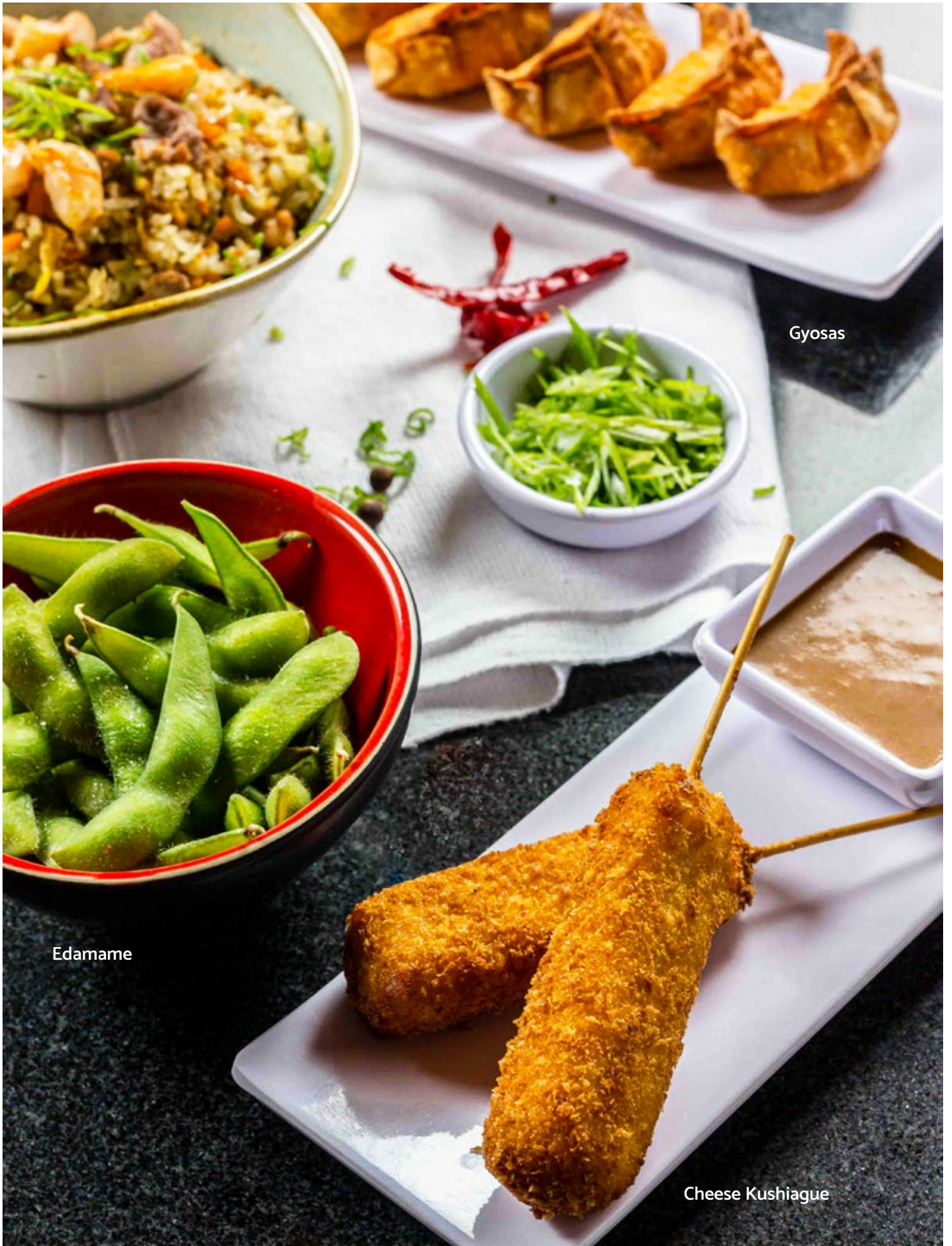




SUSHIGO

C U Á L E S T U R O L L O



Gyosas

Edamame

Cheese Kushiague

APPETIZER

- | | | | |
|---|---|---|--|
| <p>Spring Roll (3 pcs)
Fried oriental rolls filled with vegetables.</p> <p>Banana and Cheese Kushiague (3 pcs)</p> <p>Cheese Kushiague (3 pcs)</p> <p>Edamame (Order 150g)
Steamed
Spicy roasted.</p> <p>Gyosas (5 pcs)
Filled with kanikama and shrimp
Chicken
Pork</p> <p>Ebi (2 pcs)
Breaded shrimp with cream cheese.</p> | <p>\$120</p> <p>\$120</p> <p>\$130</p> <p>\$100
\$115</p> <p>\$125
\$125
\$125</p> <p>\$120</p> | <p>Crispy Rice (6 pcs)
Crispy rice with spicy tartar, avocado and jalapeño.
With eel sauce and masago.</p> <p>Kushiague Combo (6 pcs)
Crispy breaded kanikama, shrimp and cheese skewers.</p> <p>Tuna Tostadas (2 pcs)
Spicy tuna, avocado, seaweed salad and caramelized onion with eel sauce.</p> <p>Yakitori (2 pcs)
Grilled skewers with teriyaki sauce.
Chicken
Skirt Steak</p> <p>Roca Shrimp (Order 120g)
Shrimp cooked with our rock pasta seasoned with sweet and sour sauce.</p> | <p>\$190</p> <p>\$220</p> <p>\$170</p> <p>\$110
\$119</p> <p>\$170</p> |
|---|---|---|--|

YAKIMESHI (Portion 220g)

- | | | | |
|--|--|---|---------------------------|
| <p>Vegetables
Fried rice with vegetables.</p> <p>Shrimp
Fried rice with shrimp.</p> <p>Chicken
Fried rice with chicken.</p> | <p>\$130</p> <p>\$170</p> <p>\$130</p> | <p>Beef
Fried rice with beef.</p> <p>Mixed (Order 360g)
Fried rice with shrimp, chicken and beef.</p> | <p>\$155</p> <p>\$160</p> |
|--|--|---|---------------------------|



Mixed Yakimeshi

 House Special

 Vegetarian

 Spicy



Miso Soup

Chicken Teppanyaki

SOUPS

- ⦿ **Miso Soup** \$95
