

## COLD APPETIZERS

<b>Villa Marina Cold Seafood Combo</b>	<b>\$645</b>
Oysters, sea snail, shrimp, fish ceviche, shrimp ceviche, clam.	
<b>Natural Shrimp</b>	<b>\$232</b>
<b>Natural Octopus</b>	<b>\$299</b>
<b>Oyster (Dozen)</b>	<b>\$420</b>
<b>Oyster (Half a Dozen)</b>	<b>\$295</b>
<b>JC Oysters (Dozen)</b>	<b>\$695</b>
With shrimp in green aguachile.	
<b>JC Oysters (Half a Dozen)</b>	<b>\$385</b>
<b>Prepared Clams (4 Pieces)</b>	<b>\$325</b>
<b>Natural Clams</b>	<b>\$310</b>
<b>Sea Scallops</b>	<b>\$990</b>

## CEVICHEs

<b>Special Villa Marina Ceviche</b>	<b>\$420</b>
Sea scallops, shrimp, octopus and roasted chile de árbol.	
<b>Special Fish Ceviche</b>	<b>\$270</b>
With roasted chile de árbol.	
<b>Special Shrimp Ceviche</b>	<b>\$320</b>
With roasted chile de árbol.	
<b>Fish Ceviche</b>	<b>\$270</b>
<b>Shrimp Ceviche</b>	<b>\$297</b>
<b>Shredded Ceviche</b>	<b>\$297</b>
Mazatlan style fish, shrimp and vegetables.	

## COCKTAILS

<b>Shrimp Cocktail</b>	<b>\$332</b>
<b>Campechano Cocktail</b>	<b>\$410</b>

## AGUACHILE

<b>Aguachile with Shrimp</b>	<b>\$342</b>
Green, red or black.	
<b>Shrimp and Sea Scallops in Aguachile</b>	<b>\$1,350</b>
Green, red or black.	
<b>Aguachile Trio</b>	<b>\$645</b>
With sea scallops and shrimp.	

## TOSTADAS

<b>Fish Ceviche Tostada</b>	<b>\$105</b>
<b>Shrimp Ceviche Tostada</b>	<b>\$115</b>
<b>Villa Marina Special Tostada</b>	<b>\$320</b>
Tostada with a bed of avocado, sea scallops and shrimp in green aguachile.	
<b>Marlin Pate Tostada</b> <span>NEW</span>	<b>\$260</b>
With tuna, natural shrimp and avocado.	
<b>Shredded Ceviche Tostada</b> <span>NEW</span>	<b>\$180</b>
Fish, shrimp and blue tostada.	

## HOT APPETIZERS

<b>Salmon Crackling with Pesto</b>	<b>\$420</b>
Over mexican sauce with avocado, dill mayonnaise and pesto.	
<b>Grilled Octopus</b>	<b>\$477</b>
On a bed of rice, salad, roasted potato and dill mayonnaise.	
<b>Fish Crackling</b>	<b>\$342</b>
Over mexican sauce with avocado, dill mayonnaise and pesto.	
<b>Rockefeller Oysters</b>	<b>\$342</b>
<b>Octopus and Olive Shrimps</b>	<b>\$420</b>
Grilled with olive saulted vegetables, with basil aioli.	
<b>Marinated Grilled Octopus</b>	<b>\$477</b>
Crispy, marinated in prepared soy, ensaladilla and balsamic vinegar.	
<b>Pan-Fried Octopus</b>	<b>\$420</b>
With marlin and shrimp, saulted with chile quebrado, garlic sauce and chipotle.	
<b>Tuna Carnitas</b>	<b>\$395</b>
Guacamole, house curtidos and morita sauce.	
<b>Campero Octopus</b> <span>NEW</span>	<b>\$477</b>
Sake, mushrooms, peanuts, ponzu and butter.	

# Sushi

BAR

## APPETIZERS

- Edamame Order** \$160  
House ponzu, pink salt and katsuobushi.
- Rock Shrimp** \$320  
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.

