

HOT APPETIZERS

-  **Green Soybeans** \$ 78.00
Steamed green soybeans.
-   **Spicy Green Soybeans** \$ 86.00
Steamed green soybeans, slices of red chile and spicy soy sauce.
-  **Marlin Stuffed Mushrooms** \$ 172.00
Breaded mushrooms stuffed with cream cheese, chives, furikake, spicy mayo and eel sauce.
-   **Spicy Rock Shrimp** \$ 218.00
Breaded shrimp spiced with spicy mayo, ginger and chives.
- Shrimp Gyosa** \$ 162.00
steamed japanese dim sum stuffed with shrimp, shitake, garlic, ginger and chives.
- Beef and Pork Gyosa** \$ 138.00
steamed japanese dim sum stuffed with pork, beef, cabbage, chives, garlic and ginger.
- Hamaguri Bata Yaki** \$ 148.00
Chocolate clams with butter (3 pzas).
-  **Spicy Robalo** \$ 218.00
Robalo steak marinated in yuzo stir fried with mayonnaise and spicy garlic.

COLD APPETIZERS

- Gyo No Tataki** \$ 162.00
japanese style sealed beef steak, arugula with a ginger and chives dressing.
-  **Tiradito Nikkei** \$ 186.00
Fish of the day sashimi, crispy potatoes, garlic, prosciutto and citric peruvian chili sauce.
-  **Tuna Tataki** \$ 248.00
Sealed tuna with a sesame crust, spring onion dressing and mustard ponzu sauce.
-  **Hamachi Tartar** \$ 286.00
yellow tail tuna, avocado, spring onion and a jalapeño and yuzu dressing.
- Tuna Toast** \$ 238.00
Spicy tuna, chives, avocado and tamarind ponzu over fried gyosa.
-  **Toro Tiradito** \$ 348.00
Tuna sashimi, crispy potatoes, garlic, prosciutto and citric peruvian chili sauce.
-  **Vegan Harumaki** \$ 92.00
Rice paper rolls filled with vegetables, jalapeño vinaigrette and sweet chili (2 pzs.)



Spicy Rock Shrimp.

SASHIMI

Slices

	FINE	THICK
Maguro Tuna	\$ 248.00	\$ 268.00
Shake Salmon	\$ 218.00	\$ 238.00
Tako Octopus	\$ 198.00	\$ 218.00
Hamachi Yellow tail	\$ 278.00	\$ 298.00
Mixto Tuna, salmon and fish of the day	\$ 218.00	\$ 238.00
Shime Saba Cabalah mackerel	\$ 158.00	\$ 178.00
Sakana dai Fish of the day	\$ 168.00	\$ 188.00
Toro Tuna	\$ 318.00	\$ 348.00
Toro Salmon	\$ 268.00	\$ 288.00

NIGURI

2 PIECES

Maguro Tuna	\$ 118.00
Hamachi Yellow tail	\$ 128.00
Ebi Shrimp	\$ 76.00
Saba Mackerel	\$ 68.00
Sakana dai Robalo.	\$ 64.00
Shake Salmon	\$ 86.00
Tamago Sweet egg	\$ 58.00
Unagui River eel	\$ 118.00
Ikura Salmon roe	\$ 138.00
Masato Capellin roe	\$ 68.00
Tobiko Flying fish roe	\$ 88.00
Tako Octopus	\$ 78.00
Kaibashira spicy Spicy clam callus	\$ 68.00
Toro Tuna	\$ 178.00
Toro Salmon	\$ 108.00

Sashimi Mixto.



OMAKASE

Chef's choice

[BIG]

COLD

Tuna tataki
Tuna sashimi
Salmon sashimi
California roll
Vegetarian
Special california
Two tunas
Shake negui

\$ 1,498.00

HOT

Beef and pork gyosa
Rock shrimp
Rib eye asparagus
Shake shio yaki
Cheese kushiage
Stuffed mushrooms

\$ 1,348.00

MIXED

Rock shrimp
Rib eye asparagus
Shake shio yaki
Special california
Two tunas
Vegetarian
Salmon sashimi
Cheese kushiage

\$ 1,468.00

MEDIUM

Omakase
COLD

Special california / Two tunas / Vegetarian,
Salmon sashimi

\$ 748.00

Omakase
HOT

Rock shrimp / Rib eye asparagus,
Shake shio yaki / Cheese kushiage

\$ 620.00

COOKED ON YOUR TABLE
for shared

Shabu Shabu

\$ 498.00

dashi soup, fine rib eye cut, vegetables, tofu, with a sesame sauce, ponzu sauce and chives.