⦿ With tofu, seaweed and shitake mushroom.
- Seafood Soup** \$190
 Shrimp, octopus and crab with rice noodles, seaweed and avocado.
- Tempura Udon** \$180
 Delicious broth with udon pasta, shrimp and tempura sparks.
- Niku Udon** \$210
 Broth with udon pasta, thin slices of rib eye, seaweed, chives, kama-boko and shichimi togarashi.

NOODLES

- Chicken and Beef Yakisoba** \$215
 Grilled noodles with chicken and beef.
- Seafood Yakisoba** \$230
 Grilled noodles with squid, shrimp and octopus.

RAMEN

- ⦿ Delicious traditional ramen soup with egg, spinach, mushrooms and chives with a spicy touch.
- Shrimp \$199
- Chicken \$185
- Beef \$199
- Pork Belly \$220

BOWLS

- ⦿ **Tuna and Salmon Bowl** \$270
 Salmon, tuna, mango and avocado, dipped in sweet and sour sauce on a bed of rice.
- Kanikama Bowl** \$190
 Crab surimi, masago, seaweed, avocado, chipotle sauce and tampico on a bed of rice.

TEPPANYAKI

- Chicken** (250g) \$250
- Salmon** (200g) \$390
- Rib Eye** (350g) \$390
- Shrimp** (200g) \$350
- ⦿ **Vegetables** (300g) \$160

DONBURI (Portion 220g)

- ⦿ **Spicy Tuna Tartar** \$250
 Spicy tuna on a bed of steamed rice.
- ⦿ **Spicy Salmon Tartar** \$250
 Spicy salmon on a bed of steamed rice.
- Seafood Tartar** \$240
 Mix of salmon, octopus, shrimp and kanikama on a bed of steamed rice.
- Tori Don** \$185
 Teriyaki chicken served on a bed of steamed rice.
- Tekka Don** \$270
 Fresh tuna served on a bed of steamed rice.
- ⦿ **Shake Don** \$255
 Fresh salmon served on a bed of steamed rice.
- Gyu Don** \$210
 Sliced rib eye and onion cooked in sweet soy sauce, served on a bed of steamed rice with a sprinkle of sesame, cambray onion stem and kama-boko.

