

SUSHI

MAKI

(8 pieces)

MIKADO ROLL \$ 90
Surimi crab, tobiko,
avocado and cream
cheese

TAMPICO MAKI \$ 85
Surimi crab, flying fish
roe, chile, onion and
mayonnaise

ARCO IRIS \$ 90
Shrimp, tuna, tobiko,
smoked salmon,
cucumber and avocado

KAPPA MAKI \$ 45
Cucumber

DRAGON ROLL \$ 95
(DEEP FRIED)
Sea eel, shrimp,
avocado, cucumber
and cream cheese

ROCK & ROLL \$ 95
Sea eel, avocado
and cream cheese

FILADELPHIA MAKI \$ 85
Smoked salmon,
avocado, cucumber
and cream cheese

SPICY TUNA \$ 90
Tuna and sriracha sauce

ALASKA ROLL \$ 95
Smoked salmon, cream
cheese, flying fish roe
and avocado

MASAGO MAKI \$95
Shrimp, cucumber,
flying fish roe
and avocado

CALIFORNIA MAKI \$ 85
Cucumber, surimi crab
and avocado

VALLARTA ROLL \$ 90
Shrimp, kampio,
tamago yaki, cucumber
and avocado

NIGIRIS

(2 pieces)

HAMASHI \$ 65
Yellow tail

UNAGI \$ 80
Sea eel

MAGURO \$ 70
Tuna

SHAKE \$ 75
Smoked salmon

MASAGO \$ 70
Flying fish roe

EBI \$ 80
Shrimp

KANI \$ 65
Surimi crab

IKURA \$ 70
Salmon roe

TOBIKO \$ 65
Japanese fish roe

SABA \$ 75
Mackerel

HOTATE \$ 65
Scallops

SASHIMI

Thinly or thickly sliced, garnished with carrots, wasabi, ginger and your choice of:

TUNA \$ 170

YELLOW TAIL \$ 180

SALMON \$ 160

ANY COMBINATION \$ 170 [low carb]

FLAVORS OF ASIA

APPETIZERS

SPRING ROLLS \$ 90

Fried thin rice wrappers, stuffed with mixed vegetables and noodles served with sweet and sour sauce

THAI BEEF CARPACCIO \$ 95

Sliced beef, Thai basil, cilantro and ginger chile sauce

TRIO CEVICHE \$ 100

With cilantro peppers wrapped in rice paper served with chili ginger dip

SOUPS

HOT AND SOUR SHRIMP SOUP \$ 75

Spicy hot and sour soup with shrimp, mushrooms, aromatized with lemon grass, lemon leaves and slices of green pepper

THAI CHICKEN SOUP \$ 70

Chicken breast simmered in coconut milk, galanga, lemon leaves, lemon juice, mushrooms and hot chile

SALADS

MISO-CAESAR SALAD \$ 85

Romaine lettuce, with miso Caesar dressing and croutons

CUCUMBER CARPACCIO \$85

[low carb]

Fresh cucumber salad served with thinly sliced green onions and yellow peppers served with expresso lime raspberry vinaigrette

MAIN COURSES

SALMON \$ 195

Seared down salmon filet with Thai basil, lemon grass beurre-blanc, wok fried vegetables and steamed rice

NEW YORK STEAK \$ 250

With baby bok-choy, spinach au-gratin served with soy mustard sauce and tempura fries

JAPANESE APPETIZERS

YAKITORI \$ 90
[low fat]
Grilled chicken skewers with green peppers and onion glazed with Teriyaki sauce

TEMPURA
Lightly battered, deep fried and served with tentzuyu sauce
SHRIMP \$ 185
MIXED \$ 165
VEGETABLES \$ 85

SEARED CRUSTED TUNA \$ 95
Tuna crusted with sesame, friseé, chili oil and wasabi cream

SOUPS

TORI \$ 65
Chicken broth with mushrooms, spring bean sprouts and chives

MISO \$ 65
Fish stock, miso, tofu and wakame

TEPPAN-YAKI COMPLETE DINNER \$ 350

Complete dinner includes: salad, miso soup, sorbet, steamed rice, teppan-yaki vegetables, Japanese green tea and your choice of:

Chicken breast, Filet of Beef Tenderloin, Vegetarian,
Shrimp, New York Steak,

TEPPAN-YAKI COMPLETE DINNER COMBINATIONS

Two items Combinations \$ 360

À LA CARTE TEPPAN-YAKI

Lobster tail \$ 370	Salmon \$ 195	Chicken Breast \$ 180	Filet of Beef Tenderloin \$ 260
New York Steak \$ 250		Shrimp \$ 230	Vegetables [low cholesterol] \$ 140

à la carte teppan-yaki includes vegetables and steamed rice

À LA CARTE COMBINATIONS TEPPAN-YAKI

Combination with Lobster \$ 370
Two Items Combination \$ 260

ADDITIONAL FRIED RICE ORDER WILL COMPLETE YOUR DINNER

With Vegetables \$ 35	With Chicken \$ 40	With Beef \$ 45	With Shrimp \$ 50	Mixed \$ 55
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NOODLES

YAKI UDON \$ 195
Sautéed thick noodles with beef tenderloin, chicken and vegetables, glazed with a yaki udon sauce

YAKI SOBA \$ 210
Japanese thin noodles with shrimp, New York and vegetables, glazed with a yaki soba sauce

DESSERTS

VANILLA CREME BRULÉE WITH
BERRY COMPOTE \$ 65

CHOCOLATE CAKE, WITH
A STRAWBERRY GINGER SAUCE
\$ 65

GUAVA CHEESE CAKE
WITH PINEAPPLE
RUM SAUCE \$ 65

FRIED BANANA TEMPURA,
SERVED WITH VANILLA ICE
CREAM WITH STRAWBERRY
OR CHOCOLATE SAUCE \$ 65

FRIED ICE CREAM WITH
CHOCOLATE SAUCE \$ 65

YOUR CHOICE OF VANILLA OR
CHOCOLATE ICE CREAM,
SERVED WITH BERRIES SAUCE
OR CHOCOLATE SAUCE \$ 65

CORDIALS AND COFFEES

BAILEYS
\$ 88

SAMBUCA
\$ 88

GRAND MARNIER
\$ 90

KALHUA
\$ 85

FRANGELICO
\$ 88

REMY MARTIN VSOP
\$ 145

COFFEE / DECAF
\$ 28

ESPRESSO
\$ 28

CAPPUCCINO
\$ 30

TE
\$ 28

Prices are in Mexican Pesos and include 15 % I.V.A. (Tax), gratuity is at your discretion.

7M8 - 01-08