

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** \$ 218.00
 Sealed tuna with a sesame crust, spring onion dressing and mustard ponzu sauce.
- 🌶️ **Hamachi Tartar** \$ 268.00
 yellow tail tuna, avocado, spring onion and a jalapeño and yuzu dressing.
- 🌱 **Tuna Toast** \$ 198.00
 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.
- 🌱 **Baby Squid** \$ 128.00
 Stuffed squid with crab paste, covered in eel and sesame 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	\$ 218.00	\$ 238.00
Shake Salmon	\$ 198.00	\$ 218.00
Tako Octopus	\$ 178.00	\$ 198.00
Hamachi Yellow tail	\$ 268.00	\$ 288.00
Mixto Tuna, salmon and fish of the day	\$ 198.00	\$ 218.00
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

NIGIRI

2 PIECES

Maguro Tuna	\$ 92.00
Hamachi Yellow tail	\$ 108.00
Ebi Shrimp	\$ 72.00
Saba Mackerel	\$ 68.00
Sakana dai Robalo.	\$ 64.00
Shake Salmon	\$ 82.00
Tamago Sweet egg	\$ 58.00
Unagui River eel	\$ 98.00
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

\$ 1,398.00

HOT

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

\$1,248.00

MIXED

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

\$ 1,368.00

MEDIUM

Omakase
COLD

Special california / Two tunas / Vegetarian,
Salmon sashimi

\$ 698.00

Omakase
HOT

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

\$ 548.00

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.

KUSHIAGUE 2 PIECES

- Shrimp** **\$86.00**
- Chicken** **\$72.00**
- Manchego Cheese** **\$72.00**
- Salmon** **\$92.00**
- Banana and Manchego Cheese** **\$72.00**
- 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** **\$ 138.00**
 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 \$62.00

Traditional soybean, spring onion, tofu and wakame soup

  **Seafood Supu** \$152.00
Spicy broth with shrimp, clam callus, squid, fish, octopus, basil, and tom yam sauce

  **Mushrooms and Harusame** \$98.00
Light dashi broth, soy noodles, shitake, mushrooms and negui.

[GRANDE]

Niku Udon \$158.00

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

 **Soyu Ramen** \$138.00

Light soy broth, pork belly, spring onions and egg.

Tempura Udon \$152.00

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

Seafood Supu



Salads

- Seaweed Salad** \$168.00
Wakame algae, hiyashi algae, cucumber, avocado, organic lettuce and ginger and miso dressing.
- Samura Salad** \$238.00
Sealed tuna, spring onions, cherry tomato, organic lettuce, green soybeans and a citric dressing.
- Salmon Salad** \$198.00
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

