

## COLD APPETIZERS

**Villa Marina Cold Seafood Combo** \$595  
Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.

**Natural Shrimp** \$225

**Natural Octopus** \$299

**Oyster (Dozen)** \$397

**Oyster (Half a Dozen)** \$280

**JC Oysters (Dozen)** \$680  
With shrimp in green aguachile.

**JC Oysters (Half a Dozen)** \$363

**Prepared Clams (4 Pieces)** \$299

**Natural Clams** \$299

**Sea Scallops** \$845

## CEVICHES

**Special Villa Marina Ceviche** \$387  
Sea scallops, shrimp, octopus and roasted chile de árbol.

**Special Fish Ceviche** \$252  
With roasted chile de árbol.

**Special Shrimp Ceviche** \$294  
With roasted chile de árbol.

**Fish Ceviche** \$252

**Shrimp Ceviche** \$294

**Shredded Ceviche** \$280  
Mazatlan style fish, shrimp and vegetables.

## COCKTAILS

**Shrimp Cocktail** \$322

**Campechano Cocktail** \$387

## AGUACHILE

**Aguachile with Shrimp** \$325  
Green, red or black.

**Shrimp and Sea Scallops in Aguachile** \$1,045  
Green, red or black.

**Aguachile Trio** \$592  
With sea scallops and shrimp.

## TOSTADAS

**Fish Ceviche Tostada** \$99

**Shrimp Ceviche Tostada** \$110

**Villa Marina Special Tostada** \$287  
Tostada with a bed of avocado, sea scallops and shrimp in green aguachile.

**Marlin Pate Tostada** NEW \$227  
With tuna, natural shrimp and avocado.

**Shredded Ceviche Tostada** NEW \$160  
Fish, shrimp and blue tostada.

## HOT APPETIZERS

**Salmon Crackling with Pesto** \$387  
Over mexican sauce with avocado, dill mayonnaise and pesto.

**Grilled Octopus** \$465  
On a bed of rice, salad, roasted potato and dill mayonnaise.

**Fish Crackling** \$309  
Over mexican sauce with avocado, dill mayonnaise and pesto.

**Rockefeller Oysters** \$325

**Octopus and Olive Shrimps** \$392  
Grilled with olive saulted vegetables, with basil aioli.

**Marinated Grilled Octopus** \$465  
Crispy, marinated in prepared soy, ensaladilla and balsamic vinegar.

**Pan-Fried Octopus** \$387  
With marlin and shrimp, saulted with chile quebrado, garlic sauce and chipotle.

**Tuna Carnitas** \$388  
Guacamole, house curtidos and morita sauce.

**Campero Octopus** NEW \$465  
Sake, mushrooms, peanuts, ponzu and butter.

# Sushi

## BAR

### APPETIZERS

#### Edamame Order \$160

House ponzu, pink salt and katsuobushi.

#### Rock Shrimp \$307

Spicy sauce.

### SUSHI BAR

#### Tuna Tartar \$460

Marinated tuna with spicy mayonnaise, on avocado, with tori sauce.

#### Tuna Tostada with Chipotle \$180

Tostada with a bed of mayonnaise chipotle, tuna, arugula and jicama with soy.

### MEXICAN SAKE

#### Sakera Hattori \$305

(Mexican Artisanal Sake) 190ml

#### Sakera Nami \$330

(Mexican Artisanal Sake) 190ml

#### Sapporo Beer \$150



### ROLLS

#### Tempura Roll \$287

Stuffed with masago, smoked salmon, BBQ eel, crab and avocado. Bathed in spicy dressing and eel sauce.

#### Crunchy Salmon \$287

Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.

#### Diablo Roll \$287

Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.

#### The Immortal \$287

Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.

#### Spicy Lime Roll \$287

Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.

#### Gohan Roll \$287

Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.

#### Baked Villa Marina Roll \$265

Stuffed with cream cheese, avocado and crab. Wrapped in smoked salmon, over unagi sauce and covered with coriander dressing with seaweed salad.

