

DRINKS

TEAS, WATERS & SOFT DRINKS

Lemonade / Orangeade (470 ml)	\$69
Water Bottle (500 ml)	\$45
Pitcher of Lemonade / Orangeade (1,750 ml)	\$235
Green, Black or Jasmine Tea (470 ml)	\$60
Pitcher of Green, Black or Jasmine Tea	\$235
Pitcher of Calpico (Still or Sparkling) (1,750 l)	\$235
Perrier Water (350 ml)	\$85
Calpico (Still or Sparkling) (470 ml)	\$70
Arizona Green Tea (460 ml)	\$75
Coca-Cola Soft Drinks (355 ml)	\$55
Canned Sparkling Water (460 ml)	\$65
Mango Juice (460 ml)	\$65
Pineapple Juice (460 ml)	\$65
Cranberry Juice (460 ml)	\$65
Apple Juice (460 ml)	\$65

COFFEE

Americano (240 ml)	\$70
Espresso (90 ml)	\$85
Cappuccino (240 ml)	\$80

APERITIFS

Mimosa (350 ml)	\$135
Aperol Spritz (550 ml)	\$180
Campari Spritz (550 ml)	\$180
Gin Tonic (460 ml)	\$120
Negroni (300 ml)	\$199

GINEBRA 60 ml

Befeater	\$130
Bombay	\$156

DIGESTIFS

Ruso Negro (300 ml)	\$95
Rey Alfonso (300 ml)	\$95
Carajillo Licor 43 (300 ml)	\$175
Carajillo Baileys (300 ml)	\$185

NON-ALCOHOLIC COCKTAILS

Pantera (350ml)	\$105
Conga (350 ml)	\$70
Piñada (350 ml)	\$95
Lychee Mineral (350ml)	\$110
Strawberry Soda (350ml)	\$95
Mango Calps (350ml)	\$75
Prepared Clamato (469 ml)	\$125

TRADITIONAL COCKTAILS

Piña colada (350 ml)	\$120
Margarita (350 ml)	\$120
Tequila sunrise (470 ml)	\$130
Screwdriver (470 ml)	\$120
Cuba libre (470 ml)	\$110
Sangría (550 ml)	\$135
Clericot (550ml)	\$139
Cosmopolitan Martini (300 ml)	\$125

VODKA 60 ml

Smirnoff	\$125
Absolut	\$125
Stolichnay	\$135
Gray Goose	\$180

COGNAC 60 ml

Rémy Martin V.S. o V.S.O.P	\$225
Martell V.S. o V.S.O.P.	\$215



ARNOLD PALMER



NEGRONI



MOJITO LICI



STRAWBERRY COCKTAIL



CLERICOT



CALPICOT

DRINKS



BEERS

Corona (355ml)	\$65
Corona Light (355ml)	\$65
Negra Modelo (355ml)	\$72
Pacífico (355ml)	\$65
Pacífico Light (355ml)	\$70
Modelo Especial (355ml)	\$72
Sapporo (355ml)	\$135
Asahi (330ml)	\$130
Ultra (355 ml)	\$72
Stella Artois (330 ml)	\$72

WHISKY 60 ml

Red Label E.R	\$140
Black Label E.N	\$210
Chivas Regal	\$190
Buchanan's 12	\$200
Buchanan's 18	\$235
Jack Daniels	\$145

PREMIUM SAKE

Ozeki Sake (Hot or Cold) (125 ml)	\$175
Takashimizu Junmai Daiginjo (300 ml)	\$595
Cosmo Sake (300 ml)	\$110
Green Sake (550 ml)	\$115
Pasion Sake (300 ml)	\$125
Sake Bombo (Modelo Especial, Negra Modelo, Pacífico / Corona) (470 ml)	\$130

LIQUEURS & CREAMS 60 ml

Baileys	\$140
Licor 43	\$150
Sambuca (White or Dark)	\$130
Chinchón (Sweet and dry)	\$140

INNOVATIVE DRINKS

Flavored Lemonades (Raspberry, Strawberry, Blackberry, Passion Fruit, Lychee)	\$105
Havana Lights	\$115
Calpicot (550 ml)	\$135
Margarita Mango	\$150
Mojito (Raspberry, Passion Fruit, Strawberry, Lychee) (350 ml)	\$145
Arnold Palmer (469 ml)	\$80
Limonada Real (530 ml)	\$80
Geisha Fresh (460 ml)	\$120
Blue Sake (460 ml)	\$145
Electric Sake (460 ml)	\$175