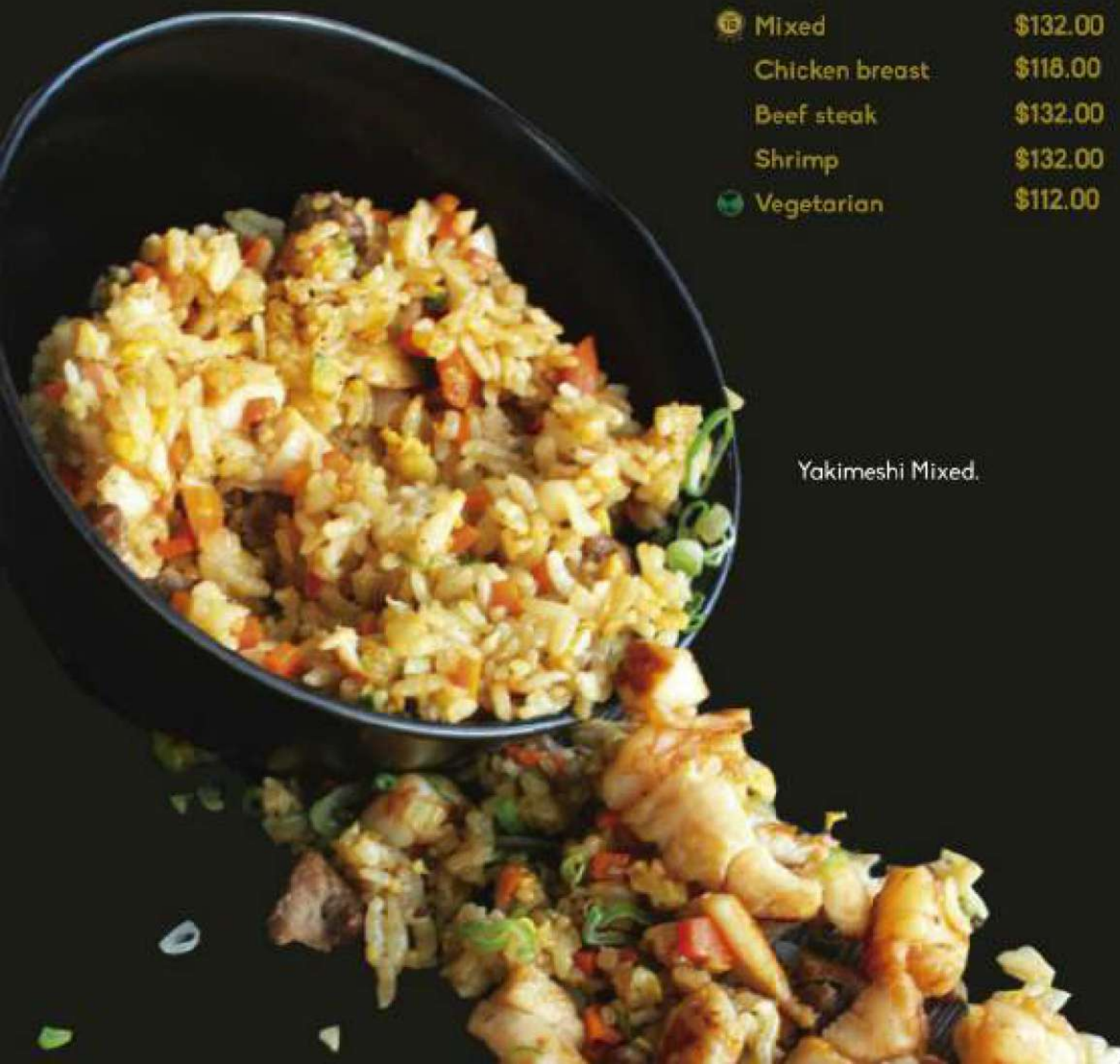
Yakimeshi

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** \$ 178.00
Breaded pork loin, onion, mushrooms, spinach, egg and sweet soy sauce.
- Tendon** \$ 188.00
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** \$ 168.00
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** \$208.00
Fresh tuna cubes, green soybeans, avocado, carrot and algae.
- Salmon Poke** \$198.00
Fresh salmon cubes, green soybeans, avocado, carrot and algae.
- Mixed Poke** \$ 218.00
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** \$208.00
beef steak with teriyaki sauce, green soybeans, avocado, seaweed, carrot and cherry tomatoes

Specials

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).

Sakana Bune \$ 348.00
Full fried fish with chives, spicy turnip and ponzu sauce

TO THE COAL

Kani Bata Yaki \$ 650.00
(Alaskan king crab)
Grilled alaskan king crab with garlic butter(250 grs.)

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.

Arrachera de Wagyu \$ 348.00
Grilled skirt steak, roasted sweet potatoes and baby vegetables (250 grs)



Rib Eye de Wagyu.

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	\$ 168.00
 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	\$ 168.00
 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	\$ 162.00
 Lobster	\$ 520.00
 Mixed	\$ 228.00

Beef steak, shrimp and chicken.



Yaki Udon Beef Steak



TEMAKIS / CONES

1 PIECE

- California** \$ 72.00
Kanikama, cucumber, avocado and sesame.
- Unakiu** \$ 136.00
Eel, cucumber, eel sauce and sesame.
- Ikura** \$ 145.00
Salmon roe and cucumber.
- Shake avocado** \$ 98.00
Salmon roe and cucumber.
- Hamachi jalapeño** \$ 132.00
Hamachi Tataki and jalapeño.
- Maguro negui** \$ 108.00
Tuna and chives.
- Kaibashira spicy** \$ 98.00
Clam callus and spicy mayo
- Shake negui** \$ 88.00
Fresh salmon and chives.
- Tampiko** \$ 88.00
Tampiko paste, cucumber, avocado and sesame.
- Tuna** \$ 108.00
Tuna.
- Kappa** \$ 68.00
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 \$ 138.00
Eel, cucumber, eel sauce and sesame.



