

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

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

V - Vegetarian | 🍴 - Favourite

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



## 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 🍣** 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

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## 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 | 6,000 🍷**

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

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

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## MAINS FROM THE WOK

<b>Tallarín Saltado</b> <small>(NEW)</small>	2,300
Peruvian stir fry udon noodles with chicken and shrimp, trio capsicum, shitake mushroom, oyster sauce, Peruvian spices	
<b>Robata Eggplant Al Wok Rice</b>	1,600
Grilled eggplant, yakibuta sauce, mushrooms, egg fried rice	
<b>Chaufa Yakibuta</b>	2,300
Slow cooked pork belly, nikkei yakibuta sauce, egg fried rice	
<b>Salmon Tare</b>	3,450
Grilled salmon, aji amarillo sauce, tare stir fried egg rice	
<b>Saltado Criollo</b>	
Noodles stir fry with garlic, soy	
Chicken	2,200
Veg & Tofu <b>V</b>	1,650
<b>Lomo Saltado</b> 	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)

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## NIKKEI SUSHI MAKI

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

## VEG MAKI

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

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## NIGIRI

( 2 Pieces)

Yasai Nigiri Moriwase 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	

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