

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

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

SUSHI & SASHIMI

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

ENTRÉES

TERIYAKI	
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
PAN-FRIED SPICY FISH	502.25
White fish fillets (6.5 oz), cooked in a casserole with a spicy Cajun sauce	
KARA- AGE FISH	502.50
Marinated with sweet sake deep-fried fish (6.5 oz), served with ponzu sauce	

TEMPURA

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

SIGNATURE DISHES

TUNA TOSTADA	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	
HOME-MADE GYOZA	338.25
Homemade gyoza filled with shrimp and scallops (2 oz each), sautéed with garlic and finished with a savory serranito soy sauce	
JAPANESE YELLOWTAIL SASHIMI	615.00
Sliced imported yellowtail (3 oz), with a ribbon of curry oil, ponzu sauce, and roasted garlic.	
SASHIMI CILANTRO	461.00
Your choice of seared fresh fish (4 oz), olive oil, green tea salt, cilantro sauce, spicy chili oil, avocado	
SASHIMI SERRANITO	461.25
Catch of the day (4 oz) with a zesty serrano chili pepper sauce and thinly sliced crisp serrano peppers	
SASHIMI BLANCO Y NEGRO	461.25
Seared tuna fillet (4 oz), curry oil, black and white sesame seeds, chopped red onion, chives, and ponzu sauce.	
SALMON YUZU	502.25
Thinly sliced fresh salmon (4 oz), wrapped around crab, avocado, spicy mayonnaise, and our special Yuzu dressing	
SPICY HAND ROLL	259.50
Lobster tempura or stone crab (1 oz), avocado, coriander, mango, gourmet mixed greens, masago, and chives, wrapped in soybean paper	
CLEAR LOBSTER OR STONE CRAB ROLL	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*	
KARA-AGE SOFT-SHELL CRAB	424.50
Deep-fried soft-shell crab (3 oz), sautéed with chives, serrano chili, and light soy sauce; served warm	
MISOYAKI FISH	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	
CHASOBA SHRIMP	594.50
Uji green tea pasta, sautéed shrimp (3.5 oz), and tossed in green curry with lemongrass and ginger	
SERRANITO BEEF FILET	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	
BAKED SCALLOPS	289.75
Scallops (6 oz) and fresh mushrooms, baked in a rich mango sauce	
DYNAMITE SCALLOPS	424.25
Baked Sea of Cortez scallops (6oz), stone crab meat (1.5 oz) cooked with white mushrooms, masago and spicy mayonnaise.	

LOBSTERS

LOBSTER CURRY	1055.75
Kara-age style fried lobster tail (6.5 oz) served with creamy curry and sesame sauce, shiitake mushrooms, habanero and chives	
LOBSTER SAMBAL	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

TIRAMISU	200.00
CHOCOLATE SOUFFLÉ WITH ICE CREAM	250.00
CAMELADO COFFEE JELLY & KALUA	200.00
HELADO TEMPURA	180.00
VANILLA ICE CREAM	128.00

Prices are expressed in Mexican pesos and include VAT

Service is not included



WELCOME