



M

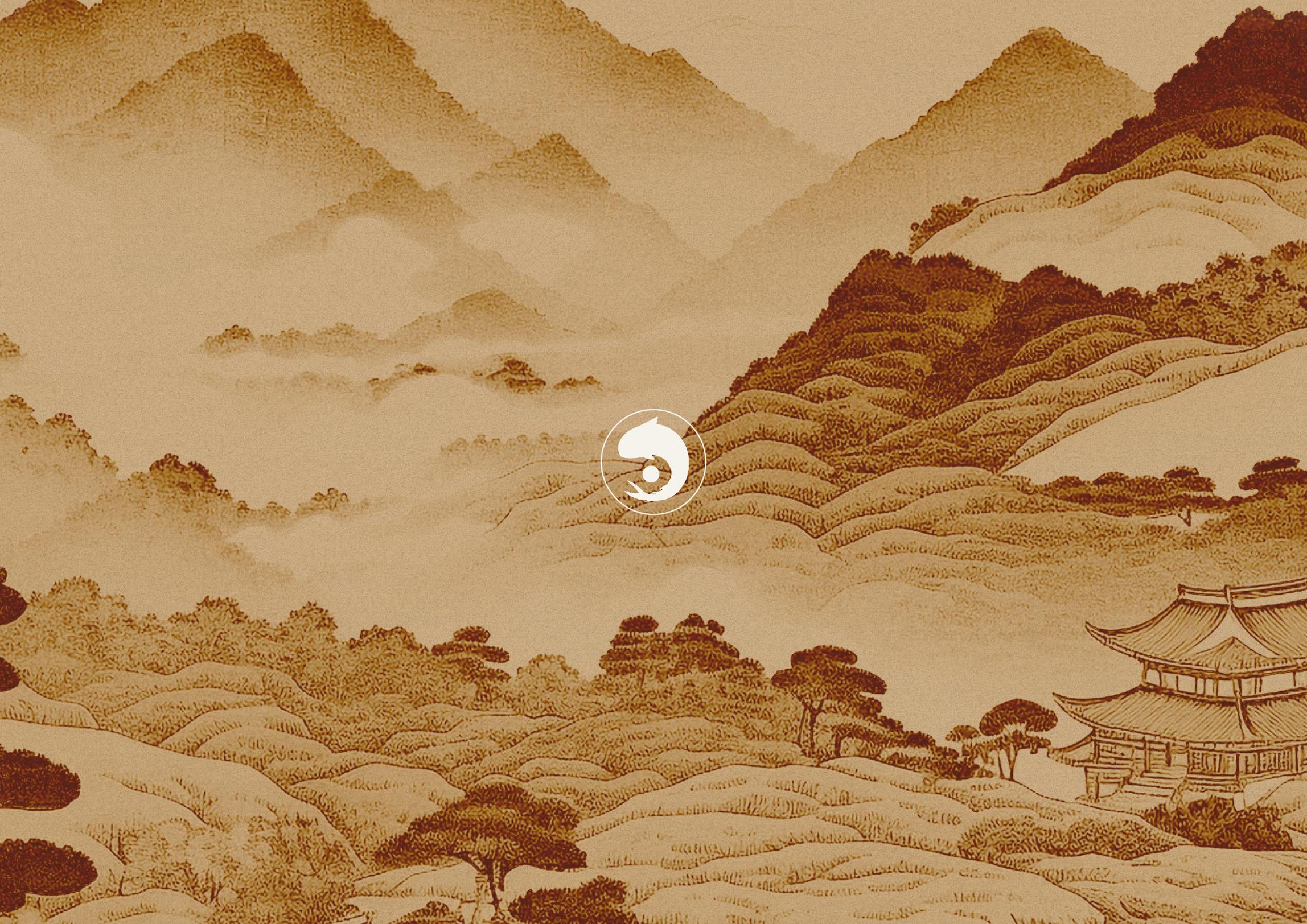
E

N

Ú

Zakani

COCINA NIKKEI · SUSHI BAR



EDAMAMES

Steamed Soybeans.

• SEA SALT

• SPICY 

PALMITOS LIMÓN

Kani lemon-marinated.

KANI CREAM

Kani tempura with cream cheese
on Zakani salad.

