

A contemporary Japanese restaurant by Chef Luis Arzapalo with the best of oriental cuisine.

"Improvisation is my strength; pressure and creativity are good ingredients."

Luis ^{CHEF} Arzapalo

PORK SPRING ROLL

Harumaki stuffed with pork and cooked vegetables, white cabbage, onion, carrots, pumpkin and pathai dip

PORK GYOZA

Sweet and sour pork dim sum with tentsuyo

TAH-XIDO

Mixed lettuce salad marinated in apple vinaigrette, with Mayan octopus tentacles

SPICY SOYA BEANS

Sautéed with citrus fruit and shichimi togarashi

FRIED WONTON

Crab, shrimp, lobster and tartar

PORK BELLY BAO BUN

Pork belly marinated with sake, mirin, soya, ginger, and red Pixoy achiote with cucumber, red cabbage, negi and oyster sauce

TOM KHA GAI SOUP

A fowl stock with coconut milk, mushrooms, wild mushrooms, negi, chicken cubes, baby corn, carrots enoki mushrooms and chili peppers

WONTON SOUP

Pork and shrimp wonton, negi and bamboo heart

MISO SHIRO SOUP

With steamed fish, shiitake, fried tofu, wakame and negi

GOHAN RICE

Steamed rice

MIXED YAKIMESHI

Chicken, beef, shrimp, onion, carrot, pumpkin, soya and sprouts

ROCK SHRIMP

With fresh lettuce, and a yuzu juice vinaigrette

TONKATSU UDON

Fresh wok sautéed udon, seasonal vegetables flambéed with sake and breaded korobuta

BLACK COD IN MISO

Cod marinated in miso and perfumed with mezcal, with truffle mashed potatoes and purslane salad

CHICKEN AND PORK RAMEN

Sashu, negi, nori algae, egg, enoki mushroom, shiitake mushroom, bok choy, kimchi, takuan and naruto

SAKE NIGIRI

Salmón

HAMACHI NIGIRI

Hamachi from the Japanese coast

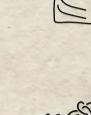
MAGURO NIGIRI

Blue fin tuna fish from Ensenada, Baja California

TAMAGO NIGIRI

Consuming raw or undercooked food may increase the risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS



SOUPS AND RICE

MAIN COURSE

NIGIRI

SASHIMI

FISH STRIPS

SUSHI BAR

SUSHI ROLL

TEMAKIS

HOSOMAKIS

SALMÓN

HAMACHI

ATÚN

SALMÓN

With a yuzu lime dressing, with passion fruit and rayu

HAMACHI

With shaved soya, sesame seeds, mirin and negi

FISH OF THE DAY

Caught in the traditional way on the hook by local fishermen using the Japanese Ikejime technique

URAMAKI DRAGON

Temura shrimp, avocado, cream cheese and salmon on the outside. Flambéed, with eel sauce and Japanese mayonnaise

UNAGI ROLL

Filled with salmon, avocado and cucumber, with a flambéed eel armor

SALMON MAKI

Salmon, kanikama, avocado and cucumber. With an oriental style BBQ sauce dressing

SALMON URAMAKI

Salmon, avocado, cream cheese, sesame seeds and teriyaki sauce

HAMACHITEMAKI

Hamachi, cucumber, avocado, tobico, negi and sesame seeds

EEL TEMAKI

Eel, cream cheese, cucumber, avocado, negi, sesame seeds and eel sauce

TUNA FISH TEMAKI

Tuna fish, kanikama, cucumber, negi, avocado, sesame seed, Japanese mayonnaise and masago

SALMON TEMAKI

Salmon, cucumber, avocado, ikura, sesame seeds and Japanese mayonnaise

CUCUMBER

Algae, rice and cucumber

TUNA FISH

Algae, rice and tuna fish

SALMON

Algae, rice and salmon

