

# SUSHIGO

P R E M I U M

ENG





# APPETIZERS

## **Rock Shrimp** Order 150g 179

Shrimp sautéed with our signature “roca” pasta, finished with our house-made sauce.

## **Tuna Tostadas** 2 pieces 179

Spicy tuna, avocado, seaweed salad, sesame seeds, tempura onion, and eel sauce.

## **Crispy Rice** 6 pieces 199

Crispy rice topped with tuna tartar and spicy salmon, sesame seeds, avocado, and jalapeño. Served with eel sauce and masago.

## **Spring Rolls** 3 pieces 129

Crispy oriental rolls filled with fresh vegetables.

## **Kushiage** 3 pieces

•Cheese / Cream Cheese 137

•Plantain with cheese 126

## **Kushiage Combo** 6 pieces 231

Crispy breaded skewers filled with kanikama, shrimp with cream cheese, and manchego cheese.

## **Edamame** Order 150g

•Steamed 116

•Spicy Roasted 121

## **Gyoza** 5 pieces

•Shrimp and kanikama 142

•Pork 137

## **Ebi** 2 pieces 126

Breaded shrimp filled with cream cheese.

## **Sushi Tower**

Rice, spicy kanikama salad, avocado, seaweed salad, masago, and spicy dressing. Topped with eel sauce and masago arare.

•Tuna 60g 220

•Salmon 60g 230

## **Yakitori** 2 pieces

Grilled skewers, drizzled with the house special sauce.

•Chicken 116

•Skirt Steak 125

•Pork Belly 179



*Roca Shrimp*



*Tropical Yakimeshi*



# SOUPS

## Miso Soup

Tofu, seaweed, shiitake mushroom, scallion, and wakame.

## Seafood Soup

Shrimp, octopus, and kanikama. With rice noodles, wakame, avocado, togarashi, and scallion.

## Tempura Udon

Delicious broth with udon noodles, tempura shrimp, wakame, naruto, togarashi, and scallion.

# RAMEN

Savory traditional ramen with tender egg, fresh spinach, mushrooms, scallions, and a touch of spicy kick.

•Shrimp 70g

•Chicken 70g

•Beef 70g

•Pork Belly 70g

# TEPPANYAKI

•Chicken 250g

•Salmon 200g

•Rib Eye 350g

•Shrimp 200g

•Vegetables

•Surf and Turf 275g

# YAKISOBA

## Chicken and beef 90g

Mixed vegetables with stir-fried noodles in house sauce, served with chicken and beef.

## Seafood 90g

Mixed vegetables with stir-fried noodles in house sauce, served with shrimp and octopus.

99

199

189

229

199

209

239

263

410

410

368

168

441

215

242

# YAKIMESHI

## SPECIALS

## Tropical 480g

Fried rice with mixed vegetables, edamame, bean sprouts, pineapple, shrimp, bacon, and chicken, seasoned with butter and garlic, finished with a touch of our sweet and sour sauce.

## Seafood 360g

Fried rice and mixed vegetables with squid, bean sprouts, shrimp, and octopus, seasoned with garlic, butter, and soy sauce.

## TRADITIONAL

## Gohan 220g

## Tampico 290g

Fried rice with tampico

## Vegetables 220g

Fried rice with vegetables.

## Mixed 360g

Fried rice with shrimp, chicken, and beef.

## Octopus 360g

Fried rice with octopus.

## Shrimp 360g

Fried rice with shrimp.

## Chicken 360g

Fried rice with chicken.

## Beef 360g

Fried rice with beef.

## Salmon Teppanyaki



209

215

76

189

135

168

219

179

139

163



# DONBURI

## **Tori Don** 250g 194

Teriyaki chicken served over a bed of rice and sesame seeds.

## **Tekka Don** 120g 273

Fresh tuna served over a bed of rice, nori seaweed, and sesame seeds.

## **Shake Don** 120g 284

Fresh salmon served over a bed of rice, nori seaweed, and sesame seeds.

## **Spicy Tuna** 120g 263

Spicy tuna served over a bed of rice.

## **Spicy Salmon** 120g 263

Spicy salmon served over a bed of rice and sesame seeds.

## **Seafood** 120g 252

Mix of salmon, octopus, shrimp, and kanikama with spicy dressing, served over a bed of rice.



**Spicy Salmon Donburi**

# VEGAN SPECIALS

## **Edamame** Order 150g

### •Steamed 112

### •Spicy Roasted 117

## **Miso Soup** 97

Tofu, seaweed, shiitake mushroom, scallion, and wakame.

