



Welcome to FLNT, the spark that lights the fire. FLNT is a Japanese Sumiyaki Grill inspired by the flavours of 'Nikkei' culture in Peru. The Nikkei cuisine movement started in the 1980's by Japanese immigrants (primarily from Okinawa) in Peru who brought the traditions of Japanese cuisine and started to create a fusion using ingredients and spices used for thousands of years by the indigenous population. Nikkei cuisine also features Japanese interpretations of dishes of Spanish origin in Peru, such as the national dish of ceviche. At FLNT, sumiyaki takes center stage where the fire using ancient techniques lights the flame of modern Nikkei creations.

LUNCH SETS

Served with

APPETISER : MOMOTARO

Japanese Tomatoes | Shiso |
Ume Honey | Nut Pesto

SOUP : MISO SOUP

Mushroom, Algae, Tofu

SNACK : MACHA COOKIE

CHICKEN ANTICUCHOS TORTILLAS \$35

GRILL

Grilled Cage Free Chicken | Aji Panca | Jalapeno |
Capsicum | Onion | Pepper Cheese Mayo | Cilantro

TENDON \$25

DEEP FRIED

Tiger Prawn | Cherry Blossom Shrimp | Onion |
Corn | Avocado | Beetroot |
Soft-cooked Egg

NIKKEI BARA CHIRASHI DON \$45

SUSHI

Chef selection Fresh Sashimi over Rice |
Aji Amarillo (Yellow Pepper) | Avocado | Corn Nuts

RAW BAR

Small plates of sashimi, ceviche, tataki, momotaro

SASHIMI OF THE DAY

3-types \$35 | 5-types \$55

CEVICHE NIKKEI \$25

Market Fish with Leche De Tigre | Lime | Yuzu |
Roasted Hazelnuts | Shallots | Tomatoes |
Avocado | White Corn

TUNA TATAKI \$25

Primarily Grilled Bluefin Tuna | Onion Sauce |
Anchovies Pesto | Corn Nut | Aji Amarillo

AGEMONO

Deep Fried

TOMOROKOSHI

TEMPURA \$15

Corn | Shiso | Camembert Cheese |
Curry | Egg

SAKURA KAKIAGE \$15

Cherry Blossom Shrimp | Onion |
Butternut Squash | Beetroot |
Teriyaki Sauce

FROM THE SUMIYAKI GRILL

FLNT's signature wood-fired grill featuring a curated selection of white and charcoal binchotans

TSUKUNE \$15

Grilled Nikkei Spiced Minced Chicken
wrapped in Chicken Neck Skin |
Chicken Cartilage | Cheese

NOHARA YAKI \$38

Grilled Wagyu Sirloin served Sukiyaki style |
Raw Egg Yolk | Mountain Pepper

KOHITSUJI YAKI \$34

Grilled Lamb Rack | Red Pepper Garlic Sauce |
Kimizu Dip

PLUMA IBERICO \$25

Grilled Spanish Acorn-fed Pork |
Achiote Sauce

TOMOROKOSHI \$18

Grilled White Corn | Shoyu |
Gruyère Cheese | Tongarashi

SHISHITO YAKI \$8

Grilled Japanese Sweet Peppers

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability.