

Sugerencias del Chef



APPETIZERS



Bocado de reina

Crunchy salmon rolls with sweet plantain, cream cheese, avocado and a touch of spicy-citrus sauce.

\$29,900

Langostinos Hiroshima

Prawns in sweet chili apricot and garlic butter reduction on a sushi rice crab bed in sesame oil.

\$44,900

Wontons de camarón en salsa Quechua

Shrimp-filled wontons with green onions and sesame covered in a peruvian sauce of vegetables and spices.

\$35,900



SUSHI

Kyoto Roll

Tuna tempura, kani sauce, seaweed, avocado and truffle cream cheese, served with ponzu sauce.

Roll: \$39,900

Half Roll: \$22,900

Chontaduro Roll

Calamari, kani and avocado with a creamy chontaduro sauce, chipotle and green plantain crunchy flakes.

Roll: \$46,900

Half Roll: \$25,900

Katana Roll

Salmón, tuna, kani and avocado covered in masago, sour cream and red wine reduction.

Roll: \$47,900

Half Roll: \$26,900

MAIN DISHES



Arroz acevichado

Creamy rice with coconut-ceviche sauce, shrimp, mango, lychee, pepper, parmesan cheese and tempura prawns in cancha corn.

\$49,900

Risotto de Picanha y Ají limo

Aji limo and parmesan risotto served with 150 gr of picanha certified angus beef with japanese crunchy flakes.

\$69,900

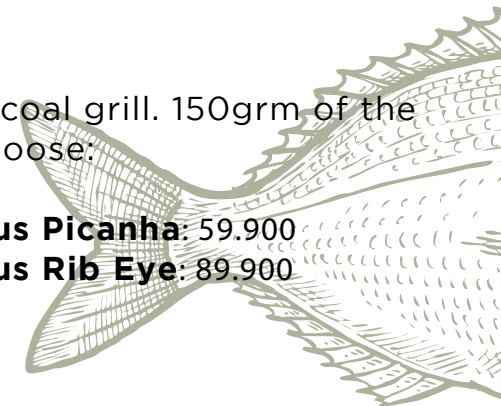
Yakiniku

Japanese charcoal grill. 150grm of the protein you choose:

Sirloin: 43.900

Certified Angus Picanha: 59.900

Certified Angus Rib Eye: 89.900



OUR PRICES DO NOT INCLUDE TAX.


Appetizers



Edamames

Steamed Soybeans.

Sea Salt. \$15,900

 **Spicy** \$18,900

Palmitos Limon

Kani lemon-marinated.

\$18,900

Kani Cream

Kani tempura with cream cheese on Zakani salad.

\$26,900

Bocado de Rey

Roll of salmon with eel, cream cheese and avocado.

\$38,900



Tartar de Atun

Diced marinated tuna with oyster sauce, teriyaki, avocado, quinoa, sushi rice and gyoza crisp.

\$32,900

Tartar de Salmon

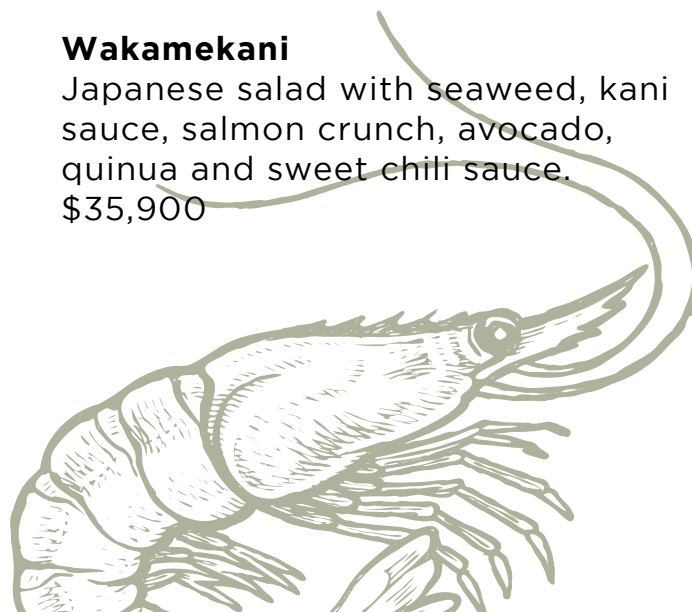
Diced salmon marinated in lychees, aji amarillo, mango, avocado and cilantro on a bed of crispy sushi rice.

\$32,900

Wakamekani

Japanese salad with seaweed, kani sauce, salmon crunch, avocado, quinoa and sweet chili sauce.