- Sealed Tuna Bowl** \$260
 Sealed Tuna with mango, avocado, edamame, seaweed and masago on a bed of rice.



Tuna and Salmon Bowl



Sealed Tuna Bowl



House Special



Vegetarian



Spicy

Tuna Sashimi



Tekka Don



Salmon Sashimi



SASHIMI

Thin (110g) / Thick (130g)

Tuna	—	\$260
	▬	\$280
Salmon	—	\$260
	▬	\$280
Hamachi	—	\$285
	▬	\$320
Albacore	—	\$250
	▬	\$270

- ⦿ **Moriawase Sashimi** \$420
 Selection of premium chef's cuts, mounted on a bed of ice.

NIGIRI

(Order 2 pcs)

Eel	\$120
Shrimp	\$80
Kanikama	\$85
Tuna	\$120
Salmon	\$110
Hamachi	\$130
Albacore	\$130
Octopus	\$110
Callo	\$125

- ⦿ **Aburi Nigiri (8 pcs)** \$350
 Variety of nigiris flamed with a touch of Colima salt (hamachi, albacore, tuna and salmon).





ROLLS 2x1 Monday, tuesday and wednesday

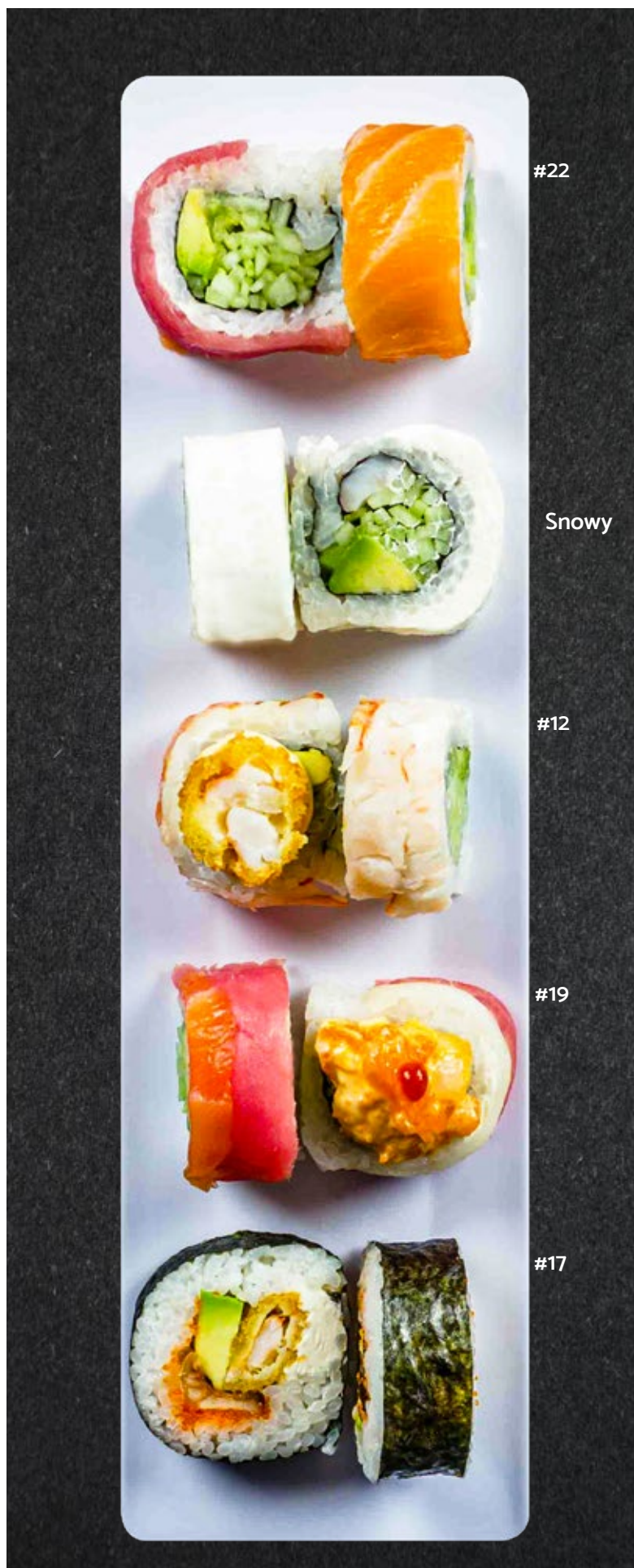
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|--|--------------|--|--------------|
| Roll #1
Weathered roll. Inside: shrimp salad and crab, cream cheese and avocado with eel sauce. | \$200 | Roll #11
Inside: breaded shrimp, cucumber, avocado and cream cheese wrapped in fried plantain and eel sauce. | \$216 |
| Roll #3
Weathered roll. Inside: avocado, eel, masago and cream cheese. Top with tempura chips, kanikama salad and eel sauce. | \$240 | Roll #12
Wrapped with shrimp. Inside: cucumber, avocado and cream cheese with masago dressing. Breaded shrimp, masago dressing and eel sauce on top. | \$238 |
| Roll #4
Salmon, mango and cream cheese, covered in tempura sparks and eel sauce. | \$212 | 🍣 Roll #13
Inside: cream cheese and avocado, wrapped in cucumber. Breaded shrimp and masago dressing with eel sauce on top. | \$216 |
| 🍣 Roll #5
Skirt steak, avocado and manchego cheese. Breaded with banana served with chipotle sauce. | \$200 | Roll #17
Inside: breaded shrimp, cream cheese, avocado, masago and eel, wrapped in seaweed and bathed in eel sauce. | \$219 |
| 🍣 Roll #6
Breaded roll. Inside: beef, cream cheese, manchego cheese and avocado. Tampico spicy on top. | \$205 | 🍣 Roll #19
Inside: breaded shrimp, cream cheese, salmon and tuna. Mix of salmon and spicy tuna on top. | \$249 |
| 🍣 Roll #7
Breaded roll. Inside: cucumber, cream cheese and shrimp. Spicy seafood salad on top. | \$226 | 🍣 Roll #21
Spicy tuna wrapped in avocado. | \$240 |
| Roll #8
Fresh salmon breaded roll. Inside: shrimp, avocado and Manchego cheese. Tampico dressing on top. | \$219 | 🍣 Roll #22
Wrapped in salmon and fresh tuna. Inside cream cheese, cucumber and avocado. | \$249 |
| Roll #9
Inside: breaded shrimp, cream cheese and avocado. Weathered vegetables with eel sauce and masago dressing on top. | \$199 | Snowy Roll
Cucumber, avocado and shrimp, wrapped in cream cheese. | \$216 |
| | | California Roll
Cucumber, avocado, cream cheese and shrimp. | \$190 |

