

AMBROSIA

アンブロシア

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

SPICY ROASTED EDAMAME

sautéed in the wok with a touch of lemon and asian sauces

125

GRILLED EDAMAME

110

SOUPS

MISO SOUP

traditional miso soup with tofu, wakame and shiitake mushrooms

170

CEVICHE S & TIRADITOS

HAMACHI TIRADITO

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

610

BLUEFIN TUNA CECICHE

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

590

AMBROSIA CECICHE

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 CECICHE

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

CHECO 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 PASTA

wheat flour noodles sauteed in wok with vegetables and yakisoba sauce

beef.....390

shrimp tempura.....360

vegetables.....280

SASHIMIS

FINE OR THICK CUT

toro tuna.....490

ora king salmon.....455

bluefin tuna.....440

chilean salmon.....310

hamachi.....520

catch of the day.....340

NIGIRIS

toro tuna.....170

bluefin tuna.....140

ora king salmon.....150

chilean salmon.....110

hamachi.....150

catch of the day.....120

shrimp.....110

eel.....120

ikura.....110

YAKIMESHIS

wok fried rice with vegetables and soy sauce

vegetables.....130

chicken.....145

shrimp.....170

beef.....190

mixed chicken, shrimp, beef...210

gohan (white rice).....130

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 shiitake 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

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 aomori, 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