## **Cheese Kushiage** 2 pieces 199

Crispy breaded skewers filled with vegan manchego cheese, served with house dressing.

## **Spring Rolls** 2 pieces 122

Fried oriental rolls stuffed with vegetables, served with vegan sweet and sour sauce.

## **Vegetable Yakimeshi** 270g 179

Fried rice with vegetables.

## **Shrimp Yakimeshi** 360g 289

Fried rice with vegan shrimp.

## **Roll 13** 8 pieces 299

Wrapped in cucumber. Inside: rice, cream cheese, and avocado. Topped with mayonnaise and vegan breaded shrimp in house sauce.

## **California Roll** 10 pieces 275

Wrapped in rice. Inside: cucumber, avocado, vegan cream cheese, and salmon.

## **Salmon Sashimi** 355

Salmon, avocado, mango, lettuce, alfalfa sprouts, and mayonnaise. Served with ponzu sauce, scallions, and togarashi.

## **Salmon Nigiri** 2 pieces 255

Vegan salmon, served with wasabi and ginger.



# BOWLS

## Ebi Bowl 100g

Crispy breaded shrimp paired with creamy avocado, sweet mango, fresh cucumber strips, and tampico, all served over a bed of fluffy rice. Finished with our signature fuji house sauce

## Tuna Bowl 70g

Fresh kanikama salad with sweet mango, creamy avocado, masago, delicate tuna slices, and shredded nori, all atop a bed of rice and finished with a smoky chipotle dressing.

## Shake Bowl 70g

Savory grilled mushrooms, tender edamame, creamy avocado, and smooth cream cheese topped with delicate fresh salmon slices and a sprinkle of sesame seeds, all over a bed of rice. Served with a spicy habanero dressing.

**Swap your base for: \$25 EXTRA**

- Gohan Rice
- Grilled Vegetables  
(mushrooms, cauliflower, and broccoli)

250

## Shake & Tuna Bowl 130g

Fresh salmon and tuna cubes paired with sweet mango and creamy avocado, served over a bed of rice and finished with a tangy sweet-and-sour sauce.

285

260

## Kani Bowl 100g

Shredded kanikama and cucumber, edamame, tampico, and grilled pineapple over a bed of rice. Served with chipotle sauce and a blend of toasted sesame seeds.

209

275

## Seared Tuna Bowl 80g

Perfectly seared tuna paired with sweet mango, creamy avocado, tender edamame, fresh seaweed salad, and masago, all served over a bed of rice.

260



**Ebi Bowl**



**Tuna Bowl**



**Shake Bowl**



**Shake & Tuna Bowl**



**Kani Bowl**



**Seared Tuna Bowl**



# NIGIRI

Order 2 pieces

- Eel 126
- Shrimp 90
- Kanikama 89
- Tuna 120
- Salmon 126
- Hamachi 137
- Albacore 137
- Octopus 120

## Aburi Nigiri 8 pieces

Chef's Omakase Selection.

A curated assortment chosen by the chef!

368



*Aburi Nigiri*



# TEMAKI

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

- Shrimp 121
- Tuna 131
- Salmon 125

## Hand Roll 2

Cucumber sheet cone with rice, breaded shrimp, masago dressing, and eel sauce.

- Spicy Tuna Hand Roll 131
- Spicy Salmon Hand Roll 126
- Hamachi Hand Roll 168

# SASHIMI

Fine 110g

Thick 130g

- Tuna 273 294
- Salmon 273 294
- Hamachi 299 336
- Albacore 263 284
- Octopus 336

## Assorted Sashimi Selection 160g 441

The chef's finest selection of cuts.



# SPECIAL ROLLS



**Fire Roll**

10 pieces

Delicious roll wrapped in avocado slices. Filled with tempura kanikama and cream cheese. Topped with kanikama salad, seaweed, masago, and tempura flakes. Lightly seared and served with spicy sauce. Finished with eel sauce and sesame seeds.

**315**



**Unagui Roll**

10 pieces

Delicious seared roll wrapped in eel. Filled with fresh salmon, avocado, cucumber, cream cheese, and masago. Topped with masago dressing.

**325**



**Sushi Pizza**

8 pieces

Delicious lightly fried rice, topped with fresh salmon slices, spicy kanikama salad, avocado, seaweed salad, and spicy dressing. Finished with eel sauce and masago arare.