Shake Avocado \$ 118.00
Salmon and avocado.



Hamachi Jalapeño \$ 138.00
Hamachi tataki and jalapeño.



Maguro Negui \$ 112.00
Tuna and chives.



Shake Negui \$ 122.00
Salmon and chives.



Tekka Maki \$ 108.00
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 **\$ 192.00**
 OUT masago and jalapeño slices IN spicy tuna, avocado and spicy sauce.
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Tempura roll **\$ 148.00**
 OUT tempura eyelets and kanikama sauce IN breaded shrimp, avocado and cream cheese.
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Masago roll **\$ 132.00**
 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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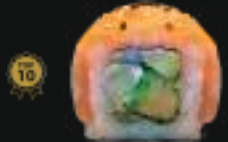
Panko Ebi Maki **\$ 182.00**
 OUT breaded, tempiko, eel sauce and sesame IN shrimp, salmon, avocado, cucumber and cream cheese.



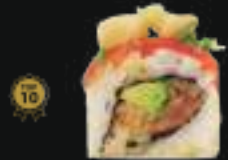
Ebi fray Nikke **\$ 152.00**
 OUT avocado, mango sauce and siracha
 IN fried shrimp with parmesan, cilantro,
 tartar sauce and tobiko.



Avocado roll **\$172.00**
 OUT avocado, eel sauce and sesame
 IN unagui, cream cheese and cucumber.



Special California **\$ 162.00**
 OUT fresh salmon and sesame IN cucumber,
 avocado and cream cheese.



Two Tunas **\$ 242.00**
 OUT tuna and robalo tataki IN cucumber
 and avocado.



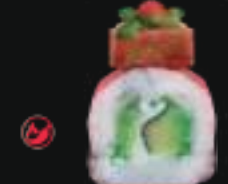
Crispy Salmon Nikkei **\$ 182.00**
 OUT crunchy salmon, eel sauce and sesame
 IN kanikama, shrimp, masago, mackerel,
 cucumber and avocado.



Pacific roll **\$ 182.00**
 OUT robalo, fried squid, chives and citrus
 chili sauce IN breaded shrimp, avocado
 and chipotle mayo.



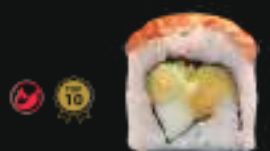
Kiuri maki **\$ 152.00**
 OUT cucumber and chipotle mayo IN cream
 cheese, breaded shrimp and avocado.



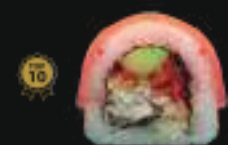
Tuna roll **\$ 238.00**
 OUT pink soy leaf, tobiko, chipotle mayo and
 sealed tuna with chipotle IN cream cheese,
 avocado and cilantro.



Dragón roll **\$ 218.00**
 OUT unagui, tobiko, avocado eel sauce and
 sesame OUT breaded shrimp and mango.



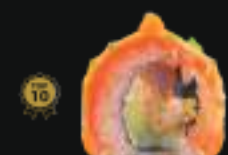
Unagui roll **\$ 262.00**
 OUT eel, sesame and eel sauce
 IN avocado, cucumber and manchego cheese.



Tuna tempura **\$ 218.00**
 OUT fresh tuna and smoked jalapeño
 IN breaded robalo steak, avocado and tobiko.



Maguro-Ebi roll **\$ 218.00**
 OUT fresh tuna and shrimp IN breaded,
 cheese, avocado, sweet chili lettuce and
 sesame.



Shake maki especial **\$ 218.00**
 OUT fresh salmon and beef steak IN breaded,
 shrimp, kanikama, cream cheese, avocado, gratin
 with masago mayo and chives.