\$35,900



Jalea Zakani

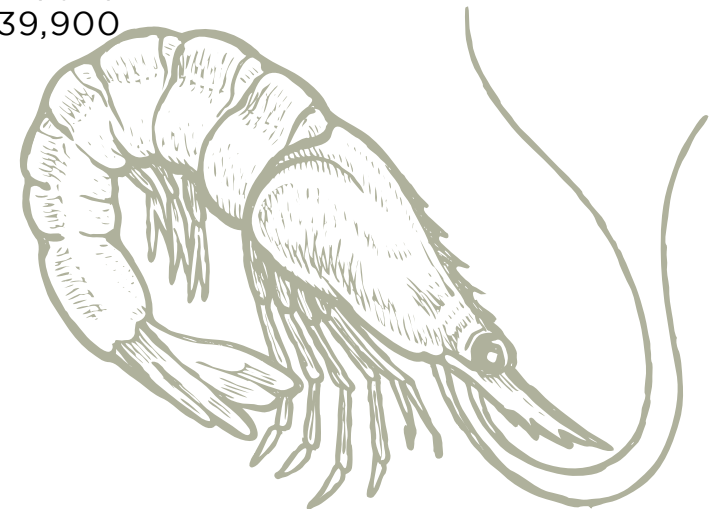
Shrimp, fish and calamari tempura served with sweet chili sauce, Zakani white sauce and potato wedges.

\$47,900

Zakani Ebi

Tempura prawns covered with sweet chili sauce, japanese-style vinaigrette and crispy quinoa on a vermicelli bed.

\$39,900



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Appetizers



Kani dinamita

Kani tempura with cream cheese, topped with spicy kani sauce.
\$29,900

Wasabi Ebi

Tempura shrimp on lemon kale bed with wasabi mayonnaise and black truffle.
\$33,900

Zakani Tako

Sauteed octopus with black truffle oil and thyme served with mashed potato with parmesan cheese and pepper.
\$79,900

Gyozas Butta

Steamed pork-filled gyoza served with ponzu sauce.
\$20,900

Takoso

Crunchy gyoza tacos with your protein of choice, sauteed in black truffle oil, basil and lemon, finished with sliced almonds.

Chicken: \$31,900

Beef Tenderloin: \$43,900

Salmon: \$49,900

Takoso de Pulpo

Crunchy gyoza tacos with octopus, leche de tigre, bacon bites and parmesan cheese.
\$49,900



Camarones Tsurai

Tempura shrimps covered in a mildly spicy sauce.
\$32,900



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Baos

Acevichado

Steamed japanese bun with shrimp, mango, cilantro, onion, cancha corn and togarashi mayonnaise.
\$28,900

Pollo Crispy

Steamed japanese bun with crispy chicken in bittersweet mandarin sauce, thyme, green onions and sesame seeds.
\$28,900

Panceta

Steamed japanese bun with hibiscus flower sauce-infused pork belly, crispy onion and lettuce.
\$26,900

Kaniebi

Steamed japanese bun with tempura prawn and kani sauce, truffle cream cheese and schucrut.
\$35,900

Tiraditos

Atun

Thin slices of tuna marinated in leche de tigre and white kani sauce.
\$36,900

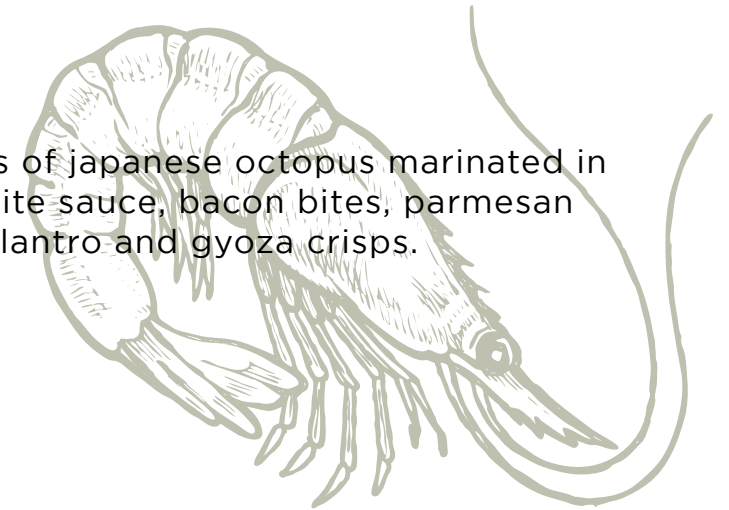
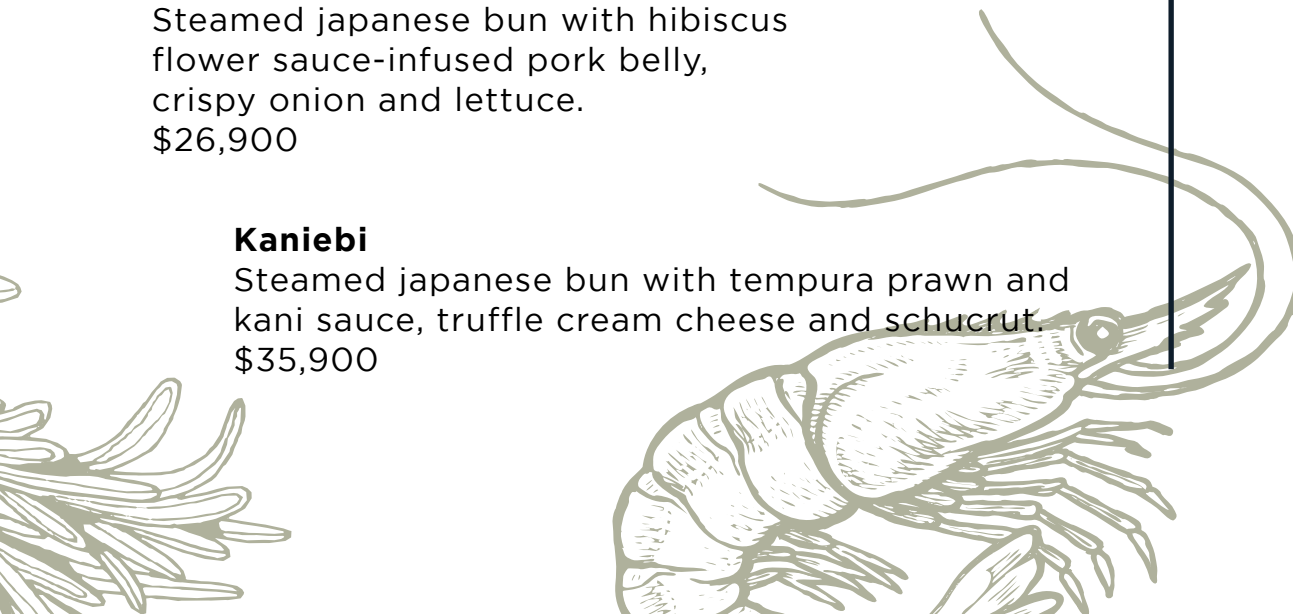
Salmon

