



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.



CAVIAR SELECTION キャビア

HOSOMAKI TEMPURA | CRISPY RICE | FRIED BAO

Yuzu Sour Aioli | Yuzu Truffle | Smoked Spicy Mayo

	10g	30g
BELUGA CAVIAR (Sturgeon Age: 18 Years) Delicate Salty Flavor Followed By Rich, Buttery & Creamy Touch	116	295
PLATINUM CAVIAR (Sturgeon Age: 8 Years) Strong Eggs With A Salty, Creamy Flavor & Subtle Nutty Taste	53	124
OSCIETRA CAVIAR (Sturgeon Age: 9/10 Years) Please Mouthfeel With Salt & Typical Nutty Flavor Followed By Touch Of Minerals	66	159



CHAMPAGNE

BY THE GLASS - 150ml

グラスで

MOËT & CHANDON BRUT IMPÉRIAL	26
BOLLINGER SPECIAL CUVÉE	27
RUINART BRUT	40

BY THE BOTTLE

ボトルで

VEUVE CLICQUOT BRUT	156
RUINART BLANC DE BLANCS	255
DOM PERIGNON BRUT	499
ARMAND DE BRIGNAC BRUT GOLD	985

Please note; Our food may contain/might have traces of common allergies such as dairy, egg, soybeans, tree nuts, peanuts, fish, shellfish, crustaceans, gluten, or celiac.

Kindly notify your server prior to placing your order in case of severe allergies, since our kitchen operates with high allergen ingredients.

PIQUEOS

Nibbles ————— ニブル

HOUSE EDAMAME Goma Dressing Ginger	7
STEAMED EDAMAME Maldon Salt	6
PADRON PEPPERS Yuzu Miso Sesame	12
YUCA CHIPS Mango Anticucho Chives Cajun	9
SPICY EDAMAME Chilli Garlic Shichimi	7
SENBEI CRACKERS Passion Fruit Guacamole Herb Emulsion	8

PLATOS PEQUEÑOS

Small Plates ————— 小皿

CRISPY RICE SALMON Smoked Panca Aioli Ikura Sesame	16
CRISPY RICE WAGYU Smoked Truffle Mayo Yuzu-Soy Caviar	28
CRISPY RICE TUNA Huacatay Aioli Caviar Chives	16
CRISPY RICE AVOCADO Masago Arare Chives	14
CHICKEN TACOS Anticucho Sauce Hijiki Seaweed Cilantro Negi Chilli	16
WAGYU TACOS Palta Aji Amarillo Truffle Mayo Chimichurri Sweet Potato Jalapeño	34
YELLOWTAIL TACOS Palta Honey Mustard Crispy Peanut	16
WILD BOAR & PRAWN TACOS Gochujang Chicharrón Chives	18
SASHIMI TUNA TACOS Palta Salsa Cilantro Cress Huacatay Sauce	16

CRUDO Y SELLEDO

Raw & Seared ————— とたたき

PREMIUM OYSTERS Onion Salsa Truffle Ponzu	7.5
SUZUKI CEVICHE Pineapple Red Chilli Leche de Tigre	16
MAMACHI CEVICHE Lobster Mamachi Leche De Tigre Plum Tomato Chilli	49
SHIOZAKI CEVICHE Salmon Ajo Blanco Palta Yuzu Plum Herb Emulsion	16
SEARED FOIE GRAS Vanilla Miso Yuca Chips Herb Emulsion	28
AMBERJACK CRUDO Yuzu Truffle Emulsion Quinoa Maldon Lime Zest Borage Cress	17
WAGYU CARPACCIO Soy Caviar Truffle Quail Egg Parmesan	45
SAKE MISO TARTAR Salmon Miso Aji Leche De Tigre Cucumber Palta Sesame	16
BEEF TARTAR Radish Coriander Shiso Leaves Wakame Yakiniku Sauce Butter Ponzu Kabocha Chips	24
TUNA TIRADITO Crispy Chilli Onion Salsa La-Yu Oil Borage Herb Emulsion	16
ROCOTO USUZUKURI (Seasonal Catch) Cancha Corn Crispy Quinoa Onion Salsa Red Chilli Borage Black Oil Herb Emulsion	19
WAGYU TARTAR Aji Amarillo Capers Mirasol Chives Quail Egg Black Garlic Aioli Borage Yuca Chips	48
LOCAL RED PRAWN SASHIMI Orange Zest Leche De Tigre Aji Amarillo Maldon King Crab	34
YELLOWTAIL TIRADITO Aji Amarillo Emulsion Green Apple Red Caviar Herb Emulsion	18
NIKKEI USUZUKURI Sea bass Ikura Chimichurri Cancha Corn	17

Please note; Our food may contain/might have traces of common allergies such as dairy, egg, soybeans, tree nuts, peanuts, fish, shellfish, crustaceans, gluten, or celiac.

