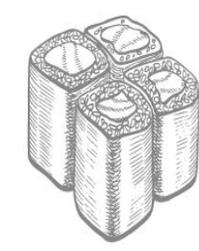
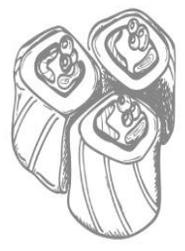


Sushi “n” Raw

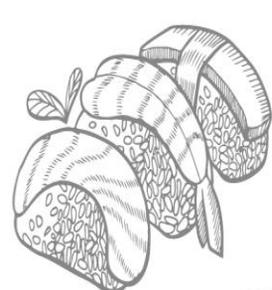
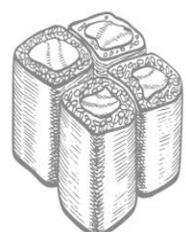
seafood bar



Degusta del mejor sushi en la ciudad, utilizando ingredientes de alta calidad con productos básicos en la gastronomía Mexicana como el aroma del chipotle ahumado y la esencia del chile serrano.



Taste the best sushi in town, using high-quality ingredients mixed with products in the Mexican cuisine such as the aroma of smoked Chipotle and the essence of Serrano pepper.





Misoshiru

Sopa de pasta de soya, tofu, cebollín y alga wakame.
Soy soup with tofu, chive and Wakame seaweed. **\$95**



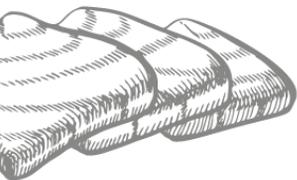
Edamame (100gr)

Ponzu, aceite de ajonjolí, shichimi.

Ponzu, sesame oil, Shichimi. **\$150**

Con sal.

With salt. **\$150**



Kushiages (2 pzas)

Queso Manchego empanizado con salsa Tonkatsu.
Manchego cheese breaded with Tonkatsu sauce. **\$170**

Ensalada de algas Seaweed salad

Yuzu kosho con miel, hoja de arroz crujiente, tomate Cherry.
Yuzu Kosho with honey, crunchy rice paper, Cherry tomatoes. **\$185**

Sashimi (120 gr)

Atún · Tuna **\$290**

Salmón **\$310**

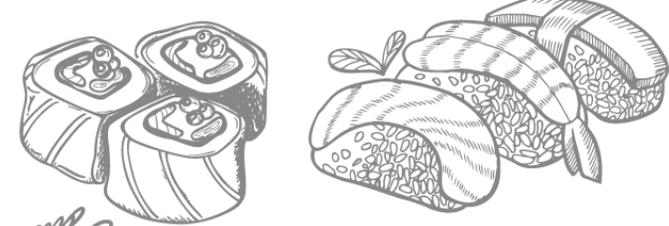
Hamachi **\$330 +200**

Mixto · Mixed **\$360 +220**

Carpaccio

Hamachi, Yuzu Kosho, aceite de ajo, ponzu, chile Serrano, Sriracha.
Hamachi, Yuzu Kosho, garlic oil, Ponzu, Serrano pepper, Sriracha. **\$330 +165**

++ Complemento para All-inclusive · ++ All-inclusive Add on



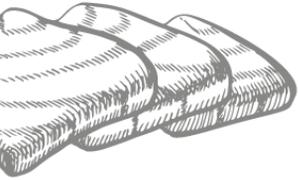
Sushi "n" Raw
seafood bar



CREA TU PROPIO POKE · MAKE YOUR OWN POKE

(1 proteína, 3 mix, 1 salsa, 2 toppings)

(1 protein, 3 mix, 1 sauce, 2 toppings) **\$310**



Proteína · Protein (60 gr)

Atún / Salmón / Tofu

Tuna / Salmon / Tofu

Mix

Edamame / Aguacate / Queso crema / Pepino / Tomate cherry / Ensalada de algas / Zanahoria

Edamame / Avocado / Cucumber / Seaweed salad / Cherry tomatoes / Cream cheese / Carrot

Salsa · Sauce

Mayonesa de chipotle / Ponzu con shichimi / Ponzu / Sriracha / Soya dulce
Spicy mayo / Shichimi Ponzu / Ponzu / Sriracha / Sweet soy sauce

Toppings

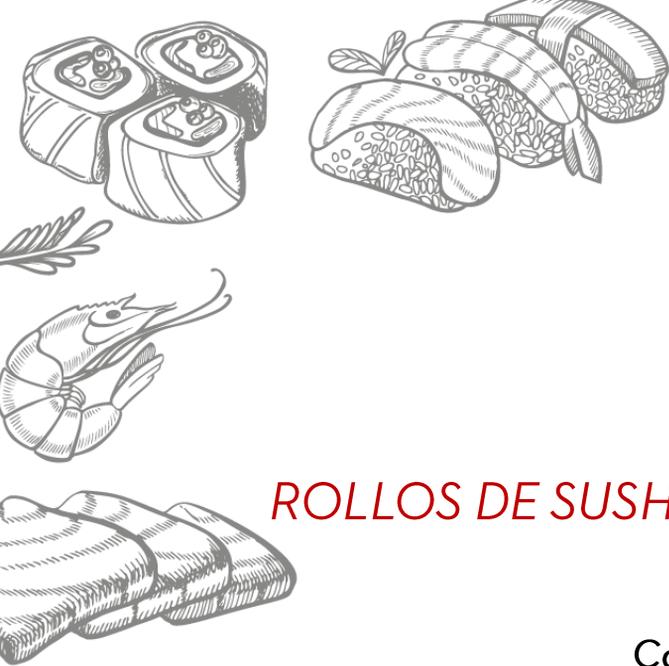
Wasabi / Jengibre / Tobiko / Ajonjolí / Cebollín / Furikake / Shichimi
Wasabi / Ginger / Tobiko / Sesame seed / Chive / Furikake / Shichimi

* Proteína extra

*Extra Protein **\$65**

* Extra Mix / Salsa / Topping

Extra Mix / Sauce / Topping **\$25**



Sushi "n" Raw
seafood bar

ROLLOS DE SUSHI · SUSHI ROLLS (8 pcs)

California

Kanikama, tobiko, ajonjolí, pepino, aguacate.

