

## BLUEFIN TUNA / TORO (seasonal) Market price

Available as sushi or sashimi

### NIGIRI Fish or seafood of your choice MXN (1 oz total, served as two pieces)

Spicy Maguro Cake	Tuna cake	189.50
Maguro	Yellowfin Tuna	175.00
Shiromi	Sea Bass	150.00
Tai	Red Snapper	150.00
Hamachi	Japanese Yellowtail (imported)	210.00
Sawara	Smoked Salmon (Alaska)	150.00
Sake	Fresh Salmon (Norway)	185.00
Tako	Octopus (Japan)	194.75
Ika	Squid (Japan)	150.00
Ikura	Salmon Egg (Canada)	179.50
Masago	Capelin Roe (Japan)	160.00
Tamago	Sweet Egg Omelet	110.00
Kani	Crab (Japan)	140.00
Ebi	Shrimp	150.00
Hotategai	Scallops (Japan)	150.00
Taigarai	Moon Scallops	150.00
Unigi	Freshwater Eel (Japan)	180.00

### MAKIS & TEMAKIS

Spicy Hand Roll	175.00
Salmon Skin Hand Roll	153.75
Eel Hand Roll	175.00
Kappa Maki	124.50
Tekka Maki	170.25
Vegetables Roll	145.00
California Roll	184.50
California Special Roll	214.00
Shrimp Tempura Roll	260.00

### MAKIMONO - SIGNATURE ROLLS

Spicy Special Roll	327.00
Eel Special Roll (Japan)	430.50
Sake Lemon Roll	430.50
Maguro Lime Roll	430.50
NK Vegetables Roll	225.00
Spider Roll	430.50
Rainbow Roll	325.00
Philadelphia Roll	295.00
Shiromi Coriander Roll	430.50
Japengo Spicy Roll	430.50



The Nick San name, logo and menu contents are trademark protected.

Our unique dishes have been created since 1994 of research and development, and are not to be found anywhere else in Mexico or abroad.

Let us recommend our new special dishes

Itadaki-masu !!



## APPETIZERS

<b>GREEN SALAD</b>	184.50
Mixed organic greens with a sesame seed dressing.	
<b>SASHIMI SALAD</b>	317.75
Seasonal mixed greens, sliced tuna and sea bass (4 oz total), with sesame dressing.	
<b>CURRY SASHIMI SALAD</b>	317.75
Gourmet mixed greens, thinly sliced white fish (4 oz), roasted garlic chips, soy dressing, and curry oil	
<b>SEAFOOD SALAD</b>	697.00
Fresh local greens and 5 oz of assorted seafood (tuna, sea bass, shrimp, baby squid, and octopus) sesame dressing	
<b>CHICKEN SALAD</b>	297.25
Mixed vegetables, grilled chicken (5.5 oz), deep-fried rice noodles, and a sesame soy dressing.	
<b>SASHIMI</b>	320.00
Today's finest catch, expertly sliced (3.5 oz)	
<b>OCTOPUS/ SHRIMP SUNOMONO</b>	276.75
Choice of octopus or shrimp (1.5 oz), paired with fresh cucumber, wakame, and a light rice vinegar dressing	
<b>KUMAMOTO OYSTERS</b>	320.00
Half a dozen fresh Kumamoto oysters with a touch of miso-spicy sauce	
<b>CHILI AGE</b>	174.75
California chili filled with spicy premium surimi crab (1.5 oz) and sesame sauce	

## SUSHI & SASHIMI

<b>CHIRASHI SUSHI</b>	533.00
An assortment of selected fresh fish and seafood (5 oz total), elegantly served on a bed of sushi rice	
<b>TEKKA DON</b>	389.50
Sliced fresh tuna (5 oz), elegantly placed on a bed of sushi rice	

## ENTRÉES

<b>TERIYAKI</b>	
Grilled to perfection, cooked in teriyaki sauce, and served with chilled spaghetti and fresh vegetables:	
Chicken (9 oz)	420.00
White Fish (6.5 oz)	502.25
Beef Filet (Grade BB, 6.5 oz)	795.00
<b>PAN-FRIED SPICY FISH</b>	502.25
White fish fillets (6.5 oz), cooked in a casserole with a spicy Cajun sauce	
<b>KARA- AGE FISH</b>	502.50
Marinated with sweet sake deep-fried fish (6.5 oz), served with ponzu sauce	

## TEMPURA

<b>VEGETABLES</b>	347.25
<b>MIXED SHRIMP AND VEGETABLES</b>	461.25
Shrimp (3 oz) with a variety of assorted vegetables	
<b>SHRIMP</b>	615.00
Exquisite shrimp (5 oz)	
<b>LOBSTER AND VEGETABLES</b>	758.50
Lobster tail (4 oz) with a variety of seasonal vegetables.	