#### Special Salmon Roll \$289

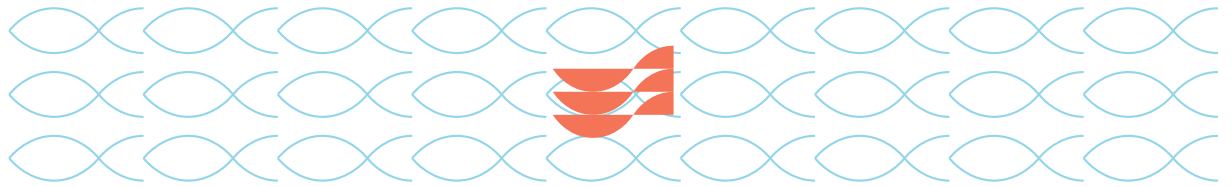
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

#### JC Roll **NEW** \$265

Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce.

#### Kanikama Hot **NEW** \$265

Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.



## SOUPS & CREAMS

<b>7 Mares Soup</b>	<b>\$305</b>
<b>Clam Chowder</b>	<b>\$252</b>
<b>Leche de Tigre</b>	<b>\$180</b>

## PASTAS

<b>Fettuccine Alfredo, Chipotle or Culichi</b>	<b>\$245</b>
<b>With shrimp</b>	<b>\$387</b>
<b>With chicken</b>	<b>\$387</b>

## SALADS

<b>Caesar Salad</b>	<b>\$245</b>
Traditional with parmesan and homemade croutons.	
<b>Greek Salad</b>	<b>\$297</b>
Feta cheese, olives, oregano vinaigrette, peppers, onions and tomatoes.	
<b>Pampera Salad</b>	<b>\$297</b>
Blue cheese, balsamic dressing, honey and mixed lettuce.	

## TACOS

<b>Ensenada Fish</b>	<b>\$95</b>
<b>Ensenada Shrimp</b>	<b>\$97</b>
Traditional, weathered, with coleslaw and mexican sauce.	
<b>Crackling Shrimp</b>	<b>\$115</b>
Fried shrimp, fried beans, avocado and pico de gallo.	
<b>Smoked Fish</b> (Marlin)	<b>\$95</b>
<b>Spicy Shrimp</b>	<b>\$105</b>
<b>Governor</b>	<b>\$97</b>
<b>Governor with Culichi Sauce</b>	<b>\$105</b>
<b>Mar y Tierra Taco</b>	<b>\$125</b>
Skirt steak and shrimp.	

## GRILLED FISH OR SILLA

<b>Red Snapper</b> (1kg)	<b>\$545</b>
<b>Bass Fish</b> (1kg) - En temporada	<b>\$585</b>

## GRILLED FISH LOIN

<b>Red Snapper Loin</b>	<b>\$497</b>
<b>Topolobampo Loin</b> (Curvina Fish)	<b>\$437</b>
With house adobo, spicy shrimp and special rice.	
<b>Grilled Curvina Fish Loin</b>	<b>\$345</b>
<b>Baja Loin</b>	<b>\$437</b>
Bathed with olive octopus, mashed potatoes and roasted vegetables.	
<b>Península Loin</b>	<b>\$397</b>
With garlic shrimps and mushrooms.	

## TRADITIONAL DISHES

<b>Fish Steak</b>	<b>\$299</b>
With garlic, onions, grilled, or breaded.	
<b>Fried Fish</b>	<b>\$387</b>
<b>Shrimp</b> (6 pieces)	<b>\$387</b>
Breaded, with garlic or grilled.	
<b>Breaded Shrimp</b>	<b>\$387</b>
<b>Puerto Nuevo Lobster</b>	<b>\$900</b>
Termidor or wtih garlic.	
<b>San Felipe Lobster</b> (1kg)	<b>\$1,265</b>
With sea scallops, chipotle aioli and oyster.	

## SPECIALTY SHRIMP DISHES

### Villa Marina Hot Seafood Combo \$480

Chipotle and tamarind sauce with coconut on culichi, breaded shrimp with one "acorazado".

