



# 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.

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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  
+49PP Sake Pairing  
Min 2 guests

EDAMAME

smoked salt gf, df, nf

SCAMPI TARTARE

crispy rice, truffle mayo, avocado purée, pickled jalapeño, Siberian caviar gf, df, nf

SALMON CEVICHE

ají amarillo leche de tigre, toasted corn, sweet potato purée gf, df, nf



WAGYU TRI-TIP

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

SKULL ISLAND TIGER PRAWNS

ají panca bisque, sea urchin butter, tobiko mayo gf, nf



WAGYU STRIPLOIN MB4+

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

HASSLEBACK POTATOES

queso fresco, ají amarillo, dried shiso gf, nf



CHEESECAKE

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

プラチナコースメニュー  
Platinum Chef's Selections

149PP  
+99PP Wine Pairing  
+49PP Sake Pairing  
Min 2 guests

OYSTER

pisco granita, cucumber, jalapeño gf, dfo, nf

SCAMPI TARTARE

crispy rice, truffle mayo, avocado puree, pickled jalapeño, Siberian caviar gf, nf, df



BEEF TARTARE

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

SALMON CEVICHE

ají amarillo leche de tigre, toasted corn, sweet potato purée gf, df, nf



WAGYU TRI-TIP

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

SKULL ISLAND TIGER PRAWNS

ají panca bisque, sea urchin butter, tobiko mayo gf, nf



WAGYU SCOOTH FILLET MB9+

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

HASSLEBACK POTATOES

queso fresco, aji amarillo, dried shiso gf, nf



PADDLE POP

burnt pineapple parfait, pineapple sorbet, rum caramel gf, nf

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Edamame w. smoked salt gf, df, nf, ve

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Freshly shucked appellation Rock oysters;

Oyster natural gf, df, nf

5.5 ea | Half Doz 33

Oyster w. pisco granita, cucumber, jalapeño gf, dfo, nf

7 ea | Half Doz 42

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Empanada w. lamb shoulder, ají panca, green olives, sultanas,  
queso fresco, chimichurri nf

15 ea

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Scampi tartare w. crispy rice, truffle mayo, avocado purée, pickled jalapeño,  
Siberian caviar gf, df, nf

16 ea

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Salmon ceviche w. ají amarillo leche de tigre, toasted corn, sweet potato purée gf, df, nf

32

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Tuna ceviche w. passion fruit aji amarillo, pickled daikon, yuzu kosho mayo, sesame,  
rice cracker gf, df, nf

34

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Scallop tiradito w. apple ponzu leche de tigre, avocado purée, compressed cucumber,  
salted green grapes, almond, coriander df, nfo

36

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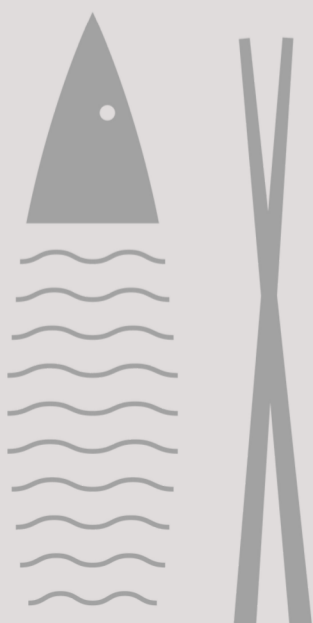
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Ox heart tomato tiradito, rockmelon leche de tigre, citrus tofu, parsley oil, mango caviar  
gf, df, nf, ve

28

**C****H**Beef tartare w. ají amarillo emulsion, smoked oyster mayo, pickled daikon,  
cured egg yolk, potato crisp gf, nf, df