Suki yaki

\$ 498.00

cooked on your table on hot japanese iron with soy sauce, fine rib eye cut, mirin, vegetables, tofu and harusame noodles.

Big Cold Omakase





Espárragos Rib-Eye

ROBATA YAKI

[TO THE COAL]



Rib Eye Asparagus \$198.00

Asparagus wrapped in rib eye, grilled with teriyaki sauce and sesame.

Yakitori \$108.00

Grilled chicken skewer with teriyaki sauce and sichimi (3 pieces)

Shake Shio Yaki \$138.00

Grilled salmon with spicy turnip.

Ebi Yaki (3 pieces) \$138.00

grilled shrimp skewers with rocoto sauce.

Beef Kushi Yaki \$138.00

Grilled beef skewers and garlic sauce.

KUSHIYAGUE

2 PIECES

Shrimp \$86.00

Chicken \$72.00

Manchego Cheese \$72.00

Salmon \$92.00

Banana and \$72.00

Manchego Cheese

Fish Steak \$82.00

Salmon and Cheese \$98.00

Shrimp and Cheese \$88.00

Tempura

Shrimp \$ 218.00

crunchy shrimps battered in tempura, with soy sauce and ginger .



Yasai \$ 146.00

crunchy vegetables battered in tempura, with soy sauce and ginger.



Mixed \$ 232.00



shrimp, squid, fish, octopus, kakigoue battered in tempura with soy sauce and ginger.



SOUPS

[MEDIUM]

Miso Shiro \$82.00

Traditional soybean, spring onion, tofu and wakame soup


  **Seafood Soup** \$172.00
Spicy broth with shrimp, clam callus, squid, fish, octopus, basil, and tom yarn sauce

  **Mushrooms and Harusame** \$118.00
Light dashi broth, soy noodles, shitake, mushrooms and negui.

[GRANDE]

Niku Udon \$168.00

dashi broth, beef steak, udon, carrots, mushrooms, negui, sichimi and rayu.

 **Soyu Ramen** \$148.00
Light soy broth, pork belly, spring onions and egg.

Tempura Udon \$162.00

Dashi broth, shrimp, udon, mushrooms, pumpkin and spring onion

Seafood Soup



Salads

-  **Seaweed Salad** \$168.00
Wakame algae, hiyashi algae, cucumber, avocado, organic lettuce and ginger and miso dressing.
-  **Samura Salad** \$268.00
Sealed tuna, spring onions, cherry tomato, organic lettuce, green soybeans and a citric dressing.
-  **Salmon Salad** \$218.00
Grilled salmon, sweet chili, furikake, organic lettuce, cucumber, avocado and green soybeans
-  **Veggie Salad** \$136.00
Crunchy vegetable mix, sweet chili, furikake, organic lettuce, avocado and green soybeans

GOHAN

STEAMED JAPANESE RICE

- Gohan** \$68.00
Plain steamed rice
- Tampiko** \$78.00
Tampiko paste, eel sauce and sesame
- Furikake** \$82.00
salmon condiment and eel sauce

Yakimeshi

FRIED JAPANESE RICE

WITH CARROT, ONION,
PUMPKIN AND CHIVES

-  **Mixed** \$ 132.00
- Chicken breast** \$ 118.00
- Beef steak** \$ 132.00
- Shrimp** \$ 132.00
-  **Vegetarian** \$ 112.00

Yakimeshi Mixed.





Bowls

HOT

Steamed japanese rice.

- Katsudon** \$ 198.00
Breaded pork loin, onion, mushrooms, spinach, egg and sweet soy sauce.
- Tendon** \$ 208.00
Breaded shrimp, pumpkin, mushrooms, onion, teriyaki sauce and sesame.
- Gyudon** \$ 208.00
Rib eye, onion, mushrooms, pumpkin, tofu and sukiyaki sauce.
- Unagui Don** \$ 328.00
Grilled eel, eel sauce and sesame.
- Tori Don** \$ 178.00
Grilled chicken, teriyaki sauce and sesame.
- Hire Katsu Karey (Beef Steak)** \$ 288.00
Breaded beef steak, covered in japanese curry sauce and sesame.

COLD

Traditional sushi rice.

