

NIGIRIS

NIGIRIS (2 pz)	
Tuna (1 oz) (F, GT)	\$190
Rice base topped with raw tuna	
Salmon (1 oz) (F)	\$175
Rice base topped with raw salmon	
Shrimp (1.5 oz) (C, GT)	\$185
Rice base topped with cooked shrimp	
Avocado (1 oz) (V)	\$145
Rice base topped with avocado	
Masago (0.5 oz) (F, GT)	\$210
Rice base topped with masago	
Pork Belly (0.5 oz) (GT)	\$190
Rice base topped with flamed pork	
Sustainable catch (1 oz) (F)	\$190
Rice base topped with our sustainable catch of the day	

RAW FISH

SASHIMIS (2 oz)	
Tuna Sashimi	\$245
Finely sliced raw tuna	
Salmon Sashimi	\$220
Finely sliced raw salmon	
Hamachi Sashimi	\$300
Finely sliced raw hamachi	

TIRADITOS

TUNA TIRADITO (2.5 oz) (F, GT)	\$365
Tamarind sauce, avocado (1 oz), daikon, leek	
CATH FROM OUR COASTS (2.5 oz) (DP, F)	\$390
Leche de tigre, wasabi, homemade furikake, kombu oil, radish	

MAKI SUSHI

MAGURO (2.5 oz) (F, GT, PN)	\$410
Tuna (1.5 oz), tobiko (0.5 oz), avocado (1 oz), Sriracha	
SMOKED UNAGI (2.5 oz) (F, GT, PN, DP)	\$420
Eel (2.5 oz), mango, cream cheese, aji sauce, chives, sesame seed	
SALMON (F, DP)	\$380
Salmon (2 oz), cream cheese, cucumber, avocado (1 oz), chives	
VEGGIE (V)	\$300
Local pumpkin, papaya, avocado (1 oz), carrot, cucumber, mayonnaise	
SHRIMP (1.5 oz) (GT, C)	\$390
Tempura shrimp, kimchi, red onion, sesame seed	
PACIFIC CATCH (2.5 oz) (F, GT, DP)	\$400
Cucumber, avocado (1 oz), coriander, mint, japanese tartare	

OTSUMAMI

WONTON SALMON TOSTADA (6 oz) (3 pz) (F, GT, DP)	\$420
Avocado (1 oz), ponzu, alioli xcatic, tobiko, orange, grapefruit, salicornia	
CRISPY TUNA (3 oz) (4 pz) (F, GT)	\$410
Togarashi, kewpie, lemon, red onion, chives, fried leek	
TACO TEMAKI (3 pz) (F, GT)	\$400
Kewpie, tuna (1 oz), serrano chili, avocado (1 oz), radish, tobiko (1 oz) (F, GT)	
Salmon (1 oz), shiitake, masago (0.5 oz), lemon zest (F, GT, DP)	
Hamachi (1 oz), yuzu, bonito flakes, shiso (F, GT)	
SWEET POTATO FLAUTA (GT, PN, DP, V)	\$385
Rice, ancho molasses reduction, avocado (1 oz), serrano chili mayo, sweet potato mousse, cilantro	

NUOC SALAD (GT, V)	\$380
Radish, seaweed salad, chinese pea, edamame, carrot, cucumber, daikon, nuoc cham dressing	

CRISPY TOFU POKE (2.5 oz) (GT, V)	\$425
Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, Sriracha mayonnaise, sweet chilli sauce, sesame seed	

TUNA POKE (3 oz) (F, GT, PN, DP)	\$480
Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, Sriracha mayonnaise, sesame seed	

SALMON POKE (3 oz) (F, GT, PN, DP)	\$440
Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, Sriracha mayonnaise, sesame seed	

DESSERTS

FORTUNE CHEESECAKE (V, DP, GT)	\$290
Sesame cheesecake, sake and strawberry coulis, fortune cookie, ginger cream	

MOCHI CAKE (V, DP, TN)	\$270
Seasonal fruit compote	

KAKIGORI (PB, TN)	\$255
Lychee & mango ice cream, crispy crepe, coconut cream, fresh fruit	



GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS | V- VEGETARIAN | PB - PLANT BASED

Children 5 years old and under, dine for free with the purchase of an adult meal from the regular menu. Children ages 6 to 12 years old, enjoy 50% off on regular menu selections. 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.