

12PM - 15PM - \$39,90 Up to 4 years old \$7,90 From 5 to 10 years old \$20,00

6PM - 10:45PM - \$39,90 Up to 4 years old \$7,90 From 5 to 10 years old \$20,00



OPENING HOURS:

Thursday - Wednesday - Tuesday - 6:00-10:45 PM

Friday - Saturday - Lunch:12:00 - 15:00 PM | Dinnet: 6:00 - 23:45

Sunday - Lunch: 12:00 - 15:00 PM | Dinnet: 6:00 - 22:00

APPETIZERS





TEMPURA SHRIMP



MUSHROOM SHIMEJI 10oz



TEMPURA CALAMARI:



➤ TILÁPIA CEVICHE 3oz



GYOZA (STEAM)

Chicken Gyosa



CUCUMBER SUNOMONO 3oz



< CHEESE HARUMAKI



MISO SOUP TOFU 3oz



VEGGIES HARUMAKI



BEEF YAKISSOBA 60z



SALMON HARUMAKI (W/ CREAM CHEESE)



SALMON COXINHA



SUSHI ROLLS



 HOT ROLLS (Breaded and fried roll sushi with salmon and rice filling)



HOT GARLIC (Cream Cheese and Fried garlic)



HOT CLASSIC(Cream Cheese, eel sauce, sesame and chives)



HOT DORITOS (Cream cheese and Doritos)



 HOT LEMON (Cream cheese, coconut flakes and lemon zest)





HOT ONION (cream cheese, pineapple jam with pepper and onion)



HOT CARAMELIZED ONION (cream cheese and caramelized onion)



SUSHI NACHOS (Mayo, kani, cucumber and onion, with salmon, sriacha and chives







TEMAKI *They are big!!! (Cone shaped with seaweed outside)



PHILADELFIA (Salmon, rice, cream cheese and chives)



 DOMAKI (Salmon, rice, cream cheese and Doritos)



GRILLMAKI (Griled salmon, rice, cream cheese and chives)



CROCMAKI (Breaded streaked salmon with rice)



SKINMAKI (Griled salmon skin, rice and eel sauce)



KANIMAKI (Kani, rice, cream cheese and chives)

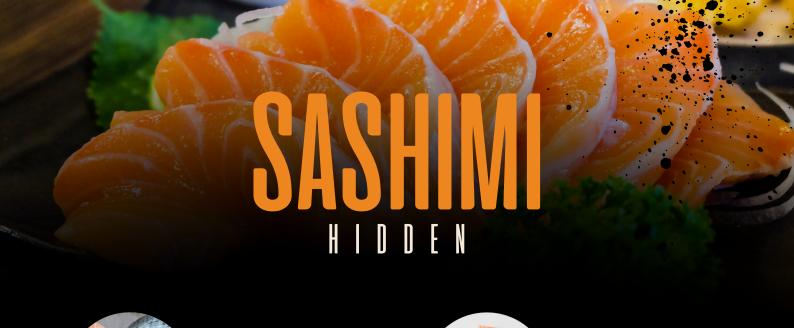


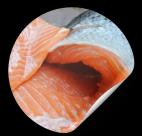
SPICY TUNA (Tuna, rice ans spicy mayo)



BIGMAKI (Salmon, rice, cream chesse, shrimp, kani and chives)







SKIN SASHIMI



SALMON SASHIMI

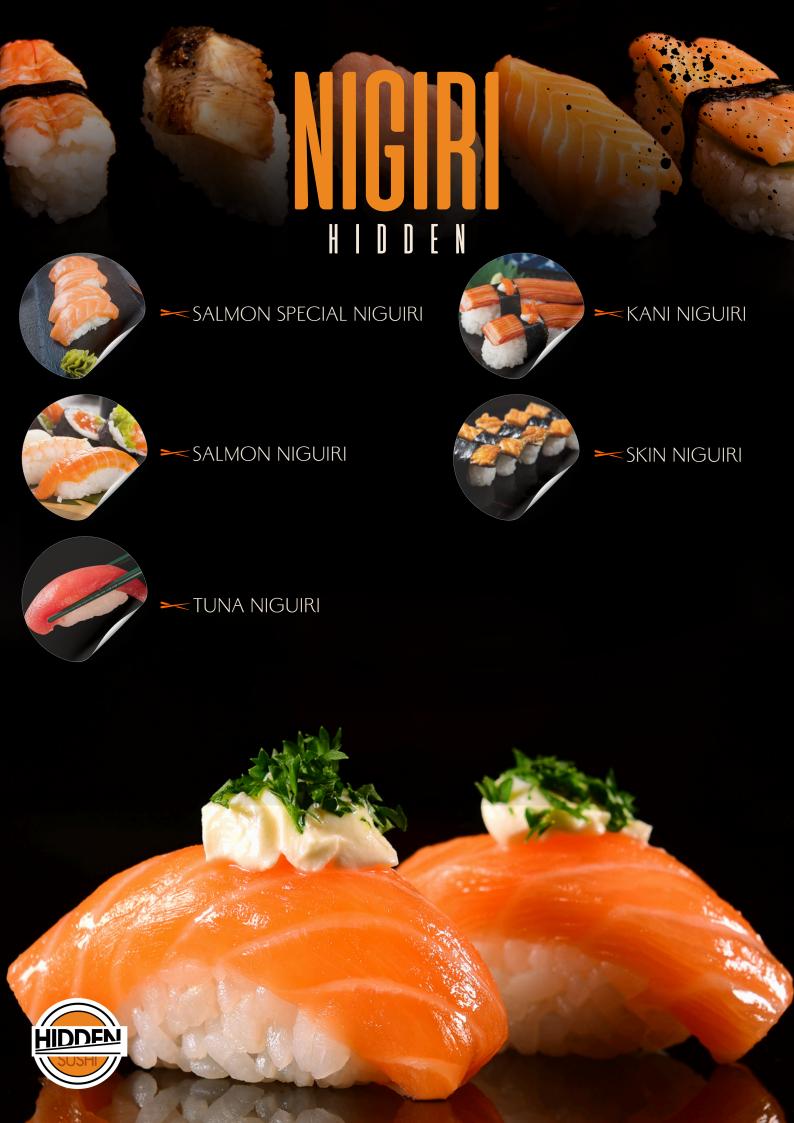


TUNA SASHIMI

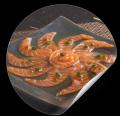


< KANI SASHIMI









SALMON CARPACCIO (10 Thin slices of salmon with ponzu sauce)



 TUNA CARPACCIO (10 Thin slices of tuna fish with ponzu sauce)



WHITE FISH CARPACCIO (10 Thin slices of white fish with ponzu sauce)



 OCTOPUS CARPACCIO (10 Thin slices of Octopus with ponzu sauce)









KANI



CUCUMBER



< SALMON



TUNA