BOCADO DE REY

Roll of salmon with eel, cream
cheese and avocado.

TARTAR DE ATÚN

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

TARTAR DE SALMÓN

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

WAKAMEKANI

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

JALEA ZAKANI

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

Our prices do not include the 8% national consumption tax.



Mild spicy



Intense spicy

ZAKANI EBI

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

 **KANI DINAMITA**

Kani tempura with cream cheese, topped with spicy kani sauce.



WASABI EBI

Tempura shrimp on lemon kale bed with wasabi mayonnaise and black truffle.

ZAKANI TAKO

Sauteed octopus with black truffle oil and thyme served with mashed potato with parmesan cheese and paprika.

TAKOSO

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

• CHIKEN	• BEEF TENDERLOIN	• SALMON
----------	-------------------	----------

GYOZAS BUTTA

Steamed pork-filled gyoza served with ponzu sauce.

TAKOSO DE PULPO

Crunchy gyoza tacos with octopus, leche de tigre, bacon bites and parmesan cheese.

 **CAMARONES TSURAI**

Tempura shrimps covered in a mildly spicy sauce.



Our prices do not include the 8% national consumption tax.

 Mild spicy

 Intense spicy

BAOS

 **ACEVICHADO**

Steamed japanese bun with shrimp, mango, cilantro, onion, cancha corn and togarashi mayonnaise.

**PANCETA**

Steamed japanese bun with hibiscus flower sauce-infused pork belly, *crispy onion* and lettuce.

POLLO CRISPY

Steamed japanese bun with *crispy chicken* in *bittersweet mandarin sauce,* thyme, green onions and sesame seeds.

KANI EBI

Steamed japanese bun with tempura prawn and kani sauce, *truffle cream cheese* and *chucrut*.

TIRADITOS

**ATÚN**

Thin slices of tuna *marinated in leche de tigre* and *white kani sauce*.

SALMÓN

Thin slices of salmon *marinated in leche de tigre* and kani sauce with *japanese mayonnaise*.

TAKO

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

Our prices do not include the 8% national consumption tax.

 Mild spicy

 Intense spicy

CEVICHEs

SHINSEN

Chopped white fish with cancha corn, avocado, paprika, mango, onion and cilantro *marinated in leche de tigre and aji amarillo.*

CEVICHE CALIENTE

Seared shrimp, fish and calamari **marinated** in a hot citrus sauce with *aji amarillo, garlic and sherry.*

FUSHIGUI

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

CEVICHE DE ATÚN

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



PULPO PARMESANO

Chopped japanese octopus, parmesan cheese, cancha corn, onion and cilantro *marinated in leche de tigre.*

Our prices do not include the 8% national consumption tax.

 Mild spicy

 Intense spicy

スープ



SOUPS

SOPA RAMEN TIERRA

Chicken, beef tenderloin, pork, egg, shredded nori, chives and ramen noodles.

SOPA RAMEN MAR

Shrimp, kani, fish, egg, shredded nori, chives and ramen noodles.

SOPA RAMEN ESPECIAL

Pork belly, egg, chives, shredded nori and ramen noodles.

SOPA DE MARISCOS

Fish, shrimp, prawns and kani in coconut milk and oyster sauce.

サラダ



SALADS

ZAKANI CAESAR

Sauteed chicken, lettuce, parmesan cheese and croutons with Zakani sauce.

SUSHI SALAD

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

Our prices do not include the 8% national consumption tax.



Mild spicy



Intense spicy





SUSHI

ACEVICHADO

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

- ROLL
- HALF ROLL

ZAKANI CRUNCH

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

- ROLL
- HALF ROLL

🔥 SAMURAI

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

- ROLL
- HALF ROLL



CRAB

Salmon, kani, maguro, avocado and cream cheese.

- ROLL
- HALF ROLL

ZAKANI DELUXE

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

- ROLL
- HALF ROLL

ZAKANI EXPLOSION

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

- ROLL
- HALF ROLL

EDO

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

- ROLL
- HALF ROLL

Our prices do not include the 8% national consumption tax.

