CALLAO

JAPANESE PERUVIAN

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

$129 per person

129PP
+69PP Wine Pairing
+59PP Sake Pairing
Min 2 guests

EDAMAME
smoked salt *gf, df, nf*

SCAMPI TARTARE
truffle mayo, avocado purée, crispy rice, siberian caviar *gf, df, nf, (a)*

SALMON CEVICHE
ají amarillo, leche de tigre, toasted corn, sweet potato purée *gf, df, nf, (a)*

o o o

PORK BELLY
macadamia purée, chicharrones, cocoa nibs *gf, df*

SKULL ISLAND TIGER PRAWNS
acevichada sauce, prawn oil, crispy garlic *gf, df, nf, (a)*

o o o

WESTHOLME WAGYU STRIPLOIN MBS4+
yuzu butter, house-made mustard, bone marrow jus *gfo, dfo, nf*

SHOESTRING FRIES
w. nori salt *gf, df, nf*

SUMMER LEAVES SALAD
sesame & miso dressing, radish *gf, df, nf*

o o o

CHEESECAKE
toasted corn, finger lime, avocado ice cream *gf, nf*

Australian (a) | Imported (i) | Mixed Origin (m)

コースメニュー
Platinum Chef's Selections
$149 per person

149PP
+99PP Wine Pairing
+59PP Sake Pairing
Min 2 guests

OYSTER
pisco granita, watermelon, panca oil *gf, df, nf, (a)*

SCAMPI TARTARE
truffle mayo, avocado purée, crispy rice, siberian caviar *gf, df, nf, (a)*

ooo

SCALLOP TIRADITO
ají verde, jalapeño, sweet potato, karkalla, wild rice *gf, df, nf, (i)*

WAGYU BEEF TARTARE
jalapeño, cucumber, chives buckwheat, crisp *gf, df, nf*

ooo

TRI-TIP SKEWER
smoked plum teriyaki, daikon, amarillo mayo *gf, df, nf*

SKULL ISLAND TIGER PRAWNS
acevichada sauce, prawn oil, crispy garlic *gf, df, nf, (a)*

ooo

TRUE NORTH WAGYU SCOTCH FILLET MBS9+
yuzu butter, house-made mustard, bone marrow jus *gfo, dfo, nf*

HASSELBACK POTATOES
queso fresco, ají amarillo, dried shiso *gf, nf*

SUMMER LEAVES SALAD
sesame & miso dressing, radish *gf, df, nf*

ooo

MATCHA MOUSSE
merengue, white chocolate, berries *nf*

Australian (a) | Imported (i) | Mixed Origin (m)

CRUDO & SNACKS

クルード & つまみ

Edamame w. smoked salt *gf, nf, ve* — 9

Freshly shucked appellation Rock oysters;

Oyster natural served w. vinaigrette & citrus *gf, df, nf, (a)* — 7 ea | Half doz 42

Oyster w. pisco granita, watermelon, panca oil *gf, df, nf, (a)* — 8 ea | Half doz 48

Scampi tartare w. truffle mayo, avocado purée, crispy rice, siberian caviar *gf, df, nf, (a)* — 18 ea

Salmon ceviche w. ají amarillo leche de tigre, toasted corn, sweet potato purée *gf, df, nf, (a)* — 34

Tuna ceviche w. mango ají amarillo sorbet, pickled daikon, yuzu kosho mayo, sesame, rice cracker *gf, df, nf, (i)* — 36

Kingfish tiradito w. tomato koji leche de tigre, grapefruit, shallot, kumquat, jalapeño *gf, df, nf, (a)* — 36

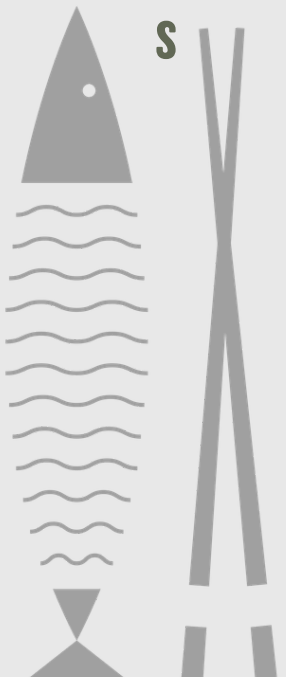
Scallop tiradito w. ají verde, jalapeño, sweet potato, karkalla, wild rice *gf, df, nf, (i)* — 36

Sashimi platter w. tuna, salmon, kingfish, white soy ponzu, yakumi *df, nf, (a), (i)* — 42

Tomato ceviche w. charred strawberry leche de tigre, piel de sapo, apple & cucumber sorbet, green ants, nasturtium *gf, df, nf, veo* — 28

Wagyu beef tartare w. jalapeño, cucumber, chives, buckwheat, crisp *gf, df, nf* — 36