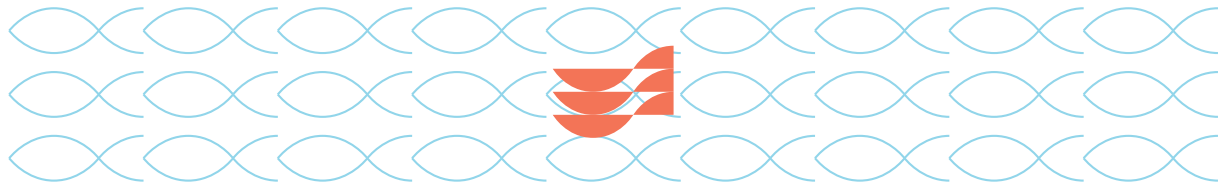
## MEXICAN SAKE

- Sakera Hattori** \$305  
(Mexican Artisanal Sake) 190ml
- Sakera Nami** \$330  
(Mexican Artisanal Sake) 190ml
- Sapporo Beer** \$150

## ROLLS

- Tempura Roll** \$300  
Stuffed with masago, smoked salmon, BBQ eel, crab and avocado. Bathed in spicy dressing and eel sauce.
- Crunchy Salmon** \$300  
Stuffed with shrimp tempura, cream cheese, avocado and surimi, lined with spicy salmon, tempura flakes and house sauce.
- Diablo Roll** \$330  
Slightly spicy. Stuffed with marlin, cream cheese, avocado and surimi. Wrapped in salmon and tuna with spicy shrimp topping.
- The Immortal** \$330  
Wrapped in tuna with scallops topping, spicy sauce and tobiko. Stuffed with crab, cucumber and cream cheese.
- Spicy Lime Roll** \$300  
Stuffed with breaded shrimp, chile toreado, cream cheese and cucumber, lined with fresh salmon and yellow lemon, with spicy shrimp topping.
- Gohan Roll** \$300  
Filled with chile toreado, cucumber and breaded shrimp, lined with cheese, fried crab, eel and spicy sauce.
- Baked Villa Marina Roll** \$300  
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** \$300  
Stuffed with avocado, cream cheese and cooked shrimp. Wrapped in fresh salmon with spicy shrimp topping.
- JC Roll** **NEW** \$289  
Fried with tempura, stuffed with cream cheese, avocado, tempura shrimp, crab, tempico sauce topping and eel sauce.
- Kanikama Hot** **NEW** \$289  
Flamed, stuffed with cucumber, avocado, tempura shrimp, lined with kanikama, bathed with spicy mayo and tare sauce.





## SOUPS & CREAMS

<b>7 Mares Soup</b>	\$320
<b>Clam Chowder</b>	\$285
<b>Leche de Tigre</b>	\$185

## PASTAS

<b>Fettuccine Alfredo, Chipotle or Culichi</b>	\$245
With shrimp \$392	With chicken \$392

## SALADS

<b>Caesar Salad</b>	\$260
Traditional with parmesan and homemade croutons.	
<b>Greek Salad</b>	\$297
Feta cheese, olives, oregano vinaigrette, peppers, onions and tomatoes.	
<b>Pampera Salad</b>	\$297
Blue cheese, balsamic dressing, honey and mixed lettuce.	

## TACOS

<b>Ensenada Fish</b>	\$102
<b>Ensenada Shrimp</b>	\$105
Traditional, weathered, with coleslaw and mexican sauce.	
<b>Crackling Shrimp</b>	\$125
Fried shrimp, fried beans, avocado and pico de gallo.	
<b>Smoked Fish</b> (Marlin)	\$102
<b>Spicy Shrimp</b>	\$115
<b>Governor</b>	\$102
<b>Governor with Culichi Sauce</b>	\$105
<b>Mar y Tierra Taco</b>	\$135
Skirt steak and shrimp.	

## GRILLED FISH OR SILLA

<b>Red Snapper</b> (1kg)	\$585
<b>Bass Fish</b> (1kg) - En temporada	\$595

### GRILLED FISH LOIN

<b>Red Snapper Loin</b>	\$585
<b>Topolobampo Loin</b> (Curvina Fish)	\$442
With house adobo, spicy shrimp and special rice.	
<b>Grilled Curvina Fish Loin</b>	\$360
<b>Baja Loin</b>	\$442
Bathed with olive octopus, mashed potatoes and roasted vegetables.	
<b>Península Loin</b>	\$410
With garlic shrimps and mushrooms.	

