



# FOOD

## STARTERS

最初のコース

<b>Miso Soup</b> .....	<b>\$70.00</b>
Dashi broth, tofu, wakame seaweed and scallions. 200ml	
<b>Baby corn</b> .....	<b>\$75.00</b>
Tender corn glazed in Teriyaki sauce, served with spicy mayo. 67g	
<b>Brussels sprouts</b> .....	<b>\$80.00</b>
Crispy fried Brussels sprouts tossed in spicy sauce. 100g	
<b>Steamed edamame</b> .....	<b>\$80.00</b>
Served with a touch of salt. 100g	
<b>Spicy edamames</b> .....	<b>\$90.00</b>
Tossed in a spicy sauce. 100g	
<b>Gohan</b> .....	<b>\$80.00</b>
Steamed rice. 200g	
<b>Vegetable yakimeshi</b> .....	<b>\$80.00</b>
Fried rice with vegetables. 200g	
<b>Mixed yakimeshi</b> .....	<b>\$95.00</b>
Fried rice with vegetables, shrimp, chicken, and ribeye. 200g	
<b>Seaweed salad</b> .....	<b>\$160.00</b>
Seaweed salad with a hint of yuzu. 100g	
<b>Cheese kushiage order</b> .....	<b>\$120.00</b>
Served with kushiage sauce. 100g (2 pieces)	
<b>Vegetable tempura</b> .....	<b>\$120.00</b>
Variety of tempura vegetables. 250g	
<b>Shrimp gyozas</b> .....	<b>\$185.00</b>
Steamed shrimp gyozas served with sesame vinaigrette. 80g	
<b>Pork gyozas</b> .....	<b>\$185.00</b>
Steamed pork belly gyozas served with spicy sauce. 80g	
<b>Roca cauliflower</b> .....	<b>\$160.00</b>
Tempura cauliflower tossed in roca sauce. 120g	
<b>Roca shrimp</b> .....	<b>\$230.00</b>
Tempura shrimp tossed in roca sauce. 120g	

<b>Broccoli tempura</b> .....	<b>\$200.00</b>
Tempura broccoli with tuna, drizzled with sweet and sour sauce. 105g	
<b>Tempura Shrimp</b> .....	<b>\$240.00</b>
Tempura shrimp served with onion rings. 200g	
<b>Ribeye Tacos</b> .....	<b>\$260.00</b>
Ribeye tacos with sesame sauce, scallions, and roasted chili. 150g	
<b>Ebi Ageta</b> .....	<b>\$280.00</b>
Shrimp paste filled with kanikama, coated in crispy cereal and topped with sweet spicy sauce. 250g (3 pieces)	

## SASHIMIS

刺身

<b>Salmon Sashimi</b> .....	<b>\$190.00</b>
Salmon (120g) topped with an oil-based vinaigrette.	
<b>Tuna Sashimi</b> .....	<b>\$190.00</b>
Tuna (120g) topped with spicy oil vinaigrette.	
<b>White Fish Sashimi</b> .....	<b>\$220.00</b>
White fish (120g) topped with citrus vinaigrette.	
<b>Chutoro Sashimi</b> .....	<b>\$260.00</b>
Chutoro (120g) topped with spicy oil vinaigrette.	
<b>Ribeye Sashimi</b> .....	<b>\$280.00</b>
Ribeye (120g) topped with spicy vinaigrette, sesame sauce, leek, and fried garlic.	
<b>Hamachi Sashimi</b> .....	<b>\$280.00</b>
Hamachi (120g) topped with hibiscus vinaigrette.	

## NIGIRIS

にぎり

<b>Salmon Nigiri</b> .....	<b>\$65.00</b>
Rice, salmon, spicy mayo, and lemon zest.	
<b>Akami Nigiri</b> .....	<b>\$65.00</b>
Rice, akami, and shiso pesto.	
<b>Eel nigiri</b> .....	<b>\$65.00</b>
Rice, eel, apple, and eel sauce.	
<b>Shrimp Nigiri</b> .....	<b>\$65.00</b>
Rice, shrimp, yuzu kosho, and scallions with a citrus touch.	
<b>Ribeye Nigiri</b> .....	<b>\$65.00</b>
Rice, ribeye, serrano pepper, and sesame sauce.	
<b>White Fish Nigiri</b> .....	<b>\$70.00</b>
Rice and white fish with a citrus touch.	
<b>Chutoro Nigiri</b> .....	<b>\$75.00</b>
Rice, chutoro, and caviar.	
<b>Hamachi Nigiri</b> .....	<b>\$75.00</b>
Rice, hamachi, oba leaf, and yuzu kosho.	

