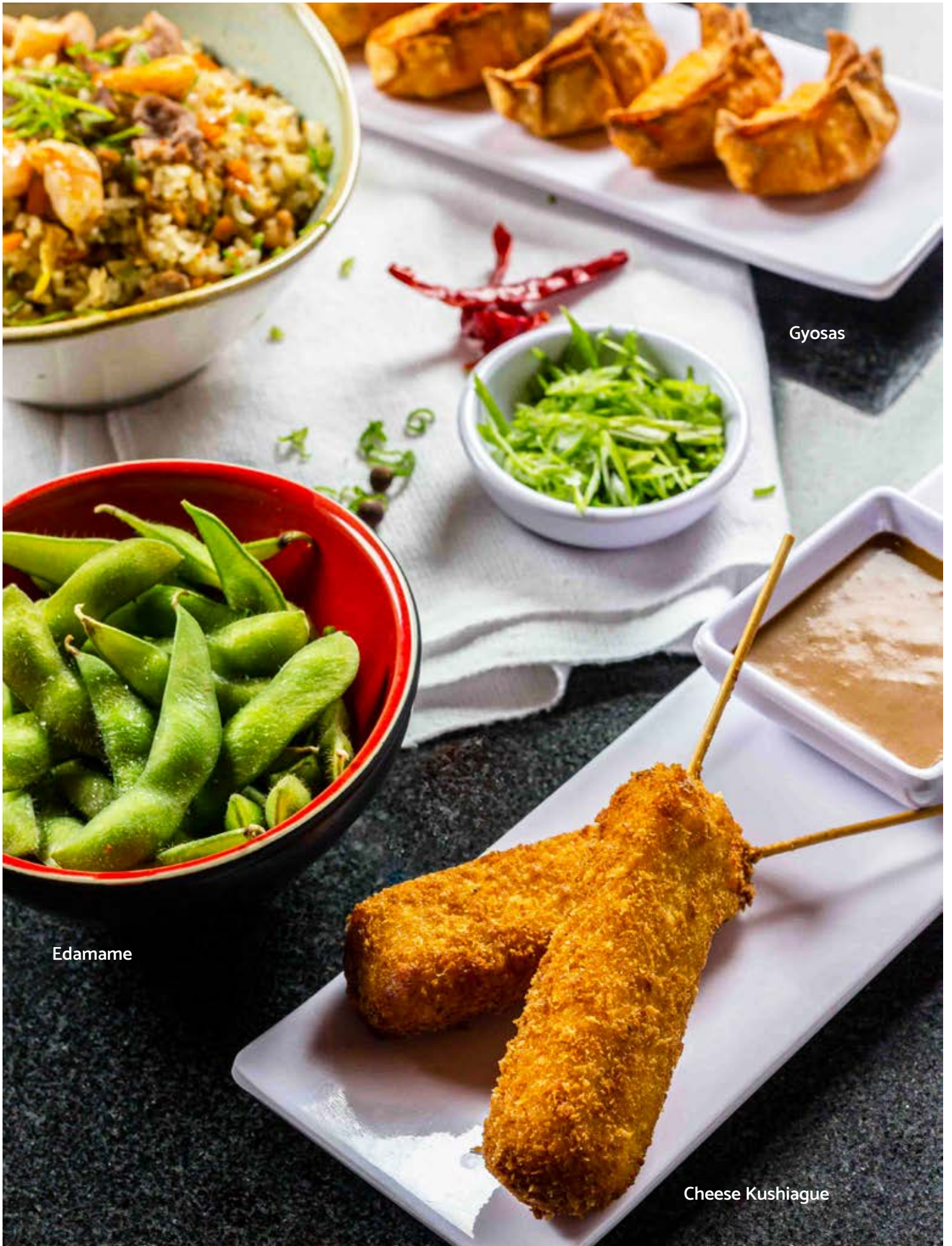




# SUSHIGO

C U Á L E S T U R O L L O



Gyosas

Edamame

Cheese Kushiague



## APPETIZER

<p><b>Spring Roll (3 pcs)</b> Fried oriental rolls filled with vegetables.</p> <p><b>Banana and Cheese Kushiague (3 pcs)</b></p> <p><b>Cheese Kushiague (3 pcs)</b></p> <p><b>Edamame (Order 150g)</b> Steamed Spicy roasted.</p> <p><b>Gyosas (5 pcs)</b> Filled with kanikama and shrimp Chicken Pork</p> <p><b>Ebi (2 pcs)</b> Breaded shrimp with cream cheese.</p>	<p>\$120</p> <p>\$120</p> <p>\$130</p> <p>\$100 \$115</p> <p>\$125 \$125 \$125</p> <p>\$120</p>	<p><b>Crispy Rice (6 pcs)</b> Crispy rice with spicy tartar, avocado and jalapeño. With eel sauce and masago.</p> <p><b>Kushiague Combo (6 pcs)</b> Crispy breaded kanikama, shrimp and cheese skewers.</p> <p><b>Tuna Tostadas (2 pcs)</b> Spicy tuna, avocado, seaweed salad and caramelized onion with eel sauce.