EZO
ASIAN-INSPIRED

EZO is a vibrant, contemporary dining destination where the vast culinary landscapes of Asia meet the bold flavors and spirit of Peru. Led by our visionary Peruvian chef, the menu is a tapestry of Nikkei artistry, Chinese-Peruvian heritage, and the diverse flavors and traditions of Asia. Every dish is a story — a cross-cultural encounter told through fresh ingredients, refined techniques, and a deep respect for tradition, reimagined with modern flair.

CEVICHES & TIRADITOS

Ceviche set ●● — 4 600
Snapper & avocado / salmon & mango / tuna & cucumber.

Ceviche mar imperial ●●● — 2 000
Red snapper ceviche with octopus, scallops, capers, avocado, sweet potato, maize and yellow chili.

Tuna tataki Nikkei ● — 2 400
Seared tuna slices, served over a vibrant yellow chili tigermilk, accented with fresh herbs and colorful aromatics.

SUSHI ROLLS

Heikegani ●●● — 2 600
Fried prawn and avocado maki, topped with flamed spicy crab and cheese, finished with eel glaze.

Akugyo ●● — 2 900
Crab, crispy prawn and cucumber maki, wrapped in flamed red snapper, with ginger and eel glaze.

Kame* ●●●● — 2 200
Fried shrimp, mango and cream cheese inside, avocado on top, passionfruit mayo.

Acevichado* ●●● — 2 200
Fried shrimp and avocado inside, tuna, acevichado sauce and crispy sweet potato threads on top.

Flamed salmon* — 2 200
Cucumber, avocado, and cream cheese inside, topped with flamed salmon, spicy mayo, and hints of habanero chili.

Philadelphia* ●● — 2 200
Uramaki with salmon, avocado, cucumber and cream cheese.

Seiji* ●● — 2 200
Smokey salmon & cheese sauce, tuna, avocado, eel glaze.

En fuego beef* ●●●● / **vegetarian*** ●● — 2 200 / 2 200
Crispy shrimp or avocado, asparagus and cream cheese, topped with beef or truffled tomato and chimichurri.

SUSHI SETS

Pick what you love. Combine as you wish. Enjoy a sushi set made by you. — 4 300

SET 1: 4 sashimi pcs / 2 classic nigiri pcs / 2 half portions of any sushi rolls marked with * (8pcs). **For sashimi and nigiri, choose from:**
Tuna / Salmon / Red Snapper / Prawn

SET 2: 6 half portions of any sushi rolls marked with * (24 pcs) — 6 300

APETIZERS & SALADS

Chicken skewers: Teriyaki ● / **Satay** ● — 1 200 / 1 200
Two chargrilled chicken skewers with your choice of Japanese sweet soy glaze or with Southeast Asian flavours, lime and fresh herbs.

Andean mushrooms and maize ●● — 1 400
Peruvian style sautéed mushrooms and white corn in anticuchera based cream.

Tempura prawns ●●● — 3 100
Crispy prawns served with sweet-sour passionfruit mayo.

EZO gratin scallops ●● — 1 350
Flamed scallops gratinated with a rich, creamy cheese sauce, finished with a golden crust.

Siu Mai ●●● — 1 900
Pork and shrimp steamed dumplings.

Khmer mango salad ● — 1 500
Mango, red cabbage, pineapple, herbs, peanuts and crispy onion, tossed in a bright Cambodian dressing.

Thai beef salad ●● — 1 900
Fried tenderloin, romaine and mizuna with Thai dressing, peanuts, crispy shallots and lime.

SOUPS

Tonkotsu ramen ●● — 2 300
Rich pork-bone broth with chashu, wheat noodles and soft egg.

Crayfish chupe ●●●● — 1 800
Creamy crayfish bisque with sweet corn, peas and cream cheese, served with crayfish, fried egg and brioche.

EZO GRILL

Pulpo anticuchero ● — 3 500
Peruvian style grilled octopus with anticucho sauce, golden potatoes and roasted corn.

Aji-miso Nikkei salmon ●● — 3 800
Salmon fillet glazed in sweet aji-miso sauce, with sautéed pak choi and kyuri salad.

Red snapper ang kroeung ● — 2 100
Grilled red snapper wrapped in banana leaf with Cambodian paste, served with papaya salad.

300g Dry-aged ribeye / Dry-aged tenderloin ●● — 6 500 / 6 850
Chargrilled dry-aged ribeye or tenderloin, served with asparagus and broccoli.

Meat platter ● — 12 100
Grilled ribeye, four grilled skewers of teriyaki or satay, lamb chops and grilled sweet corn.

Seafood platter ●● — 8 000
Calamari, octopus, red snapper and tiger prawns with cheese-gratinated scallops.

MAIN DISHES

Korean chicken burger ● — 2 100
Spicy Korean fried chicken, kimchi, cucumber, red cabbage sided with sweet & sour fries.

Tipakay ●● — 1 900
Crispy chicken stir-fried with vegetables, glazed in a refined sweet & sour sauce, served with jasmine rice.

Nasi goreng with chicken & shrimp ●●● / **vegetarian** ●●● — 2 800 / 1 700
Indonesian-style fried jasmine rice with chicken, shrimp and vegetables, wok-tossed with chili and sweet soy.

Kimchi fried rice with pork ●● / **chicken** ● / **vegetarian** — 1 800 / 1 600 / 1 250
Kimchi fried rice with egg, spring onions and nori. Choose pork, chicken or vegetarian.

Yakiudon: chicken ●● / **shrimp** ●●● / **vegetarian** ●●● — 1 950 / 2 500 / 1 800
Sauteed udon noodles with your choice of chicken, shrimp or meatless with carrot, cabbage, scallions.

Duck sa ho fan ● — 3 100
Wok-fried Sa Ho Fan noodles with caramelized duck, finished with yakiniku soy.

Lamb chops seco ● — 4 100
Grilled lamb chops with Peruvian seco sauce and yellow beans, served with sarza criolla and jasmine rice.

Lomo salado ●●● — 1 900
Seared tenderloin, crispy potato, charred onion and cherry tomato, finished with lomo saltado sauce and coriander cress.

SIDE DISHES

Kimchi ●	500	**Jasmine rice** ●	450
Mashed potatoes ●●	650	**Grilled vegetables** ●	650
Sweet & sour fries ●	650		

DESSERTS

Kawaishi set ●● — 2 200
Three nature-inspired chocolate stones: matcha, lychee and dark chocolate.

Cloudy jungle ●● — 1 500
Golden berry and tree tomato gel, cacao and coffee mousse, a balance of acidity, bitterness and sweetness.

Mango sago ● — 1 200
Soft tapioca pearls, fresh mango cubes and silky mango sauce.

EZO tres leches ●● — 1 100
Sponge cake in spiced three milks.

Fruit platter — 1 800
A refreshing selection of mango, watermelon, pineapple, strawberry, blueberry, passionfruit and dragon fruit.

Dishes indicated with ● – Alcohol, ● – Dairy, ● – Gluten, ● – Nuts, ● – Seafood, ● – Vegetarian, ● – Raw, ● – Beef, ● – Pork

All prices are in Kenyan Shillings (KES) and include relevant taxes. If you have any concerns regarding food allergies, please alert your contact or supervisor prior to ordering.

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