



hot starters

EDAMAME TAKA TACA	/ STEAMED EDAMAME WITH GRAIN SALT AND SLICED MEXICAN PEPPER	5
TERIYAKI RIB EYE ROLL	/ THINLY CUT GRILLED RIB EYE AND ASPARAGUS ROLLS WITH A CHIPOTLE-TERIYAKI GLAZE	8
JALAPEÑO SHRIMP TEMPURA	/ SHRIMP TEMPURA WITH HOME MADE JALAPEÑO SAUCE	8
MEXICAN GYOZA	/ STEAMED SPICY SHRIMP DUMPLINGS WRAPPED IN LETTUCE LEAF	8
CRISPY RICE CAKES	/ SPICY TUNA TARTAR AND AVOCADO SLICED TOPPED WITH MASAGO AND SERVED OVER SQUARE CRISPY RICE BITES	9
SEARED BEEF SASHIMI	/ THINLY CUT BEEF SASHIMI SEARED WITH HOT YUZU AND OLIVE OIL	10
MISO SOUP	/ LIME, CILANTRO AND TOFU	4

cold starters

SE OR KODAMA	/ THINLY CUT YELLOW TAIL WITH RAZOR THIN RED SERRANO PEPPER SLICES AND MARAQUIL SOY SAUCE	11
TIRADITO MOSHI MOSHI	/ THINLY CUT SEA BASS SLICES TOPPED WITH CILANTRO LEAF, YUZU AND OLIVE OIL	11
TUNA SASHIMI TOSTADA	/ SLICED TUNA WITH LIGHT CHIPOTLE DRESSING, BLACK OLIVES, TOMATOES, JALAPEÑO, AND ONIONS	11
SHRIMP SASHIMI EN AGUACHILE	/ LIME MARINATED RAW SHRIMP SERVED IN A CILANTRO AND SERRANO PEPPER SAUCE	11
MANGO RASPADO TIRADITO	/ MANGO AND TANGY CHILE RASPADO WITH YELLOWTAIL TIRADITO AND LIME TOPPED WITH SHAVED PEPINO OR JICAMA	11
TUNA TAMARIND RASPADO	/ TAMARIND RASPADO TOPPED WITH TUNA SASHIMI AND SLICES OF MANGO TOPPED WITH LIME AND AVOCADO	11



AGUACHILE

salads

SHICHIMI SEARED TUNA	/ SHICHIMI SEARED TUNA BITES SET ON MIXED ROMAINE LETTUCE, RED ONION, TOMATO, PARSLEY, MANGO, AND JICAMA WITH A MARAQUIL VINAGRETTE	12
SUNOMONO MI ALEGRA	/ SHRIMP SASHIMI SALAD WITH CUCUMBER, HARUSAMEN, ONION, PARSLEY, AND AMARANTH WITH CHILE DE ARBOL AND YUZU VINAGRETTE	12
VERDE KETE KERO VERDE	/ ROMAINE LETTUCE, ASPARAGUS, SPROUTS, CUCUMBER AND AVOCADO WITH A GINGER-SOY VINAGRETTE	12



MEGURO SALAD

sushi bombs

LA DE SALMON	SUSHI RICE BALL TOPPED WITH FRESH SALMON AND JICAMA WITH JALAPEÑO MAYONNAISE	5
LA DE ATUN	SUSHI RICE BALL TOPPED WITH FRESH TUNA AND CHIPOTLE MAYONNAISE	5
LA DE JAMACHI	SUSHI RICE BALL TOPPED WITH HAMACHI AND WASABE MAYONNAISE	5
ATAS-KATE	ONE OF EACH	12

kushiagques

BREADED SKEWERS TO MIX AND MATCH WITH OUR CHIPOTLE, JALAPEÑO AND SPICY TERIYAKI SAUCES

CHEESE	4
SHRIMP AND CREAM CHEESE	5
CHILE RELLENO: SHISHITO JAPANESE PEPPER AND CHEESE	5
PLANTAIN BANANA AND CHEESE	5



AST ROBOY



PANDITA

hot sushi

8 PIECES PER ORDER - OUR 10 HOT SUSHI PLATES

UNO	/ TEMPURA ROLL WITH SURIMI, CREAM CHEESE AND ASPARAGUS	8
DOS	/ BREADED SHRIMP ROLL WITH CREAM CHEESE, CUCUMBER, AVOCADO AND CHIPOTLE SAUCE	8
TRES	/ THINLY SLICED JALAPEÑO ROLLED OVER GRILLED MANCHEGO CHEESE WITH TEMPURA SHRIMP, CHIPOTLE SAUCE AND AVOCADO	9
CUATRO	/ BREADED PLANTAIN BANANA ROLL WITH SHRIMP, SHITAKE, CREAM CHEESE AND CUCUMBER	9
CINCO	/ TEMPURA ROLL WITH SALMON, TUNA, AVOCADO, CREAM CHEESE AND CHIPOTLE MAYONNAISE	9
SEIS	/ BLACK SESAME SEED AND RICE ROLL WITH SOFT SHELL CRAB, CHIVES AND CHIPOTLE MAYONNAISE	10
SIETE	/ FRIED RICE ROLL WITH HAMACHI, TUNA, AVOCADO AND JICAMA WITH SPICY SRIRACHA MAYONNAISE	10
OCHO	/ FRIED GYOZA ROLL WITH TUNA, SMOKED SALMON, CREAM CHEESE AND AVOCADO	11
NOVE	/ TEMPURA ROLL WITH SHRIMP, CREAM CHEESE, CUCUMBER, RED SNAPPER, TAMPICO DRESSING AND MASAGO	11
DIEZ	/ FRESH TUNA ROLL SPRINKLED WITH FRIED TEMPURA DROPS WITH KANIKAMA, MASAGO, CHIVES, SRIRACHA MAYONNAISE AND SPICY TERIYAKI SAUCE	12



