


Appetizer

Ponja's Edamame (5,10)  
Edamame with corn and thyme batayaki.

Acebichada Oyster - 1U (5,12) 
Amelie oyster, tiger's milk, cilantro oil, and citrus lime caviar.

Ponzu Oyster - 1U (7,9)
Ponzu sauce, tapioca perolas and yuzu aromas.


Cebiches & Tiraditos

Classic Cebiche (5,10) 
Wild Corvina fish, classic tiger's milk, canchita, corn, sweet potato textures, red onion, and cilantro oil.

Nikkei Red Tuna Cebiche (2,5,7,9,10)
Red tuna, ponzu tiger's milk, and crispy seaweed.

Hamachi Usuzukuri Yellow Pepper (5,6,7,9,10) 
Hamachi (yellowtail fish), ginger and chive threads, warm oyster sauce, lime juice, and sesame oil.

Two Time Tiradito (7,9,10,12)
Hamachi, hilos de jengibre y cebollino, salsa tibia de ostras, zumo de lima y aceite de sésamo.

Hamachi & Rocoto Scallop Tiradito (5,7,9,10,12) 
Finely cut pieces of lemon fish and scallops on rocoto emulsion, and cured ikura.

Red Tuna Ponzu Tiradito (2,5,7,9,10)
Red Tuna with ponzu sauce and yellow pepper.

Nigiris

Pachicai Butterfish (9,10) 

Norwegian Aburi Salmon (7,8,10) 

Red Tuna and Yellow Chili Pepper Perucho (5,9,10) 

Red Tuna & Foie Gras (7,9,10) 

Truffled Scallops (1,12) 

Octopus with Olive Sauce (1,6,12) 

Poor Man's Beef (6,7,9) 

3,5€

4€

4€

22€

25€

18€

18€

18€

22€

4€

3,5€

4,5€

5,5€

5€

4,5€

5€

Sashimi | 4 Slices

Yellowtail (10) 

Lirio(10) 

Norwegian salmon (10) 

Red Tuna (10) 

Gunkan

Scallops (12) 

Hamachi Ebi Furai (2,5,10) 

Red Tuna (10) 

Makis - 5U

Ponja (1,2,9,10)

Tuna and avocado, covered with tuna, Ponja mayo, pachicai, and negi.

Salmon Achorao (2,9,10)

Fish and avocado, salmon tartare, Ponja mayo, and gratinated Peruvian rocoto paste.

Acebichado (2,9,10,11)

Ebi Furai and avocado, covered with tuna, acebichada sauce, gomasio, and negi.

Tartar (2,9,10,11)

Tempurized maki, Ebi Furai and avocado, tuna tartare, Ponja mayo, fried garlic, and tare sauce.

Gaicho Nikkei (1,2,10)

Fish and avocado, covered with gratinated cream cheese, chimichurri, and eel sauce.

Ninja (1,2,10,11)

Tempurized maki, shrimp and avocado, cheese sauce, togarash, and crispy salmon skin.

Navaja Brava (2,10,11,12)

Ebi Furai, avocado, flambeed razor clams, marinated in kimchi and tiger's milk of yellow chili pepper.

13€

13€

12€

14€

4,5€

4,5€

4,5€

13€

12€

13€

12€

11€

13€

14€

 Gluten Free  Vegetariano

1Dairy 2Gluten 3Nuts 4Peanuts 5Celery 6Egg 7Soy 8Mustard 9Sesame 10Fish 11Crustacean 12Mollusk 13Lupins 14Sulphites 15Mushrooms 16Red Berries

Starters

Crab “Achupetado style” Gyozas - 2U (1,2,5,11) 10€
Gyozas filled with king crab and yellow chili pepper in seafood sauce, cheese foam.

Sea & Land Ponja Gyozas - 5U (2,7,9,11,12) 10€
Gyozas filled with pork, prawns, ginger, and negui, accompanied by oyster sauce and sansho pepper.

Anticucho-Style Octopus Bao (1,2,12) 12€
Bao, wok-sautéed octopus with anticuchera sauce, Nikkei chimichurri, and Ponja mayo.

Pork Bao (1,2,7,8) 10€
Bao, pork, yellow chili and huacatay sauce, pickled cucumber and turnip, purple cabbage, crispy sweet potato.

Butterfish Anticucho (1,9) 8€
Butterfish on the robata, Nikkei chimichurri with red pepper, kimchee, mashed potato, uchucuta sauce.

Pork Katsu Sandwich (1,2,6,7,8) 16€
Iberian pork, toast in batayaki style, coleslaw, tonkatsu, and karashi.

Main

Wild Sea Bass Shiromi (1,10) 26€
Textures of artichoke, bimi on the robata, pickled onion accompanied by yuzu and miso batayaki, borage flower.

Steamed Robata-Style Hake (5,7,10) 23€
Sweated sauce of yellow chili pepper and ponzu, sautéed vegetables with sesame oil, accompanied by corn rice.

“Achupetado” Style Udon (2,5,11,12,15) 19€
Wok-sautéed in achupetada sauce, red pepper, mushrooms, shitake, bimi, prawns, crispy squid, katsuobushi and ikura.

Grilled Rock Lobster & Shrimp (1,5,11) 23€
Bomba rice in seafood sauce, scampi and prawns on the robata in black butter batayaki, alioli.

Ponja-Style BBQ Ribs (6,7) 20€
Pork ribs cooked at low temperature for 14 hours with Ponja BBQ accompanied by fried rice.

Nikkei-Style Lomo Saltado (1,7,12,15) 25€
Sirloin stir-fried in a wok with red onion, tomato, mushrooms, in oyster and soy sauce, with fried yucas and rice with corn.

Desserts

Lucuma Cheesecake (1,2,6,16) 8€
Lucuma-based cheesecake and vanilla cookie.

Chirimoya Suspiro Limeño (1,2,6,9,16) 9€
Meringue, crunchy sesame and red fruits.

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