



MAMACHI

JAPANESE FINESSE.
PERUVIAN FIRE.



MAMACHI

Mamachi emerged from a bold idea: to blend the cultures of Japan and Peru into a unique culinary experience. With dedication to authenticity and innovation, Mamachi crafts dishes that reflect the essence of both cuisines.

Mamachi isn't just a restaurant; it's a place where entertainment and exceptional food come together seamlessly. From the moment you step through our doors, you're immersed in an experience that stimulates the senses and sparks curiosity. At Mamachi, we're not just serving food; we're igniting passion and sharing our love for culinary exploration.



NIKKEI CUISINE

A Japanese-Peruvian Experience.

Where two distinct culinary traditions meet, a harmonious fusion unfolds. At Mamachi, we proudly serve Japanese-Peruvian cuisine, known as Nikkei. This unique style was born in the late 19th century, when Japanese immigrants brought their cooking techniques to Peru and blended them with local ingredients.

Our chefs honour this rich heritage by infusing creativity into every plate, combining Japanese and Peruvian traditions to create flavourful and exciting dishes for an unforgettable experience.



D I N I N G D I R E C T O R Y

ダイニングディレクトリ

GUNKAN

Bite Sized Sushi, Rice Wrapped in Nori,
Topped with Fish

CEVICHE

Citrus Marinated Seafood with Vegetables
Originating from Peru

KATSUOBUSHI

Smoked and Dehydrated Skipjack Tuna
Thinly Sliced

ITO TOGARASHI

Thin Threads of Dried Chilli

USUZUKURI

Thin Slices of White Fish, similar to Sashimi
but Thinner

PONZU

Soya Citrus Dipping Sauce from Japan

ANTICUCHO

Peruvian Skewers Dripped with Signature
Peruvian Sauce

SHICHIMI TOGARASHI

A Spice Blend of 7 Ingredients

YUZU

Citrus Fruit from Japan Similar to Lemon

TOSAZU

Japanese Dressing Based on Soya and Vinegar

HIJIKI

A Type of Seaweed Native to Japan,
Rich in Nutrients

TONBURI

Mountain Caviar, the Seeds of the Summer
Cypress Tree

TOBIKO

Flying Fish Roe, usually infused with a
Variation of Flavours

IKURA

Salmon Fish Roe, Marinated in Sake

YAKITORI

Japanese Skewered Chicken Cooked on Coal

WAFU

Salad Dressing Based on Soya, Mirin and Oil

KABAYAKI SAUCE

A Sweet Fish Sauce used for grilling Fish

AJI'S

Peppers in Peruvian Cuisine, such as Aji Limo,
Aji Panka and Aji Rocoto

SHISO

Mint Leaves Originating from Japan

TIRADITO

Thinly Sliced Seafood with a Spicy Sauce

TOBAN YAKI

Cooked on a Ceramic Plate over Direct Heat

TATAKI

Cooked over a Direct Flame on the Outside and
Raw on the Inside



PIQUEOS

Nibbles ————— ニブル

STEAMED EDAMAME Maldon Salt	6
SPICY EDAMAME Chilli Garlic Shichimi	7
PADRON PEPPERS Yuzu Miso Sesame	12



PLATOS PEQUENOS

Small Plates ————— 小皿

SASHIMI TACOS KING CRAB Tomatillo Salsa Cilantro Cress	20
SASHIMI TACOS SALMON Tomatillo Salsa Cilantro Cress	16
SASHIMI TACOS TUNA Avocado Salsa Cilantro Cress	16
WAGYU TACOS Onion Tosazu Jalapeños	26
CHICKEN TACOS Anticucho Hijiki Seaweed	15
CRISPY RICE TUNA Tonburi Caviar Unagi Sauce Spicy Mayo	16
CRISPY RICE SALMON Ikura Unagi Sauce Spicy Mayo	16
CRISPY RICE WAGYU Spicy Mayo	28
CRISPY RICE AVOCADO Crispy Shiitake Dry Miso	12
CAVIAR GUNKAN 2 pieces per portion	23

