



# JAPÓN DEL LAGO

PUERTO VARAS

Ramón Freire 1057, Puerto Varas | Tel.: 65-2232120

Japón del Lago Puerto Varas, founded in 2008,  
is the first sushi restaurant in the region.

All our years of experience characterize us by  
providing the best quality and service.

Thank you very much for choosing us.

You can also place your order at  
65 2232120 and pick it up at the store

Find the menu at [www.japondellago.cl](http://www.japondellago.cl)

## SOFT DRINKS AND JUICES

Natural Juices .....	\$ 4.000
Lemonades (Mint/Ginger) .....	\$ 4.200
Soft Drinks .....	\$ 2.700
Fentimans .....	\$ 2.800
Mineral Water .....	\$ 2.500
Original Soju and Peach .....	\$ 5.900
(Korean alcoholic drink)	
Soju Shot (Korean alcoholic drink) .....	\$ 1.500

## COFFEE AND TEA

Espresso Coffee .....	\$ 2.300
American Coffee .....	\$ 2.500
Coffee with a dash of milk .....	\$ 2.500
Sensory Tea .....	\$ 3.000
Green Tea .....	\$ 3.000
Twinings Tea .....	\$ 1.800

## DRAFT BEER

Draft beer depending on availability

Draft beer .....	\$ 5.500
(variety check availability)	

## BEERS

Austral (Calafate, Lager y Yagán) .....	\$ 4.500
Kunstmann Torobayo .....	\$ 4.500
Kunstmann Honey .....	\$ 4.500
Kunstmann (non-alcoholic) .....	\$ 4.500
Kunstmann Gran Torobayo .....	\$ 5.500
Kunstmann Lager .....	\$ 4.500
Corona .....	\$ 4.000
D'olbek Lager Belga .....	\$ 4.500
D'olbek Maqui .....	\$ 4.500
Bosques (craft beer) .....	\$ 5.000

## WINES

White wine glass .....	\$ 4.500
Sparkling wine glass .....	\$ 4.000
J Bouchon .....	\$ 9.900
Cabernet Sauvignon 375ml	
Sibaris grand reserve .....	\$ 9.900
Merlot 375ml	
Undurraga .....	\$ 9.900
Late Harvest 375ml	
Freixenet Cordón Negro .....	\$ 5.500
Sparkling wine brut 200ml	
Casas Patronales .....	\$15.900
Carménère	
Tarapacá Gran Reserva .....	\$15.900
Sauvignon Blanc	
Errazuriz Aconcagua Costa .....	\$15.900
Sauvignon Blanc	
Errazuriz Aconcagua Costa .....	\$15.900
Chardonnay	

## DRINKS

Sour .....	\$ 3.800
Peruvian Pisco Sour .....	\$ 5.500
Sour Catedral .....	\$ 6.900
Amaretto Sour .....	\$ 4.000
Wine Sour .....	\$ 3.800
Kir Royal .....	\$ 3.700
Aperol .....	\$ 6.100
Ramazotti .....	\$ 6.100
Pitcher of sangria .....	\$16.900
Glass of sangria .....	\$ 5.800
Mojito .....	\$ 5.200
Mojito Soju .....	\$ 5.200
Mojito non-alcoholic .....	\$ 4.500
Mojito Blueberry .....	\$ 5.400
Mojito Jägermeister .....	\$ 5.900
Daiquiri .....	\$ 5.500
Caipirinha .....	\$ 5.500
Gin Berrie .....	\$ 5.800
(Gin, Ramazzotti, Soda and berry mix)	

## SPIRITS AND LIQUORS

Shot Jägermeister .....	\$ 4.500
Gin (Includes soft drink) .....	\$ 6.800
Absolut / flavors (Includes soft drink) .....	\$ 6.700
Mistral 35° (Includes soft drink) .....	\$ 5.000
Johnnie Walker Black .....	\$ 7.200
(without soft drink)	

## CEVICHES AND TARTAR

Cuzco on the Lake ..... \$ 14.500

Attractive Nikkei fusion prepared with tiger's milk, salmon, shrimp, accompanied by corn Peruvian, sweet potato and cancha.

Japón del Lago ..... \$ 12.500

Delicious house ceviche prepared with salmon, shrimp and avocado marinated in lemon, spices and a touch of sesame oil.

Leche de Tigre ..... \$ 9.500

Peruvian tiger milk with seafood and fresh fish.

Tuna Tartar  ..... \$ 12.500

Fresh tuna timbale with cucumber and avocado, along with a tiger milk of yellow chili.

