

CALLAO

JAPANESE PERUVIAN

Embark on a gastronomic odyssey at Callao and savour the sensational blend of Japanese and Peruvian cuisine. Surrender your senses to the bewitching allure of Nikkei, a culinary art that has captured the hearts of many. At Callao, the expert conjurers of taste have woven a tapestry of flavours, blending the essence of two cultures into a seamless symphony of taste. The dishes, crafted with classic ingredients and intricate techniques, offer a kaleidoscope of flavours, tantalizingly unique yet comfortingly familiar. Sip on a glass of wine from the extensive list or journey with your taste buds through Tokyo to Lima with a cocktail that promises to enchant.

シェフの厳選料理
Chef's Selections

\$109PP
Min 2 guests

SCALLOP TIRADITO

apple ponzu leche de tigre, avocado puree, compressed cucumber,
salted green grape, almond, coriander df, nfo

SCAMPI TARTARE

crispy rice, truffe mayo, avocado puree, pickled jalapeno, siberian caviar gf, df, nf



BEEF TARTARE

aji amarillo emulsion, smoked oyster mayo, daikon, cured egg yolk, potato crisp gf, df, nf

ABALONE

anchovy cream, chilli oil, garlic crisp, grated smoked scallop gf, nf



OCTOPUS

nduja roasted peppercorn puree, chimichurri, causa gf, df, nf

CHUCK TAIL FLAP

yuzu kosho butter, shiitake juice, house mustard

GRILLED VEGGIE

grilled veggie - zucchini, squash, sugar snap pea, aji foam gf, nf



CHEESECAKE

toasted corn, finger lime, milk skin, avocado sorbet

バンケット

Banquet

\$119PP

Min 4 guests

OYSTER

pisco granita, cucumber + jalapeno gf, df, nf

SCALLOP TIRADITO

apple ponzu leche de tigre, avocado puree, compressed cucumber,
salted green grape, almond, coriander df, nfo



LAMB SKEWERS

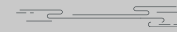
lamb - sweetbread, aji panca, salsa fresca, blood plum sauce gf, df, nf

WAGYU TRI-TIP

smoked date teriyaki, aji amarillo mayo, togarashi gf, df, nf

KING PRAWNS

aji panca bisque, sea urchin butter, tobiko mayo gf, nf, dfo



MURRAY COD

ponzu beurre blanc, chilli oil, mustard oil, salmon roe gf, nf

CHUCK TAIL FLAP

yuzu kosho butter, shiitake juice, house mustard

ICEBERG SALAD

yuzu dressing, onion miso cream, pecorino, almond gf, nfo



CHEESECAKE

toasted corn, finger lime, milk skin, avocado sorbet

S N A C K S

Edamame w. smoked salt gf, df, nf

8

Pickles w. seasonal vegetables, mustard seed, seaweed

8

Shishito pepper w. sesame, creme fraiche, hazelnut, lime gf, nfo

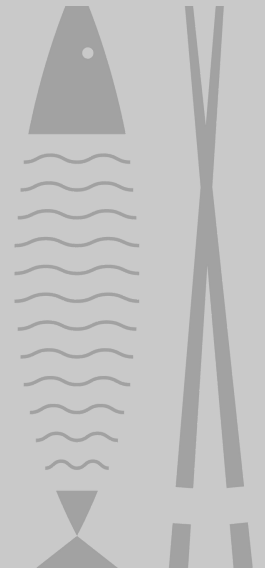
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Please advise of any allergies to your waiter as not all ingredients are listed
 (gf - gluten free, df - dairy free, nf - nut free, dfo - can be made dairy free, nfo - can be made nut free upon request)

