

SUSHIGO

P R E M I U M

ENG



APPETIZERS

Rock Shrimp Order 150g **183**

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

Tuna Tostadas 2 pieces **183**

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

Crispy Rice 6 pieces **203**

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

Spring Rolls 3 pieces **132**

Crispy oriental rolls filled with fresh vegetables.

Kushiage 3 pieces

•Cheese / Cream Cheese **140**

•Plantain with cheese **122**

Kushiage Combo 6 pieces **236**

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

Edamame Order 150g

•Steamed **118**

•Spicy Roasted **123**

Gyoza 5 pieces

•Shrimp and kanikama **145**

•Pork **140**

Ebi 2 pieces **129**

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 **224**

•Salmon 60g **235**

Yakitori 2 pieces

Grilled skewers, drizzled with the house special sauce.

•Chicken **118**

•Skirt Steak **128**

•Pork Belly **189**



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.

101

203

193

234

203

213

244

266

414

414

372

170

445

219

247

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



211

217

77

191

136

170

221

181

140

165

DONBURI

Tori Don 250g **196**

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

Tekka Don 120g **276**

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

Shake Don 120g **287**

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

Spicy Tuna 120g **266**

Spicy tuna served over a bed of rice.

Spicy Salmon 120g **276**

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

Seafood 120g **255**

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 **101**

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 **132**

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 shrimp.

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)

Shake & Tuna Bowl 130g

Fresh salmon, tuna, mango, avocado, and masago, served over a bed of rice and drizzled with a tangy sweet-and-sour sauce.

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.

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.

253

288

263

211

278

263

- Vegetable Fried Rice
- Cucumber Strips



Ebi Bowl



Tuna Bowl



Shake Bowl



Shake & Tuna Bowl



Kani Bowl



Seared Tuna Bowl

NIGIRI

Order 2 pieces

- Eel 127
- Shrimp 91
- Kanikama 90
- Tuna 111
- Salmon 121
- Hamachi 137
- Albacore 137
- Octopus 121
- Aburi Nigiri** 8 pieces 372

Chef's Omakase Selection.

A curated assortment chosen by the chef!



Aburi Nigiri

TEMAKI

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

- Shrimp 122
- Tuna 126
- Salmon 132
- Hand Roll 2** 124

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

- Spicy Tuna Hand Roll 132
- Spicy Salmon Hand Roll 127
- Hamachi Hand Roll 168

SASHIMI

Fine 110g

Thick 130g

- Tuna 276 297
- Salmon 276 297
- Hamachi 297 302
- Albacore 263 284
- Octopus 323

Assorted Sashimi Selection 160g 424

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.

318



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.

302



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.

302



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.

302



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.

318

SPECIAL ROLLS



Spicy Tuna Roll

10 pieces

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

292



Aso Roll

7 pieces

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

318



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.

302



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.

302



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.

302



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.

302

CLASSIC ROLLS



Roll 1 7 pieces

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

212



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.

225



Roll 5 10 pieces

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

212



Roll 6 10 pieces

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

217



Roll 7 10 pieces

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

239



Roll 8 10 pieces

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

232



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.

211



Roll 11 10 pieces

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

229



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.

229



Roll 17 7 pieces

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

232



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

Salmon Only 282



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.

262

Salmon Only 272



California Roll 10 pieces

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

201



Snowy Roll 10 pieces

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

229



Kakiague Roll 10 pieces

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

209



Breaded Tori 10 pieces

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

186



Tori Roll 10 pieces

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

194



Dragon Roll 10 pieces

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

240



Dragon Roll Spec. 10 pieces

Delicious roll with breaded shrimp and cream cheese, wrapped in avocado with tampero 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.

240



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.

264



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 216 Salmon 221



DESSERTS

Fried Ice Cream

127

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

Brownie

170

Filled with warm caramel
and vanilla ice cream.

Cheesecake Tempura

154

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

Sashimi de Mango

175

Seasonal*

Panna Cotta

180

Camelado

131

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 Chillies \$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.**