Trout Tartar  ..... \$ 12.500

Fresh trout timbale with cucumber and avocado, along with a tiger milk of yellow chili.

## TEMAKI

- Traditional cone 1 piece -

Base: Avocado, rice, cucumber masago or sesame

Temaki Sake (Salmon) ..... \$ 3.800

Temaki Ebi (Shrimp) ..... \$ 3.800

Temaki Maguro (Tuna) ..... \$ 3.800

## NIGIRI

Rice bites covered with the ingredient  
2 units

Nigiri Ebi (Shrimp) ..... \$ 3.700

Nigiri Sake (Salmon) ..... \$ 3.700

Nigiri Maguro (Tuna) ..... \$ 3.700

Nigiri Avocado (Avocado)  ..... \$ 3.100

## NIGIRIS NIKKEI

Nigiri Sake Spicy  ..... \$ 4.500

2 bites of rice with salmon gratin, spicy sauce and almond slivers.

Nigiri Sake Parmesan  ..... \$ 4.500

2 bites of rice with salmon, rocoto sauce and gratin in parmesan.

Nigiri Maguro Parmesan  ..... \$ 4.500

2 bites of rice with tuna gratin in parmesan cheese.

Honey Nigiri Maguro  ..... \$ 4.500

2 bites of rice with tuna and passion fruit honey sauce.


Nigiri Ebi Smoked  ..... \$ 4.500

2 bites of rice with shrimp and cherry tomato chimichurri.

Nigiri Avocado Nikkei  ..... \$ 4.200

2 bites of rice with avocado, pebre and mushrooms.

## SASHIMI

	3 cuts	6 cuts	9 cuts
Salmon Sashimi	\$ 3.900	\$ 7.500	\$ 11.700
Tuna Sashimi	\$ 3.900	\$ 7.500	\$ 11.700
Octopus Sashimi 	\$ 4.200	\$ 8.400	\$ 12.600
Sake Cheese Sashimi			\$ 14.100

9 slices of salmon stuffed with cream cheese and avocado

## TIRADITOS

Loco Tiradito with wasabi  ..... \$ 8.500  
emulsion, almonds and capers

Tuna Tiradito with yellow tiger  ..... \$ 11.800  
milk, almonds and capers


Octopus Tiradito with olive oil  ..... \$ 16.000

Trout slice with chili  ..... \$ 12.800

Delicate slices of trout with chili sauce prepared by the chef

## GYOSAS AND TEQUEÑOS

*Fried snacks | 5 units*

Chicken Gyosas .....	\$ 3.900
Pork Gyosas .....	\$ 3.900
Vegetable Gyosas  .....	\$ 3.900
Shrimp Cheese Gyosas .....	\$ 5.100
Tequeños ají de gallina .....	\$ 4.700
Tequeños shrimp cream cheese .....	\$ 5.100

## SKEWERS

*3 units*

YakiTori .....	\$ 7.200
(Hicken skewers in sweet and sour sauce)	
YakiEbi .....	\$ 8.500
(Shrimp skewers in sweet and sour sauce)	
YakiSake .....	\$ 9.900
(Salmon skewers in sweet and sour sauce)	

## ORIENTAL AND PERUVIAN DISHES



Mixed Chaufa Rice  .....	\$12.800
Chicken, pork, shrimp and vegetables sautéed in a wok with oriental-style egg.	
Ají de Gallina  .....	\$12.800
Peruvian tradition, chicken with yellow chili paste, accompanied with white rice, hard-boiled egg and olives.	
Yakimeshi .....	\$12.100
Rice, salmon, kanikama and wok-sautéed vegetables accompanied by egg omelette and teriyaki sauce.	
Stir-fried noodles  .....	\$12.800
Chicken, pork and shrimp stir-fried in a wok with tomato, onion, soy and yellow chili.	
Pasta a la Huaincaina  .....	\$12.800
Pasta with Huancaína sauce accompanied by pork, tomato and onion in a wok. (You can order the veggie option \$12.500)	
Seafood Yakisoba .....	\$12.100
Stir-fried whole-wheat noodles with shrimp, squid, vegetables and oyster sauce	

Yakisoba Tori .....	\$ 10.100
Stir-fried whole-wheat noodles with chicken, vegetables and oyster sauce.	

