

## Drinks

Ramune (Japanese soft drink) \$70

Calpico (Yoghurt based drink) \$55

◦ Ask for the available flavors

Iced Tea \$50

◦ Jazmin ◦ Ginger ◦ Turmeric Ginger

Matcha \$55 ◦ Shake Tea \$55 ◦ Chai Tea \$55

Vietnamese Tea \$55

Golden Milk (Haldi Du) \$55

Lemonade and Orangeade (Natural) \$40

Lemonade and Orangeade (Sparkling) \$45

Soft Drinks \$30

Water (Sparkling or Natural) \$30

Coffee (American) \$35 Coffee (Espresso) \$50

## Apetizers

Bao (1 piece) \$100

Carrot, zucchini, shiitake, wakame, chipotle, eel sauce, chives and sesame seed.

◦ Pork ◦ Chicken ◦ Pork Belly ◦ Pulled Pork \$100

◦ Picaña ◦ Shrimp \$120

Fresh Salmon or Spicy Tuna \$120

Spinach, carrot, cucumber, cream cheese, avocado, chives, sesame seed and eel sauce.



## Pulled Pork \$170

Udon noodles, avocado, radish, dried chilli, chives, onion, egg and spinach.

## Vegetarian \$160

Beetroot based broth with shiitake, tofu, wakame, spinach, steamed vegetables, chives and cambray onion.

## Smoked Ramen \$200

Served with shiitake, wakame, nori, egg, spinach and naruto.

◦ Salmon ◦ Pork Belly ◦ Picaña

## Noodles \$160

Served with broccoli, carrot, onion, zucchini, shiitake, wakame, tofu, chives and sesame seed.

You may choose:

Noodle type:

◦ Ramen (egg) ◦ Harusame (rice) ◦ Udon (wheat)

Sauce:

◦ Spicy ◦ Sweet ◦ Spicy With Peanuts ◦ Sake

◦ Turmeric Ginger ◦ Coconut Curry

Complement:

◦ Vegetables ◦ Plantain ◦ Sweet Potato ◦ Chicken ◦ Pork \$160

◦ Picaña ◦ Pork Belly ◦ Tofu \$170

◦ Shrimp ◦ Salmon \$200



Torikarage (Spicy tempura chicken) \$110

Edamames (Grilled or steamed) \$100

Tostadas (3 pieces)

◦ Tempura Vegetables \$100

◦ Fresh Salmon ◦ Shrimp ◦ Spicy Tuna \$130

◦ Mahi Mahi \$130

Fresh Spring Rolls (3 pieces) \$110

Sashimi \$220

◦ Salmon ◦ Tuna ◦ Mahi Mahi

Kushiagues

◦ Cheese \$110 ◦ Shrimp \$120 ◦ Plantain \$90

Dumpling (1 piece) \$100

◦ Vegetarian ◦ Pork ◦ Shrimp \$120

Gyozas (4 Pieces) Fried/Steamed \$100

◦ Vegetarian ◦ Ground Beef ◦ Shrimp

Nigiris

◦ Seasons Fruit \$40

◦ Shrimp ◦ Salmon ◦ Mahi Mahi ◦ Tuna \$60

◦ Ikura ◦ Eel ◦ Masago \$70

Temaki (Seaweed or Cucumber) \$110

◦ Salmon ◦ Shrimp ◦ Tuna ◦ Mahi Mahi



## Sushi Bomb (2 pieces) \$100

Filled with cream cheese, tampico and shrimp.

## Yakitori

Chicken or shrimp skewers, served with rice of choice: yakimeshi, turmeric ginger or coconut curry.

1 / 2 / 4 People

\$200 / \$400 / \$800

## Ramen \$160

Served with shiitake, wakame, nori, spinach, egg and naruto.

- Pork ◦ Karague (spicy chicken)
- Curry Tempura Chicken ◦ Meatballs
- Shrimp \$200

## Miso \$160

Harusame noodles, steamed vegetables, tofu, spinach, shiitake and wakame.

## Osumashi \$230

Harusame noodles, surimi, shrimp, salmon, octopus, mahi mahi, cambray onion, chives and sesame seed.





## Smoked Sushi (10 pieces)

### Smoked Sake Roll \$160

Cucumber and smoked salmon inside, cream cheese and shrimp outside with eel sauce and sesame seed.

### Picana Roll \$160

Chives, chiles toreados, picana, avocado and seaweed inside, fried leek and sishimi outside.