**299**



**Osaka Roll**

10 pieces

Delicious tempura roll filled with tuna, avocado, kanikama, and cream cheese. Topped with spicy salmon and scallions. Finished with eel sauce and sesame seeds.

**299**



**Sayonara Roll**

10 pieces

Delicious roll wrapped in octopus slices and cream cheese. Filled with breaded shrimp and avocado. Topped with kanikama salad, slices of serrano chili, and masago dressing. Finished with eel sauce and sesame seeds.

**299**



**Fresh Roll**

10 pieces

Delicious roll wrapped in fresh salmon slices and masago arare. Filled with cucumber, avocado, and cream cheese. Topped with albacore, masago dressing, scallions, and truffle oil.

**315**



# SPECIAL ROLLS



## Spicy Tuna Roll

10 pieces

Delicious roll wrapped in nori. Filled with masago, spicy tuna, breaded shrimp, avocado, and scallions.

**289**



## Aso Roll

7 pieces

Delicious roll wrapped in nori. Filled with seafood salad, mango, avocado, and breaded shrimp. Served with spicy sauce.

**315**



## Geisha Roll

10 pieces

Delicious roll wrapped in nori and fresh salmon slices. Filled with kanikama, avocado, cream cheese, and masago. Topped with albacore and eel, lightly spicy and seared. Finished with eel sauce and sesame seeds.

**299**



## Sugoi Roll

10 pieces

Delicious roll wrapped with cream cheese and albacore slices. Filled with tuna, salmon, and avocado. Topped with lightly seared spicy dressing. Finished with tempura flakes and scallions.

**299**



## Tempura Sake Roll

10 pieces

Delicious tempura roll filled with fresh salmon and cream cheese. Topped with lightly spicy fresh salmon and slices of serrano chili. Finished with eel sauce and sesame seeds.

**299**



## Fuji Roll

10 pieces

Delicious roll wrapped in rice. Filled with avocado, cream cheese, and cucumber. Topped with masago dressing, rock shrimp, and scallions. Finished with eel sauce, house sauce, and sesame seeds.

**299**



# CLASSIC ROLLS



## Roll 1 7 pieces

Delicious battered roll filled with kanikama salad, shrimp, avocado, and cream cheese. Drizzled with eel sauce.

**210**



## Roll 3 10 pieces

Delicious battered roll filled with avocado, eel, masago, and cream cheese. Topped with tempura flakes and kanikama salad, then drizzled with eel sauce.

**252**



## Roll 4 10 pieces

Delicious roll with salmon, mango, and cream cheese. Topped with tempura flakes and drizzled with eel sauce.

**223**



## Roll 5 10 pieces

Delicious roll with skirt steak, avocado, and manchego cheese. Breaded with plantain and served with chipotle sauce.

**210**



## Roll 6 10 pieces

Delicious breaded roll with cream cheese and beef slices, filled with manchego cheese and avocado. Served with spicy tempico topping.

**215**



## Roll 7 10 pieces

Delicious breaded roll filled with cucumber, cream cheese, and shrimp. Served with spicy seafood salad topping.

**237**



## Roll 8 10 pieces

Delicious breaded roll with fresh salmon, filled with shrimp, avocado, and manchego cheese. Served with tempico dressing topping.

**230**



## Roll 9 10 pieces

Delicious roll with breaded shrimp, cream cheese, and avocado. Served with tempura-style vegetables, drizzled with eel sauce, and masago dressing.

**209**



## Roll 11 10 pieces

Delicious roll wrapped in cream cheese and fried plantain, filled with breaded shrimp, cucumber, and avocado. Drizzled with eel sauce.

**227**



## Roll 12 10 pieces

Delicious roll wrapped with cream cheese and shrimp, filled with cucumber and avocado. Topped with breaded shrimp, masago dressing, and eel sauce.

**250**



## Roll 13 8 pieces

Delicious roll wrapped in cucumber, filled with cream cheese and avocado. Served with breaded shrimp and masago dressing, drizzled with eel sauce.

**227**



## Roll 17 7 pieces

Delicious roll with breaded shrimp, cream cheese, avocado, masago, and eel. Wrapped in seaweed and drizzled with eel sauce.

**230**





### Roll 19 10 pieces

Delicious roll with cucumber and avocado, wrapped with cream cheese, tuna, and salmon. Served with a spicy salmon and tuna mix topping.