Tuna Tataki .....	\$ 11.600
Tuna seared with sesame seeds	

## GOHAN AND SOUPS

*Base rice, avocado, cream cheese, sesame and chives*


Traditional Gohan .....	\$ 7.500
Gohan Ebi (Shrimp) .....	\$ 8.400
Gohan Sake (Salmon) .....	\$ 8.400
Gohan Veget .....	\$ 7.700
Palm, Corn and Mushroom	
Gohan Tori  .....	\$ 8.000
Breaded Chicken	
Gohan Maguro (Tuna)  .....	\$ 8.400
Mixed Gohan .....	\$ 8.800
Japón del Lago Soup .....	\$ 6.900
shrimp and vegetables chef style.	
Miso Soup .....	\$ 6.900
Shrimp, scallions, mushrooms and tofu.	

## HOT STARTER DISH

Tempura Ebi (6 units) .....	\$ 8.900
(Ecuadorian shrimp fried in tempura batter)	
Ebi Furay (6 units) .....	\$ 8.900
(Ecuadorian shrimp fried in panko)	
Ebi Chidzu (6 units) .....	\$ 9.400
(Ecuadorian shrimp wrapped in buttery cheese and breaded in panko)	
Ika Furay (10 units) .....	\$ 8.000
(Squid rings marinated in chef's style and fried in panko)	
Teriyaki Chicken .....	\$ 7.700
(Delicious chicken sticks fried in tempura batter sautéed in teriyaki sauce finished with a touch of crunch.)	

## HOSOMAKI

*Roll with one ingredient wrapped  
in nori seaweed | 8 cuts*

Avocado  (Avocado) .....	\$ 4.200
Sake (Salmon) .....	\$ 4.900
Ebi (Shrimp) .....	\$ 4.900
Kani (Kanikama) .....	\$ 4.000
Maguro (Tuna) .....	\$ 4.900
Loco .....	\$ 5.200
Crab .....	\$ 5.200


## CALIFORNIA ROLLS

*Wrapped in sesame, masago or chives  
8 cuts*

California Sake .....	\$ 6.200
(Salmon, avocado)	
California Sake Cheese .....	\$ 6.300
(Salmon, cream cheese and chives)	
California Ebi .....	\$ 6.200
(Shrimp, avocado)	
California Ebi Cheese .....	\$ 6.300
(Shrimp, cream cheese and avocado)	
California Ebi Crunch  .....	\$ 6.400
(Furay shrimp, cream cheese and chives)	
California Kani .....	\$ 5.100
(Kanikama, avocado)	
California Teri .....	\$ 5.900
(Teriyaki chicken, cream cheese and chives)	
California Maguro .....	\$ 6.200
(Tuna, cream cheese and avocado)	
California Loco Merkén .....	\$ 7.400
(Loco, cream cheese and merkén)	
California Crab .....	\$ 7.400
(Crab, cream cheese and avocado)	
Invent your California .....	\$ 6.500
(Base: nori seaweed, rice and wrapping in sesame, masago or chives)	

## ROLLS

*Rolls wrapped in Avocado, Salmon or Rainbow  
8 cuts*

Avocado Roll .....	\$ 7.400
(Salmon, avocado)	
Sake Cheese Roll .....	\$ 7.600
(Salmon, cream cheese and chives)	
Ebi Roll .....	\$ 7.400
(Shrimp, avocado)	
Ebi Cheese Roll .....	\$ 7.600
(Shrimp, cream cheese and avocado)	
Edu roll .....	\$ 8.000
(Shrimp, salmon and cream cheese)	
Teri Roll .....	\$ 7.100
(Teriyaki chicken, cream cheese and chives)	
Maguro Roll .....	\$ 7.400
(Tuna, cream cheese and avocado)	
Ebi Crunch Roll  .....	\$ 7.400
(Furay shrimp, cream cheese and chives)	
Ebi Tempura Roll .....	\$ 7.200
(Tempura shrimp, cream cheese and chives)	
Kinoko Roll .....	\$ 7.600
(Cream cheese, mushroom and chives)	
Loco Merken Roll .....	\$ 8.400
(Loco, cream cheese and merkén)	
Centolla Roll .....	\$ 8.400
(Centolla, cream cheese, avocado)	
Invent your Roll .....	\$ 7.600
(Base: nori seaweed, rice and avocado, salmon or rainbow wrapper)	

## KURIMU'S ROLLS

*Wrapped in cream cheese  
8 slices*

Kurimu Ebi .....	\$ 7.100
(Furay shrimp, avocado and chives)	
Kurimu Sake .....	\$ 7.100
(Salmon and avocado)	
Kurimu Maguro .....	\$ 7.400
(Tuna, avocado and masago)	
Kurimu Teri .....	\$ 7.000
(Teriyaki chicken, avocado and chives)	
Kurimu Yasai .....	\$ 6.800
(Avocado, chives and mushroom)	
Invent your Kurimu's Roll .....	\$ 7.200
(Base: nori seaweed, rice and cream cheese wrap)	

