

CINKO

ASIAN LATINO GRILL

PIQUEŌS | TO SHARE

GUACAMAME 	22
avocado, edamame, cilantro, seasonal vegetables tortilla chips, smoked chili salt	
TOGARASHI YUCA 	18
wasabi aioli, sweet soy, togarashi aioli, nori, green onions	
CHICHARRON DE COLIFLOR  	22
crunchy cauliflower, citrus foam, chalaquita, togarashi	
SHISHITOS 	16
sweet soy, huacatay, togarashi	
KOREAN TACO	32
beef, bibb lettuce, kimchi	
CARNITAS DE POLLO	28
charsi chicken tacos, tortilla, chinese five spices, plum sauce pickled daikon	

ANTICUCHŌS | KUSHIYAKI

anticuchos are peruvian, kushiyaki is japanese, honoring these two cuisines our grilled skewers marry the best flavors of both countries

BEEF	32
rib eye, anticucho-tare, rocoto sauce, potatoes, choclo	
SHIITAKE 	26
aji panca, chinese five spice, plum sauce, pickled daikon chalaquita	
YAKITORI	28
grilled chicken, aji panca-miso tare, aji amarillo chimichurri quinoa furikake, potatoes, choclo	

CEVICHES | CRUDŌS

CEVICHE CLASICO 	26
catch of the day, leche de tigre, red onion, cilantro, choclo sweet potato, cancha	
CEVICHE NIKKEI	30
big eye tuna, ponzu, rocoto, cucumber, avocado, red onion crispy quinoa, sesame	
TIRADITO NIPON 	28
hamachi, rocoto-miso, leche de tigre, cancha, choclo red onions, togarashi	

SŌPA Y VEGETALES | SOUP & VEGETABLES

SOPA DE TORTILLA	21
chicken, guajillo chili, choclo, cancha, avocado crispy tortilla chips	
QUINOA SALAD 	18
choclo, shiitakes, mint, kimichi, green onions, cilantro	
ASIAN MARKET SALAD 	20
asian greens, aji amarillo-miso vinaigrette, soy cured egg avocado, cucumber, aonori,	
salad add-ons: beef 16 chicken 12 salmon 18	

PARRILLADA

great option for 2

190

GRILLED MEAT PLATTER

BEEF CHORIZO, LAMB CHOPS, RIBEYE
ROASTED CHICKEN "POLLADA"

served with house made fries, seasonal vegetables and salsas

CARNES Y PESCADŌS | MEATS & FISH

LOMO SALTADO	60
rib eye, aji amarillo, soy sauce, tomatoes onions, potatoes, cilantro	
POLLO A LA BRASA	56
peruvian rotisserie style smoked chicken, hand cut fries house salad, chimichurri, salsas	
PESCADO AL SILLAO	58
striped bass, soy sauce, wild mushrooms, asian greens ginger, hot sesame oil	
SUDADO THAI	58
red snapper, aji amarillo, aji panca, lemongrass, kaffir lime coconut milk, onion, tomatoes, yuca	

ARRŌZ Y TALLARIN | RICE & NOODLES

CHAUFA 	34
fried rice, seasonal vegetables, pickled daikon, salsa criolla crispy quinoa, soy sauce, eggs add- ons: beef 16 chicken 12	
BIBIMBAP	36
beef, steamed rice, mushrooms, kimchi, carrots cucumbers, rocoto-gochujang sauce, salsa criolla, fried egg	
TALLARIN SALTADO  	38
egg noodles, aji amarillo, soy sauce, shishitos, scallions shiitakes, tomato, red onion add- ons: beef 16 chicken 12	
KIMCHI FRIED RICE	34
chorizo, aji panca chili, gochujang, scallions, choclo soy sauce, salsa criolla, fried egg	

CINKŌ SIGNATURE SUSHI

TUNA TATAKI MAKI	28
seared tuna, yellowtail, avocado, jalapeño tempura	
TROPICAL CRUNCH	28
salmon, imitation crab, avocado, pineapple, mango tempura nori	
ARROZ CROCANTE	28
crispy rice, chili cured hamachi, rocoto-miso leche de tigre	
CRISPY GRILLED SALMON ROLL	26
cooked salmon, cucumber, tempura crunch	
CINKO FUTOMAKI	29
spicy tuna, salmon, cucumber, crispy yam strings	
MAKI ACEVICHADO	30
flake crispy fish skin chicharron, acevichado sauce, ikura	

NIGIRI/SASHIMI

2 pieces

SASHIMI PLATTER	75
chef's choice, 12 pieces	
HAMACHI yellowtail	18
AKAMI ahi tuna	18
SAKE salmon	16
KANPACHI amberjack	16
BARRAMUNDI	16

DESSERT MENU

CHURROS caramel 15	
COCONUT FLAN coconut tuile 14	
CHOCO LAVA PASSION Chocolate, Passion Fruit 16	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices displayed are subject to VAT and a 15% Service Charge.

