

# APPETIZERS

**Edamames.** Natural or seasoned. \$99

**Kushiagues.** [4 pcs] Shrimp: \$129

Cheese: \$109 Mixed: \$129

**Wabi-sabi.** Tuna wrapped with crab, avocado, and special sauce. \$159 with salmon: \$239

**Wabi-bito.** Tuna wrapped with crab, octopus, avocado, serrano chili, and special sauce. \$179 with salmon: \$249

**Shin-shin.** Yellow peppers stuffed with tuna and tampico, served with tempura sauce. \$159

**Tempura.** Vegetables \$189 Shrimp \$229 Mixed \$219

**Fried Gyozas.** Won-ton pasta filled with chicken and vegetable mix. Served with special sauce. \$109

**Sautéed Octopus.** Octopus sautéed with serrano chilies and citrus ponzu sauce. \$229

**Taka taka.** [4 pcs] Crunchy tostadas with tampico salad, topped with special sauce. \$109

**Tuna taka taka.** Crunchy tostadas with tampico salad and tuna sambal topping, covered with mango and special sauces. \$139

**Taka sake.** Salmon and mango cubes with chipotle dressing, avocado, masago, and rice noodles. \$159

**Tempura Asparagus.** Asparagus, avocado, cream cheese, and carrots wrapped in tempura won-ton with special sauce. \$150

**Crispy rice cakes.** Crunchy rice topped with spicy tuna. \$129

**Tuna tartare.** Tuna and avocado cubes with special sauce. Topped with masago and scallions, served with wonton tostadas. \$139



WABI-BITO



TAKA SAKE



# SASHIMIS [150 g]

**Tuna** \$199 **Salmon** \$289 **Octopus** \$279

**Bonsai** \$249 **Hamachi** \$399

**Tataki Sashimi** \$229 **Catch of the Day** \$219

# SALADS

**Wakame Salad.** Lettuce, cherry tomato, edamame, bell pepper, asparagus, wakame seaweed, avocado, and alfalfa sprouts with vinaigrette. \$109

**Maguro Salad.** Seared tuna over mixed lettuce, avocado, cucumber, cherry tomato, fresh seaweed, alfalfa sprouts, and sesame dressing. \$169

**Chikin Salad.** Teriyaki chicken with mixed lettuce, avocado, cherry tomato, and sesame dressing. \$139

**Sunomono Salad.** Chinese noodles, shrimp, crab, octopus, carrot, and cucumber with rayu oil vinaigrette. \$169

**Karaage Salad.** Breaded chicken, lettuce, carrot, tomato, avocado. Peanut dressing. \$149

**Seaweed Salad.** Fresh seaweed, wakame seaweed, and cucumber with peanut dressing. \$149





# MAKI ROLLS

- California.** Rice outside. Seaweed, tempura shrimp, avocado, cream cheese, and cucumber. \$109
- Breaded.** \$119
- Masago.** Rice outside with masago. \$159
- Sukai.** Cream cheese outside. \$129
- Ryu.** Avocado outside. \$129
- Tekkamaki.** Rice outside, seaweed, tuna, and green onion. \$139
- Sakkemaki.** Rice outside, seaweed, salmon, and green onion. \$159
- Veggie.** Tomato outside. Rice, seaweed, avocado, carrot, cream cheese, asparagus, and lettuce. \$139
- Midori.** Rice, avocado, cream cheese, and cucumber. Garnished with seaweed. \$129
- Kisu.** Crab outside. Rice, seaweed, avocado, cream cheese, and cucumber. \$129
- Salmon Skin.** Fried salmon skin outside. Rice, avocado, cream cheese, cucumber, carrot. With mango sauce and anguila sauce. \$139
- Kari-Kari.** Seaweed outside. Rice, shrimp, avocado, mango, tuna, salmon, cucumber, cream cheese, and lemon twist. \$149
- Minion.** Plantain outside. Rice, seaweed, tempura shrimp, avocado, cucumber, cream cheese, and eel sauce. \$149
- Tora Tora.** Shrimp outside. Rice, avocado, tampico, and cucumber. \$139
- Spicy Tuna.** Rice, seaweed, avocado, crab, cucumber. Topped with spicy tuna. \$149
- Titi.** Fresh salmon outside. Rice, avocado, cream cheese, and cucumber. Topped with eel sauce. \$169
- Titi Especial.** Fresh salmon outside. Rice, avocado, cream cheese, cucumber. Topped with scallop sushi and eel sauce. \$199
- Keko.** (10 pieces) Breaded. Rice, avocado, cream cheese, and cucumber. Topped with tampico and eel sauce. \$159
- Surf & Turf.** Breaded. Rice, shrimp, beef fillet, avocado, cream cheese, and cucumber. \$149
- Hawaiian.** Coconut-breaded outside. Rice, shrimp, avocado, cream cheese, cucumber. Topped with eel sauce. \$149
- Breaded Chipotle.** Rice, avocado, cream cheese, cucumber. Topped with shrimp and chipotle dressing. \$149
- Pablito.** Tempura outside. Rice, shrimp, avocado, cream cheese, cucumber. Topped with eel sauce and spicy sauce. \$169
- Kokku.** (10 pieces) Tempura shrimp outside. Rice, avocado, crab, cream cheese, cucumber. Topped with eel sauce. \$179
- Kampio Tempura.** Pumpkin outside. Rice, avocado, cream cheese, salmon, shrimp, topped with tampico, green onion, masago, and special sauce. \$179



