

## Appetizers

### Edamames \$120mn

- Chili and Garlic \$7.00 usd

### Tuna or Beef Tataki \$240mn

Seared slices served with miso vinaigrette and ponzu with sambal.

### Panko Shrimp \$240mn

Panko battered shrimp dressed with unagi sauce.

### Rock Octopus \$300mn

Tempura octopus bites dressed with an oriental sauce.

### Tempura Vegetables \$160mn

Aioli, eel sauce and soy sauce.

### Tuna Wonton Crisp \$180mn

Fresh tuna in soy sauce marinade, red onion, deep fried leek chiffonade, served with serranito sauce. (2 per order).

### Gyozas (6 per order) \$160mn

Steamed with ground pork and vegetables.

- Vegetables \$6.00 usd

### Robalo Tako (2 per order) \$160mn

Tempura battered nori, togarachi aioli, ponzu, scallions and coriander.



## Hand Roll

2 per order  
\$200mn

Spicy Tuna /Shrimp /Tuna /Scallop /Salmon /Octopus /Krab

## Nigiris

4 per order  
\$200mn

Spicy Tuna /Shrimp /Tuna /Scallop /Salmon /Octopus / Tuna or Salmon flambe

## Curricanes

### Tuna and Krab \$260mn

Krab and avocado, wrapped in tuna with a special house sauce.

### Tuna and Vegetables \$200mn

Mango, yam bean (jicama), carrot, avocado and cucumber wrapped in tuna with special house sauce.

### Salmon \$280mn

Krab and avocado wrapped in salmon slices with chef's special sauce.

## Ceviche

### Tuna tartar \$280mn

Tuna and avocado marinated in chef's sauce and cilantro dressing.

### Ceviche Don Pedro \$250mn

Tuna, red onion, mango, lemon with special oyster based sauce and soy sauce mix.

## Sashimi

### Tuna Sashimi \$200mn

Lime with a dash of sesame oil and chef's sauce.

### East Cape Sashimi

\$240mn

Lime, ponzu sauce, serrano pepper and red onion.

## Soups

### Miso \$140mn

Tofu, rice noodles and shiitake mushrooms.

### Ramen \$180mn

Pork, hard boiled egg, chinese noodles, sake, rice vinegar and bean sprouts.

## Teppanyaki

Shiitake mushroom and vegetables mix sauteed in sesame oil and soy sauce served on a bed of gohan rice.

### Lobster \$400mn

### Shrimp \$360mn

### Flank Steak \$240mn

### Chicken \$200mn

## Yakimeshi

### Vegetables \$100mn

### Chicken \$140mn

### Flank Steak \$160mn

### Shrimp \$200mn

### Mixed \$240mn

Avocado, krab, philadelphia and vegetables.



# Rolls

## Umi Roll \$240mn

Inside: Tempura krab, shrimp, avocado, cucumber and cream cheese.  
Outside: Wrapped in mango with thin slices of serrano pepper.

## Don Robert Roll \$240mn

Inside: Salmon, avocado and cucumber.  
Outside: Scallop and salmon topping with panko crumbs.

## Super K \$240mn

Inside: Avocado, cucumber, tuna and salmon.  
Outside: Topped with crispy salmon skin and curry oil.

## General Villa Roll \$220mn

Inside: Tempura shrimp, krab, cucumber, avocado and cream cheese.  
Outside: Wrapped with tuna and shrimp topping.

## Calmate Roll \$200mn

Inside: Avocado, cucumber and tuna  
Outside: Rice paper and Spicy tuna topping with chef's special sauce.

## Tres Hermanos \$240mn

Inside: Octopus, Shrimp, cucumber, avocado, cream cheese.  
Outside: Spicy tuna, avocado slices and "toreado" serrano pepper.

## Cha Cha Roll \$240mn

Inside: Cucumber, avocado and cream cheese.  
Outside: With masago, spicy krab, scallop, shrimp and octopus topping.

## Palmas Roll \$200mn

Por dentro: Tuna, aguacate y pepino  
Por fuera: Topping de kanikama tempura, lamina de limón y de chile serrano.

## Rainbow Roll \$250mn

Inside: Tuna, avocado, cucumber.  
Outside: Krab tempura topping with a slice of lemon and serrano pepper.

## Baja California \$160mn

Inside: Avocado, cucumber, krab and nori seaweed.  
Outside: Sesame seeds.

## Mi Pistola Roll \$240mn

Inside: tempura shrimp, cream cheese, cucumber and avocado.  
Outside: wrapped in tuna with octopus, scallop and spicy mayo topping.

## El Tío Roll \$240mn

Inside: Salmon, cream cheese, tempura shrimp.  
Outside: Spicy octopus topping and mango sauce dressing.

## Rude Boy Roll \$220mn

Inside: Tempura shrimp, mango, avocado and cucumber.  
Outside: Soy paper, tuna, chilli curry oil, slice of lemon and ponzu.

## Rude Baby Roll (baked) \$240mn

Inside: Tempura shrimp, krab, cream cheese and cucumber.  
Outside: Salmon, togarashi mayo and unagi sauce.

## Miss Petunia Roll \$220mn

Inside: Salmon, avocado and cream cheese.  
Outside: Wrapped in salmon.

## Tempura \$160mn

Inside: Shrimp, nori seaweed, cream cheese, avocado and cucumber.  
Outside: Tempura battered with unagi sauce

## Philadelphia \$140mn

Inside: avocado, cucumber, cream cheese and nori seaweed.  
Outside: Cream cheese and sesame seeds.

## Green Roll \$160mn

Inside: Tempura asparagus, avocado and cucumber.  
Outside: Wrapped in avocado and sesame seed, topped with masago.

## Tekkamaki \$160mn

Inside: Rice and tuna or salmon.  
Outside: Nori seaweed.

日本人

Cash and credit card only. No room charge  
IN CASE OF FOOD ALLERGIES, PLEASE NOTIFY YOUR WAITER