- Chirashi Sushi** \$ 298.00
Shrimp, tamago, masago, tuna and salmon.
- Tekka Don** \$ 278.00
Tuna, nori and chives.
- Shake Don** \$ 228.00
Salmon, nori and chives.

POKES

Steamed japanese rice.



MAKE IT KETO FRIENDLY
WITH CAULIFLOWER RICE

+\$25.00

[COLD]

- Tuna Poke** \$228.00
Fresh tuna cubes, green soybeans, avocado, carrot and algae.
- Salmon Poke** \$218.00
Fresh salmon cubes, green soybeans, avocado, carrot and algae.
- Mixed Poke** \$ 228.00
fresh tuna and salmon cubes, green soybeans, avocado and carrot.

[HOT]

- Ebi Fray** \$218.00
Breaded shrimp, tonkatsu spicy, green soybeans, avocado, seaweed, carrot and cherry tomatoes.
- Beef Teriyaki** \$218.00
beef steak with teriyaki sauce, green soybeans, avocado, seaweed, carrot and cherry tomatoes

Especials



Wagyu Rib Eye

\$ 398.00

Fine wagyu rib eye sashimi to cook on your table over a volcanic stone with a variety of japanese sauces (100g).

TO THE COAL

Yaki Niku

\$ 358.00

Grilled rib eye steak marinated in garlic sauce, sweet potato gnocchi and bacon.

Gyu Shoga Yaki

\$ 328.00

Grilled mignon steak with ginger sauce, stir fried sweet corn with bok choy and shitake.

Tako especial

\$ 348.00

Grilled octopus marinated in citric soy dressing and sake, accompanied by sparragus and baby carrots with sesame.



Shake Batayaki

\$ 348.00

Lacquered salmon with soy sauce and sake, accompanied by sparragus and baby carrots with sesame.



Wagyu Rib Eye

YAKI UDON

Japanese pasta with grilled vegetables prepared with spicy soy sauce

Seafood	\$ 282.00
Beef Steak	\$ 248.00
Chicken	\$ 182.00
Shrimp	\$ 248.00
 Vegetarian	\$ 178.00
 Mixed	\$ 238.00

Beef steak, shrimp and chicken.

YAKISOBA

Japanese pasta with grilled vegetables prepared with sweet soy sauce.

Seafood	\$ 282.00
Beef Steak	\$ 248.00
Yakisoba	\$ 248.00
Chicken	\$ 182.00
Shrimp	\$ 248.00
 Vegetarian	\$ 178.00
 Mixed	\$ 238.00

Beef steak, shrimp and chicken.

TEPPANYAKI

Grilled with pumpkin, broccoli, onion, mushrooms, bell peppers and soy germ (180 grs).

Chicken Breast	\$ 198.00
Chicken Breast	\$ 238.00
Shrimp	\$ 248.00
Salmon	\$ 272.00
Rib eye	\$ 248.00
Vegetarian	\$ 178.00
 Lobster	\$ 520.00
 Mixed	\$ 228.00

Beef steak, shrimp and chicken.



Yaki Udon Beef Steak



TEMAKIS / CONES


1 PIECE

California \$ 76.00

Kanikama, cucumber, avocado and sesame.

Unakiu \$ 142.00

Eel, cucumber, eel sauce and sesame.

 **Ikura** \$ 145.00

Salmon roe and cucumber.

Shake avocado \$ 108.00

Salmon roe and cucumber.

 **Hamachi jalapeño** \$ 142.00

Hamachi Tataki and jalapeño.

 **Maguro negui** \$ 122.00

Tuna and chives.

Kaibashira spicy \$ 98.00


Clam callus and spicy mayo

Shake negui \$ 98.00

Fresh salmon and chives.

Tampiko \$ 88.00

Tampiko paste, cucumber, avocado and sesame.

 **Tuna** \$ 122.00

Tuna.

Kappa \$ 72.00

Cucumber leaf, avocado, cream cheese and sesame.

Ikura.

Shake Negui.

Maguro Negui.



Traditional ROLLS



Tampiko \$ 122.00
Cucumber, avocado, tampiko and sesame.



California \$ 98.00
Kanikama, cucumber, avocado and sesame.



Unakiu Maki \$ 148.00
Eel, cucumber, eel sauce and sesame.



Shake Avocado \$ 118.00
Salmon and avocado.



Hamachi Jalapeño \$ 148.00
Hamachi tataki and jalapeño.



Maguro Negui \$ 122.00
Tuna and chives.