TITI ESPECIAL



MINION



CHIPOTLE EMPANIZADO



PABLITO



KAMPIO TEMPURA

# NIGIRIS *2 pieces*

Tuna	\$79	Shrimp	\$89
Salmon	\$99	Scallop	\$79
Crab	\$89	Eel	\$159
Octopus	\$119	Catch of the day	\$89

## *1 piece*

Ikura	\$179	Masago	\$109
Hamachi	\$109	Uni	\$159



OOKII



KOKORO



SHIN-GON



MAHO

# MAKI SPECIALS

**Ookii.** Seaweed on the outside. Rice, avocado, tampico, cucumber, and special sauce. Topping of tuna sashimi with a serrano chili slice. \$149

**Chu.** Tuna on the outside with lemon zest. Rice, seaweed, shrimp, tampico, cucumber, bathed in a special ponzu sauce. \$159

**Kimiko.** Rice, crab, avocado, cucumber, and spicy special sauce. Topping of spicy tuna. \$169

**Ooabi.** Seared tuna and avocado on the outside. Rice, tempura shrimp, tampico, cucumber, and special sauce. \$169

**Kokoro.** Seared tuna on the outside. Crab, avocado, and special sauce. Topping of spicy tempura shrimp. \$199

**Tomato.** Tuna on the outside. Rice, avocado. Topping of tempura shrimp with spicy mayo. \$179

**Ikigai.** Flamed tuna on the outside. Rice, seaweed, cucumber, avocado, shrimp, and cream cheese. Topping of caramelized onion with eel sauce. \$159

**Arcoiris.** Tuna, salmon, crab, shrimp, scallop, and avocado on the outside. Seaweed, rice, cream cheese, cucumber, avocado, tampico, and octopus. \$169

**Shin-gon.** Rice, avocado, cucumber, and spicy eel sauce. Topping of tuna, octopus, mango, and spicy mayo. \$179

**Maho.** Mango on the outside. Rice, tempura shrimp, avocado, in tampico sauce, cream cheese, and cucumber, with a serrano chili slice. \$149

**Panita.** Lettuce, crab, avocado, mango, asparagus, cucumber, and special sauce. Topping of spicy tuna with masago. \$149

**Aguachile.** Seaweed on the outside. Rice, avocado, crab, and cucumber. Topping of shrimp, julienned tomato, onion, and serrano chili. \$169

**Aguachile verde.** Cucumber on the outside. Tuna, crab, and avocado. Topping of shrimp, onion, masago, and with aguachile sauce. \$189

**Kaito.** Rice, seaweed, crab, avocado, and cucumber. Topping of hot spicy scallop, shrimp, and octopus. \$159

**Koki.** Rice, avocado, cucumber, and special ponzu sauce. Topping of octopus, mango, and cilantro. \$189

**Nozomi.** Rice, tempura shrimp, tuna, crab, avocado, cucumber with special sauce. \$179

# MAKI SPECIALS

**Jaki.** Masago on the outside. Rice, seaweed, avocado, tampico, and cucumber. Topping of tuna, salmon skin, and spicy mayo. \$189

**Eki.** Rice, tuna, crab, avocado, cucumber, and special sauce. Topping of spicy tempura shrimp and sriracha.

**Pepino Roll.** Cucumber on the outside, rice, octopus, shrimp, chives, and masago, cream cheese, avocado, and tampico topping. \$179

**Vallarta.** Rice, seaweed, octopus, tuna, avocado, cucumber with a topping of julienned tomato, onion, and serrano chili with special sauce. \$189

**Unagui.** Eel on the outside. Rice, seaweed, avocado, shrimp, cream cheese, tampico, cucumber. Bathed in eel sauce. \$169

**Renata Roll.** Salmon on the outside. Rice, avocado, crab, cucumber with a topping of sambal tuna and special sauce. \$239

**Roku.** Rice, cream cheese, cucumber, avocado, eel sauce, and special sauce. Topping of spicy crab with breaded shrimp. \$209