TEQUILA 60 ml

Silver Tequila:	
Don Julio	\$180
Don Julio 70	\$245
Herradura Plata	\$170
Reposados:	
Don Julio	\$194
Herradura	\$175
Jose Cuervo Tradicional	\$185
Jose Cuervo Especial	\$175
Jimador	\$175
Cazadores	\$170
Extra Aged:	
Don Julio	\$240

RUN 60 ml

Bacardi Blanco	\$140
Bacardi Añejo	\$150
Capitan Morgan	\$140

TAKASHIMIZU
JUNMAI DAIGINJO

ELECTRIC
SAKE

GEISHA
FRESH

BLUE SAKE

APEROL
SPRITS

REAL
LEMONADE

STARTERS



KUSHIAGE (5 pieces)

Breaded skewers of cheese and shrimp.
(3 pieces of cheese and 2 of shrimp)

\$135

SAUTÉED EDAMAMES (170 grs)



Soybeans sautéed with sriracha, Cajun, and tobanjan, with a touch of butter and soy sauce.

\$155

TAKOS SAKANA (4 pieces 100 grs)



Wonton tortilla in taco shape filled with tuna, fresh salmon, scallions, wasabi mayo, cilantro sprouts, and yuzu soy.

\$165

SHISHITO PEPPER (120 grs)



NEW

Shishito peppers sautéed in sesame oil, mirin, and soy sauce, topped with bonito flakes.

\$205

GYOZAS (5 pieces)



NEW

Steamed and fried pork dumplings, served with rayu sauce, soy sauce, and rice vinegar.

\$190

SPICY CRISPY RICE (5 pieces 60 grs)



NEW

Crispy rice squares topped with tuna, spicy mayo, thin jalapeño slice, fresh lime zest, masago, and sweet sauce.

\$190

TORI KARAAGE (150 grs)



NEW

Chicken thigh marinated with garlic and ginger, battered in a Japanese-style mix.

\$150

TUNA TARTAR (90 grs)



Tuna seasoned with olive oil, lemon, salt, and pepper; with avocado, masago, crispy onion, and sriracha aguachile.

\$195

SPICY TUNA TOSTADA (4 Pieces 95 grs)



Wonton base topped with spicy crab salad, spicy tuna, masago, mango sauce, and sweet sauce.

\$145

Each dish is freshly prepared upon request.
The consumption of raw protein is the responsibility of the guest.

TIRADITOS



SAKE TATAKI TIRADITO (100 grs)

Medium cuts of seared salmon with sesame, served on a bed of cilantro and curry oil, shredded vegetables, red onion, tobiko, yuzu sauce, and radish sprouts.

\$199



HAMACHI TIRADITO (100 grs)

Medium cuts of yellowtail on a cilantro and curry oil base, topped with thin slices of fried garlic, masago, dried miso, yuzu sauce, and cilantro sprouts.

\$315



HIROSHIMA TUNA TIRADITO (100 grs)

Medium cuts of tuna on a bed of shredded vegetables, serrano chili, and cilantro, bathed in tataki sauce.

\$192



SASHIMIS

Price per thin cut / thick cut



Thin Cut

Thick Cut

O-TORO
(110 grs)



\$530

\$550

CHUTORO
(110 grs)

\$490

\$510

AKAMI
(110 grs)

\$450

\$470

SALMON
(110 grs)

\$350

\$390

HAMACHI
(110 grs)

\$480

\$505

The listed weight of these dishes refers to the protein only.

SALADS



SEAFOOD SALAD (155 grs)

Fresh seafood mix: **\$205**
shrimp, scallop, kanikama, octopus, white fish, masago, and cucumber prepared with salt, lime, and sriracha.



SUNOMO SALAD (125 grs)

Pickled cucumber, wakame **\$215**
seaweed, chuka seaweed salad, kanikama, shrimp, octopus, harusame noodles, all dressed in soy and dashi vinaigrette.

KENSAO SALAD (95 grs)

Mixed lettuce, carrots, **\$155**
avocado, tomato, alfalfa sprouts, breaded chicken with ginger and peanut dressing.

