



C I N K Ō

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
acevichado espuma, chalaquita, togarashi	
SHISHITOS	16
sweet soy, huacatay, togarashi	
KOREAN TACO	32
skirt steak, bibb lettuce, kimchi	
CARNITAS DE POLLO	28
charsiu chicken, tortilla, chinese five spices, plum sauce pickled daikon	

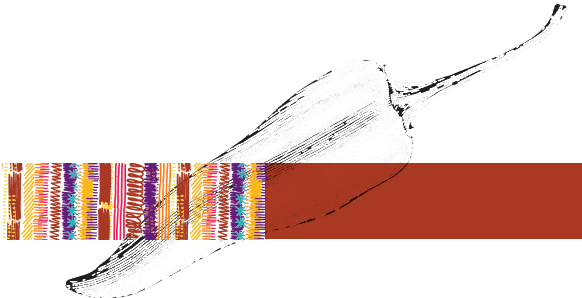
ANTICUCHŌS | KUSHIYAKI

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

BEEF	32
ribeye, rocoto carterillero sauce, anticucho-tare green onions	
SHIITAKE	26
aji panca, chinese five spice, plum sauce, pickled daikon chalaquita	
YAKITORI	28
chicken, aji panca-miso tare, amarillo chimichurri quinoa furikake	

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	
TIRADITO APASIONADO	26
salmon, passion fruit-aji amarillo leche de tigre red onions, ponzu, avocado	
TIRADITO ATRUFADO	30
seabass, truffle-yuzu leche de tigre, chalaquita, cucumber miso salt	



SŌPA Y VEGETALES | SOUP & VEGETABLES

SOPA DE TORTILLA	21
chicken, guajillo chili, choclo, cancha, avocado crispy tortilla chips	
CAUSA VERDE	18
salmon, potato causa, wasabi, dill, avocado, ikura lime, togarashi aioli	
BEET & PANCA SALAD	18
salt roasted beets, aji panca-miso, vinaigrette, shallots fresno chili, huacatay	
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	

CARNES Y PESCADŌS | MEATS & FISH

LOMO SALTADO	60
dry aged ribeye, aji amarillo, soy sauce, tomatoes onions, potatoes, cilantro	
SECO DE RES	62
short ribs, lima beans, cilantro, salsa criolla	
POLLO A LA BRASA	56
peruvian rotisserie style smoked chicken, house made 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	

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

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
ground beef, steamed rice, mushrooms, kimchi, carrots cucumbers, rocoto-gochujang sauce, salsa criolla, fried egg	
TALLARIN SALTADO	38
udon 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	
HAKKA AEROPUERTO (for two)	80
charsiu chicken, rice, shiitakes, bok choy, chorizo, egg pickled daikon, soy sauce, aji panca	

*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.



CINKŌ

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 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 avocado	
CRISPY GRILLED SALMON ROLL	26
cooked salmon, cucumber, tempura crunch	
CINKO FUTOMAKI	29
spicy tuna, salmon, cucumber, crispy yam strings	
SALMON CRIOLLO ROLL	28
salmon skin chicharron, avocado, cucumber, sesame aji amarillo, ikura	
MAKI ACEVICHADO	30
flake crispy fish skin chicharron, acevichado sauce, ikura	
SPICY TUNA ABURI SUSHI	30
spicy tuna, avocado, cucumber	

 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

COCONUT FLAN
coconut tuile
14

CHURROS
caramel
12

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