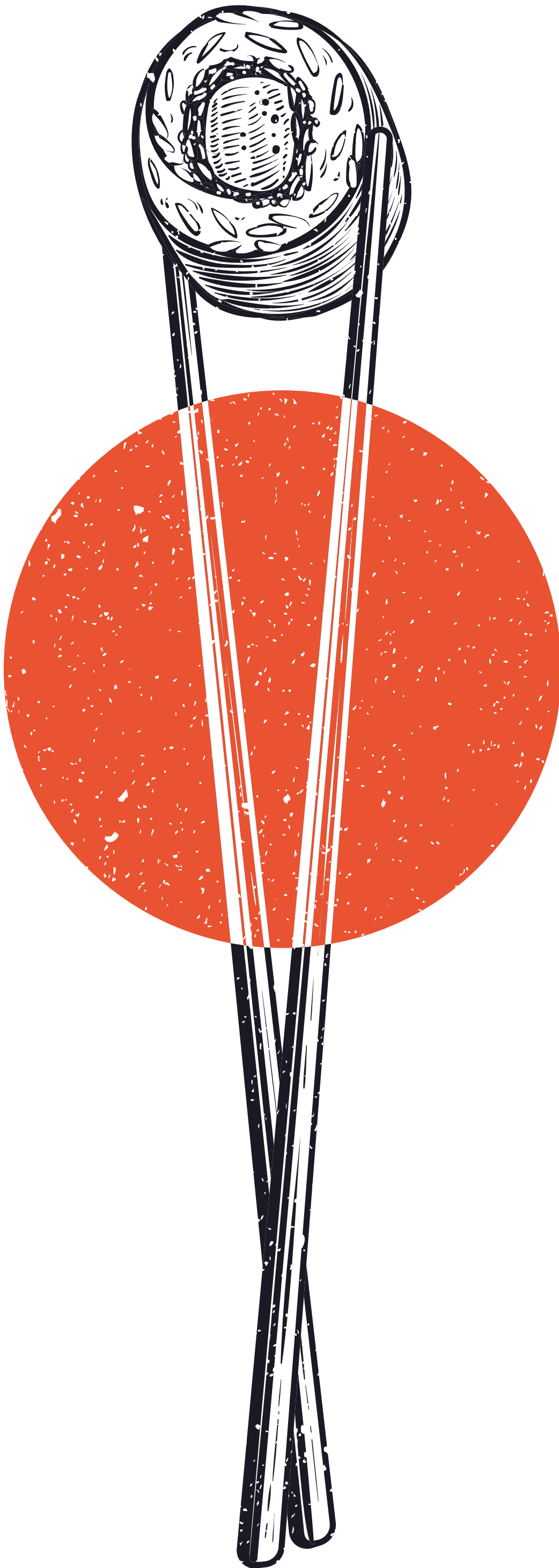


日本食



前菜とサラダ

ENTRÉES & SALADS

🐟 STEAMED EDAMAME

Accompanied by grain of salt, togarashi soy sauce and lemon.

🐟 PACIFIC WONTON TOSTADA

Fried wonton chopped fresh tuna with spicy sesame oil, avocado slices, pickled onions chives and sesame seeds.

SPICY OCTOPUS TOSTADA

Fried wonton, spicy mayo, yuzu marinated octopus, avocado, red onion, chives and sesame seeds.

TOGARASHI SQUID

Breaded in panko and sautéed with soy sauce and green onions served with wasabi mayonnaise.

🐟 SALMON & MACKEREL SALAD

Fresh salmon and mackerel with avocado, sesame seed and ginger vinaigrette.

WAKAME SALAD

Seaweed fresh salad, cucumber, shrimp tempura, black and white sesame seeds, bonito and sake vinaigrette.

🐟 TATAKI SALAD

Sangria lettuce, cucumber, red onion, avocado, local tuna, dashinomoto, black sesame seeds, mango dressing and sesame oil.

🐟 NOODLES CUCUMBER SALAD

Fresh salad of noodles of cucumber and rice, lettuce, soft slices of seaweed, wakame kanikama with curry oil, salt kosher and black sesame.

TAZUNA WONTON SOUP

Chicken broth, wonton stuffed with ginger chicken, shitake mushrooms and chives, nappa cabbage, spinach, chives and serrano pepper.

RAMEN SOUP

Broth with chicken pieces, carrots, celery, spinach, udon pasta y hardboiled egg, napa cabbage, mushrooms and fresh chives.

MISO SOUP

Served with rice noodles, tofu, wakame seaweed and chives.

GYOZAS

Scallops and shrimp fried dumpling, ginger and sesame spicy sauce.

メインディッシュ

MAIN DISHES

🐟 POKE BOWL

Gohan, salmon or tuna, avocado, tempura broccoli, chives, black sesame seed, and spicy sesame oil.

KARAAGE CHICKEN

Marinated and fried boneless chicken served with gohan rice, vegetables and teriyaki sauce.

FLANK STEAK TERIYAKI

Juicy cuts of meat served with potatoes, roasted broccoli and teriyaki sauce.

CURRY UDON WITH SHRIMP

Udon pasta with vegetables, creamy curry sauce and shrimp.

MIXED OR VEGETABLES TEPPANYAKI

Beef, chicken and shrimp or vegetarian teppanyaki, sautéed with ginger, garlic soy sauce, sake, with rice noodles sesame seeds and chives

FURIKAKE SALMÓN

Salmon fillet marinated with togarashi, seared and served with toast made of rice leaf, vegetables, gohan rice and tamarind sauce.

