

# SUSHI BAR

## APPETIZERS

### EDAMAMES

Boiled soybeans with salt

### CALIFORNIA PEPPER

Pepper stuffed with tempura crab and sesame dressing

### TUNA TOSTADA

Fresh tuna over wonton toasted with sliced avocado chives sesame seeds & chopped red onion

### SASHIMI

**MIX:** Includes miso soup and steamed rice

**TUNA** \$260

**Salmon**

**EEL (UNAGI):** Slices of Eel with Eel sauce and rice

### SALADS

### GREEN SALAD

Mixed organic lettuce with sesame dressing

### SASHIMI SALAD

Mixed lettuce, tuna and sea bass ,avocado with sesame and ginger dressing

### CURRY SALAD

Mixed green lettuce, sea bass sliced, roasted garlic flakes, soy dressing & curry oil

### SEA FOOD SALAD

Assorted lettuce, tuna, sea bass, shrimp octopus, crab, squid, salmon with sesame dressing

### SOUPS

### MISOSHIRO

Tofu cheese, chives & seaweed

### SEA FOOD MISO

Tofu cheese, chives, seaweed, & combination of seafood



Consuming raw or undercooked food, increase your risk of foodborne illness.

Cash payments are no longer accepted at any of our Restaurants, Bars,Coffee shop or Spa.

All Prices in mexican pesos, tax is included.

\$95

VEGETABLES

\$110

BEEF

\$140

\$120

SHRIMP

\$135

CHICKEN

\$120

\$190

FISH

\$120

MIXED

\$150

\$350

GOHAN (White rice)

**SPECIAL GOHAN**

(White rice with variety of select fresh fish, vegetables and seafood with ourspecial house sauce).

\$90

\$90

\$195

\$195

### TEMAKIS

Hand rolls with seaweed and rice

\$160

CALIFORNIA

\$120

\$290

PHILADELPHIA

\$120

\$350

SPICY Your choice of: Tuna, shrimp or scallops

\$160

\$210

SPICY SALMON SKIN

\$160

\$210

SPICY SHRIMP TEMPURA

\$200

\$215

EEL

\$195

\$320

MAGURO

Tuna

Two pieces, hand pressed rice, topped with:

\$135

SHIROMI

Sea Bass

\$100

TAI

Red Snapper

\$100

IKAI

Squid

\$110

KANI

Crab

\$100

EBI

Shrimp

\$120

SAKE

Fresh Salmon

\$120

MAHI

MAHI

\$125

UNAGI

Freshwater Eel

\$210

IKURA

Salmon Egg

\$165

\$120

MASAGO

Smelt Roe

\$140

SHAKE

Smoked salmon

\$125

\$215

HOTATEGAI

Scallops

\$115

TAIRAGAI

Sea Scallops

\$115

CRUNCH

Spicy tuna

\$120

# SUSHI BAR

## TEMPURAS

Combination of seafood dipped in batter and fried, with or without vegetables served with our special soy and mirin sauce, includes rice and miso soup

VEGETABLES \$175    SHRIMP \$265    MIXED \$245

## CLASSIC ROLLS

VEGETABLES ROLL	\$110	TEKKA MAKI	\$120
CALIFORNIA ROLL	\$130	PHILADELPHIA	\$140
 CALIFORNIA SPECIAL	\$140	KAPPA MAKI	\$110
SHRIMP TEMPURA			\$175

## SPECIAL ROLLS

### SPICY SPECIAL ROLL

In: Crab, avocado, & cucumber  
Top: Your spicy choice:Tuna, shrimp, scallops

### SPIDER ROLL

In: Fried soft shell crab, avocado & cucumber  
Out: Masago & eel sauce

### CILANTRO ROLL

In: Squid tempura  
Out: Seared seabass , avocado, cilantro sauce & sesame seeds

### FAVORITO MAKI

In: Shrimp tempura  
Out: Tuna, avocado, serrano chile, masago, green onion,sasame seeds, red oil sauce, lime juice.  
Under: spicy-mayonnaise

## LOBSTER ROLL

\$330

In: Lobster tempura, masago, cucumber, mango, spicy mayo lettuce & coriander  
Out: Soy paper, yuzu sauce & red oil

## EEL ROLL

\$325

In: Avocado & cucumber  
Out: Eel, sesame seed and eel sauce

## THE DRAGON ROLL

\$295

In: Eel, cucumber and masago  
Out: Avocado, ikura and eel sauce

## HOUSE SPECIALITIES

 SERRANITO	\$275
Catch of the day whit serrano & serranito sauce	
 CILANTRO	\$275
Seared seabass with avocado & cilantro sauce	
 ALIOLI	\$275
Catch of the day, red peper, toasted garlic, green onion, sesame sedes, ponzu & alioli sauce	
 BLACK & WHITE	\$265
Tuna filet seared with olive oil, black and white sesame seeds, chopped red onion, chives and ponzu sauce	
 CURRICAN	\$275
Catch of the day stuffed with spicy crab, avocado & red oil sauce	
 YUZU	\$320
Catch of the day, carrot, cucumber, avocado & yuzu sauce	



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