SOUPS

CURRY UDON (90 grs)

Dashi broth, curry, chicken, beef, mushrooms, carrot, onion, udon noodles, and green onions.

MISO BUTA RAMEN (110 grs)

Ramen noodles in miso broth with spicy pork, corn, julienned scallions, wakame seaweed, bean sprouts, boiled egg, and naruto roll.

UDON TEMPURA (100 grs)



Savory dashi broth with tempura shrimp, udon noodles, green onion, and shichimi togarashi (Japanese chili powder).

SUIMONO YASAI (200 ml)

Dashi broth with scallions, asparagus, bean sprouts, mushrooms, broccoli, spinach, wakame, harusame noodles, and shichimi togarashi. (chilli).

NATURAL MISO (300 ml)

Miso dissolved in dashi with tofu and scallions.

KENSAO SOUP (90 grs)

Delicious soup with shrimp, crab, octopus, avocado, cucumber, wakame, rice noodles, lime, and rice.



\$255



\$235



\$245

\$145

\$125

\$194

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ORIENTAL RICE



GOHAN SASHIMI \$185 125 grs

Seasoned rice with shrimp, kanikama, salmon, scallop, tuna, white fish, and masago, prepared with ponzu sauce, lemon slices, and scallions.

YAKIMESHI GARLIC \$179 90 grs

Fried rice with vegetables, red bell pepper, carrot, onion, roasted garlic, shrimp, beef, chicken, sautéed scallions with butter and soy sauce.



YAKIMESHI SPECIAL \$229 120 grs

Fried rice with zucchini, carrot, bacon, shrimp, beef, chicken, and Manchego cheese. Served with avocado, spicy crab salad, and cream cheese.



Each dish is freshly prepared upon request.
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DONBURI BASE

170 g of rice, spicy mayo, kizami nori, avocado, sweet sauce, and sesame seeds.

PROTEIN (40 grs)

O-TORO \$250

CHUTORO \$230

AKAMI \$210

SALMON \$185

HAMACHI \$215

EBI \$180

OCTOPUS \$185

WHITE FISH \$185

EXTRA PROTEIN (30 grs)

\$85

\$85

\$85

\$65

\$80

\$65

\$65

\$65

The listed weight of these dishes refers to the protein only.

NIGIRI

1 Piece/ 20 grs



O-TORO \$ 115

CHUTORO \$ 105

AKAMI \$ 92

HAMACHI \$ 132

CANADIAN SALMON \$ 85



CHILEAN SALMON \$ 75

LUBINA \$ 85



KAMPACHI \$ 85



WHITE FISH \$ 65

UNI \$ 215

UNAGI \$ 125

IKURA \$ 215

TOBIKO \$ 125

MASAGO \$ 120

HOTATE \$ 120

Each dish is freshly prepared upon request.
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TEMAKI

1 Piece / 40 grs. (Contains rice, cucumber, and avocado)



O-TORO
\$215



CHUTORO
\$ 205



AKAMI
\$195



HAMACHI \$185

SPICY
SALMON \$133

SALMON
SKIN \$ 113

YELLOWFISH
TUNA \$ 113

SPICY TUNA \$125

WHITE
FISH \$110

UNAGI \$154

KANI SOFT
SHELL \$ 187

EBI TEMPURA \$125

TAMPICO
\$109



The listed weight of these dishes refers to the protein only.

CALIFORNIA ROLL

8 Pieces



CALIFORNIA SAKE \$176

Avocado, rice, nori, cucumber, lettuce, mayo, masago, fresh salmon and sesame seeds.

Avocado, rice, nori, cucumber, lettuce, mayo, masago, fkanikame and sesame seeds.

CALIFORNIA KANI \$176



MASABIKO ROLL \$245

Masago, wasabi mayo, lemon zest, rice, nori, avocado, cucumber, lettuce, salmon.



NEGITORO \$255

Nori with o-toro seasoned with oil, shichimi, and scallions.



NEGI HAMA \$205

Nori with seasoned hamachi in sesame oil and scallions.



SAKE KAWA ROLL \$145

Fried salmon skin, avocado, cucumber, eel sauce, sesame seeds.

CALIFORNIA \$144

Avocado with rice and seaweed, filled with cucumber, avocado, and shrimp.

Tempura-style avocado, cucumber, and shrimp roll.

