

Nikkei Bento

CEVICHE & TIRADITO
sea bass . tiger's milk . salmon
aji panca

PICADO DE ASADO
slow cooked short rib . teriyaki
onsen egg

Sashimi Bento

CHEF'S SASHIMI PLATTER
two cuts of five fresh sashimi

ARREBOZADO NEGRO
prawn . calamari . deep fried
squid ink dough

GOHAN
steamed white rice

Sushi Bento


**CHEF'S PLATTER
OF NIGIRI AND ROLLS**
four pieces of a roll of the day
four chef's selection nigiri

ANTICUCHOS
peruvian skewers . chicken teriyaki
king prawn . baby corn . rocoto sauce

Henshin Bento

CHOOSE MAIN:
POLLO A LA BRASA
roasted chicken . fried cassava
mesclum salad . aji amarillo sauce

or
SALMON AL PORO
salmon . leek sauce
mushroom (+60)

or
ARREBOZADO DE VERDURAS
vegetables deep fried dough 

All Bentos are inclusive of
**SALAD OF THE DAY . SELECTION OF PICKLES . SOUP OF THE DAY
CHAWANMUSHI . DESSERT OF THE DAY**

FRIO cold

ENSALADAS salad

ENSALADA DE ALGAS 
seaweed . sesame . cucumber

HENSHIN SALAD 
tomato confit . garlic . radish
asparagus . avocado

CALIENTE hot

ENTRANTES starters

EDAMAME 
sea salt or spicy nikkei

ARREBOZADO NEGRO
prawn . calamari
deep fried squid ink dough

**ARREBOZADO
DE VERDURAS** 
vegetables deep fried dough

CHAWANMUSHI
unagi . shitake . prawn
egg custard

POSTRES Dessert

**MOUSE
DE CHOCOLATE**
chocolate . cookie . strawberry

ARROZ CON LECHE
milky rice pudding

DESSERT OF THE DAY
chef's dessert selection

CEBICHES & TIRADITOS

SALMON NIKKEI
diced salmon . tiger's milk
chili panca . wasabi cream

CLASSICO
diced sea bass . tiger's milk

AJI AMARILLO
sliced snapper . tiger's milk
yellow chili sauce

PULPO AL OLIVO
sliced octopus . peruvian
olive sauce . chimichurri

ANTICUCHOS peruvian skewers 3pcs

POLLO TERIYAKI
chicken . teriyaki sauce

CAMARON
king prawn . rocoto sauce

PULPO
octopus . panca sauce

MAIZ 
baby corn . miso glaze

MIXTO (8pc) *
chicken teriyaki . king prawn
rocoto . octopus . panca sauce
baby corn . miso glaze

ICE CREAM (by scoop)
honeydew and blue cheese
kiwi . orange sorbet . miso
popcorn

FRUIT OF THE DAY

SASHIMI 2 slices of each kind

PUSATU *
octopus . salmon
tuna

TUPACA
hamachi . snapper
amaebi

LEVENER
hirame . toro
sea urchin

LIQUIDO Soup


MISO DEL MAR 
tofu . wakame . miso broth

SOPA DE POLLO
chicken . vegetables . noodles

DONBURI
white rice topped
with your choice of

POLLO OYAKODON
chicken . soy sauce . onion . egg

PICADO DE ASADO
slow cooked short rib
teriyaki . onsen egg

HONGOS 
sautéed mushroom
butter garlic . sesame

ROLLOS rolls

CHIMI PULPO
avocado . honeydew
octopus . chimichurri

HOTATE FUTOMAKI *
crab meat . cream cheese
cucumber . scallop . cheese sauce


ACEBICHADO
fried shrimp . tuna . avocado
tiger's cream

VEGETA 
fried potato . fennel
zucchini . miso sauce


FONDOS main course

SALMON AL PORO
salmon . leek suce
mushroom

LOMO SALTADO *
sautéed tenderloin . pepper
tomato . onion . fried potato
coriander rice

**ARROZ A LA
JARDINERA** 
coriander rice . king mushroom
pumpkin . edamame . fennel
yellow chili sauce

POLLO A LA BRASA
roasted chicken . fried cassava
mesclum salad . aji amarillo sauce

UDON DEL HUERTO 
seasonal vegetables . tofu
spring onion . sesame

Henshin Signature Iced Tea

**AFRUTADO PINA CILA
ORENJIAISUTI**

FOOD ALLERGY NOTICE

* Please to be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish
** Prices are in thousand IDR and subjected to 21% government tax and service charge. Should you have any food allergies or food intolerances,
please inform one of our waiting staff.

 Indicates Vegetarian dish