### Pork Belly Roll \$160

Pork belly, avocado and cucumber inside, covered with seaweed and fried leek.

## Premium Sushi (10 pieces)

### Sushi Dai \$160

Cream cheese, cucumber and avocado inside, salmon, tuna, sesame seed and eel sauce outside.

### Ikura \$160

Tempura shrimp and cream cheese inside, avocado, ikura, chives, sesame seed outside.

### Panko \$160

Shrimp, avocado and cream cheese inside, breaded. Topped with tamponade paste, eel sauce and sesame seed.

### Masago \$160

Tuna, cucumber, avocado inside, topped with masago, tempura shrimp, sesame seed and eel sauce.

### Unagi \$180

Shrimp, cucumber and avocado inside, topped with eel, cream cheese, breaded shrimp and chipotle mayo.

### Spicy Tuna \$160

Avocado, cucumber, cream cheese inside, topped with spicy tuna, sesame seeds and chives.

### Philadelphia \$150

Salmon and cucumber inside, covered with cream cheese, sesame seeds and eel sauce.

### Maki \$150

To choose: salmon, tuna, shrimp or mahi mahi. Seaweed outside, avocado and cucumber inside.

### Sake \$160

Cucumber, avocado and surimi inside, covered with cream cheese, eel sauce, salmon and sesame seed.

## Kabuki \$160

Avocado and shrimp inside, covered with cream cheese, eel sauce, surimi and sesame seed.

## Tempura Roll \$170

Salmon, crab and avocado inside, cream cheese, chives with eel sauce, sesame seed and seaweed outside. Tempura.

## Basic Sushi (10 pieces)

### Frutal \$130

Avocado inside, sesame seed and eel sauce outside.

### Vegan \$130

Tofu, kakiage, avocado, cucumber and seaweed.

### Tempura Surimi \$140

Surimi, avocado, cream cheese and seaweed inside, tempura, chives, sesame seed and eel sauce outside.

### Season Mango \$130

Sweet potato, and apple inside, mango, cream cheese, eel sauce and sesame seed outside.

### Tampico \$130

Avocado, cucumber and tampico inside, seaweed, chives and sesame seed outside.

### California \$140

Cucumber, avocado and surimi inside.

## Doke Bowls

Type of rice to choose:

- Yakimeshi ◦ Turmeric Ginger
- Coconut Curry ◦ Gohan

### Dai \$200

Rice bed, salmon, tuna, shrimp, nori, chives and sesame seed.

### Yakimeshi

- Chicken ◦ Pork \$130 ◦ Picaña ◦ Pork Belly \$140
- Shrimp \$150

Fried rice, cream cheese, tampico and avocado, eel sauce, chives and sesame seed.

### Frutal \$130

Steamed rice, seasons fruit, avocado and grilled edamames.

## Vegetarian \$130

Steamed rice, steamed edamames kakiage, tofu and avocado.

## Tuna Banana \$150

Plantain, fresh tuna, chipotle, eel sauce, sesame seed and chives.

## Peanut \$130

Chicken, peanuts, cucumber, eel sauce, sesame seed and chives.



## Vegan and Vegetarian

### Bao \$100

Spinach, carrot, tofu, avocado, plantain, eel sauce, sesame seed and chives.

### Vegetarian Poke \$130

Steamed edamames, kakiage, tofu and avocado.

### Frutal Poke \$130

Seasons fruit, avocado and grilled edamames.

### Vegan Poke \$130

Steamed rice, spinach, avocado, plantain, eel sauce, sesame seed and chives.

### Nigiri \$40

Seasons fruit.

### Vegan Noodles \$160

Rice noodles, plantain, shiitake, wakame, tofu, zucchini, carrot, onion, chives and sesame seed.

Plantain Kushiages (4 pieces) \$90

Vegan Ramen \$160

Beetroot base broth, rice noodles, spinach, tofu, chives, sesame seed, steamed vegetables wakame and shiitake.

Miso Ramen \$160

Rice noodles, steamed vegetables, tofu, spinach, shiitake and wakame.

Frutal Roll \$130

Avocado in the inside, plantain, sesame seed and eel sauce on the outside.

Vegan Roll \$130

Tofu, kakiage, avocado, cucumber and seaweed.

## Desserts

Mochi \$80

Cheese Cake \$80

Mousse \$80

Sweet Spring Roll \$80

Ice Cream \$80

Fried Ice cream \$90

Sweet Sampler (3 pieces) \$180



Contacto:



998 466 0572