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## MAKIS

巻き

<b>Tori roll</b> .....	<b>\$140.00</b>
Chicken, carrot, avocado, and eel sauce. 200g	
<b>California roll</b> .....	<b>\$140.00</b>
Kanikama, cream cheese, cucumber, and avocado. 200g	
<b>Spicy Tuna Osomaki</b> .....	<b>\$150.00</b>
Tuna roll with avocado and spicy mayo. 120g	
<b>Spicy Salmon Osomaki</b> .....	<b>\$150.00</b>
Salmon roll with avocado and spicy mayo. 120g	
<b>Spicy Shrimp Osomaki</b> .....	<b>\$150.00</b>
Shrimp roll with spicy mayo and avocado. 120g	
<b>Tuna roll</b> .....	<b>\$150.00</b>
Tuna, avocado, cucumber, spicy mayo, and shichimi. 200g	
<b>Banana roll</b> .....	<b>\$180.00</b>
Plantain, cream cheese, shrimp, sweet spicy mayo, masago, and sprouts. 200g	
<b>Hamachi Osomaki</b> .....	<b>\$180.00</b>
Hamachi roll with spicy mayo. 120g	
<b>White Fish Osomaki</b> .....	<b>\$180.00</b>
White fish roll with cucumber and yuzu. 120g	
<b>Tampico roll</b> .....	<b>\$180.00</b>
Tampico, avocado, asparagus, salmon, eel sauce, and sprouts. 200g	
<b>Roca Maki</b> .....	<b>\$180.00</b>
Roca shrimp, tuna, avocado, cucumber, serrano pepper, and sesame. 200g	
<b>Dragon roll</b> .....	<b>\$220.00</b>
Shrimp, kanikama, cream cheese, mango, avocado, eel sauce, and sweet spicy mayo. 200g	
<b>Unagui spicy roll</b> .....	<b>\$220.00</b>
Eel, shrimp, mango, avocado, crunchy spicy, and eel sauce. 200g	
<b>Refresh Maki</b> .....	<b>\$220.00</b>
Tuna, shrimp, sweet spicy mayo, and scallions. 200g	
<b>Orenji maki</b> .....	<b>\$220.00</b>
Kanikama tempura, salmon, avocado, asparagus, masago, sweet spicy sauce, and lemon zest. 200g	
<b>Mango roll</b> .....	<b>\$220.00</b>
Mango, shrimp, tuna, scallions, crunchy spicy, and eel sauce. 200g	

## HAND ROLL

ハンドロール

<b>Spicy Salmon</b> .....	<b>\$105.00</b>
Salmon (75g), avocado, spicy mayo, and tempura tanuki (tempura flakes).	
<b>Spicy tuna</b> .....	<b>\$105.00</b>
Tuna (75g), avocado, spicy mayo, and tempura tanuki (tempura flakes).	
<b>Salmon &amp; Masago</b> .....	<b>\$105.00</b>
Salmon (65g), masago, spicy mayo, tanuki, and tempura tanuki (tempura flakes).	
<b>Ribeye</b> .....	<b>\$130.00</b>
Ribeye (65g), sesame sauce, scallions, and tempura tanuki (tempura flakes).	
<b>Hamachi</b> .....	<b>\$190.00</b>
Hamachi (65g), oba leaf, yuzu, and tempura tanuki (tempura flakes).	
<b>Chutoro</b> .....	<b>\$180.00</b>
Chutoro (65g), tanuki, truffle mayo, and tempura tanuki (tempura flakes).	

