

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.

Please note a service charge of 10% will be added to tables of 6 or more guests Monday to Saturday.

A 10% surcharge applies on Sundays and a 15% surcharge applies to all on Public Holidays.

日系 NIKKEI...

...refers to the Japanese diaspora.

Those of Japanese ancestry who choose to live outside of Japan.

Nikkei cuisine is a type of fusion cuisine that combines Japanese and Peruvian elements.

Nikkei is the word used to describe immigrants of Japanese origin in Peru.

Nikkei food is characterised by its use of the wide variety of ingredients available to Peru.

In 1980, this type of food became recognised and since then has been seen as a fusion of Japanese and Peruvian ingredients. Aji peppers and Andean potato met miso, soy and wasabi. Fresh fish bathed in citrus.

Cultures asserted themselves while their food painted a new canvas.

And now, Peru is home to one of the largest Nikkei communities in the world.

Nikkei has taken on a new meaning.

It not only refers to Japanese-Peruvians, who call Peru home, but to the cuisine that emerged from the blend of these distinct cultures, developed over years of experimentation, collaboration and expression.

コースメニュー Chef's Selections

119PP
+69PP Wine Pairing
Min 2 guests

OYSTER

pisco granita, cucumber + jalapeno gf, df, nf

SCAMPI TARTARE

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

SALMON CEVICHE

aji amarillo leche de tigre, toasted corn, sweet potato puree 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



CHUCK TAIL FLAP

yuzu kosho butter, shiitake jus, house mustard gf, nf, dfo

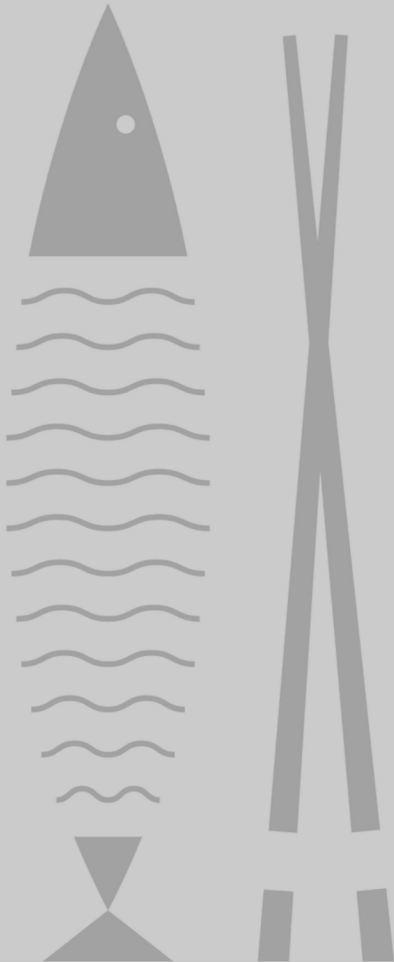
HASSLEBACK POTATO

queso fresco, aji amarillo, dried shiso gf, nf



CHEESECAKE

toasted corn, finger lime, milk skin, avocado ice cream gf, nf



C
ク
R
ル
U
|
D
ト
O

Edamame w. smoked salt gf, df, nf 8

Freshly shucked appellation Rock oysters:

Oyster natural gf, df, nf 5.5 ea | Half Doz 33

Oyster w. pisco granita, cucumber, jalapeño gf, df, nf 7 ea | Half Doz 42

Scampi tartare w. crispy rice, truffle mayo, avocado puree, pickled jalapeño, 16 ea

Siberian caviar gf, nf, df

Mussels escabeche w. tomato, coriander, bean, potato crisp nf, gf, df 24

Salmon ceviche w. aji amarillo leche de tigre, toasted corn, sweet potato puree gf, df, nf 30

Tuna tiradito w. mandarin ponzu leche de tigre, yuzu kosho, walnut, nori crisps, siso oil gf, df, nfo 32

Scallop tiradito w. apple ponzu leche de tigre, avocado puree, compressed cucumber, salted green grape, almond, coriander df, nfo 32

Artichoke w. pecorino cream leche de tigre, Jerusalem artichoke, hearts of palm nf, gf 27

Beef tartare w. aji amarillo emulsion, smoked oyster mayo, pickled daikon, cured egg yolk, potato crisp gf, nf, df 32

A
N
T
I
C
U
C
H
O
S

串
焼
き

Wagyu tri tip w. smoked date teriyaki, aji amarillo mayo, togarashi gf, nf, df	16 ea
Sake abalone w. anchovy cream, chilli oil, garlic crisp, grated smoked scallop gf, nf	34 ea
Ox tongue w. aji panca, shiso chimichurri, blood plum nf, gf, df	18 ea
Cobia w. saikyo miso, pickled baby cucumber nf, df, gf	18 ea
Coconut mochi w. ginger, sweet soy, coriander, pickled cabbage, braised shiitake df, nf	14 ea

バンケット

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)

W
O
O
D
F
I
R
E

炭
火
焼

SA King prawns w. aji panca bisque, sea urchin butter, tobiko mayo	gf, nf, dfo	(3 pcs) 43
Mushrooms w. shio koji, sesame macadamia puree, crispy potato	df, gfo, nfo	32
350g Char Siu pork chop 14 days dry aged w. sansho pepper, karashi	gf, df, nf	42
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
Roasted cabbage w. aji curry, miso, quinoa furikake	df, gf, nf	32



