

SUSHIGO



**DRINKS
MENU**

SIGNATURE DRINKS



Kyoto Sour

Don Valdés Mezcal, pineapple concentrate, lime juice, orange juice, basil, and cherry tomatoes.

\$219

Don Valdés
MEZCAL ARTESANAL



Japan Mafia

Don Valdés Mezcal, hibiscus concentrate, lime juice, pineapple, and blue curaçao liqueur.

\$189

Don Valdés
MEZCAL ARTESANAL

Midori Gin

Solferino Gin, avocado, mint, serrano pepper, simple syrup, lime juice, and orange juice.

\$219



Oishii Dash

Fireball Whisky, lime juice, simple syrup, egg white, Calpico, and blue curaçao liqueur.

\$199



SIGNATURE DRINKS



Kurenai Vodka

Stolichnaya Vodka, hibiscus concentrate, lime juice, mint, and a touch of cinnamon syrup.

\$189



Shiso Ao

Bacardi Blanco, soursop pulp, basil, grapefruit, lime juice, and blue curaçao liqueur.

\$219

Umami Tonic

Solferino Gin, tonic water, grapefruit, mint, and a touch of hibiscus concentrate.

\$219



Oyuki's Sin

Solferino Gin, lychee juice, lime juice, bougainvillea syrup, and a touch of cherry juice.

\$189



CLASSIC MIXOLOGY

Mojito \$150

Margarita **TEQUILA 30-30** \$155
CRISTALINO

With the unique flavor of Tequila 30-30.

Paloma **TEQUILA 30-30** \$155
CRISTALINO

With the unique flavor of Tequila 30-30.

Mezcalina \$165

Moscow Mule \$160

Aperol Spritz \$225

Hugo Spritz \$285

Piña Colada \$195



SAKE

Sake Go 150 ML

Sho Chiku Bai 750 ML \$690

Hattori Hanzo 375 ML \$675

Nami Junmai 750 ML \$1,099

Nami Junmai Ginjo 750 ML \$1,199

Kikusui Junmai Ginjo
720 ML \$1,599



\$170

Images are for illustrative purposes only. Actual product presentation may vary, but the flavor is always guaranteed!



WINE



RED WINE

Casillero del Diablo

Puerto Nuevo

Casa Madero 3V

Tinto de Verano

750 ML

155 ML

\$750

\$160

\$750

\$160

\$1,200

\$680

\$120

ROSÉ WINE

Blanc Zinfandel

\$680

\$120



WHITE WINE

Puerto Nuevo

Sauvignon Blanc

750 ML

155 ML

\$680

\$120

FRIZZANTE

Verdejo

Rosado

\$700

\$140

\$700

\$140

SPIRITS

45 ML

TEQUILA
30-30®
CRISTALINO

VODKA

Stolichnaya	\$180
Absolut Azul	\$190
Grey Goose	\$229

GIN

Solferino	\$225
Bombay Sapphire	\$215
Beefeater	\$185
Tanqueray	\$210



RON

Flor de Caña	\$180
Havana 7	\$180
Bacardi Blanco	\$150

MEZCAL

Don Valdés	\$150
400 Conejos Joven	\$185
Montelobos Joven	\$220
Mezcal Unión	\$130
Amarás Reposado	\$260



LIQUEURS

Licor 43	\$150
Baileys	\$160
Amaretto	\$160
Disaronno	
Vaccari Blanco	\$175
RumChata	\$190

BRANDY

Torres 10	\$180
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TEQUILA

30-30 Blanco	\$110
30-30 Reposado	\$110
30-30 Añejo	\$180
30-30 Cristalino	\$180
José Cuervo Trad.	\$120
Don Julio 70	\$250
Don Julio Reposado	\$220
Dobel Diamante	\$220

WHISKY

Johnnie Walker E. N.	\$270
Johnnie Walker E.R.	\$180
Buchanan's 12	\$255
Jack Daniel's	\$245
Fireball	\$180



