

# AMBROSIA

## アンブrosia

ambrosia is the food and drink of the greek gods, consumed by them to maintain their immortality

## APPETIZERS

### SALMON PIZZA

crispy tlayuda grilled with a touch of chimichurri, slices of sushi-grade salmon, spicy mayonnaise, avocado, arugula, fried leek, black salt, garlic sesame seeds, white truffle oil

ora king 475  
chilean 390

### BLUEFIN TUNA PIZZA

crispy tlayuda, grilled with a touch of chimichurri, slices of sushi-grade bluefin tuna, spicy mayonnaise, avocado, arugula, fried leek, black salt, garlic sesame seeds and white truffle oil

390

### ROCK SHRIMP

spicy mayonnaise, yuzu juice and fresh mixed lettuce with arugula salad

340

### CHICKEN SATAY

chicken skewer marinated with curry and covered in peanut sauce

290

### SUMMER ROLL

vietnamese style roll with rice paper, mango, jicama, cucumber, carrot, coriander, mint, basil with sweet and sour sauce

230

### CHEESE KUSHIAGE

breaded gouda cheese skewer served with tartar and tonkatsu sauce

180

### EDAMAMES PICANTES ASADOS

sautéed in a wok with a touch of lemon and spicy oriental sauce

125

### GRILLED EDAMAME

110

## SOUPS

### MISO SOUP

traditional miso soup with tofu, wakame and shiitake mushrooms

170

## CEVICHE & TIRADITOS

### HAMACHI TIRADITO

with jalapeño ponzu, black salt, fried leek, serrano chili and coriander sprouts

610

### BLUEFIN TUNA CEVICHE

with yuzu and lime juice, onion flakes, hazelnuts, mango, serrano chili, berries and pineapple gel

590

### AMBROSIA CEVICHE

catch of the day with Nikkei "Leche de tigre", cucumber, red serrano chili, coriander, sesame oil

530

### SALMON MARACUYA TIRADITO

fresh salmon slices with passion fruit and ginger sauce, black salt, fried sweet potato and apple brunoise

ora king 510  
chilean 350

### THAI CEVICHE

with shrimp and catch of the day, marinated with coconut milk, flavored with curry. served inside a coconut l enter fresh. accompanied by yucca, banana and wonton chips

470

### DUO TARTARE

tartares of tuna and salmon, soy mayonnaise, lime and tangerine zest and crispy rice chips

440

## SALADS

### TUNA SALAD WITH AVOCADO

organic lettuce with avocado, seared bluefin tuna and sweet soy vinaigrette with puffed rice pearls

295

## TEMPURAS

### SHRIMP TEMPURA

jumbo shrimp with tartar and dashi sauce

490

### VEGETABLE TEMPURA

baby carrots, sweet potato, asparagus, eggplant, avocado, shiso leaf, served with tartar and dashi sauce

270

## MAIN COURSES

### BEEF SHORT RIB

slow cooked Beef rib and finished on the grill, glazed with roasted raspberry sauce, sweet chili with asian flavors

960

### CHECA TACOS

ribeye wraps with sesame sauce, red onion, Serrano chili, with avocado mousse and black radish slices

730

### GRILLED OCTOPUS

with spicy miso sauce and soy mayonnaise

595

### YAKISOBA

wheat noodles sautéed in a wok with vegetables and yakisoba sauce

beef.....390  
tempura shrimp.....360  
vegetables.....280

### SASHIMIS

#### FINE OR THICK CUT

toro tuna.....490  
ora king salmon.....455  
bluefin tuna.....440  
chilean salmon.....350  
hamachi.....520  
catch of the day.....340

#### NIGIRIS

toro tuna.....170  
bluefin tuna.....140  
ora king salmon.....150  
chilean salmon.....110  
hamochi.....150  
catch of the day.....120  
shrimp.....110  
eel.....120  
ikura.....110

## MAKIS

### LOBSTER ROLL

tempura lobster marinated with garlic and ginger, avocado and covered with potatoes, cream cheese, lobster salad and tamarindo sauce

540

### SPICY TUNA ROLL

spicy tuna tartare, fresh cucumber and covered with sesame soy seeds, tobiko and spicy chips

430

### SALMON MAKI ROLL

grilled salmon, cucumber, spicy mayonnaise covered with fresh salmon and avocado, topped with tamarindo sauce, and tobiko

410

### HAMACHI ROLL

hamachi tartare with soy mayonnaise, tempura crumble and cucumber, wrapped in soy paper

390

### TEMPURA ROLL

tempura shrimp with asparagus, avocado and cream cheese, wrapped in tempura nori seaweed and topped with eel sauce and sesame seeds

370

### UNAGI ROLL

breaded shrimp cucumber and fresh avocado, wrapped with grilled eel, topped with sesame seeds

320

### DRAGON ROLL

breaded shrimp and cucumber wrapped with fresh avocado and mango or peach (according the season), topped with tamarindo sauce

310

### VEGETARIAN ROLL

lettuce, cucumber, avocado fried tofu with sweet sauce, asparagus, carrot and shitake mushroom

290

## DESSERTS

### BREAD PUDDING

served with Suntory Whisky toffee sauce and vanilla ice cream

260

### MOCHI

japanese rice cakes presented with flavors of chocolate, strawberry and dulce de leche

220

### MANGO TAPIOCA

tapioca pearls cooked in coconut milk, mango spheres and lychee ice cream

260

## SAKÉ

### NAMI

NAMI is a relatively young mexican brewery, but they have accomplished a major feat by producing world class saké. we offer their entire line of artisanal sakés. each one has its own distinct character, but they are all delicious with the asian flavors on our menu. brewed in sinaloa, mexico

16% abv - 750 ml  
"NAMI black" junmai - 1400  
"NAMI yellow" junmai gingo - 2200  
"NAMI blue" junmai daigingo - 3200

### MURAI FAMILY

nigori genshu  
a true japanese nigori with a cloudy, unfiltered appearance, it has mild flavors of coconut, light spices and plenty of vanilla bean aromatics. distilled in oamori, japan 19.8% abv

720 ml - 2600

### G JOY

junmai ginjo genshu  
a bold saké with intense fruit flavors and aromas, it carries a powerful style with a rich, concentrated taste. brewed in oregon, usa 18% abv

750 ml - 2450

### MOMOKAWA PEARL

nigori junmai ginjo genshu  
a lush, unfiltered saké with a cloudy appearance true to the Nigori style, it looks like coconut milk and tastes a bit like it as well. brewed in oregon, USA 18% abv

750 ml - 1450

### MOMOKAWA DIAMOND

junmai ginjo  
a medium-dry style with balanced acidity, as well as clean flavors of apple, pear and a touch of anise. brewed in oregon, usa 14.8% abv

300 ml - 900  
750 ml - 1400

### HAKUTSURI AWAYUKI

sparkling junmai  
a refreshing sparkling saké with touches of fruit and floral notes, it is crafted with precision from a 275 year old brewery. brewed in hyogo, japan 5% abv

300 ml - 900

### HATTORI RICE WINE

a mexican interpretation of saké, this rice wine is great for anyone seeking a unique beverage to complement their sushi. distilled in mexico 15% abv

375 ml - 600