**272**



### Roll 21 10 pieces

Delicious roll with spicy tuna. Wrapped in avocado.

**255**



### Roll 22 10 pieces

Delicious roll with cucumber and avocado, wrapped with cream cheese, salmon, and fresh tuna.

**261**



### California Roll 10 pieces

Delicious roll with cucumber, avocado, cream cheese, and shrimp.

**199**



### Snowy Roll 10 pieces

Delicious roll with cucumber, avocado, and shrimp. Wrapped in cream cheese.

**227**



### Kakiague Roll 10 pieces

Delicious roll with kanikama, cream cheese, avocado, and roasted chiles. Wrapped in tempura vegetable topping and drizzled with eel sauce.

**207**



### Breaded Tori 10 pieces

Delicious breaded roll with chicken, cream cheese, and cucumber.

**184**



### Tori Roll 10 pieces

Delicious roll with chicken, avocado, cucumber, and cream cheese, wrapped in rice with sesame seeds.

**192**



### Dragon Roll 10 pieces

Delicious roll with breaded shrimp and cream cheese, wrapped in avocado and masago, drizzled with eel sauce.

**238**



### Dragon Roll Spec. 10 pieces

Delicious roll with breaded shrimp and cream cheese, wrapped in avocado with tamponico and masago topping, drizzled with eel sauce.

**282**



### Lady Dragon Roll 10 pieces

Delicious roll wrapped in avocado and mango, filled with cucumber, kanikama, and cream cheese. Served with shichimi togarashi and eel sauce.

**238**



### Rocio Roll 10 pieces

Delicious roll with cucumber, shrimp, avocado, and cream cheese. Served with kanikama salad and fresh salmon pieces, drizzled with eel sauce.

**252**



### Rainbow Roll 10 piezas

Delicious roll with cucumber and avocado. Wrapped in cream cheese and a variety of fish and seafood.

**261**



**NOT AVAILABLE IN 2x1**

### Ensalada Roll 10 piezas

Delicious roll wrapped in rice paper. Inside: lettuce, carrot, tomato, avocado, cucumber, and alfalfa sprouts. Served with peanut sauce.

**Tuna 214 Salmon 219**





# DESSERTS

## Fried Ice Cream

126

Topping to choose from:  
Strawberry, chocolate, or caramel.

## Brownie

168

Filled with warm caramel  
and vanilla ice cream.

## Cheesecake Tempura

152

Creamy tempura cheesecake drizzled  
with berry sauce and topped with  
caramelized sesame seeds.

## Sashimi de Mango

175

Seasonal\*

## Panna Cotta

180

## Camelado

130

Coffee jelly with vanilla ice cream and kahlúa.

## Mango Sashimi



# SUSHIGO Kids

Select one option from each category

## Main Course

- Yakimeshi Kids
- Chicken fingers (3 pieces)
- California Roll kids

## Side Dish

- Spring Rolls (2 pieces)
- Kushiage Cheese Kids (2 pieces)
- French Fries

## Kids' Drinks

- Orange soda or Lemonade
- Hibiscus Water
- Mango Water

**\$169**

PESOS MXN

Terms and conditions apply. Price valid from Monday to Thursday. Menu available for children up to 8 years old.



## EXTRAS

- Avocado \$40
- Skirt Steak \$50
- Blistered Chilies \$20
- Chipotle \$20
- Tuna \$70
- Shrimp \$60
- Edamame \$55
- Cream Cheese \$30

- Salmon \$70
- Tampico \$45
- Kanikama \$45
- Chicken \$50
- Kushiage Sauce \$20
- Masago \$70
- Eel Sauce \$25
- Soy Sauce with Lemon \$20

- Natural Soy Sauce \$20
- Spicy Sauce \$20
- Scallion \$20
- Mango \$30
- Octopus \$70
- Teriyaki Sauce \$20
- Breaded \$15





Some of our dishes are prepared with fresh fish and seafood, handled in accordance with official regulations. The consumption of raw animal protein is the sole responsibility of each guest. Portion weights may vary depending on the type of preparation or cooking method. Any extra ingredient or modification to a dish will have an additional cost (please ask our staff). All photographs are for illustrative purposes only; cuts and presentations may vary. Our prices are expressed in local currency and are subject to change without prior notice. Accepted payment methods: cash, Visa, Mastercard, and American Express debit or credit cards. A packaging fee of **\$10 MXN** applies to **takeaway orders prepared after in-restaurant consumption**.