TEMPURA SHRIMP

Served with gohan, sauteed vegetables and sweet of chile sauce.

TEMPURA VEGETABLES

Served with gohan rice and soy sauce with sweet sake.

VEGETABLE OR MIXED YAKIMESHI

Fried rice, chicken, beef, shrimp or vegetables only, served with sesame seeds and fresh chives.

SAMBAL FISH FILLET

Juicy fish fillet bathed with a creamy sauce of chile sambal, accompanied with an oniguri of rice vegetables and black sesame.

FISH FILLET WITH YELLOW CURRY

Juicy fish filet, marinated to karage and fried, bathed whitcreamy curry sauce, coconut milk, accompanied whit inigiri of rice, vegetables an sesame seeds.

刺身

SASHIMIS

🐟 BLACK SASHIMI

Fresh fish blackened in a sesame crust, onion, chives, curry oil and citrus soy sauce.

🐟 YUZU SASHIMI

Fine cuts of fish, with creamy yuzu sauce, masago, chives, and toasted sesame seeds.

🐟 CORIANDER SASHIMI

Fresh catch of the day topped with a creamy coriander sauce.

🐟 CURRICANE SALMON

Stuffed with crab and spicy sesame sauce.

🐟 TATAKI SASHIMI

Fresh catch of the day with ginger juice, ponzu sauce and chives.

🐟 HAMACHI SPECIAL SASHIMI (EXTRA CHARGE)

Hamachi slices with chives, red onion, roasted garlic and curry oil with soy .

🐟 SERRANITO SASHIMI

Fresh catch of the day with thin slices of serrano chili and red pepper oil.

- 🐟 INDICATES RAW FISH
- 🐟 INDICATES GLUTEN FREE

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寿司

FROM OUR SUSHI BAR

🐟 TUNA AND SALMON

Fresh tuna and salmon thicks cut, whit avocado, cucumber and Ponzu spicy sauce.

🐟 TEMAKI TUNA SPICY (1 PZA)

Nori seaweed cone, rice, spicy tuna, cucumber, avocado and sesame seeds.

TEMAKI SAKE SKIN KRISPY (1PZA)

Cone with roasted salmon skin, avocado, eel sauce and toasted sesame seeds.

TEMAKI YASAI TEMPURA (1 PZA)

Soy paper cone with tempura vegetables, spicy mayo and sesame seeds.

🐟 YASAI MAKI

Vegetarian roll with spinach, carrots, avocado, cucumber, and toasted sesame seeds.

🐟 CALIFORNIA MAKI

Shrimp roll with cucumber, avocado, cream cheese and sesame seeds.

TERIYAKI MAKI

Soy paper roll with chicken teriyaki, mozzarella, and avocado.

🐟🐟 CALIFORNIA SPECIAL

Nori seaweed, rice, kanikama, cucumber, avocado, sesame seed and masago on the outside.

🐟 SPICY MAGURO MAKI

Fresh tuna roll, kanikama, avocado, cream cheese and spicy sauce.

🐟 MAKI SERRANO

Seaweed, rice, tempura shrimp, spicy mayo, slices of fresh fish, onion, thin slices of serrano pepper, lemon juice and serranito sauce.

🐟 DYNAMITE ROLL

Masago roll Shrimp, cucumber, avocado, tempura onion and spicy kanikama salad.

🐟 PHILADELPHIA ROLL

Nori seaweed, rice, fresh salmon, cream cheese and toasted sesame seeds.

🐟 TUNA AND CILANTRO ROLL

Roll of tuna, rice, tempura, avocado and creamy sauce of coriander.

🐟🐟 RAINBOW ROLL

Seaweed, rice kanikama, cucumber, tuna, salmon, mackerel, avocado, massago, and black sesame seeds.

TEMPURA ROLL

Roll fried tempura, seaweed nori, rice, shrimp, avocado, cream cheese bathed with of eel and mayo- spicy.

TAZUNA ROLL

Colorful roll with shrimp and vegetables tempura, rice, seaweed nori mayo-spicy, cucumber, serranito and eel sauce.

CRISPY OCTOPUS ROLL

Kanikama, cucumber, coriander, avocado and fried octopus on the outside and ponzu sauce.

🐟 SAKE ROLL

Seaweed nori, coriander, shrimp, spicy sauce, fresh salmon, yellow lemon, curry oil, soy and lemon.

🐟 LOBSTER ROLL (EXTRA CHARGE)

Roll in soy paper with tempura Lobster, mango, coriander, avocado, lettuce, creamy peanut sauce and curry oil.

EEL ROLL (EXTRA CHARGE)

Seaweed, rice with crispy tempura shrimp, thinly sliced of eel, cream cheese, avocado eel sauce and black sesame.

にぎり NIGIRIS
SERVED WITH WASABI,
SOY AND GINGER.

• Tako	🐟 Salmon	• Crab
• Octopus	• Ebi	🐟 Catch of the day
• Hotate	• Shrimp	🐟 Masago
🐟 Scallops	• Kanikama	

Extra charge: • Eel 🐟 Hamachi 🐟 Ikura

デザート

DESSERTS

TEMPURA ICE CREAM

Fried ice cream with chocolate or red fruit sauce.

APPLE TART WITH 5 SPICES

With ice cream

JAPANESE CHEESECAKE

ICE CREAM (GREEN TEA, GINGER, WASABI)

🐟 PINEAPPLE & MINT TAPIOCA SERVED WITH VANILLA ESSENCE

🐟 YUZU CRÈME BRÛLÉE WITH CHILI ESSENCE

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