Australian (a) | Imported (i) | Mixed Origin (m)



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)

ANTICUCHOS

串焼き

Tri-tip skewer w. smoked plum teriyaki, daikon, amarillo mayo *gf, df, nf*	18 ea
Swordfish w. rocoto, chimichurri mayo, capers dust *gf, df, nf, (a)*	17 ea
Pork belly w. macadamia purée, chicharrones, cocoa nibs *gf, df*	18 ea
Coconut mochi w. asparagus, pickled jalapeño, matcha *nf, ve*	16 ea

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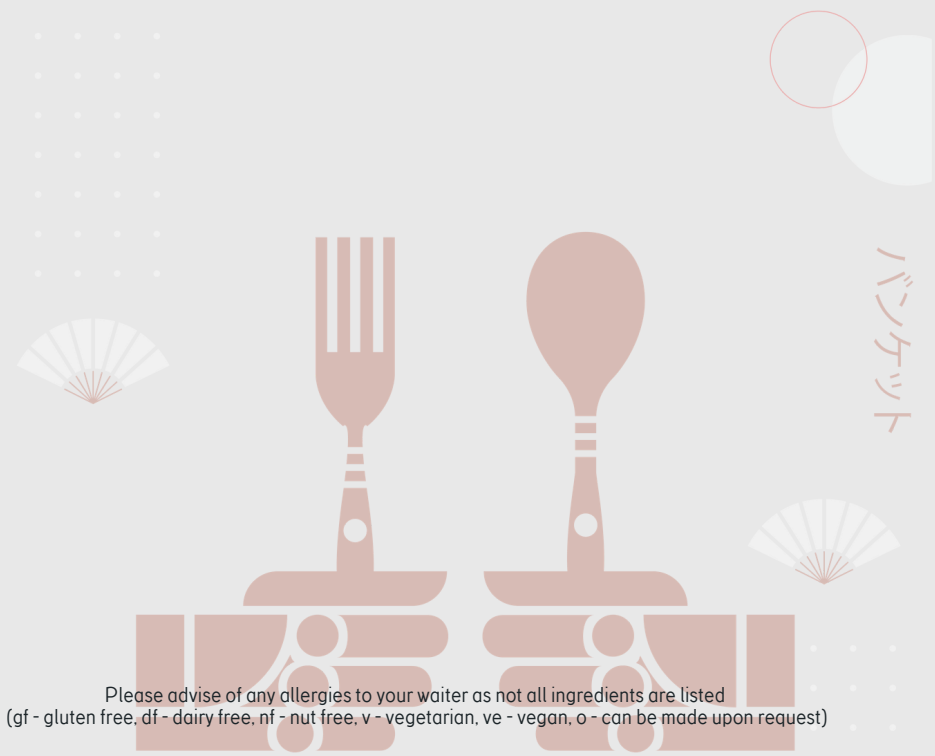

バンケット

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WOOD FIRE

炭火焼

Skull Island tiger prawns w. acevichada sauce, prawn oil, crispy garlic *gf, df, nf, (a)*	(3 pcs) 48
"Aquna" Murray cod w. beurre blanc, spring onion, leeks, cavolo nero *gf, nf, (a)*	54
Chargrilled Fremantle octopus w. rocoto pepper, olive mayo, pickled celery, avocado, togarashi *gf, df, nf, (a)*	46
"White Pyrenees" lamb backstrap w. zucchini flower, tofu, burnt green apple, jus *gf, df, nf*	52
½ Chicken w. ají panca & white miso marinade, black garlic aioli *gf, df, nf*	48
Miso cauliflower w. ají blanco, quinoa crumb, panca oil, coriander *gf*	32
Roasted kabocha w. ocopa, anticucho seeds, buttermilk, saltbush *gf*	34

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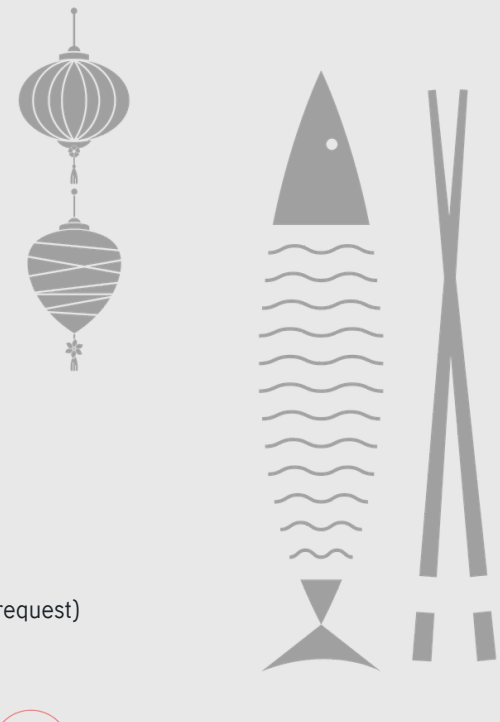

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STEAKS ステーキ

250g "Westholme" Wagyu flank, MBS4+ *gfo, dfo, nf*	68
250g "Westholme" Wagyu striploin, MBS4+ *gfo, dfo, nf*	80
250g "Shiro Kin" premium full-blood Wagyu rump cap MB8+ *gfo, dfo, nf*	109
300g "Tajima" Wagyu scotch fillet, MB9+ *gfo, dfo, nf*	149
500g "Portoro" dry-aged rib-eye, MB4+ *gfo, dfo, nf*	125
Add shiso chimichurri	5
Add Wagyu tallow w. truffle	10

All served w. yuzu butter, house-made mustard, bone marrow jus.