KUSHIAGUES

robata yaki

GRILLED SKEWERS (ONE PIECE PER ORDER)

YAKI TORI	/ CHICKEN BREAST WITH RED PEPPERS AND ONIONS WITH CHIPOTLE-TERIYAKI SAUCE	5
GYU YAKI	/ RIB EYE AND PORTOBELLO MUSHROOM WITH CHIPOTLE-TERIYAKI SAUCE	7
EBI YAKI	/ SHRIMP WITH RED PEPPERS AND ONIONS WITH CHIPOTLE-TERIYAKI SAUCE	7

tacos

SHRIMP TEMPURA TACO	/ SHRIMP TEMPURA WITH AVOCADO, MASAGO, AND CHIPOTLE SAUCE IN FLOUR TORTILLA	17
RIB EYE TEPPANYAKI TACO	/ GRILLED TEPPANYAKI RIB EYE TACOS WITH SESAME SEED SAUCE AND CHILES TOREADOS IN FLOUR TORTILLA	17
MISS CARNITAS	/ FRIED TUNA CARNITAS IN AYUZU-SOY MARINATE WITH GUACAMOLE IN CORN TORTILLAS	18
ROSARITO TEMPURA	/ TEMPURA LOBSTER TACOS WITH REFRIED BEANS, ONIONS AND A SLICE OF AVOCADO IN FLOUR TORTILLA	19
DON CANGREJO	/ CRISPY SOFT SHELL CRAB TEMPURA TACOS WITH GUACAMOLE IN FLOUR TORTILLA	17



CHIPOTLE SHRIMP

Rib Eye Teppanyaki

GRILLED TENDER RIB EYE BEEF AND VEGETABLES SERVED ON A HOT GRIDDLE

ACCOMPANIED WITH PONZU AND GOMA (SESAME SEED) SAUCES TO DIP AND MARINATE EACH BITE

19

Mar y Tierra Teppanyaki

GRILLED SHRIMP, TENDER RIB EYE BEEF, AND VEGETABLES SERVED ON A HOT GRIDDLE

ACCOMPANIED WITH PONZU AND GOMA (SESAME SEED) SAUCES TO DIP AND MARINATE EACH BITE

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shabu shabu

SHARE AND COOK THIS FUN AND HEALTHY RIB EYE AND VEGETABLES PLATE AT YOUR TABLE. WE BRING YOU A POT WITH SPICY MISO BROTH FOR YOU TO COOK ON OUR SAFE AND CLEAN INDUCTION GRILLS AT YOUR TABLE. ONCE THE BROTH IS STEAMING HOT, YOU SUBMERGE AND SWISH THIN SLICES OF TENDER RIB EYE MEAT OR VEGETABLES AND WHEN COOKED YOU MIX EACH BITE WITH OUR SPECIAL PONZU OR GOMA (SESAME SEED) SAUCES.

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SHABU SHABU



MIXED YAKIMESHI

arroz - rice

YAKIMESHI DE VERDURAS	/ VEGETARIAN FRIED JAPANESE RICE MIXED WITH CARROT, CHIVES, SPROUTS, ONION, ZUCCHINI, AND EGG	7.5
YAKIMESHI MIXTO	/ ADD SHRIMP AND MEAT	9.5
COOL-ICHI	/ TO MAKE IT CULIAC N STYLE: NOW ADD DICED AVOCADO AND CREAM CHEESE WITH TAMPICO DRESSING AND CHIPOTLE MAYONNAISE	10.5
TAMPICO GOHAN	/ STEAMED WHITE RICE WITH TAMPICO DRESSING	6.5

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BOTTLED JUICES AND SODAS 4

- HAPI: TANGERINE AND ORANGE JUICE
- BONBON: GREEN GRAPE JUICE
- COCO DRINK: COCONUT JUICE
- GUAYA DRINK: GUAVA JUICE
- LITCHI DRINK: LITCHI JUICE
- RAMUNE: JAPANESE BUBBLEGUM, LITCHI, PEACH, TANGERINE OR MELON SODA
- BARRILITOS: COLD FRUITY QUINTESENTIAL MEXICAN SODA

AGUAS FRESCAS 5

- WE MIX NICE FRUIT WITH COLD WATER RIGHT HERE EVERY DAY
- AGUA DE LIMÓN CON CHA: HOME MADE LIME AND CHIA WATER.
- AGUA DE MANGO: MANGO WATER
- AGUA DE SANDÍA: WATERMELON WATER

FRESH NON-ALCOHOLIC COCKTAILS 6

- COLD OCHA: COLD JAPANESE GREEN TEA
- CALPIS MINERAL: RICE DRINK WITH MINERAL WATER
- LITCHI MINERAL: LITCHI JUICE WITH MINERAL WATER
- CALPIS MANGO: RICE DRINK, MANGO JUICE AND MINERAL WATER
- LITCHI MANGO: LITCHI JUICE, MANGO JUICE AND MINERAL WATER



Bonbon



Ramun e



Calpis Mineral