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)



S
T
E
A
K
S

ス
テ
ー
キ

500g "Jack's Creek" black angus sirloin, bone in gf, nf, dfo	75
250g "Darling Down" wagyu chuck tail flap MB7+ gf, nf, dfo	78
500g Southern rangers dry-aged rib eye MB4+ gf, nf, dfo	96
200g Kagoshima Japanese A5+ full blood gf, nf, dfo	135

Steaks are served w. shiitake jus and house condiments
(lemon cheek, yuzu kosho butter, house mustard)

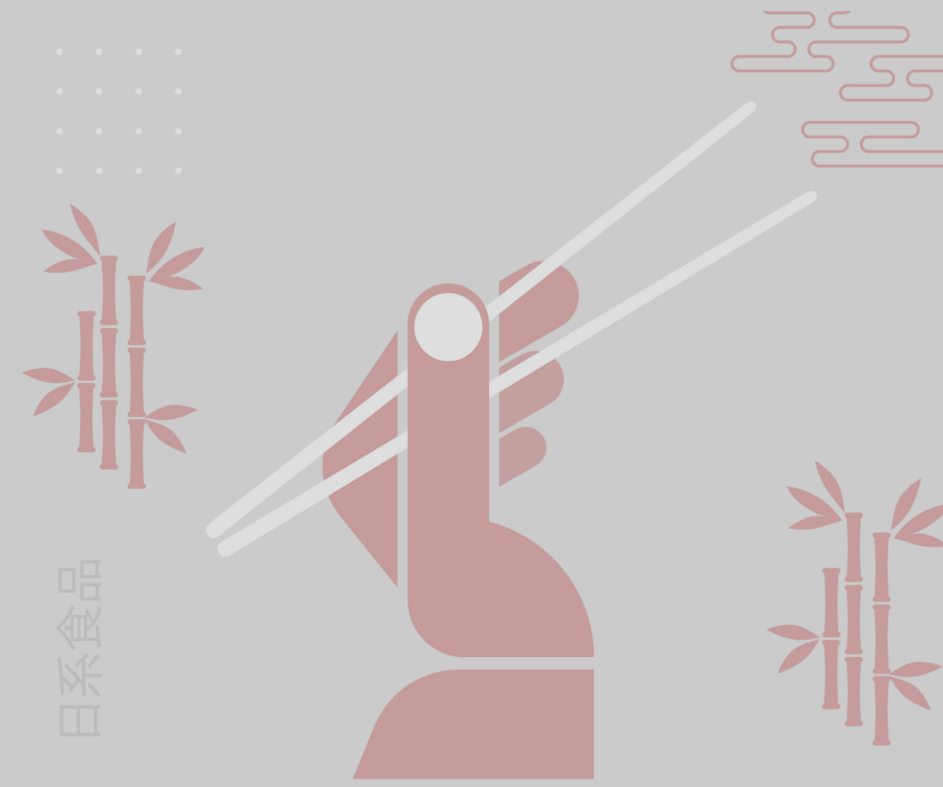
Please advise of any allergies to your waiter as not all ingredients are listed
(gf - gluten free, df - dairy free, nf - nut free, dfo - can be made dairy free, nfo - can be made nut free upon request)



S
I
D
E
S

付
け
合
わ
せ

Iceberg salad w. yuzu dressing , onion miso cream, pecorino, almond gf, nfo	14
Hasselback potato w. queso fresco, aji amarillo, dried shiso gf, nf	14
Corn rib kombu glaze w. huacatay nf, gf	14

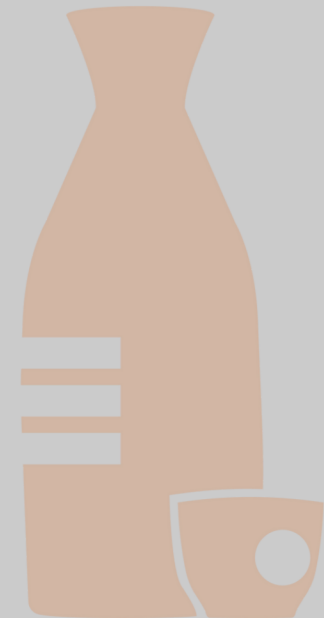


Please advise of any allergies to your waiter as not all ingredients are listed
(gf - gluten free, df - dairy free, nf - nut free, dfo - can be made dairy free, nfo - can be made nut free upon request)

D
E
S
S
E
R
T
S

デ
ザ
ー
ト

Mochi w. genmaicha ice cream, wildrice crumble, cherry foam	18
Cheesecake w toasted corn, finger lime, milk skin, avocado ice cream gf, nf	18
Sweet potato mille-feuille w. chocolate cremeux, cocoa nib ice cream gf, nf	18



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)



CALLAO

JAPANESE PERUVIAN

Welcome to Callao Barangaroo

Open Monday - Saturday, lunch and dinner

@callao.barangaroo