### Culichi Shrimp \$387

In poblana cream with mushrooms gratin.

### Shrimp (Acorazados) \$387

Shrimp stuffed with plantain and cream cheese, wrapped in bacon.

### Shrimps with Coconut and Tamarind Sauce \$387

### Diabla Shrimp \$387

### Grilled Shrimp \$387

## SPECIAL FISH FILLET

### Doña Elvira Fillet \$387

Filled with house adobo seafood.

### 3 Sauce Fish Fillet \$387

Filled with marlin and shrimp. Bathed in culichi, cheese and chipotle sauce with grilled potatoes.

### Grilled Salmon \$462

## POULTRY & MEATS

### Grilled Chicken Breast \$325

With lemon, chimichurri or natural.

### Medallions (400 gr) \$710

With baked potatoes, onions, roasted chiles and chimichurri.

### Rib Eye Upper Choice (500 gr) \$957

With baked potatoes, onions, roasted chiles and chimichurri.

### Arrachera (500 gr) \$897

With baked potatoes, onions, roasted chiles and chimichurri.

## EXTRA ORDERS

### Special Rice \$250

### French Fries \$105

### Truffled Fries \$160

### Guacamole \$150

### Tostadas (Adobadas) \$72

### Mazateca Onions \$98

### Pork or Refried Beans \$97

### Guaymas Sauce \$145

Mexican sauce with avocado and habanero.

## DRINKS

### Lemonade \$82

### Orangeade \$82

### Flavored Water \$82

### Natural Ciel Water \$50

(625 ml)

### Mineral Ciel Water \$50

(355 ml)

### Sodas \$50

(Flavor variety 355ml)

### Mineral Hethe Water \$118

From the Hidalguense sierra.

### Natural Panna Water \$118



## Desserts

Napolitan Puddin	\$170
Guava Cheesecake	\$185
Triple Chocolate Cake	\$177
Corn Pancake with Ice Cream	\$185
Magic Corn Bread	\$325

## Coffee

### HOT

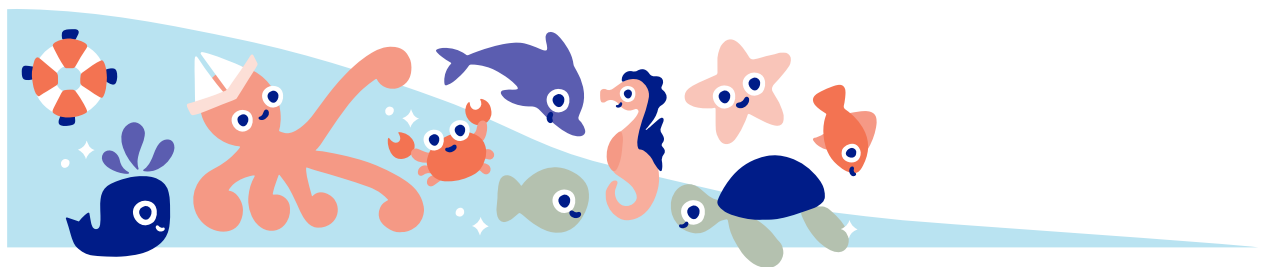
Espresso	\$55
Cortado	\$55
Americano	\$55
Capuccino	\$80
Latte	\$80
Latte (Flavor)	\$80
Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.	
Moka	\$80
Chocolate	\$65

### COLD

Americano	\$55
Con Sabor	\$60
Latte	\$80
Latte (Flavor)	\$80
Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.	
Moka	\$80
Chocolate	\$65
Affogato	\$95
Carajillo	\$175

Fish Nuggets	\$182
Chicken Nuggets	\$182
Pepperoni Pizzeta	\$182
Shrimp Nuggets	\$192

## Kids Menu



## MOCKTAILS

### Pepito \$125

Fresh and herbal with sweet touches. Pineapple, ginger, agave syrup, cucumber, basil and mineral water.

### Orange Tonic \$125

Citrus and effervescent. Citrus mix with agave syrup and tonic water.

