

# AMBROSIA

## アンブロシア

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

### COCKTAILS

#### SHINPAKU

sake, miel with ginger and grapefruit, tincture of nori, yuzu and rice water

350

#### KOJI

cognac, banana milk punch and angostura bitters

380

#### JADE

mezcal, jerez, sake, wasabi syrup and pineapple shrub

320

#### DINASTY

whisky, calvados, laphroig and green cedar syrup

350

#### ROUGE FIZZ

aperol, red wine syrup and soy milk

320

#### HARMONY

gin, chamomile tea, turmeric, agave nectar and lime juice

350

### GYOZAS

#### SHRIMP

shrimp dumplings filled with cream cheese, chicory and jalapeño

230

#### SWEET CORN

dumplings filled with sweet corn, chicory, jalapeño and cream cheese, aromatized with lemongrass and truffle

210

#### SHORT RIBS

dumplings filled with slow-cooked short rib, marinated with asian spices and BBQ sauce

250

### BAO

#### CHICKEN TIKKA MASALA

chicken marinated in Indian spices and served with raita sauce

250

#### SOFT SHELL CRAB

breaded soft shell crab, basil, mango cream, purple radish and achiote and sriracha mayonnaise

260

### RICE

#### TAKIKOMI GOHAN

creamy rice with japanese mushrooms, aromatized with truffle and parmesan cheese

380

#### WITH SHRIMP

410

#### YAKIMESHI

fried rice served with sauteed vegetables

chicken.....145  
 shrimp.....170  
 beef.....190  
 vegetables.....130  
 mixed (chicken, shrimp, beef).....210

### SOUP

#### THAI CHICKEN AND COCONUT

served in a natural coconut with transparent noodles, cilantro leaves and red chili oil

230

#### MISO

traditional soup with organic tofu, wakame and shiitake

170

### TIRADITOS

#### ORA KING SALMON WITH PONZU AND YELLOW AJI

fresh slices of ora king salmon, cucumber, sprouts and grilled edamame

460

#### WAGYU

thin slices of grade A5 certified wagyu with serrano chili, sesame, fried leek, thin pieces of fried garlic, ponzu served with yellow aji

780

#### HAMACHI

fresh slices of hamachi with ponzu, jalapeño, black salt, fried leek, serrano chili and cilantro

610

### ENSALADAS

#### THAI SALAD

thai basil vinaigrette, shirataki, cucumber, fresh basil, cilantro, peanut, mango, red serrano chili and king crab

330

#### TUNA SALAD WITH AVOCADO

organic lettuce, slices of seared bluefin tuna, sweet soy vinaigrette, sprinkled with puffed rice

295

### FROM OUR STOVE

#### JAPANESE WAGYU RIBEYE

grilled with himalayan salt and served with vegetables cooked in wagyu beef fat

**grade A5 certified**  
 2560 (220 gr)

#### SEA BASS TAKIKOMI GOHAN

slow cooked and served on creamy rice with japanese mushrooms and aromatized with truffle

620

#### BLACK COD WITH CARROT CURRY

served with vegetables sautéed in ghee and garam masala

870

#### SHRIMP AND CLAM GREEN CURRY

campeche shrimp and baja clams in a cilantro and lemongrass curry

550

#### PEKING DUCK

marinated with chinese 5 spice, accompanied by housemade adobo-hoisin sauce and steamed tortillas

580

#### COWBOY STEAK

grilled with himalayan salt, accompanied by a rustic purée of butternut squash with a creamy sake reduction

350 gr

1380

### SASHIMIS

#### CUT THIN OR THICK

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

#### NIGIRIS

toro tuna.....170  
 bluefin tuna.....140  
 ora king salmon.....150  
 chilean salmon.....110  
 hamachi.....150  
 fish of the day.....120  
 eel.....120  
 shrimp.....110  
 ikura.....110  
 king crab.....170

### MAKIS

#### LOBSTER ROLL

inside: lobster marinated in garlic and tempura fried, ginger, cucumber and avocado  
 outside: grated and fried potato, cheese, lobster salad and tamarind sauce

540

#### SPICY TUNA ROLL

inside: spicy tuna tartare and cucumber  
 outside: sesame, soya, cucumber, avocado and black tobiko sprinkled with spicy chips

430

#### SAKE SUSHI SANDO

breaded sushi sandwich with fresh salmon, avocado, cream cheese, scallion, sesame, togarashi and tamarind sauce

420

#### KANI ROLL

breaded roll with avocado, cheese, shrimp topped with tempico and eel sauce

360

#### SPIDER ROLL

inside: fried soft shell crab, cucumber, avocado and habanero mayonnaise  
 outside: nori seaweed and soy mayonnaise

380

#### QUINOA ROLL

brown rice roll  
 inside: asparagus, avocado, tofu marinated with soy and togarashi, cucumber, mint y mango  
 outside: red and black quinoa with kimchi sauce

350

#### DRAGON ROLL

inside: breaded shrimp and cucumber  
 outside: avocado, mango or peach (depending on the season) with tamarind salsa

340

#### CALIFORNIA ROLL

inside: cooked shrimp, cucumber, avocado  
 outside: mixed sesames, crab meat salad and toasted spicy mayonnaise

470

#### FIRE ROLL

inside: asparagus, fried shrimp, fish tartare  
 outside: eel, bubu arare, kizami and spicy mayonnaise

490

### 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 mexcian 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 daingingo - 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 oomori, 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

#### HAKUTSURU 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

