

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 flambé

Curricanes

Tung 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 6

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 sauteéd 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.





Umi Roll \$240mn

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



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.



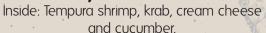
Rude Boy Roll \$220mn

Inside: Tempura shrimp, mango, avocado and cucumber.

Outside: Sov paper tuna chilli curry oil slice of

Outside: Soy paper, tuna, chilli curry oil, slice of lemon and ponzu.

Rude Baby Roll (baked) \$240mn 🧔



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.

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