</p> <p><b>Yakitori (2 pcs)</b> Grilled skewers with teriyaki sauce. Chicken Skirt Steak</p> <p><b>Roca Shrimp (Order 120g)</b> Shrimp cooked with our rock pasta seasoned with sweet and sour sauce.</p>	<p>\$190</p> <p>\$220</p> <p>\$170</p> <p>\$110 \$119</p> <p>\$170</p>
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## YAKIMESHI (Portion 220g)

<p><b>Vegetables</b> Fried rice with vegetables.</p> <p><b>Shrimp</b> Fried rice with shrimp.</p> <p><b>Chicken</b> Fried rice with chicken.</p>	<p>\$130</p> <p>\$170</p> <p>\$130</p>	<p><b>Beef</b> Fried rice with beef.</p> <p><b>Mixed (Order 360g)</b> Fried rice with shrimp, chicken and beef.</p>	<p>\$155</p> <p>\$160</p>
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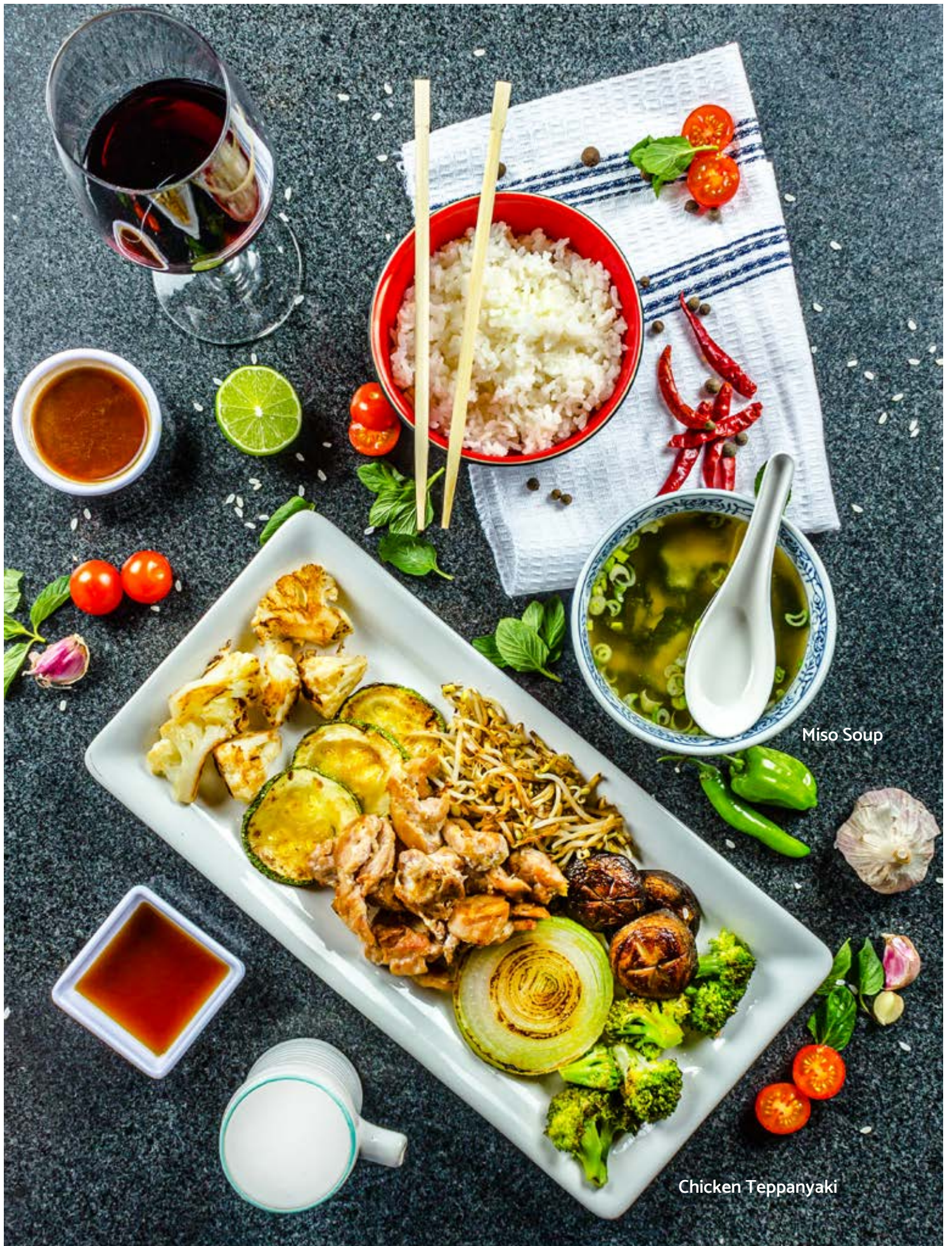
Mixed Yakimeshi