34

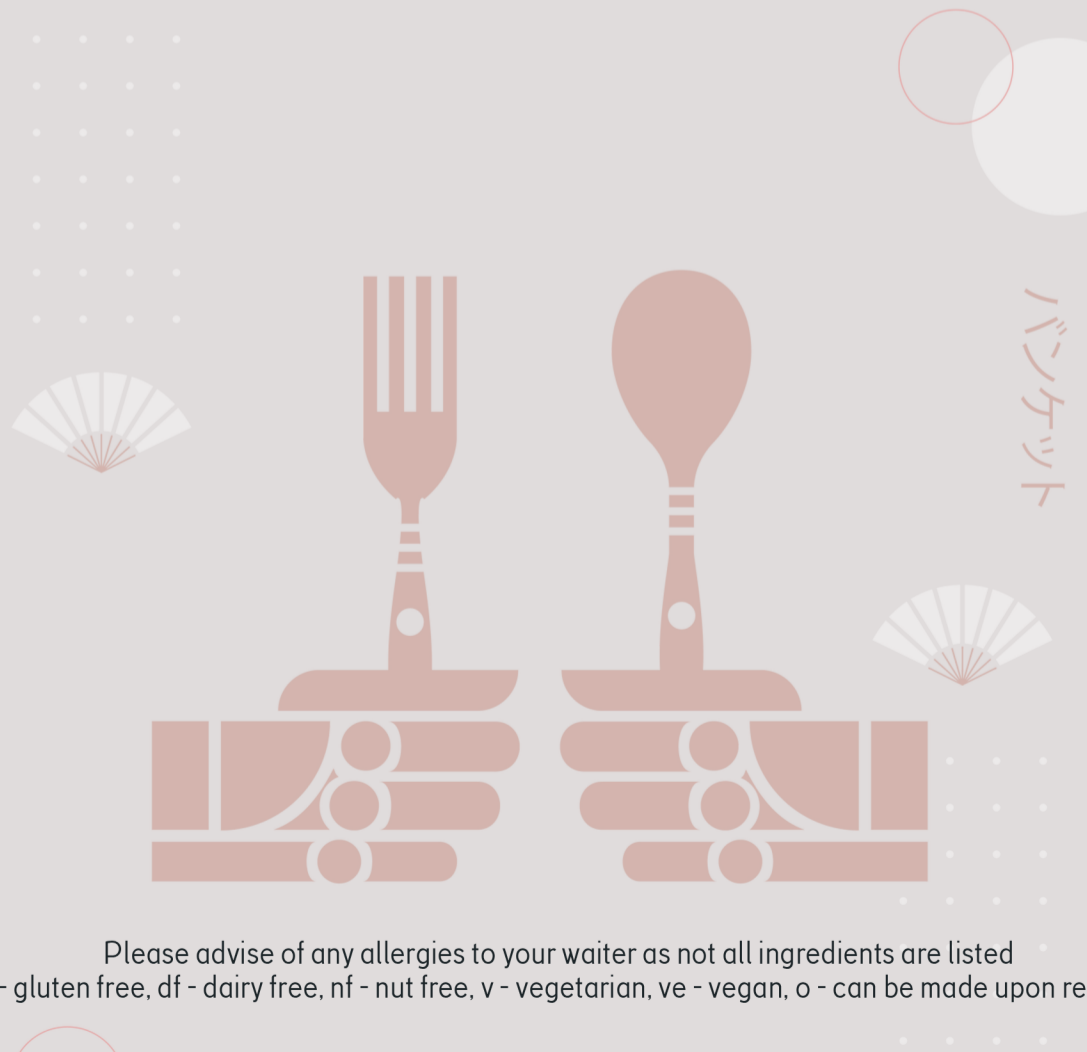
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Please advise of any allergies to your waiter as not all ingredients are listed  
(gf - gluten free, df - dairy free, nf - nut free, v - vegetarian, ve - vegan, o - can be made upon request)

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Wagyu tri-tip w. smoked date teriyaki, ají amarillo mayo, togarashi gf, df, nf	16 ea
Ox tongue w. ají panca, shiso chimichurri, black cherry vinegar gf, df, nf	18 ea
Cod w. saikyo miso, pickled baby cucumber gf, df, nf	16 ea
Coconut mochi w. ginger, sweet soy, coriander, pickled cabbage, braised shiitake df, nf, ve	14 ea



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Skull Island tiger prawns w. ají panca bisque, sea urchin butter, tobiko mayo gf, nf	(3 pcs) 43
Spiced lamb cutlet w. watercress, black garlic jus, fennel purée gf, nf	(3pcs) 48
Chargrilled Fremantle octopus w. rocoto pepper, olive mayo, pickled celery, avocado, togarashi gf, df, nf	46
Murray cod w. ponzu beurre blanc, pickled mussel, turnip, chili oil nf	52
Cauliflower w. ajo blanco, rayu, saikyo miso, spiced pumpkin seed, coriander gf, v	32
Mushrooms w. shio koji, sesame macadamia puree, crispy potato gf, df, v, veo	32
Smoked cabbage, ocopa de caju, konbu, roasted cashew nuts gf, df, ve	32

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<b>S</b>		500g "Jack's Creek" black angus sirloin, bone in gf, dfo, nf	89
<b>T</b>	ス	250g "Westholme" wagyu striploin MB4+ gf, dfo, nf	78
<b>E</b>	テ	500g "Southern Rangers" dry-aged rib eye MB4+ gf, dfo, nf	110
<b>A</b>		300g "True North" pure wagyu scotch fillet MB9+ gf, dfo, nf	140
<b>R</b>	l		
<b>S</b>	キ	Steaks are served w. shiitake jus and house condiments (yuzu kosho butter, house mustard)	

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Iceberg salad w. yuzu dressing, onion miso cream, pecorino, almonds gf, nfo, v

