

STARTERS

COLD

- Sweet Broccoli 199**
Japanese broccoli, mushroom, sweet soy, yuzu juice, pickled onion
- Tuna Pizza (60 gr) 259**
Bluefin tuna, alioli, white truffle oil, crispy tortilla
- Crispy Hamachi Sashimi (70 gr) 399**
Japanese hamachi, yuzu soy, truffle oil, crispy potato, togarashi
- Bluefin Tuna (60 gr) 310**
Bluefin tuna tartar, crispy rice, truffle oil, spicy mayo

- Sushi Takitos (3)(90 gr) 289**
• Shrimp, come back to life
• Tasmanian Salmon, lemongrass
• Spicy tuna
- ★ **Tostones with Ceviche (90 gr) 319**
Japanese hamachi, onion mix, cilantro, ginger and garlic ponzu, togarashi
- ★ **Hamachi Poblano (60 gr) 339**
Hamachi, charred poblano pepper, yuzu soy, jalapeño aioli

HOT

- Edamame Tempura (150 gr) 169**
Edamame, salsa spicy, shallot crispy
- ★ **Grilled Octopus (110 gr) 299**
Octopus, miso butter, lemongrass sauce, crispy garlic
- Steak Gyozas (60 gr) 259**
Prime steak, kimchee, avocado mousse
- Porkbelly Baos (60 gr) 259**
Porkbelly, ginger-soy honey, cilantro

- Truffle Corn (3) 289**
Elote dulce crema de tofu y trufa, queso cotija, togarashi, sal maldon, limón
- ★ **Rockshrimp Bufalo (150 gr) 349**
Rock shrimp, spicy mayo, yuzu, blue cheese, pickled carrot
- Shishitos Pepper 199**
Miso sauce, yuzu, toasted pistachio
- Chicken Bufalo Baos (60 gr) 259**
Fried chicken, spicy mayo, yuzu, blue cheese, pickled carrot

RICES

- Fried rice Yakimeshi Mixed (150 gr) 279**
Fried rice with vegetables, chicken, beef steak, shrimp, soy sauce, sesame seeds

- Veggies (60 gr) 249**
Fried rice with vegetables, soy sauce, sesame seeds

- ★ **Kimchee Rice (60gr) 269**
Porkbelly, chicharo, kimchee, piña al grill, huevo orgánico frito

MAKIS

- ★ **Rockshrimp Tempura Roll (100 gr) 309**
Rockshrimp tempura, spicy tuna, mango, avocado, spicy mayo
- Jalapeño Torch Maki (80 gr) 309**
Shrimp tempura, kanikama, cream cheese, avocado, crispy potato, spicy mayo
- Two Times Tuna (90 gr) 309**
Spicy tuna, tempura flakes, avocado, akami, spicy mayo and sriracha
- ★ **Butter Crab Roll (100 gr) 329**
Kanikama-masago mix, mamenori, ponzu, ghee

- Cholo Roll (70 gr) 289**
Tasmanian salmon, cream cheese, avocado, eel sauce, spicy mayo, sesame, breaded
- Maguro Roll (90 gr) 309**
Bluefin tuna, shrimp, scallion, cucumber, shallot, crispy potato, avocado, serrano pepper, cilantro alioli, kizakori
- ★ **Miami Heat Roll 329**
Spicy tuna, tempura flakes, albacore, spicy soy
- Navarro Salmon Roll (60 gr) 289**
Tasmanian salmon, kanikama, mozzarella cheese, fried shallot, spicy mayo, eel sauce

- Dinamita Roll (110 gr) 309**
Bluefin tuna, tempura shrimp, avocado, cream cheese, tempurized; kanikama and eel sauce
- Dragon Roll (65 gr) 309**
Shrimp tempura, avocado, japanese cucumber, eel, eel sauce, spicy mayo
- Sake Aburi (80gr) 289**
Kanikama, sweet salmon, saiko sauce, togarashi
- ★ **Yellowtail Roll 329**
Mamenori, kanikama, hamachi, truffle oil, yuzu

