



MENU

ENTREES & SALADS

 STEAMED EDAMAME	205
Accompanied with grain of salt, togarashi soy sauce and lemon	
 PACIFIC WONTON TOSTADA	200
Fried wonton, chopped fresh tuna with spicy sesame oil, avocado slices, pickled onion and toasted sesame seeds	
 VEGETARIAN TOSTADA	205
Fried wonton, cauliflower and cucumber salad, seasoned with spicy sesame and soybean oil, avocado, pickled onion, and toasted sesame seeds	
TOGARASHI SQUID	305
Breaded in panko and sautéed with soy sauce and chives served with wasabi mayonnaise	
CHICKEN SALAD	295
Mixed lettuce, grilled chicken, avocado, ginger vinaigrette and toasted black sesame seeds	
 TATAKI SALADI	320
Sangria lettuce, cucumber, red onion, avocado, local tuna, dashimoto, black sesame seeds, mango dressing and sesame oil	
 SEAWEED AND FRESH FRUIT SALAD	305
Fresh salad of hijiki wakame seaweed, lettuce mix, mango, lychees, strawberries, avocado and sesame, served with a spicy cilantro vinaigrette	
RAMEN SOUP	220
Udon, broth and chicken slices, hard-boiled egg, carrot, celery, mushrooms, fresh chives and nori seaweed	
 MISO SOUP	185
Served with rice noodles, tofu, wakame seaweed and chives	
GYOZAS	205
Scallops and shrimps fried wonton, ginger, sautéed and topped with spicy sesame sauce	
CRISPY SOFT-SHELL CRAB (EXTRA CHARGE)	EP 450 AI 250
Crunchy soft-shell crab frosted with fried cornstarch, sautéed with garlic, ginger, finely chopped serrano, chives, a touch of citrus soy, mounted on slices of cucumber and a Tazuna style dressing	

MAIN DISHES

CHICKEN TERIYAKI 390

Grilled chicken breast, smothered in teriyaki sauce, served with sautéed vegetables and Gohan rice

 **NEGI MAGURO** 380

Cuts of fresh tuna, seared and bathed with miso and dashi broth, a touch of sesame oil and scallion

FLANK STEAK TERIYAKI 450

Juicy cuts of beef served with baked potatoes, roasted broccoli and teriyaki sauce

CURRY UDON WITH SHRIMP 450







Udon pasta with creamy curry sauce and shrimp, served with sautéed vegetables

TEPPANYAKI 450

Beef, chicken and shrimp or with vegetables, sautéed with garlic, ginger, soy and sake, served with Gohan, scallion and sesame seeds

TSUKUNE	370
Skewered ground chicken, seasoned with sesame, ginger, scallion, garlic, topped with teriyaki sauce on a bed of Gohan, frosted with scallion and sesame seeds	
KATSUDON	380
Bowl with Gohan rice, slices of breaded pork, avocado, tamarind sauce, black sesame, and chives	
TEMPURA SHRIMP	430
Served with sautéed vegetables and sweet and sour sauce	
TEMPURA MIX	430
Vegetables and crispy shrimp tempura with sweet soya sauce and sake	
YAKIMESHI MIXED OR VEGETARIAN	360
Fried rice, chicken, beef, shrimp or vegetables only, served with sesame seeds and fresh chives	
SAMBAL FISH	430
Juicy fish fillet, bathed in creamy sambal chili sauce, accompanied with vegetables, rice and sesame seeds	
 TOFU SAMBAL	360
Cubes of tofu marinated with garlic, ginger and cornstarch, deep fried, topped with a sambal chili sauce, and a bed of Gohan, with sesame seeds and scallions	
 TERIYAKI TOFU	330
Grilled extra firm tofu, on sautéed vegetables, with garlic, ginger, pepper, salt, bathed in a vegan and gluten-free teriyaki sauce	
LOBSTER PALOMITA (EXTRA CHARGE)	EP 1200 AI 800
Cuts of lobster seasoned with garlic and ginger, fried with tempura and panko, mounted on sautéed Gohan vegetables, with spicy mayonnaise and ponzu	

SASHIMIS

 BLACK SASHIMI	390
Fresh fish sashimi crusted with sesame seeds and served with pickled onion, chives and curry and citrus soy infused oil	
 CORIANDER SASHIMI	390
Fresh catch of the day topped with a creamy coriander sauce	
 SALMON CURRICANE	295
Stuffed with crab and spicy sesame sauce	
 HAMACHI SPECIAL SASHIMI (EXTRA CHARGE)	EP 505 AI 325
Hamachi slices with chives, red onion, roasted garlic, and curry oil with soy sauce	
 SERRANITO SASHIMI	395
Fresh catch of the day with thin slices of serrano chili and red pepper oil	
 SASHIMI TATAKI	395
Slices of fresh seared fish, bathed in a soy sauce with yuzu, frosted with chives	
 HAMACHI YAKI ONIGIRI (EXTRA CHARGE)	EP 505 AI 325
2 small cakes of tatemado rice, with Hamachi, topped with a spicy soy sauce, onion, and sesame seeds	
 SALMON SASHIMI WITH WHITE TRUFFLE	395
Cuts of fresh salmon, ponzu, white truffle oil and crushed fried garlic	