Shake Negui \$ 122.00
Salmon and chives.



Tekka Maki \$ 118.00
Tuna.



Kappa Maki \$ 68.00
Cucumber and sesame.

SPECIAL ROLLS

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Spider roll **\$ 158.00**

OUT nori seaweed and spicy mayo IN fried soft shell crab, masago and cucumber.
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Shake kawa maki **\$ 122.00**

OUT seaweed and sesame IN grilled salmon skin, chives, cucumber, avocado, fish eyelet and ume boshi.
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Futo maki **\$ 108.00**

OUT seaweed IN tamago, cucumber, shitake, kampo, spinach, avocado and ogoro.
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Caribe roll **\$ 172.00**

OUT fried banana, eel sauce and sesame IN eel, avocado and cream cheese.
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Dinamita maki **\$ 206.00**

OUT masago and jalapeño slices IN spicy tuna, avocado and spicy sauce.
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Tempura roll **\$ 158.00**

OUT tempura eyelets and kanikama sauce IN breaded shrimp, avocado and cream cheese.
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Masago roll **\$ 142.00**

OUT masago and sesame IN shrimp, cucumber, avocado and cream cheese.
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Tako maki **\$ 172.00**

OUT octopus, eel sauce and sesame IN cream cheese, avocado and fried crab.
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Smoked Salmon **\$ 182.00**

OUT sealed salmon, sesame, crispy potatoes and sweet chili IN avocado, cucumber and carrot.
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Yasai roll **\$ 128.00**

OUT soy leaf and sesame IN carrot, cucumber, avocado, spinach, sparragus and alfalfa germ.
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Ebi roll **\$ 152.00**

OUT shrimp and chipotle mayo IN cream cheese, avocado, spinach, kakiague and cucumber.
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Kaibashira spicy **\$ 142.00**

OUT tobiko IN clam callus with spicy mayo, chives and spicy sesame oil.
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Panko Ebi Maki **\$ 182.00**

OUT breaded, tempiko, eel sauce and sesame IN shrimp, salmon, avocado, cucumber and cream cheese.

**Ebi fray Nikke** **\$ 162.00**

P/F Aguacate y salsa de mango, siracha.
P/D Camarón frito con parmesano, cilantro, salsa tártara y tobiko.

**Avocado roll** **\$172.00**

P/F Aguacate, salsa de ánguila y ajonjolí.
P/D Unagui, queso crema, pepino.

**California especial** **\$ 162.00**

P/F Salmón fresco y ajonjolí. P/D pepino, aguacate, queso crema.

**Dos atunes** **\$ 252.00**

P/F Atún y Tataki de róbalo, P/D Pepino y aguacate.

**Crispy Salmon Nikkei** **\$ 192.00**

P/F Salmón crujiente, salsa de ánguila y ajonjolí.
P/D Kanikama, camarón, masago, macarela, pepino y aguacate.

**Pacífico roll** **\$ 182.00**

P/F Robalo, calamar frito, cebollín, salsa cítrica de ají. P/D Camarón tempura, aguacate, mayonesa chipotle.

**Kiuri maki** **\$ 162.00**

P/F Pepino, mayo chipotle. P/D Queso crema, camarón empanizado, aguacate.

**Tuna roll** **\$ 248.00**

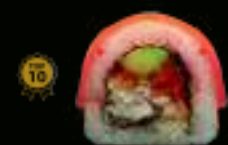
P/F Hoja de soya rosa, Tobiko, mayo chipotle, atún sellado con chipotle. P/D queso crema, aguacate, cilantro.

**Dragón roll** **\$ 228.00**

P/F Unagui, Tobiko, aguacate, salsa de ánguila y ajonjolí. P/D camarón tempura mango.

**Unagui roll** **\$ 262.00**

P/F Ánguila, ajonjolí y salsa de ánguila.
P/D Aguacate, pepino, queso manchego.

**Tuna tempura** **\$ 228.00**

P/F Atún fresco, jalapeño ahumado. P/D Filete de róbalo tempura, aguacate, Tobiko.

**Maguro-Ebi roll** **\$ 228.00**

P/F Atún fresco camarón P/D Empanizado, queso, aguacate, lechuga bañado con swett chili y ajonjolí.

**Shake maki especial** **\$ 228.00**

P/F Salmon fresco, filete de res. P/D Empanizado, camarón, kanikama, queso crema, aguacate, gratinado con mayonesa de masago y cebollín.