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Oyster natural	5.5 ea
Oyster w. pisco granita, cucumber, jalapeno gf, df, nf	7ea
Salmon ceviche w. aji amarillo leche de tigre, toasted corn, sweet potato puree gf, df, nf	28
Seared bonito tiradito w. ponzu leche de tigre, fresh wasabi, apple, nori gf, df, nf	28
Scallop tiradito - apple ponzu leche de tigre, avocado puree, compressed cucumber, salted green grape, almond, coriander df, nfo	32
Ox heart tomato traditio w. yuzu kosho, tosazu gel, tomato essence, albahaca oil, whipped queso fresco gf, nf, df	24
Beef tartare w. aji amarillo emulsion, smoked oyster mayo, pickled daikon, cured egg yolk, potato crisp gf, nf, df	32
Scampi tartare w. crispy rice, truffle mayo, avocado puree, pickled jalapeno, siberian caviar gf, nf, df	16 ea



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ONCHICITINA

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- 16 ea Wagyu tri tip w. smoked date teriyaki, aji amarillo mayo, togarashi gf, nf, df
- 18 ea Sake abalone w. anchovy cream, chili oil, garlic crisp, grated smoked scallop gf, nf
- 16 ea Lamb w. sweetbread, aji panca, salsa fresca, blood plum sauce gf, df, nf
- 12 ea Coconut mochi w. ginger, sweet soy, coriander, pickled cabbage, braised shiitake gf, df, nf



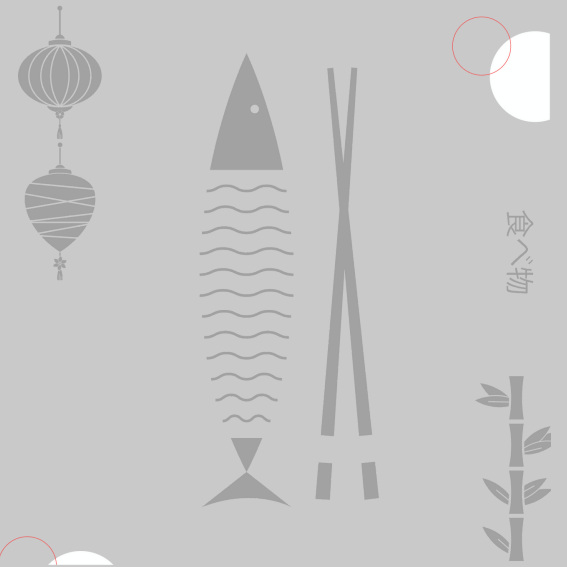
バンケット

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SA King prawns w. aji panca bisque, sea urchin butter, tobiko mayo	gf, nf, dfo	38 (3 pcs)
Mushrooms w. shio koji, sesame macadamia puree, crispy potato	df, gfo, nfo	32
300g Char Siu pork chop 14 days dry aged w. sansho pepper, karashi	gf, df, nf	46
WA Octopus w. nduja roasted pepper puree, chimichurri, causa	gf, df, nf	38
Murray cod w. ponzu butter sauce, chilli oil, mustard oil, salmon roe	gf, nf	48
Smoked "Jack's Creek" black angus short rib w. fresh horseradish, wasabi leaves, prickly ash oil, cherry	gf, df, nf	56