 House Special

 Vegetarian

 Spicy





Miso Soup

Chicken Teppanyaki



## SOUPS

- Ⓞ **Miso Soup** \$95  
Ⓞ With tofu, seaweed and shitake mushroom.
- Seafood Soup** \$190  
 Shrimp, octopus and crab with rice noodles, seaweed and avocado.
- Tempura Udon** \$180  
 Delicious broth with udon pasta, shrimp and tempura sparks.
- Niku Udon** \$210  
 Broth with udon pasta, thin slices of rib eye, seaweed, chives, kama-boko and shichimi togarashi.

## NOODLES

- Chicken and Beef Yakisoba** \$215  
 Grilled noodles with chicken and beef.
- Seafood Yakisoba** \$230  
 Grilled noodles with squid, shrimp and octopus.

## RAMEN

- Ⓞ Delicious traditional ramen soup with egg, spinach, mushrooms and chives with a spicy touch.
- Shrimp \$199
- Chicken \$185
- Beef \$199
- Pork Belly \$220

## BOWLS

- Ⓞ **Tuna and Salmon Bowl** \$270  
 Salmon, tuna, mango and avocado, dipped in sweet and sour sauce on a bed of rice.
- Kanikama Bowl** \$190  
 Crab surimi, masago, seaweed, avocado, chipotle sauce and tampico on a bed of rice.

## TEPPANYAKI

- Chicken** (250g) \$250
- Salmon** (200g) \$390
- Rib Eye** (350g) \$390
- Shrimp** (200g) \$350
- Ⓞ **Vegetables** (300g) \$160

## DONBURI (Portion 220g)

- Ⓞ **Spicy Tuna Tartar** \$250  
 Spicy tuna on a bed of steamed rice.
- Ⓞ **Spicy Salmon Tartar** \$250  
 Spicy salmon on a bed of steamed rice.
- Seafood Tartar** \$240  
 Mix of salmon, octopus, shrimp and kanikama on a bed of steamed rice.
- Tori Don** \$185  
 Teriyaki chicken served on a bed of steamed rice.
- Tekka Don** \$270  
 Fresh tuna served on a bed of steamed rice.
- Ⓞ **Shake Don** \$255  
 Fresh salmon served on a bed of steamed rice.
- Gyu Don** \$210  
 Sliced rib eye and onion cooked in sweet soy sauce, served on a bed of steamed rice with a sprinkle of sesame, cambray onion stem and kama-boko.

- Sealed Tuna Bowl** \$260  
 Sealed Tuna with mango, avocado, edamame, seaweed and masago on a bed of rice.



Tuna and Salmon Bowl



Sealed Tuna Bowl



House Special



Vegetarian



Spicy



Tuna Sashimi



Tekka Don



Salmon Sashimi





# SASHIMI

Thin (110g) / Thick (130g)

Tuna	—	\$260
	▬	\$280
Salmon	—	\$260
	▬	\$280
Hamachi	—	\$285
	▬	\$320
Albacore	—	\$250
	▬	\$270

- Moriawase Sashimi** \$420  
 Selection of premium chef's cuts, mounted on a bed of ice.

# NIGIRI

(Order 2 pcs)

Eel	\$120
Shrimp	\$80
Kanikama	\$85
Tuna	\$120
Salmon	\$110
Hamachi	\$130
Albacore	\$130
Octopus	\$110
Callo	\$125

- Aburi Nigiri (8 pcs)** \$350  
 Variety of nigiris flamed with a touch of Colima salt (hamachi, albacore, tuna and salmon).







