

FOOD

SNACKS & SMALL PLATES

Oysters	Half Dozen	30
Natural or w ponzu jelly (GF)	Full Dozen	58
Edamame Sea Salt / Spicy Nikkei (GF,V)		9/12
Roast Sunflower Seeds Dip (GF, DF, V)		13
<i>Aji Amarillo, Crispy cassava crackers, Smoked tomato</i>		
Nori Cigar 2pc (GF)		14
<i>House Smoked Salmon, Aji Mayo</i>		
Crispy Mochi Potato 2pc (GF,V)		12
<i>w Japanese pickle</i>		
Bershire Pork Neck Chashu (GF, DF)		15
<i>"Carpaccio"</i>		
Ceviche Rojo (GF)		22
<i>Snapper, Aji panca, citrus dressing</i>		
Beef Tataki (GF)		24
<i>Seared Wagyu, ponzu peruano, puffed grains</i>		
Yakitori/Anticucho 2pc		14
<i>Mushroom, pickled onions (GF, DF, V)</i>		18
<i>Chicken, crispy onions (GF, DF)</i>		
Pork Gyoza (DF) 5pc		18
<i>Pan fried, smokey chilli soy vinegar, picled peppers</i>		
"Harumaki" Springrolls 3pc (DF)		21
<i>Fried prawn, red pepper, garlic</i>		
Pulpo al Olivo (GF, DF)		25
<i>Octopus, fermented olives, crispy potato, herbs</i>		

LARGE PLATES

Pan Fried Snapper (GF)	42
<i>Aji panca sauce, fresh herb salad</i>	
Poached Lobster (GF)	65
<i>Sopa de Choclo, Furikake</i>	
Crispy Skin Spatchcock (GF, DF)	42
<i>Braised peas, Aji verde</i>	
Angus Beef Rump Cap (GF)	58
<i>Roast bone marrow, Yuzu Kosho jus</i>	
SIDES	
Roast Cauliflower (GF, DF, VO)	13
<i>Anticucho marinade, Aji Amarillo mayo</i>	
Roast Pumpkin (GF, V)	14
<i>Miso burnt butter, Huancaína</i>	
Wombok Cabbage Gratin (GF)	15
Nikkei Slaw (GFO, DFO, V)	10
<i>Shredded cabbage, Nori & Parmesan</i>	
"Pan" Bread (DF)	8

Chef's Menu 85pp

Designed for the whole table to share a selection of our favourite dishes.

(GF) GLUTEN FREE (N) CONTAINS NUTS (V) VEGETARIAN (O) OPTIONAL

Our dishes are prepared in a kitchen that handles nuts, shellfish, and gluten. While we strive to meet dietary needs, we cannot ensure our food is completely allergen-free. A 1.05% card surcharge applies. Groups of 8+ will incur a 10% service charge (Mon-Sat). A 10% surcharge applies on Sundays and 15% on public holidays

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NIKKITA

RESTAURANT AND BAR

WITH THE FRESHEST LOCAL AND IMPORTED INGREDIENTS, EXPERIENCE A UNIQUE FUSION
OF JAPANESE AND PERUVIAN FLAVOURS.

@NIKKITA.MANLY 2/43-45 N. STEYNE, MANLY 2095



DRINK

COCKTAILS

Sake Nikkei Sour Pisco, Sake, Yuzu, Agave, Whites	23
Cony's Margarita Altos Reposado Tequila, Agave, Lemon, Grapefruit	23
Spicy Nikkerita Chilli Infused Tequila, Lemon, Passionfruit, Tangerine	23
Coco Rita 1800 Coconut Tequila, Lemon, Cointreau, Coconut	22
Pikoro Verde Wasabi Gin, Yuzu Sake, Lime, Matcha, Whites	24
Humo Oaxacan Mezcal, Lime, Pinenut Agave, Basil & Peppercorn Tincture	23
Lychee Blossom Vodka, Paraiso, Lychee, Lemon	23
Lassi Curried Rum, Averna, Mango, Honey, Green Tea, Coconut	24
Classic Cocktails	from 22

BEER

Sydney Beer co	10
Yebisu Premium	12
Stone & Wood Pacific Ale	12
Balter XPA	12

NON-ALCOHOLIC

Mocktails - Lychee, Passionfruit <i>or</i> Apple	14
Soft Drinks	6
Heaps Normal Non-Alcoholic Beer	9
Bottled Sparkling Water	10

DRINK

SPARKLING & CHAMPAGNE

Tarot Prosecco, <i>Murray Darling, Australia</i>	12	55
Calappiano Prosecco, Extra Dry, <i>Italy</i>	13	60
Moet & Chandon Rose Imperial, <i>France</i>		180
Moet & Chandon Brut Imperial, <i>France</i>		180

WHITE

	Reg (150ml)	Lrg (250ml)	Btl
Adobe Sauvignon Blanc, <i>Casablanca, Chile, 2024</i>	13	23	55
Sensi Filo Pinot Grigio, <i>Italy, 2023</i>	14	24	60
Bonvilla Semillon, <i>Hunter Valley, 2021</i>	16	26	75
Johansen Riesling, <i>New Zealand, 2023</i>	16	26	75
Acmé Chardonnay, <i>Adelaide Hills, 2024</i>	16	26	75
Elemental Chardonnay, <i>Casablanca, Chile, 2024</i>	18	28	80
12 Degrees Ulrich Langhut German Riesling, <i>Mosel, Germany, 2023</i>	20	30	85
Chateau la Rose Bellevue, Sauvignon Blanc, <i>France, 2023</i>	22	30	90
Trumpeter Rosé, <i>Uco Valley, Chile, 2024</i>	15	24	65

RED

	Reg (150ml)	Lrg (250ml)	Btl
Terra Noble Cabernet Sauvignon, <i>Chile, 2021</i>	13	23	65
Sensi Chianti, <i>Tuscany, Italy, 2022</i>	14	24	70
Paperboy Shiraz, <i>McLaren Vale, 2022</i>	16	26	80
San Felipe Roble Tempranillo, <i>Maipo, Mendoza, Argentina, 2022</i>	16	26	80
Acmé Pinot Noir, <i>Adelaide Hills, 2024</i>	18	27	90
Perez Cruz Limited Edition Carmenere, <i>Maipo Alto, Chile, 2022</i>	20	29	100
Perez Cruz Limited Edition Syrah, <i>Maipo Alto, Chile, 2022</i>	20	29	100
Mendel Lunta Malbec, <i>Luján de Cuyo, Argentina, 2022</i>	21	30	100
Alpha Box Trousseau, <i>McLaren Vale, 2025</i>	21	30	100
Element Terre Merlot, <i>Chateau La Rose Bellevue, France, 2020</i>	22	34	115
Perez Cruz Reserve Grenache, <i>Maipo Alto, Chile, 2024</i>			100
Mendel Cabernet Sauvignon, <i>Luján de Cuyo, Argentina, 2020</i>			140
Tohu Pinot Noir, <i>Marlborough, New Zealand, 2021</i>			160
Cinco Centidos Gran Reserva Blend, <i>Chile, 2015</i>			180