🍣 House Special

🌿 Vegetarian

🍣 Spicy

- Tori Roll** \$183
 Wrapped in rice with sesame seeds.
 Inside: teriyaki chicken, avocado, cucumber and cream cheese.
- Breaded Tori** \$175
 Breaded roll. Inside: teriyaki chicken, cream cheese and cucumber.
- ⊙ **Special Dragon Roll** \$249
 Inside: breaded shrimp and cream cheese, wrapped in avocado and masago. With tampero and eel sauce on top.
- Dragon Roll** \$227
 Inside: breaded shrimp and cream cheese, wrapped in avocado and masago. Bathed in eel sauce.
- Lady Dragon Roll** \$227
 Inside: cucumber, kanikama and cream cheese. Outside: avocado, mango, shichimi togarashi with eel sauce.
- ⊙ **Salad Roll** \$160
 Wrapped in rice paper. Inside: lettuce, carrot, tomato, avocado, cucumber, alfalfa germ, with peanut sauce.
 With Salmon \$209
 With Tuna \$204
- Rocio Roll** \$240
 Inside: cucumber, shrimp, avocado and cream cheese. Kanikama salad and pieces of fresh salmon bathed in eel sauce on top.
- ⊙ **Kakiague Roll** \$197
 Inside kanikama, cream cheese, avocado and toreado chiles. Outside covered with vegetables, tempura and eel sauce.
- Rainbow Roll** \$249
 Inside: cucumber, avocado and cream cheese, wrapped in a variety of fish and shellfish.
- SPECIALS**
- ⊙ **Osaka Roll** \$249
 Tempura roll. Inside: tuna, avocado, kanikama and cream cheese. Outside: spicy salmon and chives topping, accompanied with eel and sesame sauce.
- ⊙ **Sayonara Roll** \$260
 Inside: breaded shrimp and avocado. Outside: slices of octopus and cream cheese, with kanikama salad topping, serrano pepper slices and masago dressing, bathed in eel and sesame sauce.
- ⊙ **Sugoi Roll** \$260
 Inside: tuna, salmon and avocado. Outside: albacore slices, cream cheese, slightly flambéed spicy dressing, accompanied with tempura chips and chives.
- Samurai Roll** \$299
 Inside: cucumber and avocado, wrapped in manenori (soybean seaweed). Outside: spicy salmon tartare, tanuki, eel sauce and chives.