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S E T A K

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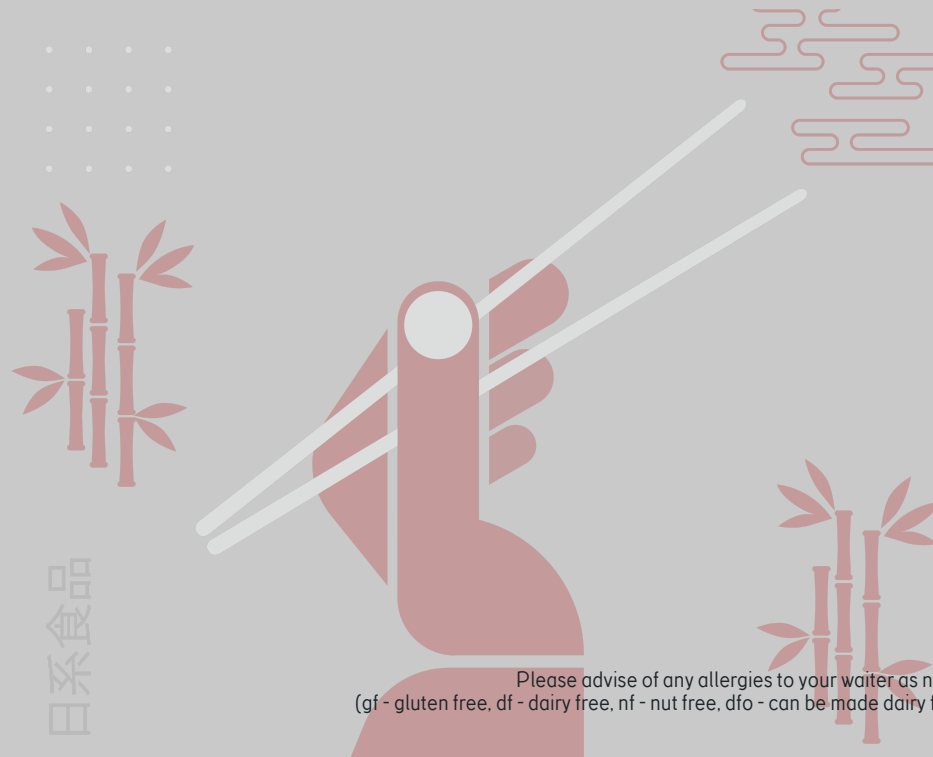
75	500g "Jack's Creek" black angus sirloin, bone in gf, nf, dfo
78	250g "Darling Down" wagyu chuck tail flap MB7+ gf, nf, dfo
135	200g Kagoshima Japanese A5+ full blood gf, nf, dfo
	Steaks are served w. shiitake jus and house condiments (lemon cheek, yuzu kosho butter, house mustard)

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面

Compressed cucumber w. goma dare, soy garlic dressing, shiso gf, df, nf	12
Iceberg salad w. yuzu dressing , onion miso cream, pecorino, almond gf, nfo	14
Hasselback potato w. queso fresco, aji amarillo, dried shiso gf, nf	16
Grilled veggie w. zucchini, squash, sugar snap pea, aji foam gf, nf	14



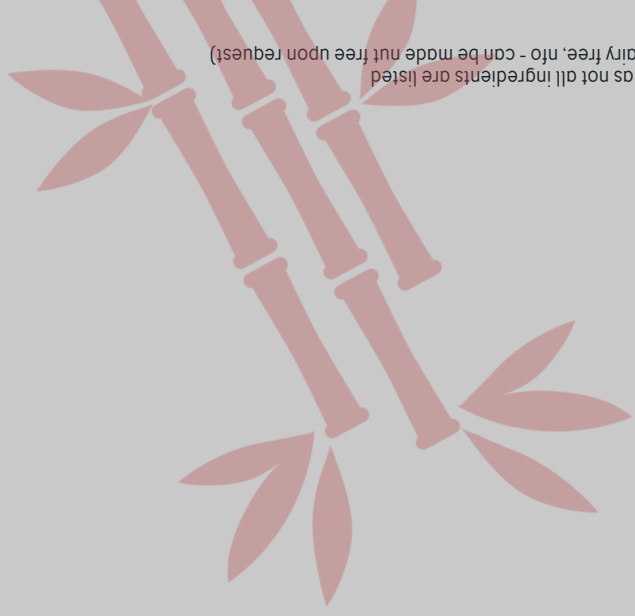
日系食品

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D E S S E R T S

18	Paddle pop w. burnt pineapple parfait, pineapple sorbet, rum caramel	🍌
18	Cheesecake w toasted corn, finger lime, milk skin, avocado sorbet	🍌
12 (3 pcs)	Choc truffle w. raspberry, praline, sansho pepper	—
18	Sweet potato mille-feuille w. chocolate cremoux, cocoa nib ice cream	🍌

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GALLAO

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