Thin slices of salmon marinated in leche de tigre and kani sauce with japanese mayonnaise.
\$36,900

Tako

Thin slices of japanese octopus marinated in zakani white sauce, bacon bites, parmesan cheese, cilantro and gyoza crisps.
\$46,900

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Ceviches

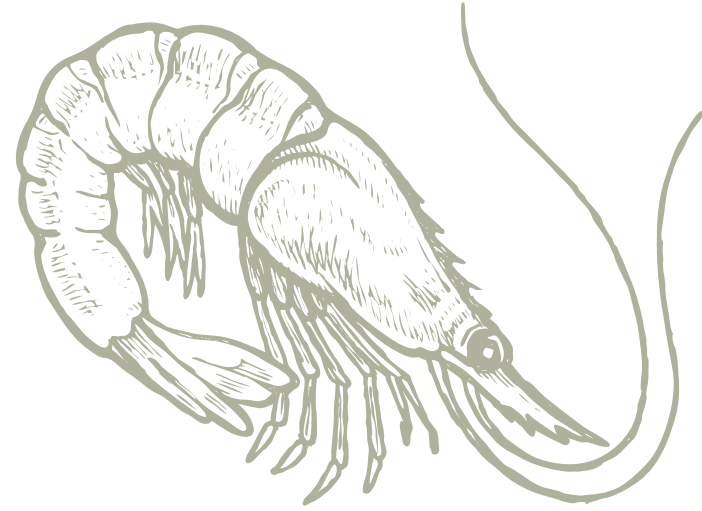


Shinsen

Chopped white fish with cancha corn, avocado, pepper, mango, onion and cilantro marinated in leche de tigre and aji amarillo.
\$32,900

Ceviche Caliente

Seared shrimp, fish and calamari marinated in a hot citrus sauce with aji amarillo, garlic and sherry.
\$41,900

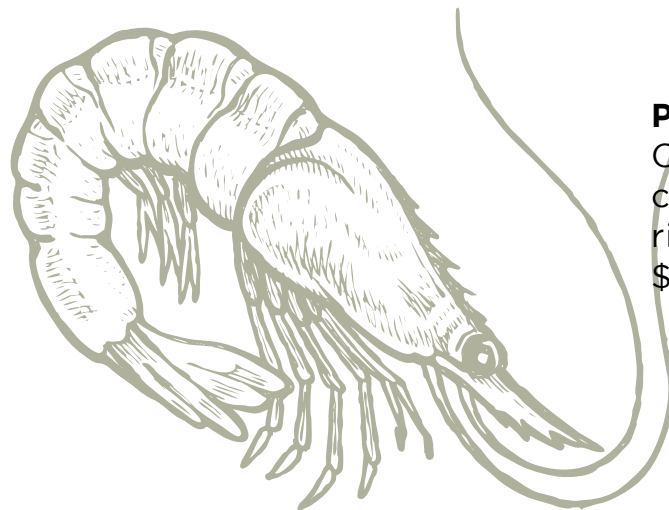


Fushigui

Chopped white fish, kani and shrimp with cancha corn, onion, cilantro and quinoa marinated in leche de tigre and aji limo.
\$37,900