**Tobu.** [baked] Rice, seaweed, cream cheese, cucumber, octopus. Topping of avocado, spicy mayo, and breaded shrimp. With eel sauce and special sauce. \$179

**Gaman.** White fish on the outside. Rice, seaweed, shrimp, fish of the day, avocado, and cream cheese. Topping of tampico, masago, chives, and spicy mayo. \$189

**Sushi Burrito.** Seaweed, rice, cucumber, carrot, avocado, cream cheese, salmon, tuna, crab, shrimp, lettuce, and spicy mayo. \$189

**Crunchy.** Tempura flakes, rice on the outside. Cucumber. Avocado, salmon, and tempura shrimp with a topping of chukad salad, spicy mayo, and masago. \$199

**Pulpo especial.** Octopus on the outside with a topping of spicy scallop. Inside: rice, seaweed, avocado, cucumber, tampico, and cream cheese. \$199

**Hiroshima.** Sambal tuna, avocado, and spicy mayo on the outside. Salmon, cucumber, avocado, rice, and seaweed. \$199

RENATA ROLL



JAKI



AGUACHILE VERDE



EKI



VALLARTA



# TEMAKIS

<b>Rice, Cucumber, and Avocado</b>	\$59		
<b>Tuna</b>	\$94	<b>Shrimp</b>	\$104
<b>Crab</b>	\$104	<b>Octopus</b>	\$124
<b>Scallop</b>	\$94	<b>Eel</b>	\$174
<b>Salmon</b>	\$114	<b>Masago</b>	\$134
<b>Hamachi</b>	\$184	<b>Ikura</b>	\$194
<b>Salmon Skin</b>	\$104	<b>Catch of the day</b>	\$89



## SOUPS

<b>Miso.</b> Rice noodles, wakame (seaweed), chives, and tofu.	\$99
<b>Ookii.</b> Shrimp, octopus, scallop, wakame, rice noodles, tofu, avocado, and chives.	\$169
<b>Udon.</b> Tempura shrimp, udon noodles, chives, naruto (fish cake), and shichimi (seven-spice blend).	\$119
<b>Tom-yum.</b> Rice noodles, shrimp, shichimi, and cilantro.	\$139



## OOKII BOWL

<b>Gohan.</b> Steamed rice.	\$69
<b>Gohan fit.</b> Bed of steamed rice with avocado, masago (capelin roe), chives, lemon zest, edamame, and spicy mayo.	
<i>Salmon</i>	\$229
<i>Tuna</i>	\$189
<b>Ebi bowl.</b> Bed of steamed rice with tempura shrimp, masago, tampico (imitation crab salad), avocado, chives. Sesame and eel sauce.	\$169
<b>Tuna bowl.</b> Tuna on a bed of steamed rice, cucumber, chuka salad (seaweed salad), carrot, edamame, avocado, and furikake (rice seasoning).	\$209
<b>Sake bowl.</b> Salmon on a bed of steamed rice, mango, cucumber, chuka salad, edamame, avocado, and furikake.	\$249

## HOT KITCHEN

<b>Yakimeshi.</b> Fried rice and vegetable mix.	
<i>Vegetables</i>	\$79
<i>Special Vegetables</i>	\$118
<i>Beef</i>	\$129
<i>Special Beef</i>	\$168
<i>Shrimp</i>	\$129
<i>Special Shrimp</i>	\$168
<i>Chicken</i>	\$109
<i>Special Chicken</i>	\$148
<i>Mixed</i>	\$129
<i>Special Mixed</i>	\$168

**Special** Cream cheese, avocado, and tampico (imitation crab salad) \$39

### Teppanyaki.

Vegetable mix and soy sauce. Accompanied by steamed rice. \$139

<i>Shrimp</i>	\$229	<i>Beef</i>	\$229	<i>Chicken</i>	\$189	<i>Mixed</i>	\$229	<i>Veggie</i>	\$159
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### Teriyaki.

Vegetable mix, chives, and teriyaki sauce. Accompanied by steamed rice. \$139

<i>Shrimp</i>	\$229	<i>Beef</i>	\$229	<i>Chicken</i>	\$189	<i>Mixed</i>	\$229	<i>Veggie</i>	\$159
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### Curry.

Julienned zucchini and carrot, bathed in Japanese curry sauce, accompanied by steamed rice.

<i>Shrimp</i>	\$259	<i>Chicken</i>	\$229	<i>Veggie</i>	\$179
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### Udon Pasta.

Vegetable mix bathed in oyster sauce.

<i>Shrimp</i>	\$249	<i>Beef</i>	\$249	<i>Chicken</i>	\$209	<i>Mixed</i>	\$249	<i>Veggie</i>	\$179
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**Tuna Fillet.** (200 gr.)  
Accompanied by green salad and steamed rice. \$219

**Salmon Fillet.** (200 gr.) \$289