

NIGIRI (\$ per piece)

Escalope of fish or seafood of your choice, resting on a bed of rice seasoned with rice vinegar.

TACO (OCTOPUS)	\$55^{MX}
SHAKE (SALMON)	\$80^{MX}
MAGURO (TUNA)	\$80^{MX}
EBI (SHRIMP)	\$105^{MX}
SURIMI (FISH)	\$60^{MX}

VEGETARIAN NIGIRI (\$ per piece)

Your choice of vegetables, resting on a bed of rice seasoned with rice vinegar

AVOCADO	\$65^{MX}
ASUPARAGASU	\$65^{MX}
SHITAKE	\$80^{MX}
KAMPIO	\$60^{MX}

GUNKAN (\$ per piece)

Seasoned rice wrapped in nori seaweed sheet, with the ingredients of your choice

MASAGO \$80^{MX} (Flying fish roe)

IKURA \$80^{MX} (Salmon Roe)

SHIBAKY SHAKE \$60^{MX}
(Salmon, coriander, chives, serrano chile, lime, ginger, Sriracha sauce, sesame seed and mayonnaise)

SHIBAKY MAGURO \$60^{MX}
(Tuna, coriander, red onion, lemon, ginger, Sriracha sauce, sesame seed, soy and mayonnaise)

TEMAKI (\$ per piece)

Cone of nori filled with steamed rice and fish, seafood or vegetables

TEMAKI OSAKI \$75^{MX}
Tampico sauce (surimi, mayonnaise, serrano chile, red onion and chives) garnished with cucumber, cream cheese and yamagobo

TEMAKI SHAKE SPICY \$85^{MX}
Salmon paste (Coriander, lime, ginger, sesame seed, serrano chile, mayonnaise, sriracha sauce and soy) garnished with asparagus, cucumber, chives and cream cheese

TEMAKI MAGURO \$85^{MX}
Tuna sauce (red onion, coriander, lemon, ginger, sesame seed, Sriracha sauce, soy and mayonnaise) served with avocado, cucumber, turnip and chives

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SUSHI ROLL

MAGURO SPICY MAKI (6 PZ.) \$95^{MX}
Tuna, red onion, coriander, lemon, ginger, sesame seed, Sriracha sauce, soy and mayonnaise with steamed and seasoned rice

SHAKE SPICY MAKI (6 PZ.) \$95^{MX}
Salmon, coriander, lime, ginger, sesame seed, serrano chile, mayonnaise, Sriracha sauce and soy with steamed and seasoned rice and avocado

PHILADELPHIA MAKI (8 PZ.) \$105^{MX}
Salmon, avocado and cream cheese with steamed and seasoned rice and toasted sesame seeds

CALIFORNIA MAKI (8 PZ.) \$125^{MX}
Surimi, avocado and cucumber with steamed and seasoned rice and toasted sesame seeds

SHAKE NO KAWA MAKI (4 PZ.) \$140^{MX}
Steamed and seasoned rice, avocado, asparagus, cucumber, salmon skin with nori and turnip katsuramuki

MISO ROLL (8 PZ.) \$190^{MX}
Shrimp tempura, avocado and cream cheese with seasoned rice, salmon, lemon, sriracha sauce, miso sauce and sesame seeds

ACEVICHADO ROLL (8 PZ.) \$210^{MX}
Shrimp, avocado and yamagobo (Burdock root) with seasoned rice, red snapper ceviche and balsamic soy with habanero chile

MORI URAMAKI (8 PZ.) \$200^{MX}
Shrimp tempura, kanikama osaki and cream cheese with seasoned rice, avocado, mango and teriyaki sauce

VEGANO ROLL (4 PZ.) \$150^{MX}
Seasoned rice, avocado, asparagus, cucumber, chives, shiitake and yamagobo (Burdock root) with nori and turnip katsuramuki

POKEBOWLS

Traditional japanese rice, steamed and served with fresh ingredients, ponzu sauce and eel sauce

TATAKI BOWL \$250^{MX}
Tuna tataki, onion, serrano chile, ikura, avocado

CRUST BOWL \$120^{MX}
Shrimp, surimi, cream cheese, cucumber

TUNA BOWL \$120^{MX}
Tuna, cucumber, avocado, cream cheese

GREEN BOWL \$150^{MX}
Wakame, cucumber, tofu, nori, lettuce, spinach, kiwi, sesame seeds

TROPICAL BOWL \$120^{MX}
Fish, fruits, jicama, avocado, cucumber, carrot, masago

LIGHT BOWL \$150^{MX}
Salmon, avocado, cucumber, wakame, nori

Prices in Mexican pesos. All prices include taxes.