14

Hasselback potatoes w. queso fresco, ají amarillo, dried shiso gf, nf, v

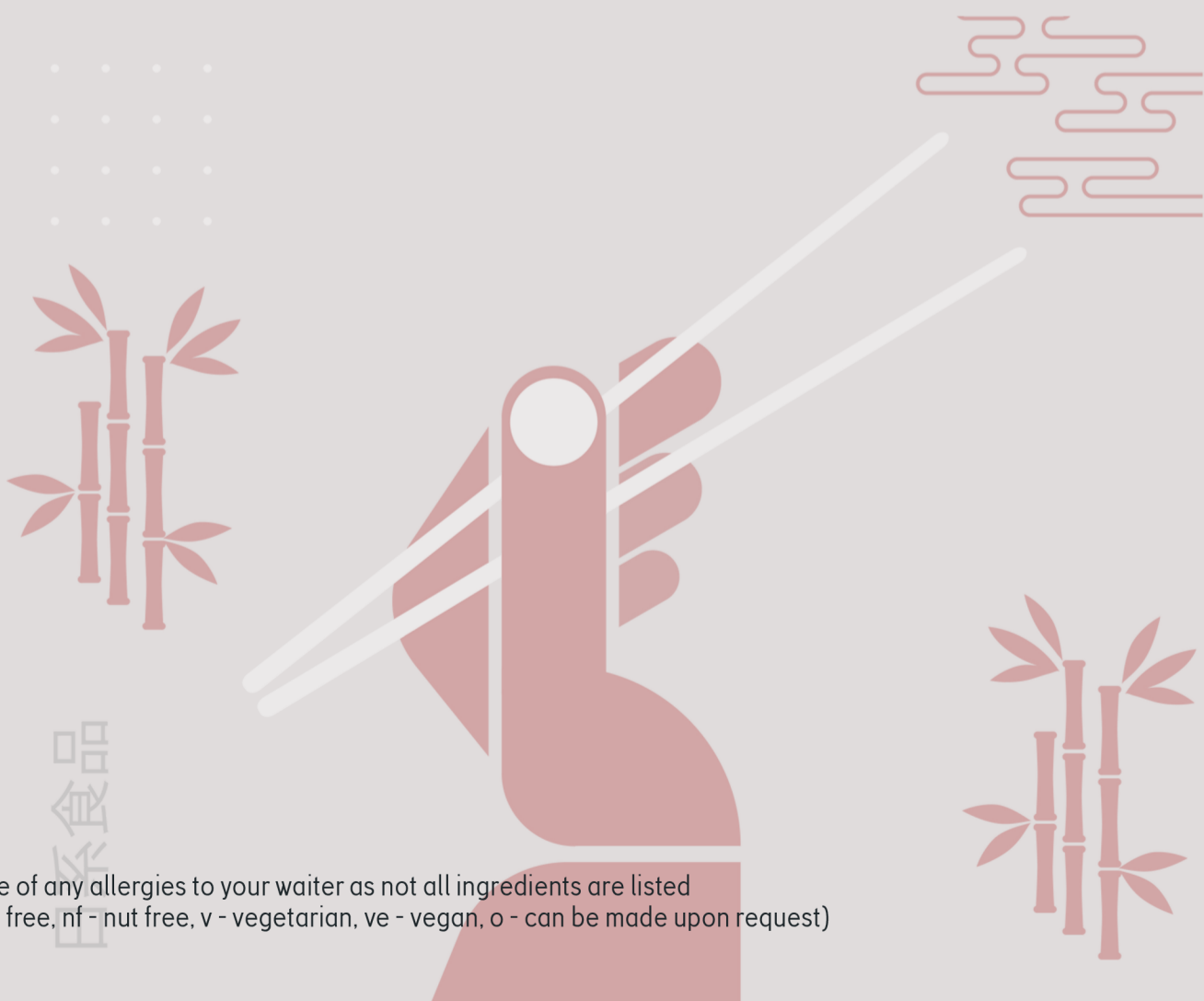
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Brussel sprouts w. shiso, sesame mayo, tamari sherry dressing df, nf, v, veo

16

Corn rib w. shishito pepper, pickled onion, red radish, chicha morada dressing  
gf, df, nf, ve

16



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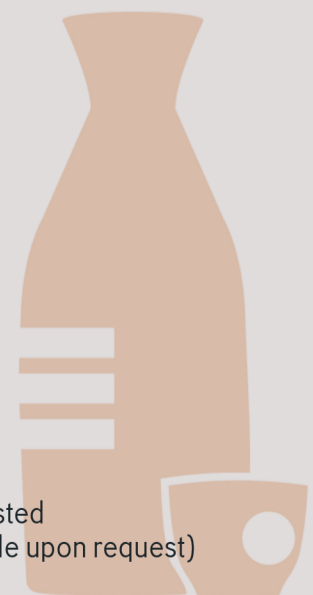
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Paddle pop w. burnt pineapple parfait, pineapple sorbet, rum caramel gf, nf	20
Cheesecake w. toasted corn, finger lime, milk skin, avocado ice cream gf, nf	18
Sweet potato mille-feuille w. chocolate cremeux, cocoa nib ice cream gf, nf	18

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Scan for What's On!



Open Monday - Saturday, lunch and dinner

@callao.barangaroo

