



MAMACHI

JAPANESE FINESSE.
PERUVIAN FIRE.



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	6
Maldon Salt	
SPICY EDAMAME	7
Chilli Garlic Shichimi	
FLAMED EDAMAME	7
Butter Sake Salt Lemon	
PADRON PEPPERS	12
Yuzu Miso Sesame	
YUCA CHIPS	9
Mango Anticucho Lime Chives Cajun	

PLATOS PEQUEÑOS

Small Plates

小皿

KING CRAB CAUSA	22
Corn Potato Causa Black Garlic Aioli Avocado	
SASHIMI TACOS SALMON	16
Tomatillo Salsa Cilantro Cress	
SASHIMI TACOS TUNA	16
Avocado Salsa Cilantro Cress	
WAGYU TACOS	26
Onion Tosazu Jalapeños	
CHICKEN TACOS	15
Anticucho Hijiki Seaweed	
CRISPY RICE TUNA	16
Unagi Sauce Spicy Mayo	
CRISPY RICE SALMON	16
Ikura Unagi Sauce Spicy Mayo	
CRISPY RICE WAGYU	28
Spicy Mayo	
CRISPY RICE AVOCADO	12
Crispy Shiitake Dry Miso	
CAVIAR GUNKAN	23
2 pieces per portion	

RAW AND SEARED

生&軽く炙ったもの

SALMON TARTARE	16
Lime Juice Wasabi Vinaigrette	
YELLOW TAIL USUZUKURI	16
Local Tomato Jalapeno Ponzu Smoked Garlic Powder	
LOCAL RED PRAWN SASHIMI	34
Cherry Amazu Daikon Avocado Puree Norri	
YELLOWTAIL SASHIMI NEW ERA	16
Jalapeno Green Apple Wakame Fennel	
TUNA TATAKI	16
Tosazu Sauce Garlic Chips Momiji Oroshi	
BEEF TATAKI	28
Pina Soya Blue Potato Spicy Pineapple Yuca	
WAGYU CARPACCIO	45
Soy Caviar Truffle Quail Egg Parmesan	
SCALLOPS TARTAR	25
Smoked Local Strawberry Wasabi Aji Rocoto	
YELLOW TAIL TIRADITO'	16
Aji Amarillo Truffle Dressing Daikon Pickle	
BEEF TARTAR	24
Aji Mirasol Yuca Capers Pickled Cucumber	
SUZUKI CEVICHE	16
Pineapple Red Chilli Mamachi Leche De Tigre	
QUINOA CEVICHE	13
Tomatillos Mamachi Leche De Tigre	
MAMACHI CEVICHE	49
Lobster Spicy Mango Leche De Tigre Plum Tomato Chillies	
ESCALOPE FOIE GRAS	28
Vanilla Miso Beetroot Crisps	
CURED SALMON SASHIMI	16
Ajo Blanco Ikura Roasted Cashew Mustard Seeds Yuzu	
PREMIUM OYSTERS	7.5
Leche De Tigre Tajin Marinated Onion	