## TRADITIONAL DISHES

<b>Fish Steak</b>	\$299
With garlic, onions, grilled, or breaded.	
<b>Fried Fish</b>	\$410
<b>Shrimp</b> (6 pieces)	\$397
Breaded, with garlic or grilled.	
<b>Breaded Shrimp</b>	\$397
<b>Puerto Nuevo Lobster</b>	\$900
Termidor or with garlic.	
<b>San Felipe Lobster</b> (1kg)	\$1,265
With sea scallops, chipotle aioli and oyster.	

## SPECIALTY SHRIMP DISHES

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### Villa Marina Hot Seafood Combo \$485

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

### Culichi Shrimp \$397

In poblana cream with mushrooms gratin.

### Shrimp (Acorazados) \$420

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

### Shrimps with Coconut and Tamarind Sauce \$410

### Diabla Shrimp \$397

### Grilled Shrimp \$397

## SPECIAL FISH FILLET

### Doña Elvira Fillet \$410

Filled with house adobo seafood.

### 3 Sauce Fish Fillet \$420

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

### Grilled Salmon \$480

## POULTRY & MEATS

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### Grilled Chicken Breast \$332

With lemon, chimichurri or natural.

### Medallions (400 gr) \$725

With baked potatoes, onions, roasted chiles and chimichurri.

### Rib Eye Upper Choice (500 gr) \$1,065

With baked potatoes, onions, roasted chiles and chimichurri.

### Rib Eye Upper Choice (350 gr) \$780

With baked potatoes, onions, roasted chiles and chimichurri.

### Arrachera (400 gr) \$940

With baked potatoes, onions, roasted chiles and chimichurri.

## EXTRA ORDERS

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### Special Rice \$275

### French Fries \$115

### Truffled Fries \$160

### Guacamole \$150

### Tostadas (Adobadas) \$72

### Mazateca Onions \$105

### Pork or Refried Beans \$105

### Guaymas Sauce \$145

Mexican sauce with avocado and habanero.

## DRINKS

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### Lemonade \$84

### Orangeade \$84

### Flavored Water \$84

### Natural Ciel Water \$50

(625 ml)

### Mineral Ciel Water \$50

(355 ml)

### Sodas \$50

(Flavor variety 355ml)

### Mineral Hethe Water \$120

From the Hidalguense sierra.

### Natural Panna Water \$120



## Desserts

Napolitan Puddin	\$198
Guava Cheesecake	\$198
Triple Chocolate Cake	\$198
Corn Pancake with Ice Cream	\$200
Lemon pay	\$385

## Coffee

### HOT

Espresso	\$55
Cortado	\$55
Americano	\$59
Capuccino	\$85
Latte	\$85
Latte (Flavor)	\$85

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

Moka	\$85
Chocolate	\$85

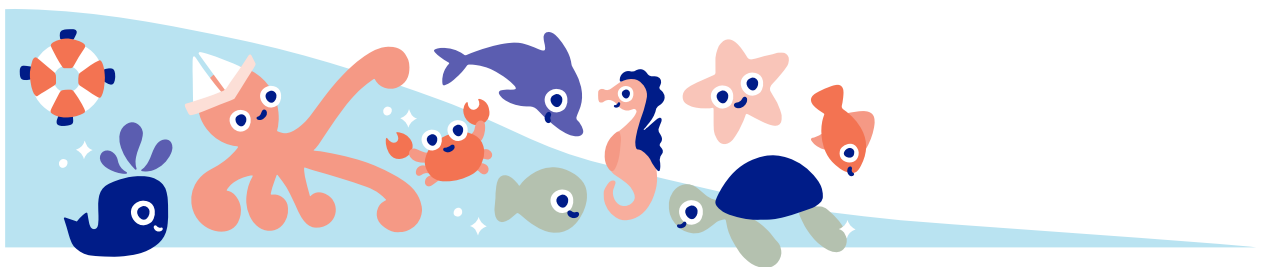
### COLD

Americano	\$59
Con Sabor	\$85
Latte	\$85
Latte (Flavor)	\$85
Moka	\$85
Chocolate	\$85
Affogato	\$95
Carajillo	\$180

Jarabes naturales de la región marca Loto: Vainilla, de la Olla, Caramelo y Lavanda.

