

AMBROSIA

アンブrosia

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 530
chilean 435

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

460

ROCK SHRIMP

spicy mayonnaise, yuzu juice and fresh mixed lettuce with arugula salad

385

CHICKEN SATAY

chicken skewer marinated with curry and covered in peanut sauce

325

SUMMER ROLL

vietnamese style roll with rice paper, mango, jicama, cucumber, carrot, coriander, mint, basil with sweet and sour sauce

265

CHEESE KUSHIAGE

breaded gouda cheese skewer served with tartar and tonkatsu sauce

210

SPICY EDAMAME

sauteed in a wok with a touch of lemon and spicy oriental sauce

145

GRILLED EDAMAME

130

SOUP

MISO SOUP

traditional miso soup with tofu, wakame and shiitake mushrooms

195

CEVICHE & TIRADITOS

HAMACHI TIRADITO

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

695

BLUEFIN TUNA CEVICHE

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

660

AMBROSIA CEVICHE

catch of the day with Nikkei "Leche de tigre", cucumber, red serrano chili, coriander, sesame oil

585

SALMON MARACUYA TIRADITO

fresh salmon slices with passion fruit and ginger sauce, black salt, fried sweet potato and apple brunoise

ora king 570
chilean 395

THAI CEVICHE

shrimp and the catch of the day marinated in coconut milk and curry, served in a coconut and accompanied by yucca, banana and wontan chips

530

DUO TARTARE

tartare of tuna and salmon, soy mayonnaise, lime and tangerine zest, served with crispy rice chips

495

SALAD

TUNA SALAD WITH AVOCADO

organic lettuce with avocado, seared bluefin tuna and sweet soy vinaigrette with puffed rice pearls

345

TEMPURAS

SHRIMP TEMPURA

jumbo shrimp with tartar and dashi sauce

545

VEGETABLE TEMPURA

baby carrots, sweet potato, asparagus, eggplant, avocado, shiso leaf, served with tartar and dashi sauce

310

MAINS

BEEF SHORT RIB

slow cooked Beef rib and finished on the grill, glazed with roasted raspberry sauce, sweet chili with asian flavors

1070

CHECA TACOS

ribeye wraps with sesame sauce, red onion, Serrano chili, with avocado mousse and black radish slices

825

GRILLED OCTOPUS

with spicy miso sauce and soy mayonnaise

670

YAKISOBA

wheat flour noodles sautéed in a wok with vegetables, yakisoba sauce, and choice of protein

beef.....435
tempura shrimp.....410
vegetables.....310

RICE

YAKIMESHI

fried rice served with sauteed vegetables and choice of protein

chicken.....170
shrimp.....200
beef.....220
vegetables.....155
mixed (chicken, shrimp, beef).....240

SASHIMI

CUT THIN OR THICK

toro tuna.....550
ora king salmon.....510
bluefin tuna.....495
chilean salmon.....385
hamachi.....585
fish of the day.....375

NIGIRI

toro tuna.....200
bluefin tuna.....165
ora king salmon.....175
chilean salmon.....130
hamachi.....175
fish of the day.....145
eel.....145
shrimp.....145
ikura.....130
king crab.....200

MAKI

LOBSTER ROLL

tempura lobster marinated with garlic and ginger, avocado and covered with potatoes, cream cheese, lobster salad and tamarindo sauce

605

SPICY TUNA ROLL

spicy tuna tartare, fresh cucumber and covered with sesame soy seeds, tobiko and spicy chips

485

SALMON MAKI ROLL

grilled salmon, cucumber, spicy mayonnaise covered with fresh salmon and avocado, topped with tamarindo sauce, and tobiko

480

HAMACHI ROLL

hamachi tartare with soy mayonnaise, tempura crumble and cucumber, wrapped in soy paper

440

TEMPURA ROLL

tempura shrimp with asparagus, avocado and cream cheese, wrapped in tempura nori seaweed and topped with eel sauce and sesame seeds

410

UNAGI ROLL

breaded shrimp cucumber and fresh avocado, wrapped with grilled eel, topped with sesame seeds

365

DRAGON ROLL

breaded shrimp and cucumber wrapped with fresh avocado and mango or peach (according the season), topped with tamarind sauce

350

VEGETARIAN ROLL

lettuce, cucumber, avocado fried tofu with sweet sauce, asparagus, carrot and shiitake mushroom

325

DESSERT

BREAD PUDDING

served with Suntory Whisky toffee sauce and vanilla ice cream

300

MOCHI

japanese rice cakes with flavors of chocolate, strawberry and dulce de leche

255

MANGO TAPIOCA

tapioca pearls cooked in coconut milk, served with mango spheres and lychee ice cream

300

SAKÉ

NAMI

NAMI is a relatively young mexican 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 blue" junmai - 1400
"NAMI yellow" junmai gingo - 2200
"NAMI black" junmai daigingo - 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

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

750 ml - 1400

HAKUTSURI 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