## ROLLS 2x1 Monday, tuesday and wednesday

- |  |              |  |              |
|--|--------------|--|--------------|
| <b>Roll #1</b><br>Weathered roll. Inside: shrimp salad and crab, cream cheese and avocado with eel sauce.                              | <b>\$200</b> | <b>Roll #11</b><br>Inside: breaded shrimp, cucumber, avocado and cream cheese wrapped in fried plantain and eel sauce.   | <b>\$216</b> |
| <b>Roll #3</b><br>Weathered roll. Inside: avocado, eel, masago and cream cheese. Top with tempura chips, kanikama salad and eel sauce. | <b>\$240</b> | <b>Roll #12</b><br>Wrapped with shrimp. Inside: cucumber, avocado and cream cheese with masago dressing. Breaded shrimp, masago dressing and eel sauce on top. | <b>\$238</b> |
| <b>Roll #4</b><br>Salmon, mango and cream cheese, covered in tempura sparks and eel sauce.   | <b>\$212</b> | <b>Roll #13</b><br>Inside: cream cheese and avocado, wrapped in cucumber. Breaded shrimp and masago dressing with eel sauce on top.                            | <b>\$216</b> |
| <b>Roll #5</b><br>Skirt steak, avocado and manchego cheese. Breaded with banana served with chipotle sauce.                            | <b>\$200</b> | <b>Roll #17</b><br>Inside: breaded shrimp, cream cheese, avocado, masago and eel, wrapped in seaweed and bathed in eel sauce.                                  | <b>\$219</b> |
| <b>Roll #6</b><br>Breaded roll. Inside: beef, cream cheese, manchego cheese and avocado. Tampico spicy on top.                         | <b>\$205</b> | <b>Roll #19</b><br>Inside: breaded shrimp, cream cheese, salmon and tuna. Mix of salmon and spicy tuna on top.   | <b>\$249</b> |
| <b>Roll #7</b><br>Breaded roll. Inside: cucumber, cream cheese and shrimp. Spicy seafood salad on top.                                 | <b>\$226</b> | <b>Roll #21</b><br>Spicy tuna wrapped in avocado.  | <b>\$240</b> |
| <b>Roll #8</b><br>Fresh salmon breaded roll. Inside: shrimp, avocado and Manchego cheese. Tampico dressing on top.                     | <b>\$219</b> | <b>Roll #22</b><br>Wrapped in salmon and fresh tuna. Inside cream cheese, cucumber and avocado.  | <b>\$249</b> |
| <b>Roll #9</b><br>Inside: breaded shrimp, cream cheese and avocado. Weathered vegetables with eel sauce and masago dressing on top.    | <b>\$199</b> | <b>Snowy Roll</b><br>Cucumber, avocado and shrimp, wrapped in cream cheese.  | <b>\$216</b> |
|  |              | <b>California Roll</b><br>Cucumber, avocado, cream cheese and shrimp.  | <b>\$190</b> |

 House Special

 Vegetarian

 Spicy



- Tori Roll** \$183  
 Wrapped in rice with sesame seeds.  
 Inside: teriyaki chicken, avocado, cucumber and cream cheese.
- Breaded Tori** \$175  
 Breaded roll. Inside: teriyaki chicken, cream cheese and cucumber.
- ⊙ **Special Dragon Roll** \$249  
 Inside: breaded shrimp and cream cheese, wrapped in avocado and masago. With tampero and eel sauce on top.
- Dragon Roll** \$227  
 Inside: breaded shrimp and cream cheese, wrapped in avocado and masago. Bathed in eel sauce.
- Lady Dragon Roll** \$227  
 Inside: cucumber, kanikama and cream cheese. Outside: avocado, mango, shichimi togarashi with eel sauce.
- ⊙ **Salad Roll** \$160  
 Wrapped in rice paper. Inside: lettuce, carrot, tomato, avocado, cucumber, alfalfa germ, with peanut sauce.  
 With Salmon \$209  
 With Tuna \$204
- Rocio Roll** \$240  
 Inside: cucumber, shrimp, avocado and cream cheese. Kanikama salad and pieces of fresh salmon bathed in eel sauce on top.
- ⊙ **Kakiague Roll** \$197  
 Inside kanikama, cream cheese, avocado and toreado chiles. Outside covered with vegetables, tempura and eel sauce.
- Rainbow Roll** \$249  
 Inside: cucumber, avocado and cream cheese, wrapped in a variety of fish and shellfish.
- SPECIALS**
- ⊙ **Osaka Roll** \$249  
 Tempura roll. Inside: tuna, avocado, kanikama and cream cheese. Outside: spicy salmon and chives topping, accompanied with eel and sesame sauce.
- ⊙ **Sayonara Roll** \$260  
 Inside: breaded shrimp and avocado. Outside: slices of octopus and cream cheese, with kanikama salad topping, serrano pepper slices and masago dressing, bathed in eel and sesame sauce.
- ⊙ **Sugoi Roll** \$260  
 Inside: tuna, salmon and avocado. Outside: albacore slices, cream cheese, slightly flambéed spicy dressing, accompanied with tempura chips and chives.
- Samurai Roll** \$299  
 Inside: cucumber and avocado, wrapped in manenori (soybean seaweed). Outside: spicy salmon tartare, tanuki, eel sauce and chives.