### Tropical Tea NEW \$125

Fruity, slightly sweet and light. Raspberry syrup, lychee, black tea and mineral water.

### Pineapple Honey NEW \$125

Fruity, sweet and herbal. Pineapple, lemon, natural syrup and tonic water.

## Premium MARGARITAS SELECTION

Margaritas made with a selection of Tequilas and Premium supplies.

### Pineapple and Guava Margarita \$180

Fruity Margarita with tequila, lime and spicy pineapple sugar. (Don Julio Blanco, Grand Marnier, Pineapple-Guava and lemon) Frozen.

### Coconut and Walnut Margarita \$220

Creamy Margarita with tequila, lime and coconut sugar. (Don Julio Añejo, Grand Marnier, coconut cream and walnut) Rocks.

### Jacaranda and Margarita \$260

Sweet and citrus, color-changing Margarita with pink salt (Casa Dragones blanco with blue tea, orange liqueur, homemade tea honey lemon and ginger) Rocks.

### Mizunara Margarita \$390

Sweet and citrusy margarita with tequila and pink salt. (Casa Dragones Reposado, Nixta Liqueur, lemon and ginger tea homemade honey) Rocks.

## SPRITZ SELECTION

Cool, light and effervescent drinks with a spritz selection and sparkling wine (Prosecco) ideal as appetizers, companions or digestives.

### Guava Spritz NEW \$220

Drambuie & Guava Liqueur with notes of honey spices, tonic water and extra dry Mashio Prosecco.

### Siempre Fresco Spritz NEW \$220

Elderflower & Plum Liqueur with fruity and sweet notes, mineral water and rose Mashio Prosecco.

### Sake Spritz NEW \$200

Green Apple Liqueur & Sake Nami with citrus and fruity notes, mineral water and extra dry Mashio Prosecco.

### Negroni Spritz NEW \$200

Vermouth Carpano Rosso and Campari with citrus and bitter notes, mineral water and extra dry Mashio Prosecco.

## HOUSE MIXOLOGY

Fruity, fresh and tropical cocktail selection, with the supplies and distillates that you like the most.

### Chameleon \$180

Fruity and slightly sweet cocktail with mezcal. (Mezcal Union, jamaica & basil, pineapple juice and lemon)

### Pisco Sunset NEW \$170

Bittersweet and fruity cocktail with grape distillate. (Pisco, Elderflower Liqueur, Cordial homemade chamomile & cardamom with Liquor 43 and lemon juice)

### Pink Mojito \$165

Herbal and fruity cocktail with rum. (Ron Captain Morgan Blanco, mint, blueberries and lemon with raspberry syrup.)

### Yuzu Sour NEW \$180

Citrus, fruity and bittersweet cocktail with sake. (Sake Nami, green apple liqueur, homemade lemon & ginger tea honey, yuzu and lemon.)

### Electric Tonic \$160

Smirnoff Vodka Guava, guava with agave honey, and grapefruit juice.

### Whisky a la Parrilla \$180

Buchanan's Whisky, pineapple, Ancho Reyes chili liqueur, agave honey, lime, ginger with smoked cinnamon, and grilled pineapple

## Coffee MIXOLOGY

Beverages with espresso coffee and with a selection of liquors, ideal as accompaniments or digestive.

### Carlota Espresso NEW \$180

Italian lemon liqueur and Licor 43, with yellow lemon cream and espresso coffee.

### De la Olla Carajillo NEW \$175

Kahlua and Licor 43, with notes of piloncillo, cinnamon and spices. Espresso coffee and orange.

### Nixta Carajillo NEW \$180

Nixta Liqueur & Zacapa Amber with notes of coconut atole and espresso coffee.

### Cold Brew Tonic NEW \$180

Gin Las Californias Nativo, with rosemary syrup, cold brew and tonic water.



## HOUSE *Classic Cocktails*

The trendy classics.

### Piña Colada

\$145

Sweet and creamy with White Rum. (Captain Morgan blanco, pineapple juice & coconut cream).