🔥 Mild spicy 🔥 Intense spicy



OCTOPUS

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

• ROLL • HALF ROLL



THANOS

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

• ROLL • HALF ROLL

GEISHA

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

• ROLL • HALF ROLL

GOHAN

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

• ROLL • HALF ROLL

SEIKI

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

• ROLL • HALF ROLL

KOMODO

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

• ROLL • HALF ROLL

BUTTER CRAB

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

• ROLL • HALF ROLL

TRUFFLE BUTTER CRAB:

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

• ROLL • HALF ROLL

**TANOSHI**

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

- | | |
|--------|-------------|
| • ROLL | • HALF ROLL |
|--------|-------------|

**VEGGIE ROLL**

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

- | | |
|--------|-------------|
| • ROLL | • HALF ROLL |
|--------|-------------|

- | |
|---------------|
| • TOFU ADD-ON |
|---------------|

**BEJITARIAN**

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

- | | |
|--------|-------------|
| • ROLL | • HALF ROLL |
|--------|-------------|

TAWA

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

- | | |
|--------|-------------|
| • ROLL | • HALF ROLL |
|--------|-------------|

KOKO ROLL

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

- | | |
|--------|-------------|
| • ROLL | • HALF ROLL |
|--------|-------------|

NIJI ROLL

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

- | | |
|--------|-------------|
| • ROLL | • HALF ROLL |
|--------|-------------|

AMAI

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

- | | |
|--------|-------------|
| • ROLL | • HALF ROLL |
|--------|-------------|

OSAKA

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

- | |
|--------|
| • ROLL |
|--------|



**IKA**

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

• ROLL • HALF ROLL

EBI VOLCANO ROLL

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

• ROLL • HALF ROLL

NINIKU ROLL

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

• ROLL • HALF ROLL

RAINBOW

Salmon, tuna, eel, kani and avocado.

• ROLL • HALF ROLL

SPICY TUNA

Tuna, avocado and spicy sauce.

• ROLL • HALF ROLL

DINAMITA

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

• ROLL • HALF ROLL

PHILADELPHIA

Salmon, avocado and cream cheese.

• ROLL • HALF ROLL

CALIFORNIA

Kani, masago, avocado and sesame seeds.

• ROLL • HALF ROLL

EBI TEMPURA

Shrimp tempura, avocado, cream cheese and sesame seeds.

• ROLL • HALF ROLL



NIGIRI

にぎり



TAKO <i>Japanese octopus.</i>	MASAGO <i>Crab caviar.</i>
SAKE <i>Salmon.</i>	MAGURO <i>Tuna.</i>
KANI <i>Crab sticks.</i>	UNAGUI <i>Eel.</i>
EBI <i>Prawn.</i>	

SASHIMI

刺身



MIXTO <i>Pick 2 proteins of sashimi.</i>	WAKAME <i>Seaweed salad.</i>
MAGURO <i>Tuna.</i>	SAKE <i>Salmon.</i>
UNAGUI <i>Eel.</i>	TAKO <i>Japanese octopus.</i>

Our prices do not include the 8% national consumption tax.



Mild spicy



Intense spicy



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 MAR

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

**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.

TEPPAN MIXTO

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

TEPPAN TIERRA

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

**TEPPAN ZAKANI ESPECIAL
(FOR TWO PEOPLE)**

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

Our prices do not include the 8% national consumption tax.

 Mild spicy

 Intense spicy

RICE

INKA

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

THAI

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



VEGETARIANO

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

• TOFU ADD-ON

ARROZ CREMOSO DE AJÍ LIMO

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



ARROZ CREMOSO DE AJÍ AMARILLO

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

Our prices do not include the 8% national consumption tax.



Mild spicy



Intense spicy

WOK

PASTA RAMEN MAR

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

FRUTOS DEL MAR

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

**Served with white rice.*

POLLO HOKKAIDO

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

**Served with white rice.*

PASTA RAMEN TIERRA

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



PASTA RAMEN VEGETARIANA

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

**Tofu add-on.*

Our prices do not include the 8% national consumption tax.



Mild spicy



Intense spicy

MEAT AND FISH

LOMO SALTADO

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.

SALMÓN A LA PLANCHA

Grilled salmon served with mixed vegetables in teriyaki sauce.