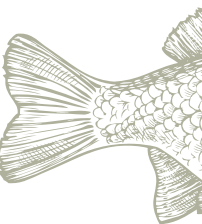
Ceviche de Atun

Chopped white fish and tuna marinated in leche de tigre with cancha corn, onion, cilantro, avocado and gyoza crisp.
\$38,900



Pulpo Parmesano

Chopped japanese octopus, parmesan cheese, cancha corn, onion and cilantro marinated in leche de tigre.
\$54,900



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Soups

Salads

Sopa Ramen Tierra

Chicken, beef tenderloin, pork, egg, shredded nori, green onion and ramen noodles.
\$46,900

Sopa Ramen Mar

Shrimp, kani, fish, egg, shredded nori, green onion and ramen noodles.
\$49,900

Sopa Ramen Especial

Pork belly, egg, vegetables, nori seaweed and ramen noodles.
\$41,900

Sopa de Mariscos

Fish, shrimp, prawns and kani in coconut milk and oyster sauce.
\$58,900

Zakani Caesar

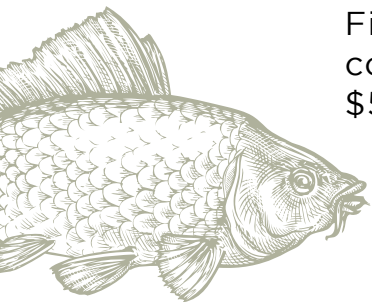
Sauteed chicken, lettuce, parmesan cheese and croutons with Zakani sauce.
\$39,900

Sushi Salad

Salmon, tuna, kani tempura and seaweed in japanese mayonnaise with lettuce, carrot, teriyaki and sesame seeds.
\$39,900



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Sushi



Acevichado

Shrimp tempura, white fish, avocado, cucumber, ceviche-flavored mayonnaise, cilantro, crushed cancha corn and togarashi.

Roll: \$35,900

Half Roll: \$20,500

Zakani Crunch

Tempurized roll. Kani, avocado, cream cheese and a flamed topping of salmon, tuna and japanese mayonnaise.

Roll: \$39,900

Half Roll: \$23,500



Samurai

Shrimp tempura, salmon, cream cheese, avocado and spicy sauce.

Roll: \$40,900

Half Roll: \$24,500

Crab

Salmon, kani, maguro, avocado and cream cheese.

Roll: \$47,900

Half Roll: \$26,900

Zakani Deluxe

Tempurized roll. Pre-cooked shrimp, salmon, cream cheese, served with sweet chili sauce and white Zakani sauce.

Roll: \$42,900

Half Roll: \$24,900

Zakani Explosion

Shrimp tempura, eel, avocado, cream cheese and kani sauce.

Roll: \$40,900

Half Roll: \$24,500



Octopus

Tuna, salmon, kani, cream cheese and avocado, topped with japanese octopus, kani, japanese mayonnaise and spicy sriracha sauce.

Roll: \$47,900

Half Roll: \$26,900

Edo

Salmon, avocado and cream cheese, topped with eel and avocado.

Roll: \$37,900

Half Roll: \$22,900

Thanos

Tuna, salmon, japanese octopus, seaweed, masago, avocado and cream cheese.

Roll: \$47,900

Half Roll: \$26,900



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Sushi



Geisha

Crispy salmon skin, masago, cream cheese, sweet plantain, avocado and sesame seeds.

Roll: \$33,900

Half Roll: \$19,900

Gohan

Tempurized roll. Pre-cooked shrimp, salmon and cream cheese served with white Zakani sauce and teriyaki.

Roll: \$42,900

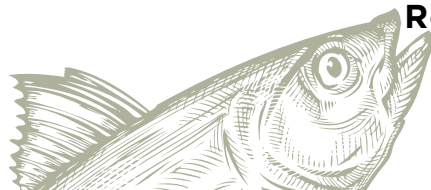
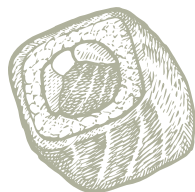
Half Roll: \$24,900

Selki

Salmon, avocado and cream cheese topped with tempura sweet plantain.

Roll: \$35,900

Half Roll: \$20,500



Komodo

Kani tempura, masago, avocado, Zakani cheese sauce, parmesan cheese and bacon bites.

Roll: \$39,900

Half Roll: \$23,900

Tawa

Tuna, mango, cream cheese and black sesame seeds, topped with shrimp tempura and sweet chili sauce.

Roll: \$41,900

Half Roll: \$24,500

Butter Crab

Shredded kani with cream cheese, sesame seeds rolled in rice paper, served with clarified butter.

Roll: \$37,900

Truffle Butter Crab:

Shredded kani with truffle cream cheese, sesame seeds rolled in rice paper, served with truffle clarified butter.

Roll: \$39,900

Tanoshi

Tempurized roll. Salmon, eel, cream cheese, teriyaki and spicy mayonnaise.

