet potato, tentsuyu sauce

Vegetable Spring Roll | 750 V

Onions, carrots, mushrooms & peppers in a crispy roll

Lomo Saltado Spring Roll

Onions, aji amarillo, tomato & aji pollero sauce

Chicken | 850

Beef | 950

THE ROBATA / YAKITOR

Marinated skewers fired on a charcoal grill

Shitake Mushroom Skewers | 1,150 V (NEW)

Tamari butter chives, quinoa

Prawn Bacon Skewers | 2,150

Snapper Skewers | 1,050

Chicken Huancina | 950

The Robata Yaki Platter | 3,400 🍷

GRILLS

Grilled Lobster | 1,250 (per 100g) 🍷

Marinated lobster, acevichada sauce

Grilled Salmon | 3,600

Fresh salmon grilled to perfection

Grilled Chicken | 2,100

Juicy chicken, huacatay chimichurri

Grilled Dry Aged Beef | 3,100

21 day dry aged

Grilled Lamb Chop | 3,200 🍷 (NEW)

Lamb marinated with Peruvian spices,
spicy cucumber pickles, sesame,
anticucho & chili sauce

MAINS NIKKEI

Camarao Amazonica 🍴 (NEW) Grilled prawns, salsa madre, radish	2,900
Inti Baked Potato V 🍴 (NEW) Bake potato, yuzu butter cream, aji amarillo, togarashi, spring onion	1,350
Nikkei Style Peking Duck Duck confit, Peruvian tortillas, homemade kimchi, radish pickles, mixed seeds	2,900
Pacha Lamb Mud baked lamb leg, Peruvian herbs, fried rice *Allow up to 20 minutes prep time*	2,800
Pollo A La Brasa 🍴 Roaster chicken, ginger, garlic, herbs, crispy potatoes, assortments of sauces *Serves 2 allow up to 35 minutes prep time*	3,400
Roaster Fish Fish tail, garlic lemon butter, tagarashi, sea salt, sake *Serves 2 allow up to 30 minutes prep time*	3,450
Misoyaki Red snapper, miso butter , arrowroot leaves, smoke potato puree	2,200
Seafood Risotto Shrimp, octopus, squid, cheese, Nikkei risotto	3,250
Spicy Rice Noodles V Rice noodles, tofu, coconut milk, green chili, cashewnuts	1,500
Nikkei Veg Risotto V Crispy tofu, creamy Nikkei risotto	1,550

V - Vegetarian | 🍴 - Favourite

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MAINS FROM THE WOK

Tallarin Saltado (NEW)	2,300
Peruvian stir fry udon noodles with chicken and shrimp, trio capsicum, shitake mushroom, oyster sauce, Peruvian spices	
Robata Eggplant Al Wok Rice	1,600
Grilled eggplant, yakibuta sauce, mushrooms, egg fried rice	
Chaufa Yakibuta	2,300
Slow cooked pork belly, nikkei yakibuta sauce, egg fried rice	
Salmon Tare	3,450
Grilled salmon, aji amarillo sauce, tare stir fried egg rice	
Saltado Criollo	
Noodles stir fry with garlic, soy	
Chicken	2,200
Veg & Tofu V	1,650
Lomo Saltado 	2,400
Classic Peruvian style, beef tenderloin, fries, yellow chili sauce, served our way	



ACOMPANANTES SIDES



Mashed Potato | 650

Inti Fries | 750

Grilled Broccolini | 550

Spicy Rice | 600

Chaufa nikkei rice
Garlic stir fry with Japanese rice

Chicken | 850

Veg & Tofu **V** | 850
(Request for no egg)

V - Vegetarian |  - Favourite

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NIKKEI SUSHI MAKI

Maguro Truffle Uramaki 🍣 (NEW)	1,700
Tuna, sushi rice, crispy prawn, truffle mayonnaise	
Inti Crab Roll 🍣	2,000
Crab, prawn tempura, avocado, spring onion, passion acevichada sauce	
Prawn Tempura Roll	1,700
Prawns tempura, fish of the day, avocado, chifa sauce	
Salmon Inca Nigiri	700
Salmon, aji amarillo, garnish with quinoa, chalaquita on top, microgreens	
El Inka Roll	1,800
Salmon, avocado, quinoa pop, passion teriyaki	
Tuna Inti Roll	1,600
Tuna, avocado, onion compote, mayonnaise, crunchy tenkatsu	
Crispy Roll	1,900
Panko prawns, avocado, passion sauce	
Smoked Salmon Maki	2,200
Smoked salmon, crispy prawns, cream cheese, avocado, sesame seeds	

VEG MAKI

Avocado & Broccolini Maki 🍣 (NEW)	1,200
Avocado, broccolini, sushi rice, nori, teriyaki sauce, spring onion, crispy potato	
Dynamite roll 🍣	1,200
Plantain tempura, avocado, carrot, white onion, zucchini	
Corn Tartare Ruru Roll	1,300
Tofu, avocado, mixed seeds, veg mayonnaise, topped with corn tartare	
Dragon Truffle Roll	1,250
Crispy mushroom, spicy tofu, avocado, dragon fruit, truffle oil	



NIGIRI

(2 Pieces)

Yasai Nigiri Moriware V 🍣 (NEW)	700
Watermelon, broccolini, king oyster mushroom, avocado, baby corn, sushi rice	
Anticuchera Octopus 🍣	850
Octopus nigiri, flambéed anticuchera sauce, green chili sauce	
Tuna Andino	850
Tuna nigiri, smoked yellow chili, chulpi corn powder	
Avocado Nigiri V	500
Avocado, quinoa	

SASHIMI

Salmon	2,250
Tuna	2,050
Octopus	1,700
Shrimp	1,800
White fish	1,200
Sashimi platter	3,400
Salmon, tuna, octopus, shrimp & snapper	

V - Vegetarian | 🍣 - Favourite

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