RAW AND SEARED

————— 生&軽く炙ったもの

SALMON TARTARE Caviar Wasabi Vinaigrette	16
YELLOWTAIL TARTARE Caviar Wasabi Vinaigrette	16
LOCAL RED PRAWN CARPACCIO Plankton Oil Dry Miso Soy Caviar Cress Salad	28
WAGYU CARPACCIO Soy Caviar Truffle Quail Egg Parmesan	45
YELLOWTAIL SASHIMI NEW ERA Jalapeños Key Lime Ponzu	16
TUNA TATAKI Tosazu Sauce Garlic Chips Momiji Oroshi	16
WAGYU TATAKI Truffle Ponzu Black Truffle Spring Onion	45
SCALLOP TIRADITO Ikura Green Apple Zuke Aji Amarillo	25
YELLOWTAIL TIRADITO Caviar Kappa Zukke Aji Amarillo	16
SUZUKI TIRADITO Caviar Pineapple Zuke Aji Rocoto	16
SUZUKI CEVICHE Pineapple Red Chilli Ikura Mamachi Leche De Tigre	16
QUINOA CEVICHE Tomatillos Tonburi Caviar Mamachi Leche De Tigre	13
MAMACHI CEVICHE Half Lobster Sweet Strawberry Jalapeños Caviar Mamachi Leche De Tigre	49
ESCALOPE FOIE GRAS Vanilla Miso Beetroot Crisps	28
PREMIUM OYSTERS Chilli Shiso Salsa Onion Tosazu Yuzu Emulsion Shichimi Jalapeños	7.5

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ROBATA YAKI

Grilled Skewers ————— 串焼き

2 pieces per portion

CHICKEN TSUKUNE 16

Yellow Anticucho | Chives

BEEF KUSHIYAKI 17

Red Anticucho | Lime Emulsion

PRAWN KUSHIYAKI 18

Chilli Shiso Salsa | Lime

CHICKEN YAKITORI 16

Spring Onion | Shichimi | Yakitori Sauce

CORN ON THE COB 12

Shiso Butter | Shichimi

PANCA LAMB 19

Aji Panca | Garlic | Crispy Onion

CRISPY PORK BELLY 16

Spicy Miso | Vegetable Salsa

SALMON 16

Pepper Teriyaki | Lime

LOBSTER TAIL 49

Foie Gras Miso

WAGYU 54

Sansho Pepper Teriyaki



GYOZA ————— 餃子

WAGYU 24

Dashi Parmesan | Fresh Truffle

CAMARÓN 19

Chilli Shiso Salsa | Cilantro Cress

EDAMAME 14

Jalapeño Ponzu | Pea Shoot Cress | Roasted Cashews

TEMPURA

Crispy Tempura ————— サクサクの天ぷら

ROCK SHRIMPS 18

Spicy Mayo | Yuzu Tobiko

SHOJIN 14

Dashi Soy Broth | Matcha Maldon Salt

CAMARÓN 19

Wasabi Mayo | Smoked Maldon

CALAMARES 18

Aji Panca Aioli | Shichimi | Jalapeños

SOFT SHELL CRAB 24

Jalapeños Salsa | Lime

SHITAKE MUSHROOM 14

Dry Miso | Lime | Jalapeño Mayo

HALF LOBSTER 45

Yuzu Truffle | Lime | Fresh Truffle | Smoked Mayo



ENSALADAS

Salads ————— サラダ

LOBSTER BABY SPINACH 45

Half Lobster | Fresh Truffle

GRILLED SHRIMP 19

Wasabi Karashi Vinaigrette | Camaron De Tigre

MAMACHI SASHIMI 19

Salmon | Tuna | Yellowtail | Wafu Dressing

CRISPY DUCK 22

Watermelon Zuke | Hoisin Dressing

WAGYU GOMA 43

Field Greens | Goma Dressing | Roasted Nuts

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CLASSIC AND SIGNATURE
MAKI ——— クラシック&シグネチャー マキ