Promotional prices on a 2x1 roll are not equivalent to a 50% discount. If you choose rolls with different prices, the one with the highest value will be charged. This offer does not apply in conjunction with other promotions or discounts and does not apply to special rolls. The offer is subject to change without notice.



Special Dragon Roll



Hand Roll #2

TEMAKIS

Seaweed cone with rice, cream cheese, cucumber and avocado with:

- Shrimp \$115
- Tuna \$125
- Salmon \$119
- Hand Roll #2 \$117
Cucumber hand roll, with rice, breaded shrimp, masago dressing and eel sauce.
- Tuna Spicy Hand Roll \$125
- Spicy Salmon Hand Roll \$120
- Soft Crab Hand Roll \$140
- Hamachi Hand Roll \$160

House Special

Vegetarian

Spicy

DESSERTS

- Ice Cream Tempura** \$120
Topping to choose:
Strawberry, chocolate or cajeta.
- Brownie** \$160
Filled with hot caramel and vanilla ice cream.
- Tempura Cheesecake** \$145
Creamy cheesecake in tempura; topped
with red fruit sauce and sesame seeds.

COFFEE

- Americano \$55
- Capuchino \$65
- Espresso \$55
- Espresso Cortado \$70
- Espresso Doble \$70



Ice Cream Tempura

 House Special

 Vegetarian

 Spicy

FRAPPES



CALPIS
NATURAL



CALPIS
ORANGE



STRAWBERRY



ICED TEA



CALPIS
MANGO



MANGO



JAMAICA



CALPIS
STRAWBERRY



GREEN



DRINKS AND SODAS

Bottled water (355 ml)	\$45
Mineral water (300 ml)	\$50
Soda (355 ml) Coca Cola Regular / Coca Cola Light / Coca Cola Zero	\$55
Red Bull (250 ml) Sugar Free Tropical Watermelon	\$80
Lemonade or orangeade (12 onz) Natural or Mineral.	\$60
Iced Tea (12 onz)	\$60
Jamaica (12 onz)	\$60
Mango (12 onz)	\$60
Strawberry (12 onz)	\$60
Cucumber (12 onz)	\$60
Cold Green Tea (12 onz)	\$60
Calpis (12 onz)	\$60

FRAPPES (12 onz)

Iced Tea	\$78
Jamaica	\$78
Mango	\$78
Strawberry	\$78
Green	\$78
Calpis Mango / Strawberry/ Orange	\$85

BEER

Victoria (355 ml)	\$60
Pacífico (325 ml)	\$60
Negra Modelo	\$70
XX Lager (355 ml)	\$60
Ultra Amstel (325 ml)	\$60

SIGNATURE DRINKS

El Pecado de Oyuki Lychee, bougainvillea syrup, lemon and Solferino gin.	\$180
Emperador Lemon grass, grapefruit, Solferino gin and smoked charcoal with rosemary and mint.	\$180
Japan Mafia Jurame mezcal, purple hibiscus and roasted pineapple.	\$180
Mojito GO Peppermint, lemon wedges, sugar, mineral water, soursop and ice.	\$180
Gin Basil Smash Cucumber, basil, lemon wedges, sugar, mineral water and Solferino gin.	\$180

CARAJILLOS

Classic Carajillo	\$180
Mexican Carajillo Shot of espresso, almond milk, marzipan, cinnamon and burnt mini chocolates. (With lucky charm)	\$199

GINEBRA (1.5 onz)