Fish Nuggets	\$210
Chicken Nuggets	\$210
Pepperoni Pizzeta	\$195
Shrimp Nuggets	\$210

## Kids Menu



## MOCKTAILS

### Pepito \$132

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

### Orange Tonic \$132

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

### Tropical Tea **NEW** \$132

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

### Pineapple Honey **NEW** \$132

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

Fruity Margarita with tequila, lime and spicy pineapple sugar. (Don Julio Blanco, Grand Marnier, Pineapple-Guava and lemon) Frozen. **\$190**

### Coconut and Walnut Margarita

Creamy Margarita with tequila, lime and coconut sugar. (Don Julio Añejo, Grand Marnier, coconut cream and walnut) Rocks. **\$220**

### Jacaranda and Margarita

Sweet and citrus, color-changing Margarita with pink salt (Casa Dragones blanco with blue tea, orange liqueur, homemade tea honey lemon and ginger) Rocks. **\$265**

### Mizunara Margarita

Sweet and citrusy margarita with tequila and pink salt. (Casa Dragones Reposado, Nixta Liqueur, lemon and ginger tea homemade honey) Rocks. **\$390**

## 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 **\$190**

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

### Pisco Sunset **NEW** **\$180**

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

### Pink Mojito **\$180**

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

### Yuzu Sour **NEW** **\$190**

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

### Electric Tonic **\$180**

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

### Johnnie Lemon **\$160**

Johnnie Walker Red Label, Macerated cucumber with spicy rim

## Coffee MIXOLOGY

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

### Carlota Espresso **NEW** **\$190**

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

### De la Olla Carajillo **NEW** **\$190**

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

### Nixta Carajillo **NEW** **\$190**

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

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

\$160

### Strawberry Daiquiri

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

\$160

### Aperol Spritz

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

\$190

### Miami Vice

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

\$180

### Gin & Tonic

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

\$170

## CRAFTED BEER

**Veraniega** Mexican Ale

\$110

**Foca parlante** Stout

\$110

**Perro del mar** Indian Pale Ale

\$110

## Beer

### National Beer

Tecate Light, Indio

\$77

### Premium Beer

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

\$77

### Imported Beer

Heineken

\$80

Heineken Cero

\$60

## HOUSE Clamatos

### Clamato Marinero

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

\$192

### Clamato Marinero without Alcohol

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

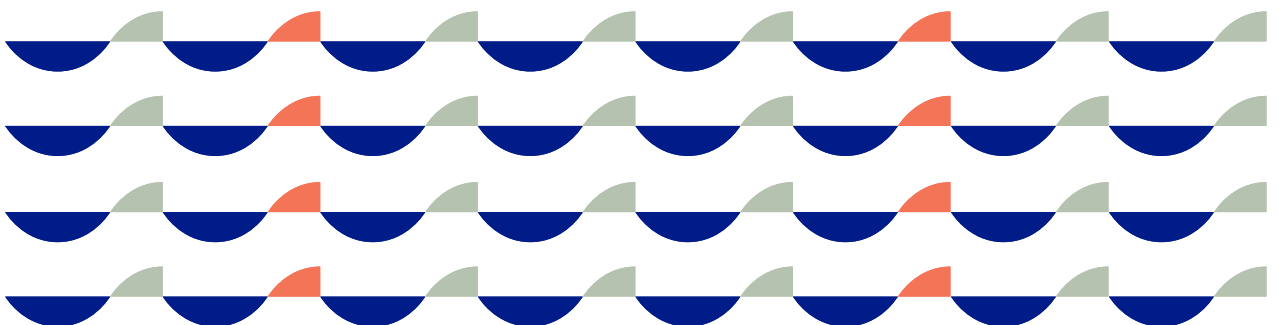
\$188

## 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 \$850

Prosecco, Pinot noir, Italia

**Maschio Prosecco Glera** \$180 \$850

Prosecco, Glera, Italia

**Moet & Chandon Brut** \$2,900

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

## WHITE

Glass Bottle

**Elvira** \$180 \$900

Sauvignon Blanc, Valle de Guadalupe

**Viña Kristel MX** \$1,120

Sauvignon Blanc

**Chenin Colombard MX** \$980

Chenin Blanc, French Colombard

**Manaz Magoni** \$170 \$850

Viognier, Fiano

**Chardonay Viña de Frannes** \$240 \$1,200

Chardonay

## ROSÉ

Glass Bottle

**Rose Magoni** \$170 \$850

Pinot Noir, Pinot Meunier, Grenache Cabernet Sauvignon.