ATÚN SELLADO

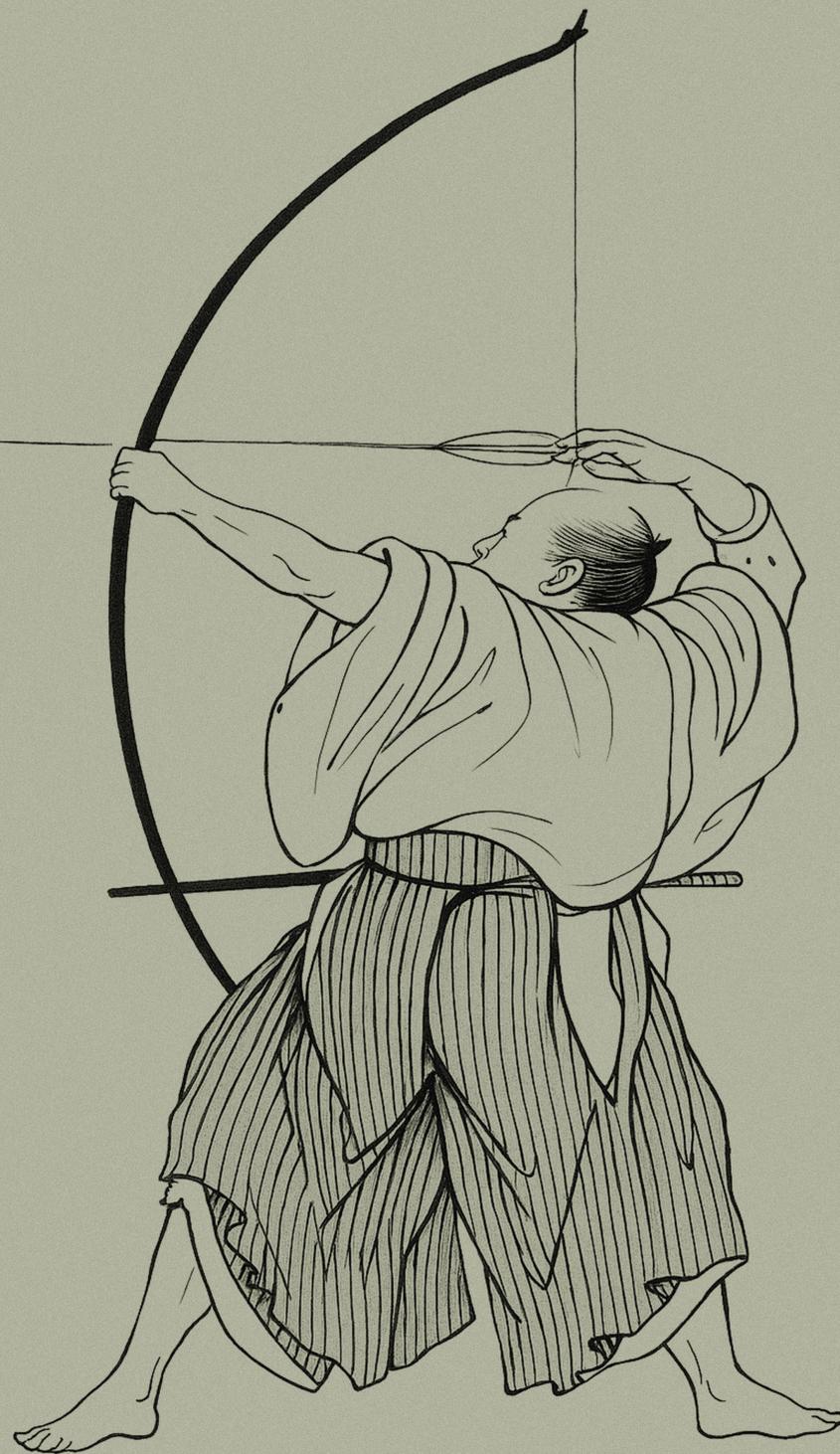
120 gr of seared tuna slices in sesame oil and sesame seeds. Served with ponzu sauce and salad with lettuce, kani and onion in leche de tigre.

Our prices do not include the 8% national consumption tax.