## NO RICE ROLLS

*8 cuts*

Nashi Rice Avocado .....	\$ 8.400
(Salmon, cream cheese, avocado, chives wrapped in avocado)	
Nashi Rice Salmon .....	\$ 8.600
(Cream cheese, shrimp tempura, avocado, paprika, chives wrapped in salmon)	
Nashi Rice Sake Furay .....	\$ 8.600
(Cream cheese, shrimp, salmon, avocado wrapped in salmon furay)	

## MAKIS

*Rolls wrapped in nori  
8 cuts*

Norimaki Maguro Tako .....	\$ 7.500
(Roll wrapped in nori, filled with tuna and avocado with sautéed octopus in chimichurri)	
Futomaki Jiro Suki .....	\$ 7.600
(Roll wrapped in fried nori, filled with shrimp, salmon, avocado, chives, paprika and cream cheese)	

## HOT ROLLS TEMPURA & FURAY

*Furay: Crispy Panko  
Tempura: White batter, flour and egg  
8 cuts*

Tempura (Salmon, cream cheese, .....	\$ 7.100
chives in tempura batter)	
Sake Hot Furay (Salmon, cream .....	\$ 7.100
cheese and chives in panko)	
Ebi Cheese Tempura (Shrimp, .....	\$ 7.100
cream cheese in tempura batter)	
Ebi Cheese Furay (Shrimp, cream .....	\$ 7.100
cheese and chives in panko)	
Edu Tempura (Shrimp, salmon and .....	\$ 7.800
cream cheese wrapped in tempura nori)	
Ebi Crunch furay .....	\$ 7.300
(Shrimp furay, cream cheese and chives)	
Tori Furay (Shrimp, salmon, cream .....	\$ 7.600
cheese wrapped in chicken breaded in panko)	
Tori Japon del Lago .....	\$ 6.800
(Chicken, cream cheese and chives fried in panko)	
Sake Furay (Salmon, shrimp, cream .....	\$ 7.800
cheese wrapped in salmon breaded in panko)	
Centolla Furay (Cream cheese, crab and chives in panko) .....	\$ 8.000
Create your own Roll (Rice base, nori, fried wrapper in panko or tempura) .....	\$ 8.000
Create your own Roll in .....	\$ 8.300
Sake Furay / Tori Furay (Rice base, nori, fried wrapper in salmon panko / chicken panko)	

## ROLLS FUSION NIKKEI

8 cuts

- Nikkei Cumbaza** ..... \$ 8.500  
(Coconut and avocado breaded shrimp wrapped in salmon topped with string potatoes and coconut sauce)
- Nikkei on Fire**  ..... \$ 8.500  
(Breaded chicken, cream cheese and avocado, wrapped in salmon with gratin parmesan cheese, yellow chili sauce and rocoto.)
- Nikkei Tonkatsu**  ..... \$ 8.800  
Salmon, avocado, wrapped in nori fried in panko, topped with shrimp, with menier sauce and tonkatsu sauce)
- Nikkei Saltado**  ..... \$ 9.800  
(Shrimp with chimichurri, cheese and tempura chives, wrapped in meat with sirloin sauce and Parmesan cheese tartar)
- Nikkei Summer** ..... \$ 9.800  
(Salmon, cream cheese, potato threads wrapped in avocado, covered with smoked salmon ceviche and tiger milk sauce.)
- Nikkei Ebi** ..... \$ 9.800  
(Shrimp, cream cheese, chives wrapped in salmon topped with ceviche and acevichada sauce)
- Nikkei Otate**  ..... \$ 9.800  
(Tempura shrimp, cream cheese and fried chives wrapped in salmon and tuna, with oyster pilpil, menier sauce and parmesan soil)
- Nikkei Maguro Crunch**  ..... \$ 8.800  
(Shrimp with cream cheese and cucumber wrapped in gratin tuna with passion fruit sauce and a touch of sweet potato threads.)
- Nikkei Cherry**  ..... \$ 8.500  
(Furay salmon, avocado and cream cheese wrapped in salmon gratinated with cherry tomato chimichurri)
- Nikkei Veggie Cherry**  ..... \$ 8.500  
(Corn, red pepper, cream cheese and chives, wrapped in panko with cherry tomato chimichurri.)
- Nikkei Ya-ku** ..... \$ 8.500  
(Teriyaki chicken, avocado wrapped in cream cheese gratinated with unagui sauce and covered with caramelized chives)
- Nikkei Sweet Furay** ..... \$ 9.800  
(Shrimp, avocado, cream cheese, paprika, wrapped in nori furay, topped with tuna cubes, merken and passion fruit sauce)