## SUSHI CAKE

寿司ケーキ

<b>Spicy Salmon</b> .....	<b>\$210.00</b>
Fried rice, salmon, spicy mayo, avocado, sriracha, and scallions. 200g (6 pieces) (fried)	
<b>Spicy Tuna</b> .....	<b>\$210.00</b>
Fried rice, tuna, sriracha, sesame oil, avocado, and scallions. 200g (6 pieces) (fried)	
<b>Orijinaru Oishi</b> .....	<b>\$210.00</b>
Rice, ribeye, tampico, masago, tanuki, and sesame sauce. 200g (6 pieces) (fried)	

## POKES

ポキ

<b>Salmon</b> .....	<b>\$220.00</b>
Shari rice, salmon, masago, eel sauce, cucumber, avocado, spicy mayo, and kizami nori. 350g	
<b>Tuna</b> .....	<b>\$220.00</b>
Fried rice, tuna, sriracha, sesame oil, avocado, and scallions. 200g	
<b>Ribeye</b> .....	<b>\$250.00</b>
Shari rice, tampico, spicy sauce, onion, ribeye, shishito, avocado, and tanuki. 350g	
<b>Shrimp</b> .....	<b>\$280.00</b>
Shari rice, tempura shrimp, masago, sweet spicy mayo, avocado, cucumber, cream cheese, and strawberry. 350g	
<b>White Fish</b> .....	<b>\$300.00</b>
Shari rice, white fish, masago, sweet spicy mayo, avocado, cucumber, kizami nori, sesame, and tanuki. 350g	

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## DESSERTS

デザート

**Mochis** ..... \$100.00

House-made mochi. Ask for seasonal flavors. 110g

**Tempura Ice Cream** ..... \$170.00

Strawberry, chocolate, or dulce de leche. 200g

**Tofu & Chocolate Mousse** ..... \$260.00

Tofu and chocolate mousse with cookie, cocoa, and berries. 200g

## EXTRAS

エクストラ

Wasabi (30g).....	\$30.00
Gary (30g).....	\$30.00
Eel sauce (30g) .....	\$30.00
Spicy mayo (30g).....	\$30.00
Avocado (30g) .....	\$30.00
Tampico (30g) .....	\$30.00
Fried garlic (30g) .....	\$30.00
Sriracha (30g).....	\$30.00

## DRINKS

### COFFEE コーヒー

<b>Espresso</b> .....	\$45.00
<b>Americano</b> .....	\$45.00
<b>Latte</b> .....	\$65.00
<b>Cappuccino</b> .....	\$65.00
<b>Seasonal tisane</b> .....	\$65.00

### SOOA ソーダ

<b>Regular coke</b> (355 ml).....	\$60.00
<b>Diet coke</b> (355 ml) .....	\$60.00
<b>Zero coke</b> (355 ml) .....	\$60.00
<b>Sprite</b> (355 ml) .....	\$60.00
<b>Fresca</b> (355 ml) .....	\$60.00
<b>Sidral Mundet</b> (355 ml) .....	\$60.00
<b>Natural Casa del agua</b> (355 ml).....	\$65.00
<b>Sparkling Casa del agua</b> (355 ml) .....	\$70.00
<b>Lemon juice shot</b> .....	\$25.00

### SOFT DRINKS Kombucha コンブチャ

<b>Umani Grapefruit / Rosemary</b> (355 ml) .....	\$85.00
<b>Umani Fig Leaf</b> (355 ml) .....	\$85.00
<b>Umani Raspberry</b> (355 ml) .....	\$85.00
<b>Lemonade</b> (still or sparkling) .....	\$65.00
<b>Orangeade</b> (still or sparkling).....	\$65.00
<b>Pitaya Casa del agua</b> (355 ml).....	\$75.00
<b>Watermelon Casa del agua</b> (355 ml).....	\$75.00
<b>Ginger Casa del agua</b> (355 ml).....	\$75.00

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## COCKTAILS カクテル

<b>Yuzu Highball</b> .....	<b>\$195.00</b>
45 ml Toki Whisky, yuzu cordial, topped with soda.	
<b>Shiso Forest</b> .....	<b>\$195.00</b>
45 ml Roku Gin, shiso shrub, Fernet Branca, topped with soda.	
<b>Kasumi Spritz</b> .....	<b>\$195.00</b>
45 ml Sho Chi Kubai, hanami cordial, topped with soda and prosecco.	
<b>Shibuya (zero/proof)</b> .....	<b>\$120.00</b>
Green tea syrup, coconut water, and mint.	
<b>Murasaki (zero/proof)</b> .....	<b>\$120.00</b>
Raspberry shrub and hibiscus infusion with pink pepper.	