Roll: \$41,900

Half Roll: \$24,500

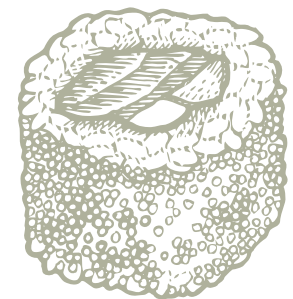
Veggie Roll

Avocado, mango, carrot, cream cheese, red quinoa, cucumber and sesame seeds.

Roll: \$23,900

Half Roll: \$15,900

Tofu add-on: \$12,900



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Sushi



Niniku Roll

Shrimp tempura, avocado and cream cheese, topped with flamed parmesan butter and spicy garlic sauce.

Roll: \$37,900

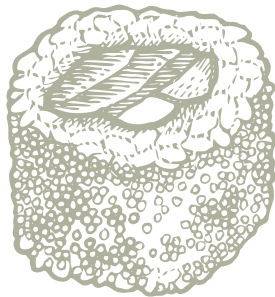
Half Roll: \$22,900

Koko Roll

Fish tempura, avocado, sweet plantain and cream cheese topped with a sweet coconut sauce.

Roll: \$29,900

Half Roll: \$17,900



Niji Roll

Eel, avocado, kani and truffle cream cheese topped with masago, avocado, fish and mango.

Roll: \$38,900

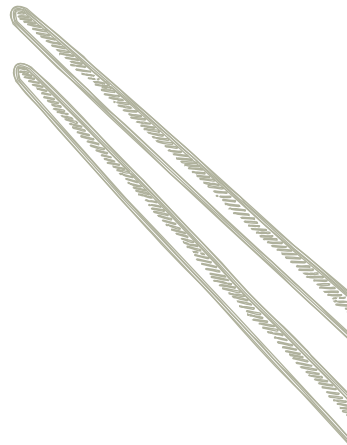
Half Roll: \$22,500

Amai

Fish tempura, avocado and cream cheese, topped with flamed salmon and sweet mayonnaise.

Roll: \$39,900

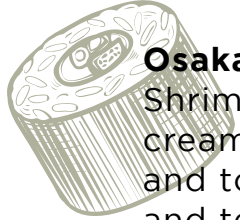
Half Roll: \$23,900



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Sushi



Osaka

Shrimp tempura, eel, avocado and cream cheese rolled with rice paper and topped with sweet carrot flakes and teriyaki sauce.

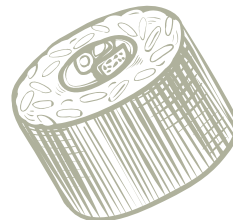
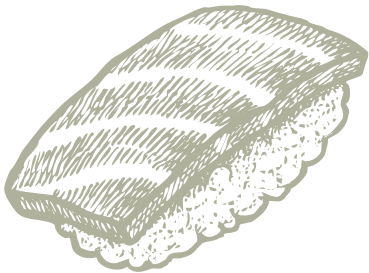
Roll: \$42,900

Ika

Calamari tempura, asparagus, avocado and cream cheese, topped with bacon bites and red wine sauce.

Roll: \$29,900

Half Roll: \$17,900



Ebi Volcano Roll

Shrimp tempura, avocado and cream cheese topped with seaweed, shredded kani, truffle cream cheese and sriracha spicy sauce.

Roll: \$42,900

Half Roll: \$24,900

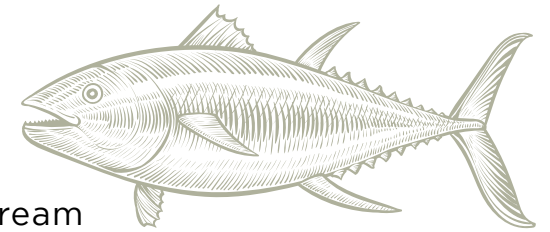
Bejitarian

Sauteed mushroom, crispy onion rings, cream cheese and avocado served with soy sauce and truffle oil.

Roll: \$25,900

Half Roll: \$17,900

Tofu add-on: \$12,900



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Sushi

Rainbow

Salmon, tuna, eel, kani and avocado.

Roll: \$42,900

Half Roll: \$24,900



Spicy Tuna

Tuna, avocado and spicy sauce.

Roll: \$35,900

Half Roll: \$20,500



Dinamita

Shrimp tempura, kani, avocado topped with kani sauce and sriracha spicy sauce.

Roll: \$38,900

Half Roll: \$22,500

Philadelphia

Salmon, avocado and cream cheese.

Roll: \$37,900

Half Roll: \$21,900

California

Kani, masago, avocado and sesame seeds.

Roll: \$35,900

Half Roll: \$20,500

Ebi Tempura

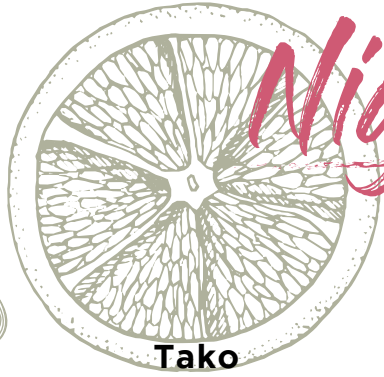
Shrimp tempura, avocado, cream cheese and sesame seeds.

