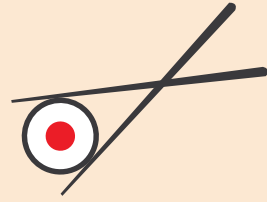


SUSHI

2pm-10pm



APPETIZERS

SPICY EDAMAME  \$100 MXN

WONTON TOSTADAS Spicy tuna, avocado, sesame oil, cucumber, chives and serrano sauce. \$230 MXN

SALADS

KARAGE SALAD Organic mixed lettuce, rice noodles, cucumber, broccoli, shrimp stuffed with spicy kanikama tempura style with a sesame ginger vinaigrette. \$230 MXN

SASHIMI SALAD Fresh tuna, organic mixed lettuce, avocado, rice noodles, broccoli, cucumber and sesame vinaigrette. \$290 MXN

SASHIMI

MEXICAN SASHIMI Fresh fish, onion, serrano, cucumber and avocado in a citrus soy sauce. \$295 MXN

CARPACCIO Catch of the day, capers, basil, olive oil, house sauce. \$290 MXN

CURRICAN Catch of the day stuffed with shrimp and kanikama salad with avocado and an orange sauce with sesame. \$280 MXN

ROLLS

CRUNCHY TEMPURA Shrimp, avocado, cream cheese and cucumber tempura style roll. \$180 MXN

SPICY TUNA California roll with spicy tuna on top. \$230 MXN

WASABI Spicy shrimp, kanikama, avocado, cucumber, sesame, seared fish, wasabi sauce and serrano. \$230 MXN

COSMO Shrimp, cream cheese, avocado, cucumber inside, lightly breaded in panko, spicy kanikama salad on top and eel sauce. \$230 MXN

VOLCANO Crab, avocado, cucumber, salmon, masago, Mag Bay scallop, togarashi. \$240 MXN

RAINBOW Catch of the day, tuna and salmon on the outside, kanikama, avocado and cucumber inside. \$260 MXN

CILANTRO Shrimp, avocado, cucumber on the inside, seared fish with cilantro sauce on the outside. \$260 MXN

CEVICHE Tuna, shrimp, mango, avocado, cucumber, cilantro, onion and sesame. \$270 MXN

SOLOMONS Shrimp tempura, octopus, kanikama, avocado, cucumber in rice paper, spicy Mag Bay scallops on top. \$330 MXN

CONES

PRAWN TEMPURA Shrimp tempura, avocado, cucumber masago and eel sauce. \$140 MXN

SPICY TUNA Spicy tuna, avocado and cucumber. \$170 MXN

NIGIRI

FRESH CATCH OF THE DAY \$100 MXN **SALMON** \$150 MXN **HAMACHI** \$195 MXN

SHRIMP \$110 MXN

(Japanese yellow tail imported)