BREADED \$159

CALIFORNIA WITH CREAM CHEESE \$192

Avocado and rice / seaweed, cucumber, avocado and shrimp

YASAI MAKI \$175

Soy paper roll with rice, nori seaweed, lettuce, asparagus, avocado, beet, carrot, cucumber, shiitake mushroom, scallion, and sesame seeds.

Nori seaweed / rice, tuna, spicy crab salad, wasabi and onion.

SPICY TUNA MAKI \$185

SAKEMAKI \$176

Nori seaweed / rice, salmon, wasabi, and scallions.

Each dish is freshly prepared upon request.

The consumption of raw protein is the responsibility of the guest.

CHEF'S SPECIAL ROLLS

8 Pieces



HAMACHI LEMON \$ 285

Outside: Hamachi, masago, fresh lemon, wasabi mayo, dried miso.

Inside: Nori, hamachi, spicy akami tuna, avocado, scallions, sesame seeds.



AKAMI ROLL \$ 285

Outside: Akami tuna, masago, fresh lemon, wasabi mayo, dried miso.

Inside: Nori, spicy hamachi, avocado, cucumber.



SAKE HOTATE \$ 375

Outside: Fresh salmon, red tobiko, uni, wasabi mayo, lemon zest, yuzu kosho, dried miso, radish sprouts, yuzu soy.

Inside: Nori, spicy scallop, cucumber, avocado.



O-TORO-03 \$ 445

Outside: Otoro, fresh lemon, ikura, wasabi mayo, yuzu kosho, radish sprouts, yuzu soy.

Inside: Nori, hamachi, spicy akami tuna, avocado, scallions, sesame seeds.

FRESH ROLLS

8 Pieces



SUZUKI DE SU \$ 205

Yuzu kosho, fresh lemon, dried miso, white fish, cilantro, masago, rice/nori, cucumber, avocado, tampico, seared tuna, shrimp.



MAGURO SPECIAL \$ 215

Sriracha, masago, scallions, lemon, tuna, rice/nori, cucumber, avocado, shrimp, spicy crab salad.



CALIFORNIA SPICY TUNA \$ 215

Sriracha, avocado, masago, spicy tuna, rice/nori, cucumber, avocado, salmon, tuna.



CRUNCHY ROLL \$ 265

Sweet sauce, mango sauce, tempura flakes, white fish, salmon, tuna, rice/nori, cucumber, avocado, eel.



TOMATO ROLL \$ 255

Sriracha, scallions, scallop salad, tempura flakes, tuna, rice/avocado, scallop salad.



SCALLOP SPECIAL \$ 305

Lemon zest, lime, scallop, masago, rice/nori, tampico, cucumber, smoked marlin, shrimp, avocado.



CHUKA ROLL \$ 215

Masago, peanut dressing, sriracha, chuka seaweed, rice/nori, cucumber, avocado, salmon, octopus, cream cheese.



SALMON SPECIAL \$ 209

Rice, shiitake chimichurri, radish sprouts, ikura, salmon / nori, avocado, cucumber, hamachi.



ROCK SCALLOP \$ 305

Rice, scallions, battered scallop with rock sauce, jalapeño slices, red tobiko/nori, cucumber, avocado.

GREEN MASTER \$ 255

Sriracha, lemon, sweet sauce, tuna, salmon, eel, kanikama salad, soy paper, rice/shrimp tempura, cucumber, cream cheese, avocado.



NIKKEI ROLL \$ 204

Shichimi, scallions, sesame seeds, ceviche sauce, white fish, tuna, rice/nori, breaded shrimp, avocado, cream cheese.

Each dish is freshly prepared upon request.
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HOT ROLLS TEMPURA STYLE

8 Pieces



**SAKE ROLL
TEMPURA \$ 164**

Jalapeño slices, explosion sauce, wasabi mayo, rice, tempura style, sesame/nori, cucumber, avocado, spicy salmon.



SPIDER ROLL \$ 265

Nori, masago mayo/rice, soft-shell crab tempura, avocado, cucumber, red lettuce, asparagus, sweet sauce.



ECLIPSE ROLL \$ 295

Sweet sauce, eel, rice/nori, cucumber, avocado, salmon, crab, cream cheese.

RISING SUN \$ 265

Masago, scallions, spicy crab salad, white fish / nori, rice, avocado, salmon, shrimp, smoked marlin, cream cheese.