 Mild spicy

 Intense spicy

ぎかに



DRINKS

**SAN PELLEGRINO
WATER 1LT**

WATER

SPARKLING WATER

BRETAÑA

HATSU TEA

HATSU SODA

*Rosemary and grape, watermelon
and basil, raspberry and roses.*

COCA COLA PRODUCTS

NATURAL FRUIT JUICES IN WATER

*Mango, strawberry, lemonade,
pineapple, blackberry, passion fruit.*

NATURAL FRUIT JUICES IN MILK

*Mango, strawberry, pineapple,
blackberry, passion fruit.*

SPECIAL JUICES

*Pineapple-peppermint,
blackberry-peppermint, strawberry-basil,
peppermint lemonade, coconut lemonade,
ginger lemonade, lychee lemonade and
tamarind lemonade.*

FLAVORED SODAS

*Watermelon, peppermint,
lychee-peppermint, lychee, passion
fruit, coconut, kiwi, cranberry,
raspberry and tamarind.*

Our prices do not include the 8% national consumption tax.

MOCKTAILS

LEMONGRASS

*Juniper lemongrass sparkling,
pink pepper, lychee, and lemon.*

PAINAPPU

*Juniper coconut sparkling,
pineapple and lemon.*

SENDAI

*Ginger beer, starfruit tea,
lemon and peppermint. Finished
with a citrus salt frosted.*

TOKYO

*Blackberries and hibiscus
infusion, peppermint, coconut
slices and elderflower tonic.*

BUKU

*Lychee syrup, cranberry juice,
orange, lemon and a special
zakani touch.*

NATSU

*Ginger beer, passion fruit
juice, lemon and agraz syrup.*

PINK TONIC

Raspberry hatsu soda, lychee syrup, agraz, lemon juice, lychee and tonic water.

DESSERTS

MARQUESA DE ALMENDRAS Y AREQUIPE

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

CREMOSO DE COCO

Creamy white 4 milks cake with coconut flakes.

SUSHI BROWNIE

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

VOLCÁN DE AREQUIPE

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

VOLCÁN DE CHOCOLATE

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

BLONDIE

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

DIGESTIVES

AMARETTO DISARONNO

BAILEYS

COINTREAU

RON ZACAPA 23 YEARS

Our prices do not include the 8% national consumption tax.



BEERS

ÁGUILA LIGHT

DELIRIUM

CLUB COLOMBIA
Black, Gold, Red.

ERDINGER

BBC

HEINEKEN

JUNIPER GINGER BEER *(non-alcoholic)*

REFAJO ZAKANI

BITBURGER 0.0 *(non-alcoholic)*

*Club Colombia Gold, Vodka, Sake,
pineapple soda and hibiscus flower.*

CORONA

TSINGTAO

TRES CORDILLERAS

ASAHI

STELLA ARTOIS

Our prices do not include the 8% national consumption tax.

GINTONICS

BEEFEATER PINK

*Strawberry, orange and
Juniper Dry Tonic.*

TANQUERAY TEN

*Cranberry ice, lemon peel and
tonic of your preference.*

MONKEY 47

*Dehydrated pineapple, lemon and
Juniper Dry Tonic.*

BOMBAY SAPPHIRE

*Fresh rosemary, orange
peel, pink pepper and
Juniper Dry Tonic.*

TANQUERAY LONDON

*Basil, sliced lemon, dehydrated
pineapple and Elderflower Tonic.*

MOM

*Dried cranberries,
spearmint, grapefruit
and Juniper Dry Tonic.*

GINTONICS

TANQUERAY RANGPUR

*Pink ginger slivers, bay leaves,
orange and Juniper Dry Tonic.*

THE LONDON 1

*Macerated strawberry, red berries
and Juniper Elderflower Tonic.*

HENDRICK'S

*European cucumber, lemon peel
and Juniper Elderflower Tonic.*

BULLDOG

*Mandarin hulls, lychee, rosemary
and Juniper Elderflower Tonic.*

FIFTY POUNDS

*Watermelon, orange peel and
Juniper Elderflower Tonic.*

COCKTAILS

<p>CANELAZO Hot red wine, rim of glass in sugar and cinnamon, orange and cinnamon sliver.</p>	
<p>MOJITO ZAKANI White rum, lime, macerated spearmint and pineapple soda.</p>	
<p>TOMMY'S MARGARITA Tequila, agave honey and lime.</p> <p>TOKYO MARGARITA Tequila, sake, agave honey, lemon and tajín.</p>	
<p>LYCHEE MARTINI Vodka, lychee liqueur, lychee syrup and lychee fruit.</p>	

Our prices do not include the 8% national consumption tax.

