

WELCOME

# Samurai

MENU

## ENTRADAS

Assorted Sushi

## MIX YAKIMESHI

Fried rice with mixed vegetables and egg, sauteed with soy sauce

## GOHAN

Boiled rice

## SHRIMP TEPANYAKI

With roasted vegetables and oyster sauce

## LOBSTER TEPANYAKI

Served with grilled vegetables finely selected with a touch of teriyaki sauce

## BEEF TEPANYAKI

Flap meat and roasted vegetables in a mustard sauce

## CHIKEN TEPANYAKI

Vegetables seasoned with teriyaki sauce and chicken breast

## SUSHI BAR

### CALIFORNIA MAKI

Cucumber, avocado and shrimp, topped with white sesame

### PHILADELPHIA ROLL

Salmon, cucumber and avocado covered with cream cheese and massago

### IMPERIAL

Flank steak and shrimp topped with breaded

### TAMPICO

Kanikama, chipotle mayonnaise and covered with a light lift of cucumber

### VEGETARIAN

Cucumber, spinach, red and yellow pepers covered with mango

### NIGGIRIS

Salmon  
Bluefin tuna

## SHABU SHABU

The name comes from the sound you hear when cooking your favorite meat on the the pot. During Genghis Khan Empire was an efficient and healthy way to feed his soldiers using their helmets to cook ther food ration; Today enjoying Shabu Shabu is experience that feeds the soul, as we become aware of every bite when cooked and tasted

We invite you to live the experience of enjoying this traditional japanese dish

## CHOOSE YOUR FAVORITE INGREDIENTS

- Slices of sirloin or salmon
- Shitake mushrooms
- Fresh mushrooms
- Tofu cubes
- Chicoria
- Pores
- Kombu soup
- Ponzu sauce

# Samurai

## DESSERTS

### FRIED ICE CREAM

Topped with crispy tempura served with Ying-Yang jelly and fruit sauce

### PASSION FRUIT FLAN WITH COCONUT

Served with tapioca pearls and green tea foam

### LYCHEE

Lychee fruit coulis served with tangerine and ginger panna cotta