NIGIRIS

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| Toro Fatty tuna (10 gr) 135 | Hamachi Japanese (10 gr) 99 |
| Akami Lean tuna (10 gr) 89 | Tako Octopus (10 gr) 79 |
| Chutoro Medium fatty tuna (10 gr) 99 | Unagui Batayaki eel (10 gr) 85 |
| Salmon Ora New Zealand (10 gr) 105 | White catch Catch of the day (10 gr) 79 |
| Wagyu A5 Japanese (10 gr) 185 | |

GRILL

- ★ **Chicken Yakitori (2)(120 gr) 205**
Organic chicken, ginger miso sauce, sesame seeds
- Rib Eye Wabi Sabi (200 g r) 789**
Grilled Rib Eye, mashed potatoes & sweet potatoe
- Porkbelly Yakitori (2)(100 gr) 215**
Teriyaki, chili garlic sauce
- Spare Ribs (400 gr) 510**
Pork ribs, korean BBQ sauce, kiury, chambray onion, sesame

CHEF'S SPECIAL

- Braised Short Rib (400 g r) 1,450**
Braised beef ribs for 6 hours, mix of aromatic herbs, dressing of eureka lemon kosho.

TEPPANYAKI

- Rib Eye Tacos (130 gr) 339**
Rib eye topped with sesame sauce, avocado and onion
- Teriyaki Chicken (200 gr) 359**
Organic chicken, teriyaki sauce

- Lobster Taco (30 gr) 299**
Caribbean lobster, flour tortillas, shiso butter, kimchee, grilled pineapple, avocado
- Teriyaki Salmon (200 gr) 415**
Tasmanian salmon, teriyaki sauce, asparagus, mushrooms

- Dried Prime Steak (200 gr) 789**
Aged in sake butter
- Colossal Shrimp (200 gr) 519**
Colossal shrimp marinated in fish sauce, thyme, lime, yuzu butter

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HOT

Sweet Broccoli 169
Japanese broccoli, mushroom, sweet soy, yuzu juice, pickled onion

Tuna Pizza (60 gr) 249
Bluefin tuna, alioli, white truffle oil, crispy tortilla

Crispy Hamachi Sashimi (70 gr) 389
Japanese hamachi, yuzu soy, truffle oil,crispy potato, togarashi

Bluefin Tuna (60 gr) 298
Bluefin tuna tartar, crispy rice, truffle oil, spicy mayo

Sushi Taquitos (3)(90 gr) 249
• Shrimp, Chef's special sauce
• Tasmanian Salmon, lemongrass
• Spicy tuna

★ **Tostones with Ceviche (90 gr) 289**
Japanese hamachi, onion mix, cilantro,ginger and garlic ponzu, togarashi

★ **Hamachi Poblano (60 gr) 329**
Hamachi, charred poblano pepper, yuzu soy, jalapeño aioli

Edamame Tempura (150 gr) 149
Edamame, salsa spicy, shallot crispy

★ **Grilled Octopus (110 gr) 269**
Octopus, miso butter, lemongrass, crispy garlic

Steak Gyozas (60 gr) 229
Prime steak, kimchee, avocado mousse

Porkbelly Baos (60 gr) 239
Porkbelly, ginger and soy honey, crispy bacon

Truffle Corn (3) 269
Sweet corn, tofu and truffle cream, cotija cheese, togarashi, maldon sea salt, lime

★ **Rockshrimp Bufalo (150 gr) 329**
Rock shrimp, spicy mayo, yuzu, blue cheese, pickled carrot, hot sauce

Shishitos Pepper 199
Miso sauce, yuzu, toasted pistachio

Chicken Bufalo Baos (60 gr) 239
Fried chicken, spicy mayo, yuzu, blue cheese, pickled carrot

RICES

Fried rice Yakimeshi Mixed (150 gr) 259
Fried rice with vegetables, chicken, beef steak, shrimp, soy sauce, sesame seeds