<p>OLD FASHIONED Bulleit bourbon, syrup, cold brew, soda, and orange peel.</p>	
<p>SAKE SOUR Sake, lemon, egg white and chamomile syrup.</p>	
<p>SAKE MULE Sake, vodka, Juniper Ginger Beer, lemon and orange.</p> <p>COCONUT MOSCOW MULE Vodka, coconut rum, spearmint, dehydrated coconut and Juniper Ginger Beer.</p> <p>MEZCAL MULE Mezcal, lime juice, syrup and ginger beer. Frosted with citrus salt and togarachi.</p> <p>MOSCOW MULE TRADICIONAL Vodka, syrup, lemon juice and Ginger Beer.</p>	

Our prices do not include the 8% national consumption tax.

PISCO SOUR

Syrup, Pisco, lemon and egg white.

PANDA

Tanqueray gin, sake, lychee liqueur, peach jam, white tea and chamomile tea.

KOI

Vodka, sake, strawberries, hibiscus flower, lemon grey tea and pineapple soda.

TAKO

Rum, white wine and herbal passion fruit infusion.

GEISHA

Gin, blackberry and hibiscus blossom reduction, coconut aloe and Juniper Elderflower Tonic.

NINJA

Tequila reposado, agraz jam, spearmint, red wine and Juniper Ginger Beer.

LIMONADA DE VINO

Red, white, rosé.

APEROL SPRITZ

Aperol, white lambrusco and dried oranges.

RED WINE

HOUSE WINE
Glass.

ENATE TEMPRANILLO CABERNET SAUVIGNON
Bottle.

ENTRECÔTE
Bottle.

RAMÓN BILBAO CRIANZA TEMPRANILLO
Bottle.

RAMÓN BILBAO CRIANZA ORGÁNICO
Bottle.

RAMÓN BILBAO RESERVA
Bottle.

MARQUÉS DE RISCAL TEMPRANILLO
Bottle or half.

MARQUÉS DE RISCAL RESERVA
Bottle.

B&G RESERVA PINOT NOIR
Bottle.

NORTON MALBEC DOC
Bottle.

MORANDE PIONERO CARMENERE
Bottle.

MORANDE PIONERO MERLOT
Bottle.

MONTES MERLOT
Bottle.

MONTES CABERNET SAUVIGNON
Bottle.

PROTOS RIBERA DUERO ROBLE
Bottle.

WHITE WINE

HOUSE WINE

Glass.

RAMÓN BILBAO VERDEJO

Bottle.

RAMÓN BILBAO VERDEJO ORGÁNICO

Bottle.

MAR DE FRADES

Bottle.

ENATE CHARDONNAY

Bottle.

ALMA MORA CHARDONNAY

Bottle.

NORTON COLECCIÓN TORRONTES

Bottle.

PROTOS VERDEJO

Bottle.

B&G RESERVA SAUVIGNON BLANC

Bottle.

MORANDE PIONERO CHARDONNAY

Bottle.

MARTIN CODAX

Bottle or half.

MONTES SAUVIGNON BLANC

Bottle.

MARQUÉS DE RISCAL RUEDA

Bottle or half.

ROSÉ WINE

HOUSE WINE

Glass.

MARQUÉS DE RISCAL

Glass.

RAMÓN BILBAO

Bottle.

AIRE DE PROTOS

Bottle.

ALMA MORA SYRAH

Bottle.

MONTES CHERUB

Bottle.

COUSIÑO MACUL GRIS

Bottle.

B&G PARTAGER

Bottle.

SPARKLING WINE

LAMBRUSCO

White, Rose, Red.

CHANDON BRUT

CHANDON ROSE

Our prices do not include the 8% national consumption tax.

SANGRÍA

WHITE

White Lambrusco, vodka, green fruits, rosemary and Zakani blend.

ROSE

Lambrusco rosé, gin, strawberry, lychee, dried cranberry and Zakani blend.