**Polen** \$180 \$880

Grenache, Finca La Carrodilla, Valle de Guadalupe

## RED

Glass Bottle

**Gran Ricardo MX** \$3,960

Cabernet Sauvignon, Petit Verdot, Cabernet Franc

**Elvira** \$180 \$870

Cabernet, Valle de Guadalupe

**Le Nebbiolo** \$1,100

Henri Lurton

**Emeve Armonia** \$950

Merlot, Cabernet Sauvignon, Chifraz, Cabernet Franc

**Emeve los Nietos** \$1,100

Cabernet Franc, Cabernet Sauvignon, Merlot

**Único** \$2,900

Cabernet Sauvignon, Merlot, Santo Tomás, Valle de Guadalupe

**Origen 43 Magoni** \$180 \$850

Montepulciano, Aglianivo, Canaiolo Sangiovese, Cabernet Sauvignon

**Tempranillo Rva Magoni** \$1,700

Tempranillo, Graciano, Garnacha





# SPIRITS & LIQUORS

## TEQUILAS PREMIUM



<b>Tequila Clase Azul</b> - Reposado	\$420
<b>Casa Dragones</b> - Reposado	\$390
<b>Casa Dragones</b> - Joven	\$590

## TEQUILAS CRISTALINOS



<b>Don Julio</b> - 70	\$185
<b>Dobel Diamante</b>	\$180
<b>Herradura Ultra</b>	\$180
<b>1800 Cristalino</b>	\$180

## TEQUILAS REPOSADOS



<b>Don Julio</b> - Reposado	\$175
<b>Tradicional</b> - Reposado	\$160

## MEZCAL



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

## TEQUILAS AÑEJOS



<b>Don Julio</b> - Añejo	\$180
<b>Tequila 1800</b> - Añejo	\$170
<b>Tequila 1942</b> - Añejo	\$420

## TEQUILAS BLANCOS



<b>Don Julio</b> - Blanco	\$170
<b>Casa Dragones</b> - Blanco	\$220

## GIN



<b>Tanqueray Ten</b>	\$170
<b>Tanqueray London Dry</b>	\$170
<b>Tanqueray Bossa Nova</b>	\$165
<b>Hendricks Gin</b>	\$195
<b>Beefeater</b>	\$170
<b>Bombay Sapphire</b>	\$170

## VODKA



<b>Smirnoff</b>	\$150
<b>Smirnoff Tamarindo</b>	\$150
<b>Greygoose</b>	\$190
<b>Absolut Azul</b>	\$160

## RON



Zacapa Ambar	\$180
Zacapa 23	\$205
Captain Morgan Spiced	\$160
Captain Morgan White	\$160
Bacardi Blanco	\$160
Havana Club 7 Años	\$170

## WHISKY



Johnnie Walker - Blue Label	\$790
Johnnie Walker - Gold Label	\$220
Johnnie Walker - Ruby	\$195
Johnnie Walker - Black Label	\$185
Johnnie Walker - Red Label	\$150
Buchanans - 12	\$175
Buchanans - 18	\$280
Buchanan's Two Souls	\$175
Macallan - 12	\$250
Chivas - 12	\$140
Chivas - 18	\$250
Mackers Mark Bourbon	\$165
Bulleit Bourbon	\$170
Jack Daniel's Tennessee	\$160

