

## NIGIRIS

### NIGIRIS (2 pz)

<b>Tuna</b> (1 oz) (F, GT)	<b>\$209</b>
Rice base topped with raw tuna	
<b>Salmon</b> (1 oz) (F)	<b>\$201</b>
Rice base topped with raw salmon	
<b>Shrimp</b> (1.5 oz) (C, GT)	<b>\$204</b>
Rice base topped with cooked shrimp	
<b>Avocado</b> (1 oz) (V)	<b>\$145</b>
Rice base topped with avocado	
<b>Masago</b> (0.5 oz) (F, GT)	<b>\$210</b>
Rice base topped with masago	
<b>Pork Belly</b> (0.5 oz) (GT)	<b>\$219</b>
Rice base topped with flamed pork	
<b>Sustainable catch</b> (1 oz) (F)	<b>\$190</b>
Rice base topped with our sustainable catch of the day	

## RAW FISH

### SASHIMIS (2 oz)

<b>Tuna Sashimi</b>	<b>\$282</b>
Finely sliced raw tuna	
<b>Salmon Sashimi</b>	<b>\$253</b>
Finely sliced raw salmon	
<b>Hamachi Sashimi</b>	<b>\$315</b>
Finely sliced raw hamachi	

## TIRADITOS

<b>TUNA TIRADITO</b> (2.5 oz) (F, GT)	<b>\$402</b>
Tamarind sauce, avocado (1 oz), daikon, leek	
<b>CATH FROM OUR COASTS</b> (2.5 oz) (DP, F)	<b>\$410</b>
Leche de tigre, wasabi, homemade furikake, kombu oil, radish	

## MAKI SUSHI

<b>MAGURO</b> (2.5 oz) (F, GT)	<b>\$451</b>
Tuna (1.5 oz), tobiko (0.5 oz), avocado (1 oz), cucumber, Sriracha	
<b>SMOKED UNAGI</b> (2.5 oz) (F, GT, PN, DP)	<b>\$420</b>
Eel (2.5 oz), mango, cream cheese, aji sauce, chives, sesame seed, avocado (0.5 oz)	
<b>SALMON</b> (F, DP)	<b>\$399</b>
Salmon (2 oz), cream cheese, cucumber, avocado (1 oz), chives	
<b>VEGGIE</b> (V)	<b>\$300</b>
Local pumpkin, green papaya, avocado (1 oz), carrot, cucumber, mayonnaise, daikon	
<b>SHRIMP</b> (1.5 oz) (GT, C)	<b>\$449</b>
Tempura shrimp, kimchi, red onion, sesame seed, avocado (0.5 oz)	
<b>PACIFIC CATCH</b> (2.5 oz) (F, GT, DP)	<b>\$400</b>
Cucumber, avocado (1 oz), coriander, mint, japanese tartare, chives	

## OTSUMAMI

<b>WONTON SALMON TOSTADA</b> (6 oz) (3 pz) (F, GT, DP)	<b>\$420</b>
Avocado (1 oz), ponzu, alioli xcatic, tobiko, orange, grapefruit, salicornia, chives	

<b>CRISPY TUNA</b> (3 oz) (4 pz) (F, GT)	<b>\$451</b>
Togarashi, kewpie, lemon, red onion, chives, fried leek	

<b>TACO TEMAKI</b> (3 pz) (F, GT)	<b>\$400</b>
Kewpie, tuna (1 oz), serrano chili, avocado (1 oz), radish, tobiko (1 oz) (F, GT)	
Salmon (1 oz), shiitake, masago (0.5 oz), lemon zest (F, GT, DP)	
Hamachi (1 oz), yuzu, bonito flakes, shiso (F, GT)	

<b>SWEET POTATO FLAUTA</b> (GT, PN, DP, V)	<b>\$385</b>
Rice, ancho molasses reduction, avocado (1 oz), serrano chili mayo, sweet potato mousse, cilantro	

<b>NUOC SALAD</b> (GT, V)	<b>\$380</b>
Radish, seaweed salad, chinese pea, edamame, carrot, cucumber, daikon, nuoc cham dressing	

<b>CRISPY TOFU POKE</b> (2.5 oz) (GT, V)	<b>\$425</b>
Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, sweet chilli sauce, sesame seed	

<b>TUNA POKE</b> (3 oz) (F, GT, PN, DP)	<b>\$504</b>
Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, Sriracha mayonnaise, sesame seed	

<b>SALMON POKE</b> (3 oz) (F, GT, PN, DP)	<b>\$462</b>
Rice (7.5 oz), cucumber, avocado (1 oz), wakame, edamame, furikake, ginger, shiitake, Sriracha mayonnaise, sesame seed	

## DESSERTS

<b>FORTUNE CHEESECAKE</b> (V, DP, GT)	<b>\$313</b>
Sesame cheesecake, sake and strawberry coulis, fortune cookie, ginger cream	

<b>MOCHI CAKE</b> (V, DP, TN)	<b>\$311</b>
Seasonal fruit compote	

<b>KAKIGORI</b> (PB, TN)	<b>\$293</b>
Lychee & mango ice cream, crispy crepe, coconut cream, fresh fruit	



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.