

## NIGIRIS

<b>NIGIRIS</b> (2 pz) (NF)	
<b>Tuna</b> (1.1 oz) (DF)	<b>\$170</b>
Rice base topped with raw tuna - <i>Seafood, gluten</i>	
<b>Salmon</b> (1.1 oz) (DF,GF)	<b>\$170</b>
Rice base topped with raw salmon - <i>Seafood</i>	
<b>Hamachi</b> (1.1 oz) (DF)	<b>\$200</b>
Rice base topped with raw hamachi - <i>Seafood, gluten</i>	
<b>Shrimp</b> (1.8 oz) (GF,DF)	<b>\$185</b>
Rice base topped with cooked shrimp - <i>Crustaceans</i>	
<b>Avocado</b> (1.1 oz) (GF,VE,VEG,DF)	<b>\$130</b>
Rice base topped with avocado	
<b>Tobiko</b> (0.6 oz) (DF)	<b>\$230</b>
Rice base topped with tobiko - <i>Seafood, gluten</i>	
<b>Massago</b> (0.6 oz) (DF)	<b>\$230</b>
Rice base topped with masago - <i>Seafood, gluten</i>	
<b>Pork Belly</b> (0.6 oz) (DF)	<b>\$230</b>
Rice base topped with flamed pork - <i>Gluten</i>	

## RAW FISH

<b>SASHIMIS</b> (2.2 oz) (GF,DF,NF)	
<b>Tuna Sashimi</b>	<b>\$230</b>
Finely sliced raw tuna	
<b>Salmon Sashimi</b>	<b>\$210</b>
Finely sliced raw salmon	
<b>Hamachi Sashimi</b>	<b>\$345</b>
Finely sliced raw hamachi	

## TIRADITOS

<b>TUNA TIRADITO</b> (2.7 oz) (DF)	<b>\$345</b>
Nikkei sauce, shallot, xcatic chilli - <i>Gluten, nuts, shellfish</i>	
<b>HAMACHI</b> (2.7 oz) (NF,DF) (NF,DF)	<b>\$460</b>
Curry, gremolata, mizuna - <i>Gluten, shellfish</i>	

## MAKI SUSHI

<b>MAGURO</b> (2.6 oz)	<b>\$380</b>
Tuna (2.5 oz), tobiko (0.5 oz), avocado (0.5 oz), sriracha <i>Seafood, gluten, nuts, dairy</i>	
<b>SMOKED UNAGI</b> (2.7 oz)	<b>\$460</b>
Eel (2.5 oz), mango, cream cheese, aji sauce, chives, sesame seed <i>Seafood, gluten, nuts, dairy</i>	
<b>CHAYA</b> (2.7 oz)	<b>\$335</b>
Shrimp (1.5 oz), avocado (0.5 oz), alioli, masago (0.5 oz) <i>Seafood, gluten, nuts, dairy</i>	
<b>YAKIIMO</b> (GF,DF,VE)	<b>\$290</b>
Tamarind sauce, sweet potato, avocado (0.5 oz), sesame seed - <i>Nuts</i>	
<b>TEMPURA</b> (1.8 oz) (NF)	<b>\$350</b>
Shrimp (1.5 oz), kimchi, red onion, sesame seed <i>Crustaceans, gluten, dairy</i>	
<b>HAMACHI</b> (1.1 oz) (NF)	<b>\$460</b>
Cucumber, avocado (0.5 oz), red onion, coriander, serrano chili - <i>Seafood, gluten, dairy</i>	

## OTSUMAMI

<b>WONTON SALMON TOSTADA</b> (6.4 oz) (3 pz) (NF)	<b>\$415</b>
Avocado (1.5 oz), ponzu, aioli xcatic, tobiko (0.5 oz), orange, grapefruit, salicornia - <i>Seafood, gluten, dairy</i>	
<b>CRISPY TUNA</b> (3.2 oz) (4 pz) (DF,NF)	<b>\$440</b>
Togarashi, kewpie, lemon, red onion, chives, fried leek <i>Seafood, gluten</i>	
<b>TACO TEMAKI TRIO</b> (4.1 oz)	<b>\$440</b>
Kewpie, tuna (1 oz), serrano, avocado (1 oz), radish, tobiko (1 oz). (DF,NF) Salmon (1 oz), shitake, massago (NF) Hamachi (1 oz), yuzu, bonito flakes, shiso (GF,DF,NF)	
<b>SWEET POTATO FLAUTA</b> (1.8 oz) (VEG)	<b>\$345</b>
Rice, ancho molasses reduction, avocado (1 oz), serrano Chili mayo, sweet potato mousse, cilantro - <i>Gluten, dairy, nuts</i>	
<b>NUOC SALAD</b> (VEG,DF,NF)	<b>\$380</b>
Radish, seaweed salad, chinese pea, edamame, carrot, cucumber, daikon nuoc cham dressing - <i>Gluten</i>	
<b>CRISPY TOFU POKE</b> (12 oz) (VEG,DF,NF)	<b>\$450</b>
Rice (220 gr), cucumber, avocado (30 gr), wakame, edamame, furikake, ginger, shiitake, sriracha mayonnaise, sesame seeds <i>Gluten</i>	
<b>TUNA POKE</b> (12 oz)	<b>\$520</b>
Rice (220 gr), cucumber, avocado (30 gr), wakame, edamame, furikake, ginger, shiitake, sriracha mayonnaise, sesame seed <i>Seafood, gluten, nuts, dairy</i>	
<b>SALMON POKE</b> (12 oz)	<b>\$440</b>
Rice (220 gr), cucumber, avocado (30 gr), wakame, edamame, furikake, ginger, shiitake, sriracha mayonnaise, sesame seeds <i>Seafood, gluten, nuts, dairy</i>	

## KAKIGORI

<b>MANGO</b> (3.2 oz) (NF)	<b>\$240</b>
Ice cream, sable cookie, sweet mango sauce, togarashi - <i>Dairy, gluten</i>	
<b>DARK CHOCOLATE</b> (3.2 oz)	<b>\$240</b>
Ice cream, almond crumble, sake sauce, sesame seeds - <i>Gluten, dairy, nuts</i>	
<b>LYCHEE</b> (3.2 oz)	<b>\$240</b>
Ice cream, yuzu crème anglaise, pistachio crumble - <i>Gluten, dairy, nuts</i>	
<b>VANILLA RICE</b> (3.2 oz)	<b>\$230</b>
Ice cream, sable ginger cookie, salted caramel - <i>Gluten, dairy, nuts</i>	



DF - DAIRY FREE | GF - GLUTEN FREE | VE - VEGAN | VEG - VEGETARIAN | NF - NUTS FREE

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.