## DIGESTIVE LIQUORS



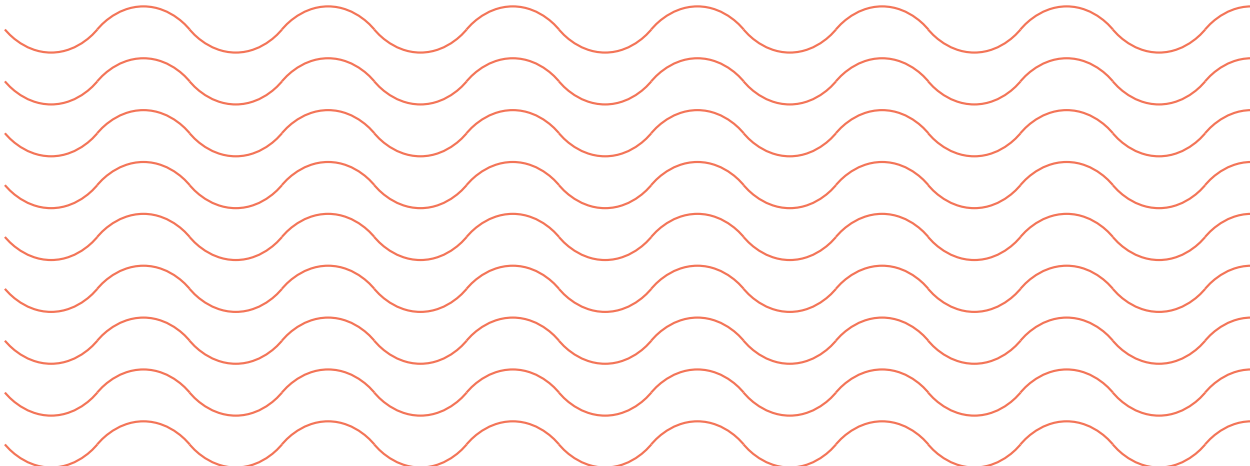
Baileys	\$160
Frangelico	\$160
Chartreuse Verde	\$160
Licor 43	\$160
Campari	\$160
Kahlua	\$150
Grand Marnier	\$160
Disaronno	\$160
Aperol	\$180
Chinchon Seco	\$160
Chinchon Dulce	\$160

## COGNAC & BRANDY



Martel VSOP	\$210
Remy Martin VSOP	\$210
Hennessy VSOP	\$220
Cardenal de Mendoza	\$190
Torres 20	\$200

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

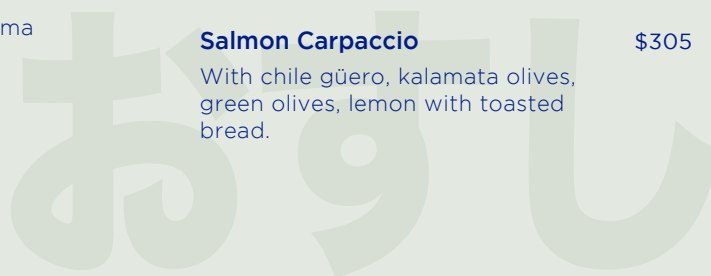




# Entrees

To share or at the center

<b>Roasted Edamame</b> <b>NEW</b> Sriracha salt, truffle oil and house soy.	\$160	<b>Crab Roll</b> <b>NEW</b> Crab and truffle mayonnaise, soy of the house and noisette butter.	\$289
<b>Crispy Tacos</b> (5 pieces) <b>NEW</b> Spicy tuna, truffle oil, ponzu reduction, fried wong tong, spicy mayo and avocado.	\$225	<b>Rock Shrimp</b> Seasoned with spicy sauce, avocado and a bed of salad.	\$320
<b>Short-Rib Gyosas</b> <b>NEW</b> (5 pieces) With sweet and sour sauce, garlic and eel.	\$225	<b>Tuna Tartare</b> Marinated tuna with spicy mayonnaise on avocado and tori sauce.	\$460
<b>Tuna Tostada with Chipotle</b> <b>NEW</b> On a bed of mayonnaise with chipotle, tuna, arugula and jicama with soy sauce.	\$180	<b>Tuna Carpaccio</b> Avocado, cucumber, olive puree kalamata and toasted bread.	\$305
		<b>Salmon Carpaccio</b> With chile gūero, kalamata olives, green olives, lemon with toasted bread.	\$305



## Drinks

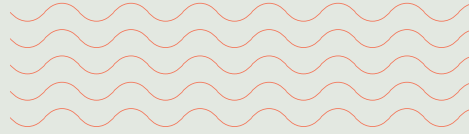


<b>Marine Moikko</b> <b>NEW</b> NAMI sake steeped with strawberry & basil, lillet blanc, vermouth bianco, strawberry & lychee oil.	\$190	<b>Sake-Flight</b> (Tasting) <b>NEW</b> Trio of mini versions of ours fruity sake-based cocktails.	\$220
<b>Kame House Margarita</b> <b>NEW</b> NAMI sake, white tequila, liqueur orange, agave honey, and a touch spicy with pink salt.	\$190	<b>Sake Bomb, Bottoms Up!!</b> <b>NEW</b> Shot of fruity and sweet sake with Pilsner beer, citrus notes.	\$190
<b>Kawaii-Berry</b> <b>NEW</b> NAMI sake, raspberry syrup, coconut liqueur, lemon juice, and Tonic water.	\$190	<b>Sapporo Beer</b>	\$150
		<b>Hattori Sake</b> (190 ML Sakera)	\$330
		<b>Nami Sake</b> (190 ML Sakera)	\$330



