

NIGIRIS

NIGIRIS (2 pz)

Tuna (1 oz) (F, GT) Rice base topped with raw tuna	\$190
Salmon (1 oz) (F) Rice base topped with raw salmon	\$175
Shrimp (1.5 oz) (C, GT) Rice base topped with cooked shrimp	\$185
Avocado (1 oz) (V) Rice base topped with avocado	\$145
Masago (0.5 oz) (F, GT) Rice base topped with masago	\$210
Pork Belly (0.5 oz) (GT) Rice base topped with flamed pork	\$190
Sustainable catch (1 oz) (F) Rice base topped with our sustainable catch of the day	\$190

RAW FISH

SASHIMIS (2 oz)

Tuna Sashimi Finely sliced raw tuna	\$245
Salmon Sashimi Finely sliced raw salmon	\$220
Hamachi Sashimi Finely sliced raw hamachi	\$300

TIRADITOS

TUNA TIRADITO (2.5 oz) (F, GT) Tamarind sauce, avocado (1 oz), daikon, leek	\$365
CATH FROM OUR COASTS (2.5 oz) (DP, F) Leche de tigre, wasabi, homemade furikake, kombu oil, radish	\$390

MAKI SUSHI

MAGURO (2.5 oz) (F, GT, PN) Tuna (1.5 oz), tobiko (0.5 oz), avocado (1 oz), Sriracha	\$410
SMOKED UNAGI (2.5 oz) (F, GT, PN, DP) Eel (2.5 oz), mango, cream cheese, aji sauce, chives, sesame seed	\$420
SALMON (F, DP) Salmon (2 oz), cream cheese, cucumber, avocado (1 oz), chives	\$380
VEGGIE (V) Local pumpkin, green papaya, avocado (1 oz), carrot, cucumber, mayonnaise	\$300
SHRIMP (1.5 oz) (GT, C) Tempura shrimp, kimchi, red onion, sesame seed	\$390
PACIFIC CATCH (2.5 oz) (F, GT, DP) Cucumber, avocado (1 oz), coriander, mint, japanese tartare	\$400

OTSUMAMI

WONTON SALMON TOSTADA (6 oz) (3 pz) (F, GT, DP) Avocado (1 oz), ponzu, alioli xcatic, tobiko, orange, grapefruit, salicornia	\$420
CRISPY TUNA (3 oz) (4 pz) (F, GT) Togarashi, kewpie, lemon, red onion, chives, fried leek	\$410
TACO TEMAKI (3 pz) (F, GT) Kewpie, tuna (1 oz), serrano chili, avocado (1 oz), radish, tobiko (1 oz) Salmon (1 oz), shiitake, masago (0.5 oz), lemon zest (F, GT, DP) Hamachi (1 oz), yuzu, bonito flakes, shiso (F, GT)	\$400
SWEET POTATO FLAUTA (GT, PN, DP, V) Rice, ancho molasses reduction, avocado (1 oz), serrano chili mayo, sweet potato mousse, cilantro	\$385
NUOC SALAD (GT, V) Radish, seaweed salad, chinese pea, edamame, carrot, cucumber, daikon, nuoc cham dressing	\$380
CRISPY TOFU POKE (2.5 oz) (GT, V) Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, sweet chilli sauce, sesame seed	\$425
TUNA POKE (3 oz) (F, GT, PN, DP) Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, Sriracha mayonnaise, sesame seed	\$480
SALMON POKE (3 oz) (F, GT, PN, DP) Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, Sriracha mayonnaise, sesame seed	\$440

DESSERTS

FORTUNE CHEESECAKE (V, DP, GT) Sesame cheesecake, sake and strawberry coulis, fortune cookie, ginger cream	\$290
MOCHI CAKE (V, DP, TN) Seasonal fruit compote	\$270
KAKIGORI (PB, TN) Lychee & mango ice cream, crispy crepe, coconut cream, fresh fruit	\$255



GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS | V- VEGETARIAN | PB - PLANT BASED

Children 5 years old and under, dine for free with the purchase of an adult meal from the regular menu. Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.
Eating raw or undercooked items can heighten the possibility of foodborne illnesses, particularly for individuals with specific health concerns. Kindly inform your server of any dietary restrictions you may have.
Please note that our menu is subject to change without prior notice. Prices include tax and are in Mexican pesos.



Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.