Veggies (60 gr) 239
Fried rice with vegetables, soy sauce, sesame seeds

★ **Kimchee Rice (60gr) 259**
Porkbelly, chicharo, kimchee, piña al grill, huevo orgánico frito

MAKIS

★ **Rockshrimp Tempura Roll (100 gr) 298**
Rockshrimp tempura, spicy tuna, mango, avocado, spicy mayo

Jalapeño Torch Mak i(80 gr) 298
Shrimp tempura, kanikama, cream cheese, avocado, crispy potato, spicy mayo

Two Times Tuna (90 gr) 298
Spicy tuna, tempura flakes, avocado. Topped with akami (lean tuna), spicy mayo, and sriracha

★ **Butter Crab Roll (100 gr) 310**
Kanikama-masago mix, mamenori, ponzu, ghee

Cholo Roll (70 gr) 249
Tempura roll with tasmanian salmon, cream cheese, avocado, eel sauce, spicy mayo, sesame

Maguro Roll (90 gr) 298
Bluefin tuna, shrimp, scallion, cucumber, shallot, crispy potato, avocado, serrano pepper, cilantro alioli, kizakori

★ **Miami Heat Roll 320**
Spicy tuna, tempura flakes, albacore, spicy soy

Navarro Salmon Roll (60 gr) 259
Tasmanian salmon, kanikama, mozzarella cheese, fried shallot, spicy mayo, eel sauce

Dinamita Roll (110 gr) 295
Blue fin tuna, tempura shrimp, avocado, cream cheese, tempura; kanikama topping and eel sauce

Dragon Roll (65 gr) 298
Shrimp tempura, avocado, japanese cucumber, eel, eel sauce, spicy mayo

Sake Aburi (80gr) 249
Kanikama, flame-seared salmon with sweet miso sauce, togarashi

★ **Yellowtail Roll 320**
Mamenori, kanikama, hamachi, truffle oil, yuzu

NIGIRIS

GRILL

Toro Fatty tuna (10 gr) 129
Akami Lean tuna (10 gr) 69
Chutoro Medium fatty tuna (10 gr) 89
Salmon Ora New Zealand (10 gr) 95
Wagyu A5 Japanese (10 gr) 179

Hamachi Japanese (10 gr) 85
Tako Octopus (10 gr) 49
Unagui Batayaki eel (10 gr) 75
White catch Catch of the day (10 gr) 69

★ **Chicken Yakitori (2)(120 gr) 195**
Organic chicken, ginger miso sauce,sesame

Rib Eye Wabi Sabi (200 g r) 769
Grilled Rib Eye, mashed potaotes & sweet potatoe

Porkbelly Yakitori (2)(100 gr) 195
Teriyaki, chili garlic sauce

Spare Ribs (400 gr) 495
Pork ribs, korean BBQ sauce, kiury, chambray onion, sesame

CHEF'S SPECIAL

Braised Short Rib (400 g r) 1390
Braised beef ribs for 6 hours, mix of aromatic herbs, dressing of eureka lemon kosho.

TEPPANYAKI

Rib Eye Tacos (130 gr) 329
Rib eye topped with sesame sauce, avocado and onion

Teriyaki Chicken (200 gr) 339
Organic chicken, teriyaki sauce

Lobster Taco (30 gr) 279
Caribbean lobster, flour tortillas, shiso butter, kimchee, grilled pineapple, avocado

Teriyaki Salmon (200 gr) 395
Tasmanian salmon, teriyaki sauce, asparagus, mushrooms

Dried Prime Steak (200 gr) 759
Aged in sake butter

Colossal Shrimp (200 gr) 498
Colossal shrimp marinated in fish sauce, thyme, lime, yuzu butter

★ Pubbelly Clasicos

GERMÁN CARABALLO
CHEF CORPORATIVO

SASORI
group

* The consumption of raw or undercooked food is the responsibility of the consumer. Price in national currency. Includes IVA