### Aperol Spritz

\$180

Fresh, light and bubbly. (Aperol Liqueur, soda and sparkling wine).

### Gin & Tonic

\$160

Fresh, herbal and bubbly. (Tanqueray london dry, cucumber, lemon twist and rosemary with tonic water).

### Strawberry Daiquiri

\$145

Fruity and Sweet with White Rum. (Captain Morgan blanco, Strawberries and Lemon).

### Miami Vice

\$160

Fruity and fun mix of Piña Colada and Strawberry Daiquiri with Rum. (Captain Morgan blanco).

## CRAFTED BEER

### Vaquita Marina Pale Ale

\$110

### Veraniega Mexican Ale

\$110

### Colimita Lager

\$110

### Tiniebla Witbier

\$110

### Sesión IPA Piedra Lisa

\$98

### Lágrimas Negras Cacao Stout

\$140

## Beer

### National Beer

\$72

Tecate Light, Indio

### Premium Beer

\$72

XX Lager, XX Ambar, XX Ultra, Bohemia, Bohemia cristal, Amstel Ultra.

### Imported Beer

Heineken

\$75

Heineken Cero

\$60

## HOUSE *Clamatos*

### Clamato Marinero

\$192

Clam juice, with lemon, mix of sauces, a seafood selection and beer.

### Clamato Marinero without Alcohol

\$188

Clam juice, with lemon, mix of sauces and a seafood selection.

## HOUSE MICHELADA

### Tamarind Michelada NEW

\$150

Special Michelada prepared with tamarind, cucumber, mix of sauces, lemon and a touch of clamato with chile ancho liqueur.

# Wine

## SPARKLING

Glass Bottle

### Maschio

\$180 \$750

Prosecco, Pinot noir, Italia

### Maschio Prosecco Glera

\$180 \$800

Prosecco, Glera, Italia

### Moët & Chandon Brut

\$2,750

Champagne, Pinot Nero, Pinot Meunier, Chardonnay, A.O.C. Francia

### Moët & Chandon Rosé Imperial

\$3,800

## WHITE

Glass Bottle

### Henry Lurthon Le Chennin

\$950

Chennin Blanc, Valle de Guadalupe

### Elvira

\$180 \$900

Sauvignon Blanc, Valle de Guadalupe

### Viña Kristel MX

\$1,020

Sauvignon Blanc

### Chenin Colombard MX

\$980

Chenin Blanc, French Colombard

### Manaz Magoni

\$160 \$800

Viognier, Fiano

### Chardonay Viña de Frannes

\$200 \$1,000

Chardonay



## ROSÉ

Glass Bottle

### Rose Magoni

\$160 \$800

Pinot Noir, Pinot Meunier, Grenache Cabernet Sauvignon.

### Polen

\$170 \$880

Grenache, Finca La Carrodilla, Valle de Guadalupe

## RED

Glass Bottle

### Gran Ricardo MX

\$3,960

Cabernet Sauvignon, Petit Verdot, Cabernet Franc

### Elvira

\$180 \$800

Cabernet, Valle de Guadalupe

### Le Nebbiolo

\$1,100

Henri Lurton

### Surco 2,7

\$960

Cabernet, Valle de San Vicente

### Emeve Armonia

\$900

Merlot, Carbernet Sauvignon, Chifraz, Cabernet Franc

### Emeve los Nietos

\$1,050

Cabernet Franc, Cavernet Sauvignon, Merlot

### Único

\$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

### Origen 43 Magoni

\$160 \$800

Montepulciano, Aglianivo, Canaiolo Sangiovese, Cabernet Sauvignon

### Tempranillo Rva Magoni

\$1,600

Tempranillo, Graciano, Garnacha

### Caymus

\$4,200

Cabernet Sauvignon, Napa Valley





# SPIRITS & LIQUORS

## TEQUILAS PREMIUM



Tequila Clase Azul - Reposado	\$420
Casa Dragones - Reposado	\$390
Casa Dragones - Joven	\$560

