

NIGIRIS

NIGIRIS (2 pz) (NF)	
Tuna (1.1 oz) (DF)	\$170
Rice base topped with raw tuna - <i>Seafood, gluten</i>	
Salmon (1.1 oz) (DF,GF)	\$170
Rice base topped with raw salmon - <i>Seafood</i>	
Hamachi (1.1 oz) (DF)	\$200
Rice base topped with raw hamachi - <i>Seafood, gluten</i>	
Shrimp (1.8 oz) (GF,DF)	\$185
Rice base topped with cooked shrimp - <i>Crustaceans</i>	
Avocado (1.1 oz) (GF,VE,VEG,DF)	\$130
Rice base topped with avocado	
Tobiko (0.6 oz) (DF)	\$230
Rice base topped with tobiko - <i>Seafood, gluten</i>	
Massago (0.6 oz) (DF)	\$230
Rice base topped with masago - <i>Seafood, gluten</i>	
Pork Belly (0.6 oz) (DF)	\$230
Rice base topped with flamed pork - <i>Gluten</i>	

RAW FISH

SASHIMIS (2.2 oz) (GF,DF,NF)	
Tuna Sashimi	\$230
Finely sliced raw tuna	
Salmon Sashimi	\$210
Finely sliced raw salmon	
Hamachi Sashimi	\$345
Finely sliced raw hamachi	

TIRADITOS

TUNA TIRADITO (2.7 oz) (DF)	\$345
Nikkei sauce, shallot, xcatic chilli - <i>Gluten, nuts, shellfish</i>	
HAMACHI (2.7 oz) (NF,DF) (NF,DF)	\$460
Curry, gremolata, mizuna - <i>Gluten, shellfish</i>	

MAKI SUSHI

MAGURO (2.6 oz)	\$380
Tuna (2.5 oz), tobiko (0.5 oz), avocado (0.5 oz), sriracha <i>Seafood, gluten, nuts, dairy</i>	
SMOKED UNAGI (2.7 oz)	\$460
Eel (2.5 oz), mango, cream cheese, aji sauce, chives, sesame seed <i>Seafood, gluten, nuts, dairy</i>	
CHAYA (2.7 oz)	\$335
Shrimp (1.5 oz), avocado (0.5 oz), alioli, masago (0.5 oz) <i>Seafood, gluten, nuts, dairy</i>	
YAKIIMO (GF,DF,VE)	\$290
Tamarind sauce, sweet potato, avocado (0.5 oz), sesame seed - <i>Nuts</i>	
TEMPURA (1.8 oz) (NF)	\$350
Shrimp (1.5 oz), kimchi, red onion, sesame seed <i>Crustaceans, gluten, dairy</i>	
HAMACHI (1.1 oz) (NF)	\$460
Cucumber, avocado (0.5 oz), red onion, coriander, serrano chili - <i>Seafood, gluten, dairy</i>	

OTSUMAMI

WONTON SALMON TOSTADA (6.4 oz) (3 pz) (NF)	\$415
Avocado (1.5 oz), ponzu, aioli xcatic, tobiko (0.5 oz), orange, grapefruit, salicornia - <i>Seafood, gluten, dairy</i>	
CRISPY TUNA (3.2 oz) (4 pz) (DF,NF)	\$440
Togarashi, kewpie, lemon, red onion, chives, fried leek <i>Seafood, gluten</i>	
TACO TEMAKI TRIO (4.1 oz)	\$440
Kewpie, tuna (1 oz), serrano, avocado (1 oz), radish, tobiko (1 oz). (DF,NF) Salmon (1 oz), shitake, massago (NF) Hamachi (1 oz), yuzu, bonito flakes, shiso (GF,DF,NF)	
SWEET POTATO FLAUTA (1.8 oz) (VEG)	\$345
Rice, ancho molasses reduction, avocado (1 oz), serrano Chili mayo, sweet potato mousse, cilantro - <i>Gluten, dairy, nuts</i>	
NUOC SALAD (VEG,DF,NF)	\$380
Radish, seaweed salad, chinese pea, edamame, carrot, cucumber, daikon nuoc cham dressing - <i>Gluten</i>	
CRISPY TOFU POKE (12 oz) (VEG,DF,NF)	\$450
Rice (220 gr), cucumber, avocado (30 gr), wakame, edamame, furikake, ginger, shiitake, sriracha mayonnaise, sesame seeds <i>Gluten</i>	
TUNA POKE (12 oz)	\$520
Rice (220 gr), cucumber, avocado (30 gr), wakame, edamame, furikake, ginger, shiitake, sriracha mayonnaise, sesame seed <i>Seafood, gluten, nuts, dairy</i>	
SALMON POKE (12 oz)	\$440
Rice (220 gr), cucumber, avocado (30 gr), wakame, edamame, furikake, ginger, shiitake, sriracha mayonnaise, sesame seeds <i>Seafood, gluten, nuts, dairy</i>	

KAKIGORI

MANGO (3.2 oz) (NF)	\$240
Ice cream, sable cookie, sweet mango sauce, togarashi - <i>Dairy, gluten</i>	
DARK CHOCOLATE (3.2 oz)	\$240
Ice cream, almond crumble, sake sauce, sesame seeds - <i>Gluten, dairy, nuts</i>	
LYCHEE (3.2 oz)	\$240
Ice cream, yuzu crème anglaise, pistachio crumble - <i>Gluten, dairy, nuts</i>	
VANILLA RICE (3.2 oz)	\$230
Ice cream, sable ginger cookie, salted caramel - <i>Gluten, dairy, nuts</i>	



DF - DAIRY FREE | GF - GLUTEN FREE | VE - VEGAN | VEG - VEGETARIAN | NF - NUTS FREE

Eating raw or undercooked items can heighten the possibility of foodborne illnesses, particularly for individuals with specific health concerns. Kindly inform your server of any dietary restrictions you may have. Please note that our menu is subject to change without prior notice. Prices include tax and are in Mexican pesos.