Roll: \$31,900

Half Roll: \$18,900



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Nigiri

Tako

Japanese octopus
\$25,900

Sake

Salmon
\$16,900

Kani

Crab sticks
\$15,900

Masago

Crab caviar
\$32,900

Maguro

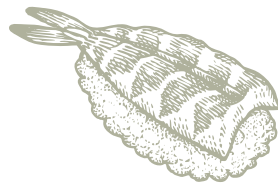
Tuna
\$18,900

Unagui

Eel
\$22,900

Ebi

Prawn
\$18,900



Sashimi

Mixto

Pick 2 proteins of
sashimi
\$45,900

Maguro

Tuna
\$39,900

Unagui

Eel
\$37,900

Wakame

Seaweed salad
\$16,900

Sake

Salmon
\$35,900

Tako

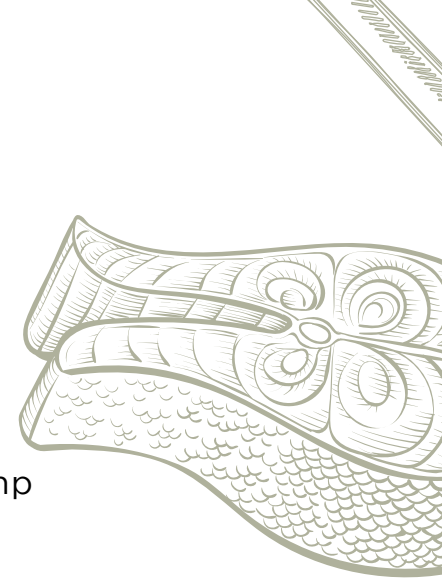
Japanese octopus
\$49,900

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Teppanyaki

All our teppanyaki plates are served with yakimeshi rice and yaseitame vegetables or ramen noodles



Yakimeshi

Fried rice with ham, peas, carrots, egg and chinese radish.

Yaseitame

Mixed vegetables in teriyaki sauce.

Teppan Mixto

Prawns in niniko sauce, beef tenderloin in teriyaki sauce and chicken in katsu sauce.

\$59,900

Teppan Tierra

Pork in orange sauce, chicken in katsu sauce and beef tenderloin in teriyaki sauce with sesame seeds.

\$49,900

Teppan Mar

Salmon with teriyaki and lemon, shrimp in special house sauce and prawns in niniko sauce.

\$69,900

Teppan Zakani Mixto (for two people)

Shrimp in special house sauce, salmon with lemon and teriyaki, and beef tenderloin with teriyaki sauce and sesame seeds.

\$136,900

Teppan Zakani Especial (for two people)

Prawns, salmon, shrimp, calamari with onion, zucchini and yakimeshi rice in our house sauce.

\$139,900



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Rice

Inka

Classic peruvian rice with salmon, shrimp, chicken, egg, green onions, chinese radish, oyster sauce, and sesame oil.

\$46,900

Thai

Rice with beef tenderloin, pork, chicken, pepper, egg and chinese radish.

\$39,900

Vegetariano

Rice with carrot, broccoli, egg, chinese radish, pepper and sesame oil.

\$25,900

Tofu add-on: \$12,900

Arroz Cremoso de Aji Limo

Creamy rice with aji limo and coconut milk base, served with peruvian-style sautéed chicken and beef tenderloin.

\$54,900

Arroz cremoso de Aji Amarillo

Creamy rice with aji amarillo base with carrot and broccoli, topped with fish, shrimp, prawns, crispy calamari and caramelized leek.

\$56,900



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WOK

Pasta Ramen Mar

Ramen noodles served with shrimp, prawns, fish and vegetables in niniko sauce.

\$56,900

Frutos del Mar

Prawns, shrimp, fish with mixed vegetables in coconut milk and oyster sauce. Served with white rice.

\$59,900

Pollo Hokaido

Sauteed chicken with mixed vegetables in coconut milk, oyster sauce and sherry. Served with white rice.

\$45,900

Pasta Ramen Tierra

Ramen noodles served with chicken, beef tenderloin and pork with mixed vegetables in teriyaki sauce.

\$43,900

Pasta Ramen Vegetariana

Ramen noodles served with mixed vegetables sauteed with sesame oil, soy sauce and chinese radish.