Kindly notify your server prior to placing your order in case of severe allergies, since our kitchen operates with high allergen ingredients.

R O B A T A Y A K I

Japanese Charcoal Grill ————— 炉端焼

2 pieces per portion

CRISPY PORK BELLY	16
Spicy Miso Chicharrón Chives	
WAGYU SKIRT	64
Ponzu Butter Jus	
KING PRAWN SHOGA	24
Aromatic Ginger Tobiko	
PANCA LAMB	18
Aji Panca Pineapple Salsa Lime	
BEEF FILLET AHUMADO	26
Tenderloin Red Anticucho Smoked Oil Coriander	
HOTATE ANTICUCHO	32
Scallops Smoked Huacatay Chalaquita Masago Arare	
BLACK ANGUS BEEF TSUKUNE	23
Padron Salsa Jalapeño Relish Grilled Lime	
SAKE KOSHO	16
Salmon Miso - Lemongrass Aji Panca	
BEEF FILLET TRUFFLE	26
Tenderloin Tericucho Truffle Oil Chives	
CHICKEN LEMONGRASS	16
Infused Lemongrass Sweet Soya Negi	
LOCAL RED PRAWN	29
Aji Amarillo Bisque Herb Emulsion	
CHICKEN YAKITORI	16
Yakitori Sauce Chives Sesame	
GLAZED SHORT RIBS	22
Panca BBQ 5 Spices Crispy Quinoa	
MISO OCTOPUS	18
Miso Aniticucho Masago Arare	
ANTICUCHO PRIME RIBEYE	25
Miso - Foie Gras Sauce Chives	

T E M P U R A

Lightly Battered & Fried ————— 生&軽く炙ったもの

ROCK SHRIMPS	19
Spicy Mayo Yuzu Tobiko	
ENOKI MUSHROOMS	18
Ponzu Salsa Sesame	
CALAMARES	19
Calamari Aji Panca Aioli Shichimi Maldon	
KARAAGE	18
Chicken Aji Huacatay Mayo Shichimi	
EBI	19
King Prawn Shichimi Wasabi Mayo Maldon	
DE MAIZ	15
Sweet Corn Shichimi Maldon Wasabi Mayo	

G Y O Z A

Hand Folded Dumplings ————— 餃子

WAGYU	24
Dashi Parmesan Fresh Truffle	
PORK AND PRAWN	19
Red Miso Bisque Chicharrón Chives	
CHILEAN SEA BASS	22
Shoga Dressing Orange Tobiko Shichimi	
CAMARÓN	19
King Prawns Chilli Shiso Salsa Cilantro Cress	

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

Hot Nikkei ————— 熱い日経プレート

OCTOPUS CAUSA	18
Acevichado Sauce Aji Amarillo Herb Oil Emulsion	
NIKKEI SHORT RIBS	20
BBQ Nikkei Sauce Soya Jus Crispy Leeks	
A5 - WAGYU SANDO	48
Huacatay Smoked Panca Sauce Caviar Gold Leaf	
LOMO SALTADO	21
Oyster Lomo Sauce Rustic Potatoes Bell Peppers	

Please note; Our food may contain/might have traces of common allergies such as dairy, egg, soybeans, tree nuts, peanuts, fish, shellfish, crustaceans, gluten, or celiac.

Kindly notify your server prior to placing your order in case of severe allergies, since our kitchen operates with high allergen ingredients.

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

MAMACHI HOUSE SPECIAL ROLL	26
Tuna Scallop Foie Gras Unagi Sauce Ikura	
BATAYAKI	16
Seabass Asparagus Palta Goma Aioli Kabayaki Borage	
CARABINERO	36
Red Prawn Lime Zest Caviar Gold Leaf Mango Maldon	
SALMON SKIN KABAYAKI	16
Tuna Asparagus Palta Katsuobushi	
BLUE FIN GOLD	24
Hamachi Spicy Mayo Palta Marinated Tuna Caviar Gold Leaf	
ROCOTO ABURI	18
Ebi Tempura Cucumber Furikake Spicy Mayo Negi	
BULGOGI	24
Beef Tenderloin Bulgogi Sauce Green Apple Cured Egg Yolk Truffle	
LOBSTER & WAGYU TATAKI	68
MAMACHI HOUSE ROLL	
Yuzu Miso Lime Mayo Masago Cucumber	
PLANTAIN	16
Enoki Tempura Plantain Palta Tamarind	
YUZU TRUFFLE LOBSTER	34
Yuzu Truffle Aji Amarillo Palta Daikon	
SHIROMI SPICY ROLL	18
White Fish Peruvian Pepper Chilli Peanut Lime Zest Maldon	
ABURI SALMON	16
Aji Rocoto Panca Chilli Mayo Cream Cheese Tobiko Cucumber Masago	
HOKKAIDO SCALLOPS	23
White Fish Panca Mayo Scallop Tobiko Spinach Rocoto Peanut Oil	
AKA ROLL	16
Tuna Cucumber Red Anticucho Black Garlic Negi Ikura	