## CLASSICS クラシック

<b>Aperol Spritz</b> .....	<b>\$180.00</b>
45 ml Aperol, soda, and prosecco.	
<b>Hugo Spritz</b> .....	<b>\$180.00</b>
45 ml St. Germain, soda, and prosecco.	
<b>Carajillo</b> .....	<b>\$180.00</b>
45 ml Licor 43 and an espresso.	

## BEER ビール

<b>XX Lager</b> (355 ml).....	<b>\$70.00</b>
<b>Caguamita Carta Blanca</b> (355 ml).....	<b>\$70.00</b>
<b>Amstel Ultra</b> (355 ml).....	<b>\$70.00</b>
<b>Heineken</b> (355 ml) .....	<b>\$70.00</b>
<b>Heineken 0.0</b> (355 ml).....	<b>\$70.00</b>
<b>Clamato</b> .....	<b>\$25.00</b>
<b>Michelada glass</b> .....	<b>\$25.00</b>

## IMPORTED BEER 輸入ビール

<b>Sapporo Premiun</b> (355 ml) .....	<b>\$150.00</b>
<b>Singha</b> (355 ml).....	<b>\$150.00</b>
<b>Asahi dry</b> (355 ml) .....	<b>\$150.00</b>

## SPIRITS 蒸留酒

<b>WHISKY</b>	Glass 45 ml
<b>Jim Beam</b> .....	<b>\$180.00</b>
<b>Johnnie Walker Red label</b> .....	<b>\$150.00</b>
<b>Toki</b> .....	<b>\$225.00</b>
<b>Hibiki</b> .....	<b>\$310.00</b>

<b>GIN</b>	Glass 45 ml
<b>Bombay</b> .....	<b>\$180.00</b>
<b>Roku</b> .....	<b>\$200.00</b>
<b>Hendricks</b> .....	<b>\$250.00</b>

<b>RUM</b>	Glass 45 ml
<b>Flor de Caña 4 Dry</b> .....	<b>\$125.00</b>
<b>Bacardi blanco</b> .....	<b>\$140.00</b>

<b>TEQUILA</b>	Glass 45 ml
<b>Hornitos cristalino</b> .....	<b>\$125.00</b>
<b>Herradura plata</b> .....	<b>\$140.00</b>

<b>MEZCAL</b>	Glass 45 ml
<b>Unión</b> .....	<b>\$170.00</b>
<b>Amarás espadín</b> .....	<b>\$190.00</b>

<b>SOTOL</b>	Glass 45 ml
<b>Cardenxe de la Sierra</b> .....	<b>\$195.00</b>

<b>VOODKA</b>	Glass 45 ml
<b>Absolut</b> .....	<b>\$150.00</b>
<b>Smirnoff</b> .....	<b>\$125.00</b>
<b>Stolichnaya</b> .....	<b>\$180.00</b>

<b>SAKE</b>	
<b>House Sake Ochoko</b> (60 ml).....	<b>\$90.00</b>
<b>House Sake Tokkuri</b> (120 ml).....	<b>\$175.00</b>
<b>House Sake Tokkuri</b> (240 ml).....	<b>\$340.00</b>
<b>Nigori creme</b> (Bottle 300 ml).....	<b>\$450.00</b>
<b>Mio sparkling</b> (Bottle 300 ml).....	<b>\$750.00</b>
<b>Junmai Ginjo</b> (Bottle 300 ml).....	<b>\$750.00</b>

<b>WINE</b>	Glass 150 ml	Bottle 750 ml
<b>Kung Fu Girl</b> (white).....	<b>\$200.00</b>	<b>\$850.00</b>
<b>Sexy Fish</b> (red).....	<b>\$200.00</b>	<b>\$850.00</b>
<b>Raza Pet Nat</b> .....		<b>\$1,250.00</b>

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