Kanikama, tobiko, sesame seed, cucumber, avocado. **\$225**

Flaming roll

Salmón, Atún, tampico, aguacate, mayo de Yuzu Koshu, Sriracha, ajonjolí, soya dulce, envuelto en papel flameado.

Salmon, tuna, tampico, avocado, Yuzu Koshu mayo, Sriracha, Sesame seed, sweet soy sauce, wrapped in foil and flamed. **\$285 +195**

Veggie roll

Pepino, aguacate, lechuga, zanahoria, papel de soya, Kanpyō.

Cucumber, avocado, lettuce, carrot, soy paper, Kanpyō. **\$205**

Spicy tuna

Atún picante, mayonesa chipotle, Sriracha, aguacate.

Spicy tuna, chipotle mayo, Sriracha, avocado. **\$265**

Tempura Crab roll

Cangrejo de concha suave en tempura, aguacate, pepino, mayonesa de Shichimi.

Tempura soft shell crab, avocado, cucumber, shichimi mayo. **\$275 +185**

++ Complemento para All-inclusive · ++ All-inclusive Add on

Ingredientes adicionales tienen cargo extra · Extra charge for additional ingredients.
El consumo de productos crudos o poco cocidos es bajo responsabilidad de quien lo consume · Consuming raw or undercooked products is under the responsibility of those who consume it.
Favor de informar al personal en caso de tener alguna alergia alimentaria · Please inform your waitress in case you have any food allergy.

Precios en pesos · Prices in Mexican pesos.
16% IVA incluido · 16% tax included.



Sushi "n" Raw
seafood bar

ROLLOS DE SUSHI · SUSHI ROLLS (8 pcs)

Salmon Chileno

Salmón, aguacate, tampico, queso crema.
Salmon, avocado, tampico, cream cheese. **\$260**

Sakana roll

Atún, Salmón, aguacate, pepino, migas de tempura, mayo Sriracha Yuzu.
Tuna, salmon, avocado, cucumber, tempura crumbs, Sriracha Yozu mayo. **\$265**

Unagui roll

Anguila, aguacate, queso crema, soya, ajonjolí.
Eel, avocado, cream cheese, sweet soy sauce, sesame seeds. **\$275 +180**

Ebi tempura salmon roll

Camarón tempura, Salmón, tampico, aguacate, soya dulce, Shichimi mayo, aceite de ajonjolí.
Shrimp tempura, salmon, tampico, avocado, sweet soy sauce, shichimi mayo, sesame oil. **\$280 +190**

Castacán habanero roll

Castacán, jitomate, aguacate, cebolla encurtida, cilantro, mayonesa de habanero.
Pork belly, tomato, avocado, pickled onion, cilantro, habanero mayo. **\$ 265**

++ Complemento para All-inclusive · ++ All-inclusive Add on



Mix Tempura

Camarones 3 pzs, vegetales de temporada.
Shrimp 3 pcs, seasonal veggies. **\$365 +260**

Grand Salmon Bowl

Salmón, aguacate, ensalada de alga, Furikake, Sriracha.
Seared salmon, avocado, seaweed salad, furikake, Sriracha. **\$ 330**

POSTRES · DESSERTS \$180

Sakura

Panna Cotta de té verde con gelée de lychee.
Green tea Panna cotta and lychee gelée.

Dezato San Buzaku (trilogía) · (threeology)

Cre moso de tofu y wasabi , palanqueta de ajonjoli y soya dulce, Mousse de chocolate y mirin, tarta de jengibre con mousse de chocolate y mirin.
Tofu and wasabi crèmeux, sesame and sweet soy palanqueta, Mirin chocolate mousse and ginger tart with chocolate mousse and Mirin.

++ Complemento para All-inclusive · ++ All-inclusive Add on

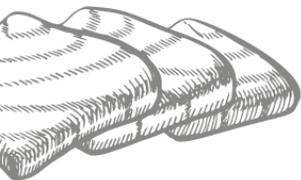


BEBIDAS JAPONESAS · JAPANESE BEVERAGES



Cerveza · Beer (355ml) \$140 +65

Asahi
Sapporo



Cócteles · Cocktails \$195 +93

Sake Martini

Sake Martini aromatizado con alga nori.
Sake Martini flavored with seaweed nori.

Suntory Sour

Licor de ciruela, jugo de limón y bitter.
Plum dew, lime juice and bitters.

Sake

Junmai Ginjo 300 ml \$770 +370

Karatamba 300ml \$970 +465

Hattori 375ml \$730 +350

Whisky Japonés · Japanese Whisky (50 ml) \$390 +180

Togouchi

++ Complemento para All-inclusive · ++ All-inclusive Add on