Promotional prices on a 2x1 roll are not equivalent to a 50% discount. If you choose rolls with different prices, the one with the highest value will be charged. This offer does not apply in conjunction with other promotions or discounts and does not apply to special rolls. The offer is subject to change without notice.





Special Dragon Roll



Hand Roll #2

## TEMAKIS

Seaweed cone with rice, cream cheese, cucumber and avocado with:

Shrimp	\$115
Tuna	\$125
Salmon	\$119
Hand Roll #2	\$117
Cucumber hand roll, with rice, breaded shrimp, masago dressing and eel sauce.	
Tuna Spicy Hand Roll	\$125
Spicy Salmon Hand Roll	\$120
Soft Crab Hand Roll	\$140
Hamachi Hand Roll	\$160

 House Special

 Vegetarian

 Spicy



# DESSERTS

- Ice Cream Tempura** \$120  
Topping to choose:  
Strawberry, chocolate or cajeta.
- Brownie** \$160  
Filled with hot caramel and vanilla ice cream.
- Tempura Cheesecake** \$145  
Creamy cheesecake in tempura; topped  
with red fruit sauce and sesame seeds.



Ice Cream Tempura

House Special

Vegetarian

Spicy



# FRAPPES



CALPIS  
NATURAL



CALPIS  
NARANJA



FRESA



ICED TEA



CALPIS  
MANGO



MANGO



JAMAICA



CALPIS  
FRESA



VERDE

Iced Tea	\$78
Jamaica	\$78
Mango	\$78
Fresa	\$78
Verde	\$78
Calpis	\$85
Mango / Fresa / Naranja	



# SUSHIGO BOXES

Select your ideal box



## BOX 1

### INCLUDES

Roll #1  
Breaded Chicken  
California Roll  
Roll #11  
Kakiague Roll  
Lady Dragon Roll  
Roll #13

**\$839**

## BOX 2

### INCLUDES

Roll #1  
Breaded Chicken Roll  
Kushikatsu Roll  
Lady Dragon Roll  
1 Order of Spicy Edamame  
Cheese Kushikatsu (4 pieces)  
1 Order of Spring Rolls (2 pieces)

**\$839**



The box is available in Pickup and Delivery service.





## BOX 3

### INCLUDES

Roll #13  
 Roll #11  
 California Roll  
 Wedge Potato Order  
 1 Spicy Edamame Order  
 Cheese Kushikatsu (2 pieces)  
 1 Spring Roll Order (2 pieces)

**\$729**

## BOX 4

### INCLUDES

Roll #13  
 Lady Dragon (avocado only)  
 Roll #1  
 Order of pork gyoza  
 Sushigo Potatoes

**\$649**



## BOX 5


### INCLUDES

California  
 Roll #11  
 Breaded chicken  
 Lady Dragon roll (only avocado)  
 Roll #13

**\$649**







Some of our dishes are prepared with fresh fish and seafood handled according to official standards. The consumption of raw animal protein is the responsibility of each diner. The weight shown in the dishes is calculated with the raw protein, before cooking, so it may decrease its final weight. Any extra ingredient or dish modification has an additional cost (ask at the branch or by phone). All our prices are expressed in local currency; subject to change without previous notice. We accept cash, credit and debit cards, Visa, Mastercard and American Express. All our photographs are for illustrative purposes only, therefore our cuts and presentations may vary. All home delivery and take away service has a \$25 pesos packing fee. Change or cancellation of promotions without previous notice.

**SUSHIGO**  
[www.sushigo.com.mx](http://www.sushigo.com.mx)