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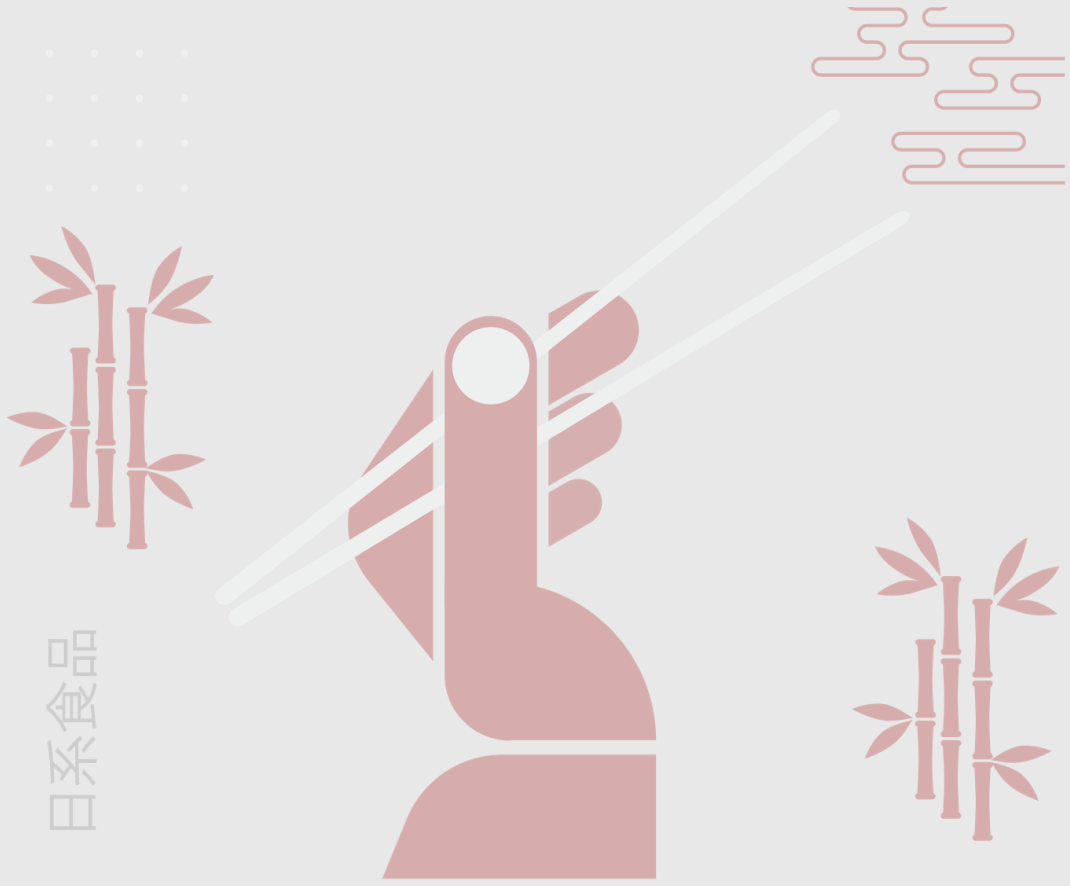
SIDES

付け合わせ

Summer leaves salad w. sesame & miso dressing, radish *gf, df, ve*	16
Hasselback potatoes w. queso fresco, ají amarillo, dried shiso *gf, nf, v*	17
Sweet corn w. polenta foam, truffle, cancha *gf, nf*	18
Brussels sprouts w. blood plum vinegar, shiso, cashew, kumquat *gf, v*	17
Shoestring fries w. nori salt *gf, df, nf*	14



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DESSERTS

デザート

Cheesecake w. toasted corn, finger lime, avocado ice cream *gf, nf, v*	19
Arequipe custard w. matcha & white chocolate crumble, guava *gf, nf, v*	18
Paddle pop w. mango & coconut parfait, rum caramel, lemon balm *gf, nf, v*	18
Sorbet of the day *gf, nf, ve*	12

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CALLAO

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Scan for What's On!

Open Monday - Saturday, lunch & dinner
Open Sundays from Nov 8th

@callao.barangaroo