# THE SUSHI EXPERIENCE

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### Rolls

#### Baked Villa Marina Roll

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

\$300

#### Diablo Roll

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

\$330

#### Kanikama Hot

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

\$289

#### The Immortal

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

\$330

#### JC Roll

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

\$289

#### Spicy Lime Roll

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

\$300

#### Special Salmon Roll

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

\$300

#### Tempura Roll

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

\$300

#### Gohan Roll

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

\$300

#### Crunchy Salmon

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

\$300



どうもありがとうございます

おすし



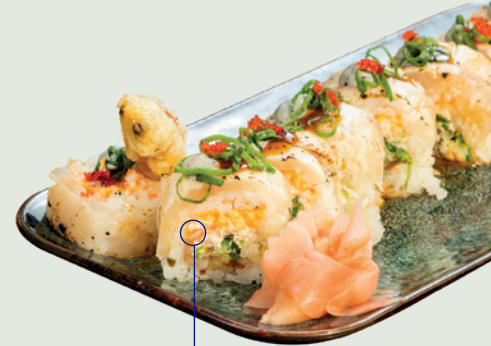
**KAWAII ROLL** NUEVO

Asparagus, avocado, cucumber, and seaweed salad wrapped in salmon, totoaba, and tuna, topped with colorful tobiko.

**\$330**

# Rollo

Seasonal



**KATANA ROLL** NUEVO

Soft-shell crab, seaweed salad, salmon, and tampico, wrapped in totoaba and topped with mayonnaise, truffle, and fish roe

**\$330**



**TORA ROLL** NUEVO

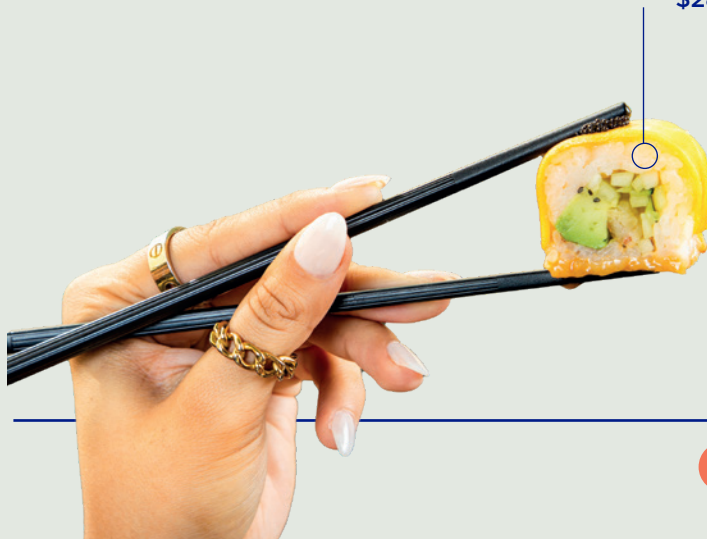
Salmon, tempura shrimp, and asparagus, covered with fish roe and sesame seeds, topped with crispy crab in sweet and sour sauce

**\$300**

**NARUTO ROLL** NUEVO

Sweet roll with tempura shrimp, avocado, and cucumber, wrapped in mango over a tare sauce base

**\$289**





# Entradas

## DE TEMPORADA

### Edamames Asados

Sriracha salt, house-made soy sauce, and truffle oil.

\$160

### Crispy Tacos (5pz)

Spicy tuna, ponzu reduction, avocado, scallions, and truffled soy, served on crispy fried wonton sheets.

\$225



### Gyosas de Short-Rib (5pz)

Steamed dumplings stuffed with vegetables and short rib, finished with a sweet and sour glaze.

\$225

### Seaweed Salad **NUEVO**

Seaweed and kyuri cucumber salad with sunomono vinegar.

\$140



### Brochetas de Brócoli Frito (2pz) **NUEVO**

Fried broccoli tossed in sweet sauce with caramelized walnuts.

\$165