BANANA ROLL \$ 205

Fried banana, peanut dressing, avocado, tempura shrimp, cream cheese, sesame seeds, rice/nori.

SPRING ROLL \$ 225

Sweet sauce, avocado, tempura shrimp, cream cheese, rice/nori, cucumber, avocado, tempura shrimp, crab salad.

HIROSOSHI \$ 214

Sweet sauce, avocado, tempura shrimp, cream cheese, rice/nori, cucumber, avocado, tempura shrimp, crab salad.

HOT ROLLS FLAMED STYLE

8 Pieces



**SHAKE HOT
ESPECIAL**

Sweet sauce, scallions, spicy shrimp salad, gouda cheese, salmon, rice/nori, cucumber, avocado, tempura shrimp, crab, cream cheese.



**OSHI SUZHI
SAKE \$ 215**

Serrano pepper, spicy mayo, salmon/rice, masago, spicy salmon and avocado.



**SAKE TO
ME ROLL \$ 225**

Rice, Canadian salmon, sweet Thai chili sauce / nori, cucumber, avocado, asparagus, eel, masago.



**UNAGUI Q
AVOCADO \$ 295**

Rice, eel, avocado, red tobiko, sweet sauce / nori, avocado, cucumber, shrimp.

Each dish is freshly prepared upon request.
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BREAD CRUSTED ROLLS

8 Pieces



KANI SPECIAL \$ 196

Peanut dressing, cilantro, tataki sauce, tempura shrimp, masago mayo, sweet sauce, rice/nori, cucumber, avocado, cream cheese.



GYU MAKI \$ 165

Breaded roll with chipotle sauce, sweet sauce, radish sprouts, rice/nori, cucumber, avocado, beef fillet, asparagus, Manchego cheese.



GREÑUDO ROLL \$ 238

Explosion dressing, scallions, breaded, surimi, rice/avocado, fresh salmon, cream cheese.

CAMARON ONE \$ 214

Fish flakes, masago, scallions, sweet sauce, spicy crab salad, white fish, rice/nori, cucumber, avocado, shrimp, eel, cream cheese.

EXTRA INGREDIENTS

JENGIBRE (100 gr.) \$33
WASABI (40 gr.) \$49
AVOCADO (150 gr.) \$33
CREAM CHEESE (60 gr.) \$27

TAMPICO (130 gr.) \$38
DINAMITA (130 gr.) \$33
MASAGO (30 gr.) \$66
ALGA CHUKA (50 gr.) \$38

HOT DISHES

160 grs

ROCK SHRIMP \$238



Tempura battered shrimp tossed with rock sauce, scallions, black and white sesame seeds.

120 grs

YAKISOBA \$215



Soba noodles stir-fried with vegetables, squid, bacon, shrimp, seasoned with yakisoba sauce, fish flakes, and ginger.

175 grs

FLAMED SHELL \$255



Tuna, salmon, snapper, octopus, shrimp, cilantro, spicy crab salad, mayo, masago, flamed with Parmesan cheese and ponzu sauce.

350 grs

RIB EYE TEPPANYAKI \$450



Rib eye fillet grilled on a hot iron plate with grilled vegetables.

300 grs

TONKATSU \$285



Breaded pork loin served over cabbage on an iron plate, topped with tonkatsu and miso sauce. Served with steamed rice and miso soup.

350 grs

HAMACHI KAMA \$390



Yellowtail collar baked with sea salt and pepper, served with asparagus and house special sauce.

200 grs

TEPPANYAKI MIXTO \$345

Grilled rib eye fillet, shrimp, chicken (or fish), with vegetables and natural fried rice.

2 pieces

CALAMAR MATSUMOTO \$275

Squid stuffed with crab salad, baked with sweet sauce, shichimi togarashi, sesame.

Each dish is freshly prepared upon request.
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DESSERTS



FLAVORED MOCHI (60-75 grs)

NEW

\$120

Delicious flavored mochi accompanied by berry ice cream. (Ask for available flavors)

TEMPURA ICE CREAM **\$124**
(155 grs)



MIXED BERRY ICE CREAM (155 grs)

\$95

NUT ROLL
(225 grs)

\$149



NUT ICE CREAM
(155 grs)

\$95

VANILLA ICE CREAM (155 grs)

\$95



Each dish is freshly prepared upon request.