## HOUSE ROLLS

8 cuts

- Corn Roll** ..... \$ 7.600  
(Salmon, shrimp, avocado wrapped in cream cheese, corn and chives)
- Tiguer Roll**  ..... \$ 8.500  
(Shrimp, tuna and cream cheese wrapped in avocado with a tiger milk sauce)
- Shifudo Roll**  ..... \$ 8.500  
(Panko shrimp and avocado wrapped in chives with a shifudo sauce and almonds)
- Seta Roll** ..... \$ 7.400  
(Shrimp, mushroom and avocado wrapped in cream cheese and nuts)
- Azul Crucante** ..... \$ 8.500  
(Salmon, string potatoes wrapped in serrano ham covered in blue cheese and crispy bacon)
- Mango Roll** ..... \$ 8.500  
(Salmon furai, mango and cream cheese, wrapped in mango and covered with passion fruit sauce)
- Acevichado Roll** ..... \$ 8.000  
(Shrimp furay, cream cheese, wrapped in avocado covered with acevichada sauce)
- Pizca Roll** ..... \$ 8.000  
(Furay shrimp, avocado, wrapped in salmon covered in Peruvian sauce and pica lemon)
- Olivo Roll**  ..... \$ 9.100  
(Octopus, cream cheese wrapped in avocado with olive sauce)
- Furay Cream** ..... \$ 7.900  
(Coconut-breaded shrimp, avocado, mushroom wrapped in cream cheese fried in panko)

## VEGAN AND VEGETARIAN ROLLS

8 cuts

- California Vegan** ..... \$ 6.900  
(Red bell pepper, tofu, mushroom and cucumber wrapped in sesame or chives)
- California Veget** ..... \$ 6.900  
(Heart of palm, mushroom and tofu, wrapped in sesame or chives)
- Veget Roll** ..... \$ 7.000  
(Heart of palm, corn, mushroom and tofu wrapped in avocado)
- Veget Fute** ..... \$ 7.200  
(Corn, bell pepper, chives and tofu in panko or tempura)

Spicy 

Vegetarian 

## BOARD JAPON DEL LAGO

Tsu (18 bites) ..... \$ 11.000

- Avocado roll
- Hosomaki ebi
- Nigiri sake

Ni (32 bites) ..... \$ 20.500

- California sake masago
- California maguro sesame
- Ebi cheese roll avocado
- Hosomaki maguro

San (40 bites) ..... \$ 26.500

- California ebi cheese sesame
- California sake cheese masago
- Maguro roll avocado
- Kinoko roll in salmon
- Hosomaki ebi

Chi (58 bites) ..... \$ 40.000

- Shrimp gyosas (5 units)
- Mixed sashimi (9 cuts)
- Nigiri ebi (2 units)
- Nigiri sake (2 units)
- Kurimu sake
- California sesame sake
- Choclo roll
- Ebi cheese furay
- Hosomaki maguro

## CHILDREN'S MENU

Chicken skewers ..... \$ 6.500  
with French fries

(Grilled or breaded)

Sausage skewers ..... \$ 5.500  
with French fries

Nuggets ..... \$ 5.800

French fries ..... \$ 4.300

Portion of sushi rice ..... \$ 2.500

## DESSERTS

Mil hojas ..... \$ 6.500

Bitter chocolate delicacy, accompanied  
by Pudú ice cream

Tempura Ice Cream ..... \$ 5.500

(Japanese dessert prepared with vanilla  
ice cream topped with brownie fried in  
tempura batter, accompanied with a  
berry sauce) With flambéed cognac.

Pudú Ice Cream ..... \$ 3.900

(Delicious artisanal ice cream from Puerto Varas)

\* The Rolls on the menu do not allow changes to  
their ingredients, they can only be removed..

\*\* The invented rolls can be chosen with up to 2  
proteins and 3 ingredients in total.

These do not include loco or octopus.

The one you create with loco or octopus has an  
extra cost of \$3.100.

**"To ensure the quality of our dishes,  
they are subject to availability  
of fresh raw materials."**

At Japón del Lago we do not prepare sushi for pregnant women.

It is your responsibility to consume from our kitchen.

Our kitchen does not have preparations for pregnant women.