EXPLORE | CONNECT | DISCOVER

Blue Blood

Blueblood.TheHague blueblood_thehague

OYSTERS

Choose your style:	Per pc
Aguachile	7
Ponzu	
Classic	

STARTERS

Causa Octopus 19
Mashed potato | avocado | cherry tomato | quail egg | nori tempura

Chicharrón Pork Belly Bao 16
Salsa criolla | avocado | cucumber | pollero sauce

Chicken Anticuchos 17
Chicken thigh | pollero sauce | chalaquita

Tempura Seafood Norteño 19
Prawns | octopus in tempura | salsa criolla | acevichado mayo

Spring Roll Lomo Saltado 12
Beef | red onion | tomato | pollero sauce

THE NIKKEI EXPLORER

1st wave

Oyster
Choose your style
Aguachile | ponzu | classic

2nd wave

Sakura Maru
Ceviche clásico | causa octopus | salmon aguachile tiradito

3rd wave

Elevate your experience
+ 12 per person

Chicken Anticuchos
Chicken thigh | pollero sauce | chalaquita

Chicharrón Pork Belly Bao
Pickled red onion | avocado | cucumber | pollero sauce

4th wave

Puro Flat Iron
200 gr. | Uruguay
Served with a sauce of your choice
Chimichurri | yakiniku | garlic butter

Roasted Salmon 'Nikkei Style'
Pickled onion | cress

Nikkei Salad
Mustard cress | edamame | quinoa | wakame | tangy sesame dressing

5th wave

El Gran Postre Del Chef

87 per person | minimum 2 people
Vegan menu available | 70 per person

Wine pairing available

THE RAW BAR

Heart of Palm & Artichoke Ceviche 15
Zarandaja | cucumber | crispy quinoa | aguachile

Salmon Aguachile Tiradito 18
Avocado | chalaquita | crispy quinoa

Ceviche Clásico 22
Sea bass | carhuay corn | leche de tigre | sweet potato | zarandaja | rocoto

Salmon Tartare 14
Rice cracker | smoked rocoto | cilantro | lime | sesame

MAKI

Tofu Inari 15
Tofu inari | cucumber | sweet chili sauce

Torched Salmon 18
Torched salmon | avocado | unagi sauce | truffle mayo | black tobiko

Maki Yaki 23
Ebi | avocado | parmesan | caramelized onion | spicy mayo

Peruvian Acevichado 25
Ebi | tuna | avocado | acevichado mayo | orange tobiko

NIGIRI

per 2

Avocado 7
sesame seed | teriyaki glaze

Shiitake 7
sesame seed

Salmon 9
Tuna 10

SASHIMI

per 4

Salmon 12
Tuna 14

THE WONDER

Machu Picchu 67
Peruvian acevichado | ceviche clásico | torched salmon | shiitake nigiri

DESSERTS

Blackout Chocolate Cake 14
Coconut ice cream | chocolate cremeux

Mochi Picchu 14
Coconut and pineapple | yuzu | almond crumble

Caramel Cream 10
Berries | caramelized peruvian corn | whipped cream | caramel tuile

Alfajores de Manjar Blanco 12
Dulce de leche | yuzu sorbet

Piña Colada 12
Roasted pineapple | rum | coconut ice cream | caramelized pecan | almond crumble

El Gran Postre Peruano 30/50
Close in style with an array of specialty desserts by Chef Luis

FROM THE GRILL

Puro Flat Iron 38
200 gr. | Uruguay

Puro Rib Eye 59
300 gr. | Uruguay

NY Shell Steak 65
500 gr. | The Netherlands

All steaks are served with a sauce of your choice
Chimichurri | yakiniku | garlic butter

Octopus Anticuchero 40
Black olives sauce | chimichurri | sweet potato

MAIN COURSES

Tofu Salteado Nikkei 22
Shiitake | snow peas | red onion | tofu

Ramen Tokyo 20
Shoyu broth | Sapporo noodles | shiitake | pak choi | ajitama | nori
add roasted chicken +4
add pork belly +6

Pork Belly BBQ Char Siu 26
Chalaquita | sweet potato

Roasted Chicken Osaka 27
Ají amarillo anticuchero | cress

Roasted Salmon 'Nikkei Style' 27
Pickled onion | cress

SIDES

Gohan Rice 7
Steamed Koshihikari | sesame oil | zarandaja

Fries uit Zuyd 8
Truffle mayo

Nikkei Salad 12
Mustard cress | edamame | quinoa | wakame | tangy sesame dressing

Ponzu Veggies 11
Pack choi | shiitake | cauliflower | tomato | ponzu sauce | katsuobushi
Can be served vegan upon request

chef's signature instagrammable vegan vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team