MAMACHI HOUSE SPECIAL ROLL O-Toro Spicy Mayo Negi	18
SALMON SKIN KABAYAKI ROLL Tuna Asparagus Avocado Katsuobushi	16
LOBSTER NEW STYLE ROLL Yamagobo Yuzu Shoyu	24
KING CRAB CALIFORNIA ROLL King Crab Meat Wasabi Mayo Tobiko	25
SUZUKI JALAPEÑO ROLL Seabass Jalapeño Mayo Dry Dashi Dry Seaweed	16
VOLCANO ROLL Salmon Smoked Mayo Ikura	16
EBI TEMPURA ROLL Prawn Tempura Spicy Mayo	16
DRAGON ROLL Soft Shell Crab Sesame Daikon	22
AVOCADO ROLL Avocado Wasabi	13
YELLOWTAIL JALAPEÑO ROLL Wasabi Yellowtail Jalapeño Dressing	16
SPICY TUNA ROLL Avocado Spicy Mayo	16
SPICY SALMON ROLL Avocado Spicy Mayo	16
SCALLOP ROLL Wasabi Tobiko Wasabi Aioli	19
AKAMI TUNA ROLL Asparagus	16
LOBSTER ROLL Tobiko Avocado Asparagus Spicy Aioli	24
SPICY SQUID ROLL Shrimp Cucumber Avocado Unagi Sauce	16

SASHIMI NEW
STYLE ——— 刺身の新しいスタイル

SEARED SASHIMI SALMON Yuzu Shoyu Ginger Chives	16
SEARED SASHIMI TUNA Yuzu Shoyu Ginger Chives	16
SEARED SASHIMI WAGYU Yuzu Shoyu Ginger Chives Caviar	43
Extra Truffle Shavings	10

SASHIMI AND
NIGIRI ——— 刺身 & ニギリ

1 piece per portion

O-TORO TUNA	3.5
TUNA AKAMI	3.5
TUNA CHU TORO	3.5
HAMACHI	3.5
SALMON	3.5
SUZUKI	3.5
SCALLOPS	7.5
LOCAL RED PRAWN	9.5
JAPANESE WAGYU BEEF	18

MAMACHI SIGNATURE
SUSHI PLATTERS

————— ママチのサイン 寿司盛り合わせ

MAMACHI PLATINUM SIGNATURE PLATTER Sushi Sashimi Maki Premium Selection Lobster Ceviche Oysters Chilli Shiso Salsa	190
UMI PLATTER Sushi Sashimi Maki Selection	54
SHOJIN PLATTER Vegan Sushi Maki Selection	49

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CAVIAR

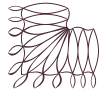
キャビア

CRISPY RICE OR FRIED BAO

Yuzu Sour Aioli | Yuzu Truffle | Smoked Spicy Mayo

PAIR WITH YOUR PREFERRED CAVIAR

	10g	30g
Beluga Caviar	116	295
Siberian Caviar	53	124
Oscietra Caviar	66	159



J O S P E R R O B A T A

M E A T

肉

CHICKEN TRUFFLE TERIYAKI

Baby Vegetables

24

SPICY BEEF TENDERLOIN

Yuzu Shoyu | Ginger | Chives | Truffle

40

ANTICUCHO PRIME RIB EYE

Purple Potato | Wasabi Purée

39

LAMB RACK

Wasabi Beurre Noisette

40

BEEF TENDERLOIN TOBAN YAKI

Yuzu Shoyu | Baby Vegetables

43

WAGYU RIB EYE 150G

Miso Butter | Smoked Paprika | Bok Choy | Lime

145

F I S H

魚

SEA BASS

Chilli Shiso Salsa

29

CHILEAN SEA BASS

Truffle Shoyu Butter | Fresh Truffle

54

GRILLED LOBSTER

Shiso Butter | Cucamelon Zuke

79

SALMON FILLET

Pineapple Ceviche Salsa | Coriander Oil

29

SMOKED OCTOPUS ANTICUCHO

Hijiki | Baby Vegetables

33

SEAFOOD TOBAN YAKI

Yuzu Shoyu

39

A C C O M P A N I M E N T S

S I D E S

側面

STEAMED RICE

Chilli Shiso Salsa

5

SAUTÉED MUSHROOM

Yuzu Shoyu

9

GRILLED ASPARAGUS

Dry Miso | Yuzu Juice

11

ROASTED CAULIFLOWER

Jalapeños | Ito Togarashi

6

GRILLED SWEET POTATO

Pepper Teriyaki | Ao Noriko

6

GRILLED TENDERSTEM BROCCOLI

Ginger | Jalapeño Sauce | Masago Arare

10

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