\$29,900

Tofu add-on: \$12,900



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Meat and Fish



Lomo Salteado

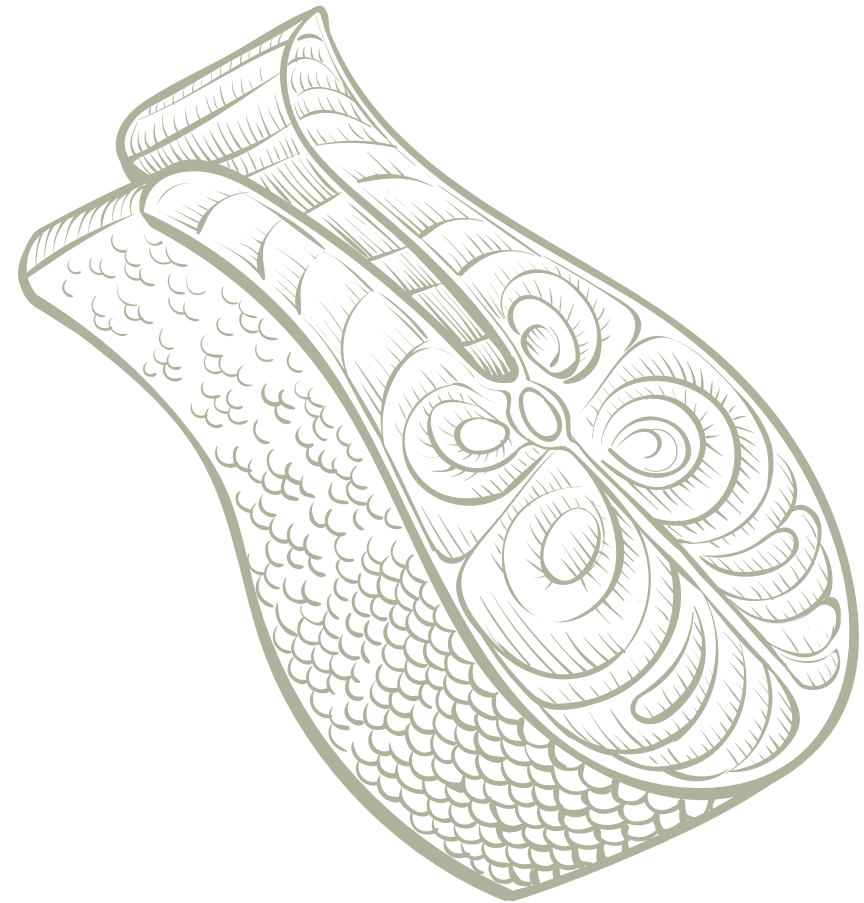
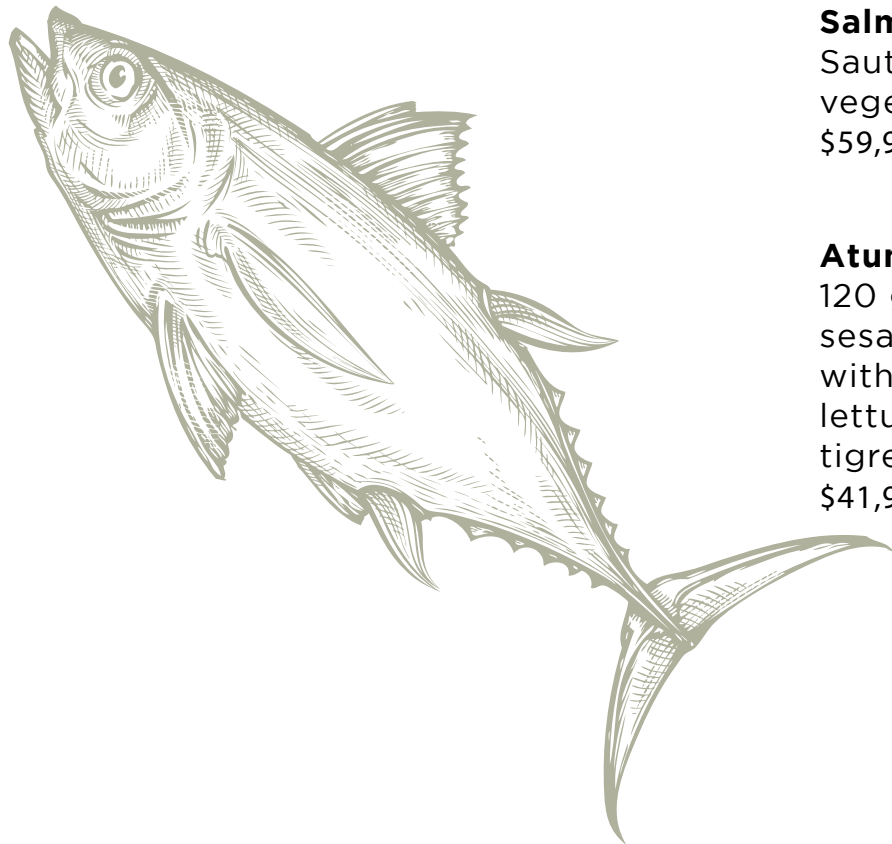
250 gr of sauteed beef tenderloin with tomato and onion in red wine, aji limo and oyster sauce. Served with white rice and french fries.
\$56,900