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R O B A T A Y A K I

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

ANTICUCHO PRIME RIBEYE 29

Grilled Vegetables | Masago Arare | Sitchimi

CORN ON THE COB 12

Shiso Butter | Shichimi

SCALLOP SAVORO 39

Aji Panka Savoro | Sea Grape | Rosemary

CRISPY PORK BELLY 16

Spicy Miso | Vegetable Salsa

SALMON 16

Pepper Teriyaki | Lime

GRILLED LOCAL RED PRAWNS 29

Corn & Bisque Sauce | Chorizo Oil | Herbs

WAGYU 54

Ponzu Butter | Demi-Glace

PANCA LAMB 19

Aji Panca | Garlic | Crispy Onion

CHICKEN YAKITORI 16

Spring Onion | Shichimi | Yakitori Sauce

CHICKEN CAJUN 16

Pineapple Salsa | 5 Spice | Lime | Sweet Garlic | Crispy Rice

BLACK ANGUS BEEF TSUKUNE 25

Padron Salsa | Jalapeno Relish | Grilled Lime

T E M P U R A

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

Jalapenos Salsa | Lime

SHITAKE MUSHROOM 14

Dry Miso | Lime | Jalapeño Mayo



G Y O Z A

WAGYU 24

Dashi Parmesan | Fresh Truffle

CAMARÓN 19

Chilli Shiso Salsa | Cilantro Cress

EDAMAME 14

Jalapeno Ponzu | Roasted Cashews

PORK AND PRAWN 19

Red Miso Bisque | Chicharon | Chives

E N S A L A D A S

Salads ———— サラダ

CRISPY DUCK SALAD 24

Watermelon Sorbet | Kumquat | Roasted Nuts

WAKAME PASSION FRUIT SALAD 18

Crispy Onion | Quinoa | Tobiko | Fennel | Cherry Tomatoes

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CLASSIC AND SIGNATURE MAKI

MAMACHI HOUSE SPECIAL ROLL	24
Tuna Scallop Foie Grass Unagi Sauce Chives	
SALMON SKIN KABAYAKI ROLL	16
Tuna Asparagus Avocado Katsuobushi	
YUZU TRUFFLE LOBSTERS ROLL	24
Yuzu Truffle Aji Amarillo Avocado Daikon	
WASABI KING CRAB CALIFORNIA ROLL	25
Wasabi Mayo Cucumber Avocado Sesame	
NAPALM MAMACHI NEM ROLL	16
Prawn Tempura Marinated Cabbage Chilly Lime Sauce	
VOLCANO ROLL	16
Salmon Smoked Mayo Ikura	
SWEET & SOUR PRAWN ROLL	18
Cucumber Avocado Yuzu Mayo Crispy Onion	
EBI TEMPURA ROLL	16
Sesame Aioli Lime Mayo Masago Cucumber	
DRAGON ROLL	22
Soft Shell Crab Sesame Daikon	
AVOCADO ROLL	11
Avocado Wasabi	
MOJO VERDE AMBERJACK ROLL	19
Mojo Verde Sauce Cured Amberjack Cucumber Tobiko	
MANGO SPICY TUNA ROLL	16
Minced Tuna / Mango Sauce / Cucumber / Lime / Chives	
SPICY SALMON ROLL	16
Avocado Spicy Mayo	
SCALLOP KIMCHEE ROLL	19
Kimtchee Sauce Hazelnuts Lime Aioli Cucumber	
TUNA AKAMI ROLL	16
Tuna Sashimi Cucumber Avocado Yuzu Tobiko Negi Tempura Lemongrass Spicy Mayo Crispy Rice	
LOBSTER AND WAGUY TATAKI ROLL	68
Cucumber Asparagus Spicy Miso Negi Sesame	
SPICY SQUID ROLL	16
Shrimp Cucumber Avocado Unagi Sauce	

SASHIMI NEW STYLE

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

SASHIMI AND NIGIRI

1 piece per portion

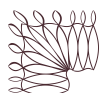
O-TORO TUNA	3.5
TUNA AKAMI	3.5
TUNA CHU TORO	3.5
HAMACHI	3.5
SALMON	3.5
SUZUKI	3.5
SCALLOPS	7.5
LOCAL RED PRAWN	9.5
JAPANESE WAGYU BEEF	18

MAMACHI SIGNATURE SUSHI PLATTERS

ママチのサイン 寿司盛り合わせ

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

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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
Platinum Caviar	53	124
Oscietra Caviar	66	159



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

炉端

M E A T

肉

CHICKEN TRUFFLE TERIYAKI

24

Baby Vegetables | Roasted Carrot Puree

SPICY BEEF TENDERLOIN

40

Smoked Robuchon Puree | Spicy Plum Jus | Shichimi | Baby Vegetables

ANTICUCHO PRIME RIBEYE

39

Anticucho Sauce | Rustic Potatoes | Grill Vegetables

LAMB RACK

40

Pea Wasabi Puree | Herbs | Cauliflower | Miso Jus

BEEF TENDERLOIN TOBAN YAKI

43

Yuzu Shoyu | Baby Vegetables

BREADED OX TAIL

28

Spiced Greek Yogurt | Local Plums | Pickled Onion | Jus

WAGYU RIBEYE 150g

145

Baby Pok Choi | Smoked Paprika | Miso Butter | Sesame

F I S H

魚

SEA BASS

29

Charred Tomato Salsa | Smoked Edamame | Fish Jus | Grilled Baby Gem | Broccolini

CHILEAN SEA BASS

64

Truffle Shoyu Butter | Fresh Truffle

SALMON FILLET

29

Pineapple Ceviche Salsa | Coriander Oil | Sweet Potato Purée

GRILLED LOBSTER

79

Buttery Bisque | Herbs | Lime

SMOKED OCTOPUS ANTICUCHO

33

Octopus Aioli | Hijiki | Edamame | Onigiri with Furikake | Anticucho Miso

SEAFOOD TOBAN YAKI

39

Yuzu Shoyu

LOBSTER UDON NOODLES

68

Smoked Harissa Butter | Bisque | Sesame | Lime

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

S I D E S

側面

STEAMED RICE

5

Chilli Shiso Salsa

GRILLED ASPARAGUS

11

Dry Miso | Yuzu Juice

GRILLED SWEET POTATO

6

Pepper Teriyaki | Ao Noriko

MUSHROOM TOBAN YAKI

9

Yuzu Shoyu

ROASTED CAULIFLOWER

6

Jalapenos | Ito Togarashi

GRILLED TENDERSTEM BROCCOLI

8

Ginger | Jalapeño Sauce | Masago Arare

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