NEW STYLE
SASHIMI ——— 刺身の新しいスタイル

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

SASHIMI AND
NIGIRI ——— 刺身 & ニギリ

1 piece per portion

SUZUKI	3.5
HAMACHI	3.5
TUNA AKAMI	3.5
SALMON	3.5
SCALLOPS	7.5
LOCAL RED PRAWNS	9.5
JAPANESE WAGYU BEEF	18

MAMACHI SIGNATURE
SUSHI PLATTERS

————— ママチのサイン 寿司盛り合わせ

TAKUMI PLATINUM	190
Uramaki Nigiri Sashimi Oysters Crispy Rice Crudo Gunkan	
KAISEN	135
Uramaki Nigiri Crudo Oysters Gunkan	
SAKURA	75
Uramaki Nigiri Sashimi Usuzukuri	
SASHIMI PLATTER	12pcs 80
Wagyu Tuna Salmon Sea Bass Amberjack Prawn Scallop	
	22pcs 150

Please note; Our food may contain/might have traces of common allergies such as dairy, egg, soybeans, tree nuts, peanuts, fish, shellfish, crustaceans, gluten, or celiac.

Kindly notify your server prior to placing your order in case of severe allergies, since our kitchen operates with high allergen ingredients.

J O S P E R R O B A T A 炉端

M E A T 肉と鶏肉	F I S H 魚
LAMB RACK 38 Infused Lemongrass Sweet Soya Purple Potato Kaffir Lime Leaves	SEA BASS 32 Charred Tomato Salsa Smoked Edamame Fish Jus Grilled Baby Gem
CHICKEN TRUFFLE TERIYAKI 28 Baby Vegetables Truffle Oil Sesame	CHILEAN SEA BASS 58 Shoga Dressing Masago Herb Emulsion
NIKKEI BEEF TENDERLOIN 40 Nikkie Sauce Grill Vegetables Robuson Purée	SMOKED OCTOPUS ANTICUCHO 34 Smoke Mayo Hijiki Edamame Anticucho-Miso
WAGYU RIBEYE 145 Miso - Foie Gras Sauce Smoked Baby Gem Maldon Salt	SALMON FILLET 32 Pineapple Ceviche Salsa Herb Emulsion Masago Arare
SHORT RIBS RICE POT 36 Shiitake Mushroom Truffle Butter Sake Shoyu Parmesan	GRILLED LOBSTER 78 Butter Bisque Yuzu Miso Herb Emulsion
ANTICUCHO PRIME RIBEYE 39 Anticucho Sauce Rustic Potato Jus Grill Vegetables	SEAFOOD TOBANYAKI 39 Yuzu Shoyu Baby Vegetables
BEEF TENDERLOIN TOBANYAKI 43 Yuzu shoyu Baby Vegetables	SEASONAL CATCH M/P Nikkei Rice Aji Amarillo Confit Dashi



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 Sesame Chives	WILD MUSHROOM TOBAN YAKI 11 Yuzu Shoyu Chives
GRILLED ASPARAGUS 11 Yuzu Miso Masago Arare	ROASTED CAULIFLOWER 6 Spicy Miso Ito Togarashi
GRILLED SWEET POTATO 6 Teriyaki Chives	GRILLED TENDERSTEM BROCCOLI 8 Ginger Jalapeño Sauce Masago Arare
GRILLED CORN 8 Shichimi Spicy Butter	BABY AUBERGINE 9 Smoked Mayo Masago Arare Coriander Cress



Please note; Our food may contain/might have traces of common allergies such as dairy, egg, soybeans, tree nuts, peanuts, fish, shellfish, crustaceans, gluten, or celiac.
Kindly notify your server prior to placing your order in case of severe allergies, since our kitchen operates with high allergen ingredients.



mamachi.com.mt