Salmon a la Plancha

Sauteed salmon served with mixed vegetables in teriyaki sauce.
\$59,900

Atun Sellado

120 gr of seared tuna slices in sesame oil and sesame seeds. Served with ponzu sauce and salad with lettuce, kani and onion in leche de tigre.
\$41,900



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Drinks

San Pellegrino Water 1Lt

\$22,900

Water

\$5,900

Sparkling Water

\$5,900

Bretaña

\$5,900

Hatsu Tea

\$7,900

Hatsu Soda

Rosemary and grape, watermelon and basil, raspberry and roses
\$6,900

Coca Cola products

\$5,900



Natural fruit juices in water

Mango, strawberry, lemonade, pineapple, blackberry, passion fruit.
\$7,900

Natural fruit juices in milk

Mango, strawberry, pineapple, blackberry, passion fruit.
\$8,900

Special juices

Pineapple-peppermint, blackberry-peppermint, strawberry-basil, peppermint lemonade, coconut lemonade, ginger lemonade, lychee lemonade and tamarind lemonade.
\$9,900

Flavored Sodas

Watermelon, peppermint, lychee-peppermint, lychee, passion fruit, coconut, kiwi, cranberry and raspberry.
\$9,900



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Mocktails

Lemongrass

Juniper lemongrass sparkling, pink pepper, lychee, and lemon.
\$17,900

Painappu

Juniper coconut sparkling, pineapple and lemon.
\$15,900

Sendai

Ginger beer, starfruit tea, lemon and peppermint. Finished with a citrus salt michelado.
\$17,900

Tokyo

Blackberries and hibiscus infusion, peppermint, coconut slices and elderflower tonic.
\$17,900

Buku

Lychee syrup, cranberry juice, orange, lemon and a special zakani touch.
\$15,900

Natsu

Ginger beer, passion fruit juice, lemon and agraz syrup.
\$15,900

Pink tonic

Raspberry hatsu soda, lychee syrup, agraz, lemon juice, lychee and tonic water.
\$15,900



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Beers

Aguila Light \$6,900

Club Colombia \$7,500
Black, gold, Red

BBC \$9,900

Juniper Ginger Beer \$9,900
without alcohol

Corona \$9,900

Bitburger 0.0 \$13,900
without alcohol

Mano Negra \$12,900

Moritz 7 \$19,900

Stella Artois \$9,900

Delirium \$29,900

Asahi \$15,900

Erdinger \$24,900

Heineken \$9,900

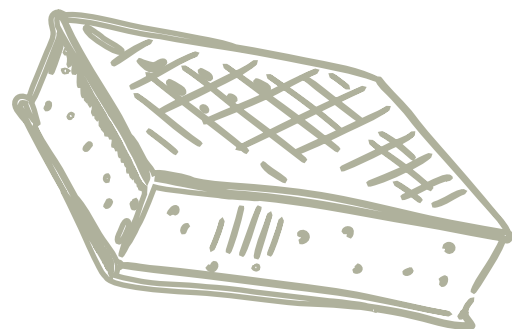
Refajo Zakani \$17,900

Club Colombia gold, vodka,
sake, pineapple soda and
hibiscus flower.

Tsingtao \$18,900



Desserts



Marquesa de Almendras y Arequipe

Cookie layers with dulce de leche, almond ganache and caramel glass.

\$16,900

Cremoso de Coco

Creamy white 4 milks cake with coconut flakes.

\$19,900

Sushi Brownie

Brownie rolls mixed with dulce de leche-peanuts and white chocolate-almonds, served with vainilla ice cream.

\$16,900

Tarta de Queso

Philadelphia cheese baked cake.

\$19,900

Volcan de Arequipe

Vainilla lava cake with dulce de leche served with vainilla ice cream.

\$21,900

Volcan de Chocolate

Chocolate lava cake served with vainilla ice cream and hersheys chocolate syrup.

\$21,900

Blondie

Brownie with almonds, walnuts, dark chocolate and white chocolate, served with vainilla ice cream and covered in warm dulce de leche.

\$19,900



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Digestives

Amaretto Disaronno \$19,900

Baileys \$13,900

Cointreau \$16,900

Ron Zacapa 23 years \$29,900

Ron Parce 8 años \$25,900

Ron Parce 12 años \$32,900

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Tip Advisory

Customers are informed that this establishment suggests a tip of 10% of the bill, which can be accepted, rejected, or modified by you based on your assessment of the service provided. When requesting the bill, please inform the attendant whether you want this amount to be included in the invoice or specify the tip amount you would like to give. In this establishment, the money collected as a tip is allocated 100% among the service and kitchen staff. If you encounter any issues with the tip charge, please contact the exclusive line provided in Bogotá to address concerns on this matter: 6513240, or the citizen support line of the Superintendence of Industry and Commerce: 5920400 in Bogotá, or for the rest of the country, the toll-free national line: 018000-910165, to file your complaint.

Our prices do not include tax.

THANK YOU FOR YOUR VISIT, WE HOPE TO SEE YOU AGAIN SOON.

Zakani

COCINA NIKKEI · SUSHI BAR