## TEQUILAS CRISTALINOS



Don Julio - 70	\$180
Dobel Diamante	\$175
Herradura Ultra	\$175
1800 Cristalino	\$175

## TEQUILAS REPOSADOS



Don Julio - Reposado	\$170
Tradicional - Reposado	\$140

## MEZCAL



Mezcal Unión Uno - Espadín y Cirial	\$160
Monte Lobos - Pechuga	\$285
Bruxo No. 5 - Tobalá	\$285
Ojo de Tigre - Espadín y Tobalá	\$165
Espíritu Lauro - Karwinskii Reposado	\$160
Contra Luz - Espadín	\$185
The Lost Explorer - Espadín	\$285

## TEQUILAS AÑEJOS



Don Julio - Añejo	\$175
Tequila 1800 - Añejo	\$165
Tequila 1942 - Añejo	\$660

## TEQUILAS BLANCOS



Don Julio - Blanco	\$165
Casa Dragones - Blanco	\$220

## GIN



Tanqueray Ten	\$165
Tanqueray London Dry	\$160
Hendricks Gin	\$180
Monkey 47	\$220
Las Californias Gin Cítrico	\$150
Las Californias Gin Nativo	\$140
Beefeater	\$150
Bombay Sapphire	\$165

## VODKA



Ketel One	\$145
Smirnoff	\$135
Smirnoff Tamarindo	\$140
Greygoose	\$180
Titos	\$165
Ciroc	\$160
Absolut Azul	\$160

## RON



Zacapa Ambar	\$150
Zacapa 23	\$195
Captain Morgan Spiced	\$140
Captain Morgan White	\$120
Bacardi Blanco	\$140
Havana Club 7 Años	\$150

## WHISKY



Johnnie Walker - Blue Label	\$790
Johnnie Walker - Gold Label	\$220
Johnnie Walker - Black Label	\$180
Johnnie Walker - Red Label	\$130
Buchanans - 12	\$170
Buchanans - 18	\$265
Buchanan's Two Souls	\$160
Macallan - 12	\$240
Chivas - 12	\$140
Chivas - 18	\$250
Mackers Mark Bourbon	\$165
Bulleit Bourbon	\$160
Jack Daniel's Tennessee	\$150

## DIGESTIVE LIQUORS



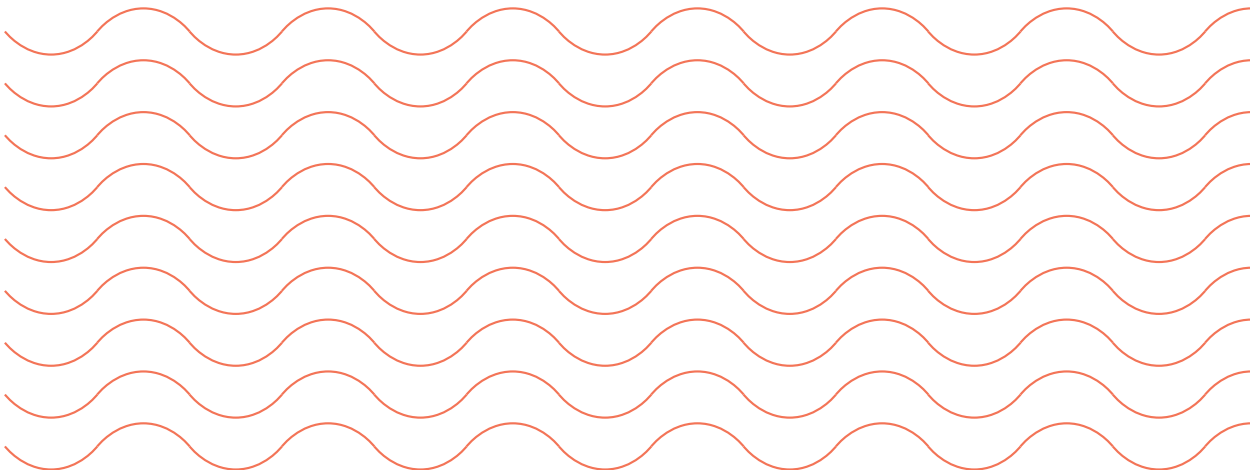
Baileys	\$145
Frangelico	\$150
Chartreuse Verde	\$135
Licor 43	\$145
Campari	\$135
Carpano Rosso	\$150
Carpano Bianco	\$150
Kahlua	\$125
Grand Marnier	\$160
Disaronno	\$155
Aperol	\$160
Chinchon Seco	\$140
Chinchon Dulce	\$140

