



MENU

• NIGIRI (EACH) •

	USD
Salmon Nigiri	\$6
Catch of The Day Nigiri	\$5
Bluefin Tuna Nigiri (15 off with your Meal Plan Package)	\$9
Shrimp Nigiri	\$6

• SUSHI •

*Acevichado Roll	\$15
Catch of the day, togarashi aioli sauce, masago, avocado, cucumber, serrano chili, kabayaki sauce	
*Spicy Tuna Roll	\$16
Yuzu sauce, sweet chili sauce, avocado, cucumber, rocoto aji, sesame seeds	
*California Roll	\$12
Cream cheese, avocado, shrimp, cucumber	
*Temakizushi	\$9
Cucumber, avocado, spicy salmon, masago	
*Furaimaki Tempura Roll	\$12
Salmon, avocado, cucumber, panko	
Tuna Takkadon Rice Bowl	\$18
Sushi rice, tuna, macha sauce, togarashi aioli, nori, cucumber, chives, sesame seeds	

• SOMETHING ELSE •

*Tuna Tiradito (15% off with your Meal Plan Package)	\$22
Bluefin Tuna, ponzu, avocado, serrano chili, cilantro, red onion	
*Chilicano Miso Fish Soup	\$12
Green onion, cilantro, lime juice, serrano chili, sprouted soy	
*Hibiscus Sashimi	\$16
Catch of the day, hibiscus sea salt, mango sauce, citrus vinaigrette	
*Nikkei Ceviche	\$17
Catch of the day, soy sauce, leche de tigre, togarashi, sweet potato	
*Pork Belly Korean Bao Bun	\$8
Steamed Korean bread, chipotle glaze, togarashi aioli, lettuce	
Spicy Creamy Tempura Shrimp	\$19
Spicy masago sauce, mix green	

*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at customer's desire.

Prices are in American dollars, 16% Tax included



MENU

SUMMER SOMMELIERS SPECIAL SELECTIONS WINE BY BOTTLE

• SPARKLING 750ML •

	USD
Extra Brut , Norton Cosecha Especial, Mendoza, Argentina, N.V.	\$55
Prosecco , Mionetto Treviso D.O.C., Italy, N.V.	\$54
Champagne , Veuve Clicquot Brut Yellow Label, N.V.	\$159
Champagne , Moët & Chandon Ice Imperial, N.V.	\$162
Prosecco , La Furlan D.O.C. Italy, N.V.	\$45

• WHITE 750ML •

	USD
Pinot Grigio , Montfort, Venetie 2016	\$40
Sauvignon Blanc , Sierra Blanca, Valle de Guadalupe, 2018	\$40
Viognier , Don Luis Cetto, Valle de Guadalupe, 2018	\$44
Chardonnay , Casa Madero, Valle de Parras 2018	\$59

• RED 750ML •

	USD
Pinot Noir , Carmen Reserva Premier, Casablanca 2018	\$48
Pinot Noir B.V. Coastal, California 2018	\$72
Chianti , Frescobaldi Castiglioni D.O.C.G., Toscana 2018	\$72

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MENU

• DRINKS 500ML •

HOUSE WINE BY THE GLASS

USD

\$12

Wine by The Glass

House White Wine

House Rose Wine

House Red Wine

TOP MOST SUGGESTED COCKTAILS

\$12.5

Hawaiian Stone Sour

Whisky, pineapple juice, lime juice, pineapple slice

Margarita Rancho San Lucas

Tequila 100% agave, lime juice, controy, triple sec, lime slice, orange slice, tajin, rosemary, carrot juice and habanero

Better than Expected Margarita

Premium silver tequila, lime juice, triple sec, cucumber, jalapeño pepper, pineapple and agave syrup

Shark-Arita

Tequila 100% agave, lime juice, limoncello, simple syrup, basil leaves, cucumber and angostura bitter

DAIQUIRIS AND MOJITOS

\$12.5

Guava Mojito

White rum, guava, brown sugar, mint leaves, sparkling water, lime juice

Clove and Watermelon Mojito

Ron blanco, sandia, clavo entero, hojas de menta, agua mineral

Tropical Mojito

White rum, green apple liqueur, mint leaves, brown sugar, sparkling water, pineapple juice, lime juice

Mango Mojito

Dark rum, lime juice, mango, mint leaves, brown sugar, sparkling water

Strawberry and Kiwi Daiquiri

White rum, kiwi, strawberry, fresh orange juice and simple syrup

Mango and Mint Daiquiri

Dark rum, mango, orange juice, tajin

Classic Daiquiri

White rum, simple syrup, lime juice

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