Bombay	\$160
Beefeater	\$160
Tanqueray	\$160
Hendricks	\$220
Gin Roku	\$200
Solferino	\$200

Heineken (325 ml)	\$70
Bohemia Clara (325 ml)	\$70
Sapporo Premium (334 ml)	\$160
Chelado Glass	\$25
Michelado Glass	\$30
Red Eye Glass	\$40

WINE 750 ml



Red

Cabernet Sauvignon Les Ormes (Francia)	\$750	\$160
Dogma Cabernet Sauvignon (Chile)	\$680	\$130
Merlot Les Ormes (Francia)	\$750	\$160
Merlot Santa Alba (Chile)	\$680	\$130
Casa Madero 3V (México)	\$900	
19 Crímenes (EUA)	\$900	

White

Dogma Chardonay (Chile)	\$680	\$120
Sauvinog Blanc Les Ormes (Francia)	\$750	\$160
Vino Rosado Rose Santa Alba (Chile)	\$680	\$140

TEQUILA (1.5 onz)

Don Julio 70	\$220	
Don Julio Reposado	\$190	
Dobel Diamante	\$190	
1800 Reposado	\$150	

VODKA (1.5 onz)

Stolichnaya	\$170	
Absolut Azul	\$160	
Gray Goose	\$190	
Smirnoff	\$145	

RON (1.5 onz)

Flor de Caña 7	\$150	
Havana Club	\$150	
Bacardi Blanco	\$140	
Bacardi Añejo	\$140	
Capitan Morgan Spiced	\$130	
Capitan Morgan Blanco	\$130	

SAKE



Hattori Hanzo Junmai (375 ml)	\$350	
Kiku-Masamune Junmai Taru (300 ml)	\$650	
Kikusui Junmai Ginjo (300 ml)	\$550	
Sho Chiku Bai JUnmai (180 ml)	\$210	
Sho Chiku Bai Nigori Creme (300 ml)	\$320	
House Sake (2 onz) Hot or cold		\$150

MEZCAL (1.5 onz)

400 Conejos Joven	\$160
Montelobos Joven	\$190
Montelobos Ensemble	\$220

LICORES (1.5 onz)

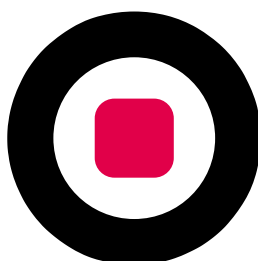
Licor 43	\$150
Baileys	\$160
Amaretto Disaronno	\$160
Frangelico	\$160
Kahlúa	\$130
Vaccari Nero	\$175
Vaccari Blanco	\$175

BRANDY (1.5 onz)

Torres 10	\$150
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WHISKEYS (1.5 onz)

Johnnie Walker Etiqueta Negra	\$220
Johnnie Walker Etiqueta Roja	\$180
Buchanan's 12	\$220
Jack Daniels	\$180
Glenfiddich 12	\$220



FRI, SAT & SUN

KIDS EAT FREE



KIDS MENU

SELECT ONE OPTION FROM EACH CATEGORY

1 Main course

- Yakimeshi kids
- Chicken fingers (3 pcs)
- California Kids Rolls

+

1 Complement

- Spring rolls (2 pcs)
- Kushiague cheese kids (2 pcs)
- French fries

+

1 Drink

- Orange
- Lemonade
- Jamaica's water
- Mango's water

MONDAY TO THURSDAY

\$149 pesos

**The Free Kids Menu promotion applies on Friday, Saturday and Sunday. Valid for a child under 8 years old, accompanied by 1 adult. Does not include drinks. The Kids Menu is available all week with the indicated price.

Some of our dishes are prepared with fresh fish and seafood handled according to official standards. The consumption of raw animal protein is the responsibility of each diner. The weight shown in the dishes is calculated with the raw protein, before cooking, so it may decrease its final weight. Any extra ingredient or dish modification has an additional cost (ask at the branch or by phone). All our prices are expressed in local currency; subject to change without previous notice. We accept cash, credit and debit cards, Visa, Mastercard and American Express. All our photographs are for illustrative purposes only, therefore our cuts and presentations may vary. All home delivery and take away service has a \$25 pesos packing fee. Change or cancellation of promotions without previous notice.

SUSHIGO