FROM OUR SUSHI BAR

<p>TEMAKI TUNA SPICY (1 PZA) Nori seaweed cone, rice, spicy tuna, cucumber, avocado and sesame seeds</p>	310				
<p>MORIAWASE ROLL Assorted roll with various ingredients: salmon, avocado, cucumber, kanikama. On the outside: crushed salmon skin, masago, black sesame and scallion. Served with eel sauce</p>	320				
<p>CHIRACHI SUSHI Sushi rice base, thick cut sashimi, topped with a vegetable salad dressed with ponzu and truffle oil, sesame, hijiki seaweed and scallion</p>	310				
<p>SALMON SKIN TEMAKI Toasted salmon skin, avocado, cucumber, carrot, masago, eel sauce and black sesame seeds</p>	260				
<p>YASAI MAKI Vegetarian roll with roasted zucchini, cilantro, carrot, avocado, cucumber and toasted sesame seeds</p>	245				
<p>CALIFORNIA MAKI Shrimp roll with cucumber, avocado, cream cheese, and sesame seeds</p>	290				
<p>TORI ROLL Avocado, chicken and cream cheese inside. Frosted with sesame tempura on the outside, and spicy mango mayonnaise</p>	310				
<p>CHILI ROLL Roll in soy paper, rice, tempura chili, spicy kanikama, tuna, avocado, lemon, spicy ponzu and curry</p>	340				
<p>SPICY MAGURO MAKI Fresh tuna roll seasoned with spicy scallion mayonnaise, sesame seeds, kanikama, avocado and cucumber</p>	360				
<p>SERRANO MAKI Nori seaweed, rice, shrimp, spicy mayo, slices of fresh fish, onion, thin slices of serrano pepper, lime juice and serranito sauce</p>	340				
<p>PHILADELPHIA ROLL Nori seaweed, rice, fresh salmon, cream cheese, and toasted sesame seeds</p>	290				
<p>TUNA AND CILANTRO ROLL Tuna roll, cucumber, avocado and creamy cilantro sauce</p>	310				
<p>KAPPA MAKI Cucumber roll with seaweed on the outside</p>	290				
<p>TEKA MAKI Tuna roll with seaweed on the outside</p>	310				
<p>TEMPURA ROLL Fried tempura roll, seaweed nori, rice, shrimp, avocado, cream cheese bathed with eel sauce and mayo-spicy</p>	315				
<p>TAZUNA ROLL Colorful roll with shrimp and tempura vegetables, rice, nori seaweed on the outside, a variety of mayo-spicy, cilantro, serranito, and eel sauce</p>	370				
<p>LOBSTER ROLL (EXTRA CHARGE) Soy paper roll, inside an exquisite tempura lobster, cilantro, avocado and lettuce on a creamy spicy peanut sauce seasoned with curry oil ribbon</p>	<table border="0"> <tr> <td>EP</td> <td>AI</td> </tr> <tr> <td>850</td> <td>450</td> </tr> </table>	EP	AI	850	450
EP	AI				
850	450				
<p>CATERPILAR ROLL (EXTRA CHARGE) Inside tempura shrimp, spicy mayo, outside eel, salmon, and Hamachi, interspersed with masago, avocado and sesame seeds, creamy yuzu sauce and eel sauce</p>	<table border="0"> <tr> <td>EP</td> <td>AI</td> </tr> <tr> <td>900</td> <td>600</td> </tr> </table>	EP	AI	900	600
EP	AI				
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<p>EEL ROLL (EXTRA CHARGE) Nori seaweed, rice, crispy tempura shrimp, juicy and warm eel slices interspersed with thin slices of avocado and topped with our classic eel and black sesame sauce</p>	<table border="0"> <tr> <td>EP</td> <td>AI</td> </tr> <tr> <td>600</td> <td>375</td> </tr> </table>	EP	AI	600	375
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<p>SOFT SHELL CRAB ROLL (EXTRA CHARGE) Soft shell crab roll, soy paper, tempura asparagus, avocado, masago on top, on a mirror of spicy mayonnaise and eel sauce</p>	<table border="0"> <tr> <td>EP</td> <td>AI</td> </tr> <tr> <td>490</td> <td>325</td> </tr> </table>	EP	AI	490	325
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NIGIRIS 305

ACCOMPANIED BY WASABI,
SOY AND GINGER

→ Tako-octopus → Salmon-Sake → Catch of the day
→ Hotate-callus → Ebi-shrimp → Masago
→ Kanikama

Extra charge: → Eel EP 455 AI 250 → Hamachi EP 450 AI 250

DESSERTS

TEMPURA ICE CREAM Fried ice cream with chocolate or red fruit sauce	195
GREEN TEA ICE CREAM	195
→ CHURROS WITH 5 SPICES Crispy gluten free spiced churros served with caramel and chocolate sauce garnishes	195
→ TAPIOCA Delicious vegan version of piña colada with Japanese pearls	195
THE CHERRY Crispy cherry tart, with a biscuit base, and topped with cherry ice cream	195
→ LYCHEE FLAN Traditional flan with delicate notes of lychee on caramel and accompanied with a soft cream	195
CHEESECAKE WITH A YUZU GELEE Creamy cheesecake with a graham cracker base and an exotic yuzu gelee	195