## COGNAC & BRANDY



Martel VSOP	\$195
Remy Martin VSOP	\$190
Hennessy VSOP	\$220
Cardenal de Mendoza	\$190
Torres 20	\$200

\* All prices in this menu include 8% of tax.





# Entrees

To share or at the center

## Roasted Edamame NEW

Sriracha salt, truffle oil and house soy.

\$160

## Crab Roll NEW

Crab and truffle mayonnaise, soy of the house and noisette butter.

\$265

## Crispy Tacos (5 pieces) NEW

Spicy tuna, truffle oil, ponzu reduction, fried wong tong, spicy mayo and avocado.

\$199

## Rib-Eye Rolls NEW

With shrimp, asparagus, sweet and sour sauce and sashimi.

\$295

## Short-Rib Gyosas NEW

(5 pieces)

With sweet and sour sauce, garlic and eel.

\$205

## Rock Shrimp

Seasoned with spicy sauce, avocado and a bed of salad.

\$307

## Rib-Eye Sashimi NEW

Rib Eye Upper Choice, brussels sprouts, misotori sauce and chives.

\$360

## Tuna Tartare

Marinated tuna with spicy mayonnaise on avocado and tori sauce.

\$460

## Tuna Tostada with Chipotle NEW

On a bed of mayonnaise with chipotle, tuna, arugula and jicama with soy sauce.

\$180

## Tuna Carpaccio

Avocado, cucumber, olive puree kalamata and toasted bread.

\$305

## Salmon Carpaccio

With chile gūero, kalamata olives, green olives, lemon with toasted bread.

\$305

# Drinks



## Marine Moikko NEW

NAMI sake steeped with strawberry & basil, lillet blanc, vermouth bianco, strawberry & lychee oil.

\$190

## Sake-Flight (Tasting) NEW

Trio of mini versions of ours fruity sake-based cocktails.

\$220

## Kame House Margarita NEW

NAMI sake, white tequila, liqueur orange, agave honey, and a touch spicy with pink salt.

\$180

## Sake Bomb, Bottoms Up!! NEW

Shot of fruity and sweet sake with Pilsner beer, citrus notes.

\$190

## Kawaii-Berry NEW

NAMI sake, raspberry syrup, coconut liqueur, lemon juice, and Tonic water.

\$180

## Sapporo Beer

\$150

## Hattori Sake (190 ML Sakera)

\$305

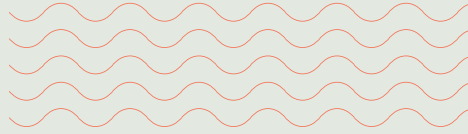
## Nami Sake (190 ML Sakera)

\$330



# THE SUSHI EXPERIENCE

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### Rolls

#### Baked Villa Marina Roll

\$265

Filled with cream cheese, avocado and crab, lined with salmon smoked, mirror mounted eel sauce and covered in cilantro dressing.

#### Kanikama Hot

\$265

Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.

#### JC Roll

\$265

Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce.

#### Special Salmon Roll

\$289

Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.

#### Gohan Roll

\$287

Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.

#### Diablo Roll

\$287

Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.

#### The Immortal

\$287

Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.

#### Spicy Lime Roll

\$287

Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.

#### Tempura Roll

\$287

Stuffed with masago, smoked salmon, eel with BBQ, crab and avocado. Bathed in spicy dressing and eel sauce.

#### Crunchy Salmon

\$287

Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.



どうもありがとうございます

おすし