## SIGNATURE DISHES

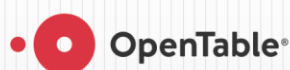
<b>TUNA TOSTADA</b>	179.50
Pacific Ocean yellowfin tuna belly (1.2 oz), served as a single piece on a wheat cracker tostada, with avocado, habanero-infused red onion, and sesame seeds	
<b>HOME-MADE GYOZA</b>	338.25
Homemade gyoza filled with shrimp and scallops (2 oz each), sautéed with garlic and finished with a savory serranito soy sauce	
<b>JAPANESE YELLOWTAIL SASHIMI</b>	615.00
Sliced imported yellowtail (3 oz), with a ribbon of curry oil, ponzu sauce, and roasted garlic.	
<b>SASHIMI CILANTRO</b>	461.00
Your choice of seared fresh fish (4 oz), olive oil, green tea salt, cilantro sauce, spicy chili oil, avocado	
<b>SASHIMI SERRANITO</b>	461.25
Catch of the day (4 oz) with a zesty serrano chili pepper sauce and thinly sliced crisp serrano peppers	
<b>SASHIMI BLANCO Y NEGRO</b>	461.25
Seared tuna fillet (4 oz), curry oil, black and white sesame seeds, chopped red onion, chives, and ponzu sauce.	
<b>SALMON YUZU</b>	502.25
Thinly sliced fresh salmon (4 oz), wrapped around crab, avocado, spicy mayonnaise, and our special Yuzu dressing	
<b>SPICY HAND ROLL</b>	259.50
Lobster tempura or stone crab (1 oz), avocado, coriander, mango, gourmet mixed greens, masago, and chives, wrapped in soybean paper	
<b>CLEAR LOBSTER OR STONE CRAB ROLL</b>	430.50
Lobster Tempura or Stone Crab (1.5 oz), wrapped in soybean paper and served with mixed greens, avocado, mango, and coriander, finished with mustard sauce and curry oil. *Stone crab is served with miso spicy sauce*	
<b>KARA-AGE SOFT-SHELL CRAB</b>	424.50
Deep-fried soft-shell crab (3 oz), sautéed with chives, serrano chili, and light soy sauce; served warm	
<b>MISOYAKI FISH</b>	502.25
Sea of Cortez fish medallion (6.5 oz), pan-fried and sautéed in spicy miso and white mushroom sauce, served with steamed rice	
<b>CHASOBA SHRIMP</b>	594.50
Uji green tea pasta, sautéed shrimp (3.5 oz), and tossed in green curry with lemongrass and ginger	
<b>SERRANITO BEEF FILET</b>	795.00
Grilled beef filet (6.5 oz, Grade BB), marinated in sweet sake, olive oil, black and red pepper, and our signature spicy serranito sauce, served with steamed rice	
<b>BAKED SCALLOPS</b>	289.75
Scallops (6 oz) and fresh mushrooms, baked in a rich mango sauce	
<b>DYNAMITE SCALLOPS</b>	424.25
Baked Sea of Cortez scallops (6oz), stone crab meat (1.5 oz) cooked with white mushrooms, masago and spicy mayonnaise.	
<b>LOBSTERS</b>	
<b>LOBSTER CURRY</b>	1055.75
Kara-age style fried lobster tail (6.5 oz) served with creamy curry and sesame sauce, shiitake mushrooms, habanero and chives	
<b>LOBSTER SAMBAL</b>	1055.75
Lobster tail (6.5 oz) marinated in sake, soy sauce, ginger and garlic, finished with a sauce of sweet and sour chili, green onions and sesame oil.	

## DESSERTS

<b>TIRAMISU</b>	200.00
<b>CHOCOLATE SOUFFLÉ WITH ICE CREAM</b>	250.00
<b>CAMELADO COFFEE JELLY &amp; KALUA</b>	200.00
<b>HELADO TEMPURA</b>	180.00
<b>VANILLA ICE CREAM</b>	128.00

Prices are expressed in Mexican pesos and include VAT

Service is not included



WELCOME