RED

Red Lambrusco, vodka, infusion of blackberries and hibiscus flower, orange and Zakani blend.

TINTO DE VERANO

Red wine, vodka, strawberries, red apple, dehydrated orange and Zakani blend.

BLANCO DE VERANO

White wine, green apple, green grapes, mango and Zakani blend.

ROSADO DE VERANO

Rosé wine, strawberries, lychee, dried cranberry and Zakani blend.

GLASS OF SANGRÍA

Our prices do not include the 8% national consumption tax.

LIQUORS

VODKA

ABSOLUT

Bottle, half, shot.

SMIRNOFF

Bottle, half, shot.

CÎROC

Bottle, shot.

WHISKY

JOHNNIE WALKER BLACK LABEL

Bottle, half, shot.

OLD PARR 12 YEARS

Bottle, half, shot.

BUCHANAN'S 12 YEARS

Bottle, half, shot.

BUCHANAN'S MASTER

Bottle, shot.

BUCHANAN'S 18 YEARS

Bottle, shot.

BUCHANAN'S TWO SOULS

Bottle, shot.

GLENFIDDICH 12 YEARS

Bottle, half, shot.

BULLEIT BOURBON

Bottle, shot.

THE SINGLETON 12 YEARS

Bottle, shot.

BAILEYS

Bottle, shot.

Our prices do not include the 8% national consumption tax.

GIN

BEEFEATER PINK*Bottle, shot.***MONKEY 47***Bottle, shot.***TANQUERAY TEN***Bottle, shot.***TANQUERAY RANGPUR***Bottle, shot.***TANQUERAY LONDON***Bottle, shot.***BOMBAY SAPPHIRE***Bottle, shot.***MOM***Bottle, shot.***BULLDOG***Bottle, shot.***THE LONDON 1***Bottle, shot.***FIFTY POUNDS***Bottle, shot.***HENDRICK'S***Bottle, shot.*

TEQUILA Y MEZCAL

DON JULIO 70

Bottle, shot.

PATRÓN BLANCO

Bottle, shot.

DON JULIO AÑEJO RESERVA

Bottle, shot.

MAESTRO DOBEL

Bottle, shot.

DON JULIO REPOSADO

Bottle, shot.

GRAN CENTENARIO AÑEJO

Bottle, shot.

DON JULIO BLANCO

Bottle, shot.

GRAN CENTENARIO REPOSADO

Bottle, shot.

PATRÓN AÑEJO

Bottle, shot.

MEZCAL 400 CONEJOS

Bottle, shot.

PATRÓN REPOSADO

Bottle, shot.

SAKE

BOTTLE / SHOT (150ML)

RUM

VIDEJO CALDAS 3 YEARS

Bottle, half, shot.

VIDEJO CALDAS 8 YEARS

Bottle, half, shot.

MEDELLÍN 3 YEARS

Bottle, half, shot.

MEDELLÍN 8 YEARS

Bottle, half, shot.

ZACAPA AMBAR

Bottle, shot.

ZACAPA 23 YEARS

Bottle, shot.

AGUARDIENTE

ANTIOQUEÑO

Rojo, Azul, Verde.

Bottle, half, shot.

Nuestros precios no incluyen el 8% del impuesto nacional al consumo.

TIP ADVISORY.

Consumers are informed that this commercial establishment suggests to its consumers a gratuity corresponding to 10% of the value of the bill, which may be accepted, rejected or modified by you, according to your assessment of the service provided. At the moment of requesting the bill, indicate to the person who attends you if you want that value to be included or not in the bill or indicate the value of the bill. or indicate the amount you want to give as a tip.

In this commercial establishment the money collected for the concept of gratuity is destined 100% among the workers and collaborators of the service and kitchen area.

In case you have any inconvenience with the collection of tips, please contact the exclusive line in Bogota or to address concerns on the subject: 651 3240 or the citizen hotline of the Superintenden-ce of Industry and Commerce: 592 0400 in Bogota or for the rest of the country the national to-Il-free line: 01 8000 910 165, to file your complaint.

Our prices do not include the 8% national excise tax.

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

Zakani

COCINA NIKKEI · SUSHI BAR

