

Edamames Served with sov and sesame seeds **Chicken Satay** Chicken skewer marinated in ginger sauce **Beef Tandoori** Served with tamarindo sauce **Miso Soup** Shitake mushroom, wakame y tofu

SASHIMI & TIRADITO

Shrimp Tostada

Shrimp ceviche with lemon, avocado, sesame, cucumber and chive, cover with coriander sauce. **Traditional Sashimi** (Tuna, Salmon, Octopus or Catch of the day)* Served with wasabi and ginger on the side

Sashimi Serranito*

Tuna with soy sauce and serrano pepper

Fish of The Day Tiradito*

Catch of the day slices over a creamy coriander sauce, lime and chiltepin pepper

Catch of the day Tartar*

Tartar Fish cubes yuzu, lime, confited garlic and olive oil, served with Pear and Avocado

Curricanes

Fresh tuna slices stuffed with kanikama spicy, cucumber and avocado

SALADS

Thai Chicken Salad Chicken breast sauteed, eel sauce, organic lettuce, cherry tomato, carrot cucumber, jicama, bittersweet dressing Sashimi Salad* Catch of the day, organic lettuce, tomato, beet and jicama, orange and pepper vinaigrette Poke bowl Rice cooked with ededame, Wakame, Nori and vegetables. Tomato in garlic vainagrette and catch of the day **Tuna Poke bowl** Sea bass Poke bowl Salmon Poke bowl

YAKIMESHI RICE

Traditional fried rice with vegetables, soy sauce, ginger and sesame oil With chicken With meat Mix With shrimp

WOK

Teppanyaki Tori Chicken breast sautéed, onions, vegetables and eel sauce Teppanyaki Niku Beef filet sautéed, onions, vegetables and eel sauce **Teppanyaki Ebi** Shrimps sautéed, onions, vegetables and eel sauce

Ask for the Chef's specialty

*In compliance with Mexican Regulations regarding raw ingredients, these menu selections are served at customer's risk



NIGIRIS:

Sake (Salmon) Tako (octopus) Maguro (Tuna) Ebi (Shrimp)

MAKIS

Mushroom Roll Mushroom, cucumber, carrot, zucchini and avocado **Breaded Roll** Shrimp, asparagus, avocado, cucumber and cream cheese **Rainbow Roll** Shrimp, cucumber and avocado inside, cover with salmon, tuna and catch of the day Vegeterian Roll Cucumber, carrot, asparagus and avocado outside Fried Wonton Roll Octopus, avocado, cucumber and Tampico pasta Tempura Octopus Octopus, cream cheese, kanikama, avocado and cucumber Salo Roll Avocado roll, mango, cucumber, tuna and tobiko, with seaweed outside *Lima Roll* Shrimp, cucumber, avocado, catch of the day, lime slices and aromatic lime tea sauce Tataki Roll Tuna, shrimp, avocado, cucumber, mango slices and hibiscus sauce **Spicy Shrimp Roll** Avocado, cucumber, kanikama, cheese and spicy shrimp on the top **Tekkamaki** Tuna roll with wasabi and seaweed outside **Tempura Special** Shrimp tempura, cucumber and avocado Kanikama Roll Kanikama, salmon, cucumber and mango Cosmo Koll Tempura Shrimp, avocado, cream cheese, and cucumber **Spicy Tuna Roll** Avocado, cucumber, kanikama, cheese and spicy tuna on the top **Plantain Roll** Roll Avocado, cucumber and eel wrapped in plantain slices **Special Tuna Roll** Shrimp, avocado, cucumber, cheese and kanikama **Eel Roll** Tuna, cucumber, cheese, eel and masago, served with a fresh orange and pepper sauce

> **TEMPURA** Japanese light frying traditional recipe *Vegetables Shrimp*

TEMAKIS With cucumber, avocado and lettuce Fresh Sea Bass Fresh Tuna (Maguro) Shrimp (Ebi) Octopus (Tako) Salmon (Sake)

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