



MENU

• APPETIZERS •

	USD
Salmon Nigiri	\$5
Seabass Nigiri	\$5
Tuna Nigiri	\$5
Shrimp Nigiri	\$5
Catch of The Day Nigiri	\$5
Tataki Seared Tuna	\$18
Fresh slices of tune mixed with sesame crust and soy sauce, grape fruit, serrano chilli, chives and sesame seed oil	

• SUSHIS •

*Spicy Tuna Roll	\$14
Philadelphia cream cheese, avocado, nori seaweed, cucumber, kanikama, spicy tuna topping	
*Spicy Shrimp Roll	\$12
Philadelphia cream cheese, avocado, nori seaweed, cucumber, kanikama, spicy shrimp topping	
*California Roll	\$12
Philadelphia cream cheese, avocado, shrim, cucumber	
*Philadelphia Roll	\$12
Cucumber, avocado, nori seaweed and kanikama inside, covered with philadelphia cream cheese	
*Rainbow Roll	\$12
Shrimp, avocado and cucumber inside, covered with tuna, sea bass and salmon	
Tekamaki Roll	\$10
Avocado, cucumber, mango, salmon, seaweed and wasabi mayonnaise	
Masago Roll	\$7
Avocado, cucumber, kanikama, philadelphia cream cheese, chive and masago	
Unagi Roll	\$12
Eel, philadelphia cream cheese, avocado and cucumber	
Vegetarian Roll	\$7
Lettuce, carrot, cucumber, covered with avocado	

*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

• WHITE 750ML •

	USD
Pinot Grigio , Anterra, Venezie 2016	\$40
Sauvignon Blanc , Sierra Blanca, Valle de Guadalupe, 2016	\$40
Viognier , Don Luis Cetto, Valle de Guadalupe, 2017	\$44
Chardonnay , Casa Madero, Valle de Parras 2017	\$59

• ROSÉ 750ML •

	USD
Rose , Casa Madero "V", Valle de Parras, México 2017	\$44
Rose , Uriel Adobe Guadalupe, Valle de Guadalupe, México 2017	\$48

• RED 750ML •

	USD
Pinot Noir , Carmen Reserva Premier, Casablanca 2016	\$48
Pinot Noir , Jargon, California 2016	\$50
Chianti , Frescobaldi Castiglioni D.O.C.G., Toscana 2017	\$72

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MENU

• DRINKS 500ML •

HOUSE WINE BY THE GLASS

USD

\$12

Mimosa

Italian Prosecco, fresh squeezed orange juice

Wine by The Glass

Chardonnay, Norton, Lujan de Cuyo 2016

Cabernet Sauvignon, Rojo Vivo, California, 2016

Rose, Casa Madero "V", Valle de Parras, México 2017

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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