BEERS



NATIONAL BEERS

Victoria 355 ML \$70

Corona 355 ML \$70

Pacífico 355 ML \$70

Negra Modelo 355 ML \$80

XX Lager 355 ML \$70

Bohemia Clara 355 ML \$80

BEER MIX

Chelado Glass \$30

Michelado Glass \$40

Ojo Rojo Glass \$55

IMPORTED BEERS

Ultra Amstel 355 ML \$70

Heineken 355 ML \$80

Heineken Cero 355 ML \$80

Sapporo Prem. 473 ML \$190



SMOOTHIES

415 ML



PINEAPPLE

\$85



GUAVA

\$95



MANGO

\$85



STRAWBERRY

\$85



PASSION FRUIT

\$95



SOURSOP

\$95



ICED TEA

\$85

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SMOOTHIES

415 ML



ORIGINAL CALPICO

\$90

GREEN

\$85

HIBISCUS

\$85

PASSION FRUIT CALPICO

\$95

STRAWBERRY CALPICO

\$95

MANGO CALPICO

\$95

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SMOOTHIES

415 ML



CLASSIC
\$99



STRAWBERRY
\$109



PINEAPPLE
\$109



MANGO
\$109

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FRESH DRINKS

Pineapple \$65

Mango \$65

Strawberry \$65

Hibiscus \$65

Iced Tea \$60

Cucumber, Mint & Lime \$65

Guava

Natural \$80

Mineral \$90

Passion Fruit

Natural \$80

Mineral \$90

Soursop

Natural \$80

Mineral \$90

Calpico

Natural \$70

Mineral \$80

Flavored Calpico

Mango / Strawberry / Guava / Passion Fruit

Natural \$80

Mineral \$90

Jasmine Tea

Hot or Iced. \$60



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DRINKS & SODAS

Sparkling Water

\$75

Topo Chico 355 ML

Soft Drinks 355 ML

\$65

Coca Cola Original

Coca Cola Light

Coca Cola Zero Sugar

Lemonade / Orangeade 14 oz

Natural

Mineral

\$60

\$70

Strawberry Lemonade 14 oz

Natural

Mineral

\$75

\$85

COFFEE

Americano

\$55

Cappuccino

\$65

Espresso

\$55

Cortado

\$70

Double Espresso

\$70

Double Cortado

\$75

Iced Latte

\$95

Espresso with sweetened milk
and cinnamon syrup.

Digestif

Clasicc Carajillo 🍷

\$189





TEQUILA
30-30®
CRISTALINO

SUSHIGO

P R E M I U M

ENG



STARTERS

Rock Shrimp Order 150g 188

Crispy cooked shrimp tossed in our signature rock batter. Topped with house-made sauce.

Tuna Tostadas 2 pieces 198

Spicy tuna (100 g), avocado, seaweed salad, sesame seeds, crispy tempura onion, and drizzled with eel sauce.

Crispy Rice 6 pieces 209

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

Spring Rolls 3 pieces **VEGAN** 135

Crispy fried spring rolls filled with vegetables.

Kushiage

• Salmon 2 pieces **NEW** 169

• Cheese 3 pieces 144

• Cream Cheese 3 pieces 144

• Plantain with Cheese 3 pieces 126

Mixed Kushiage 3 pieces **NEW** 155

Crispy breaded skewers filled with plantain (1 pc), manchego cheese (1 pc), and shrimp with cream cheese (1 pc).

Mixed Kushiage 6 pieces 243

Crispy breaded skewers filled with kanikama (2 pcs), shrimp with cream cheese (2 pcs), and manchego cheese (2 pcs).

Edamame Order 150g **VEGAN**

• Steamed 122

• Spicy Grilled 127

Gyoza 5 pieces

• Shrimp and kanikama (80 g) 149

• Pork (80 g) 144

Ebi 2 pieces 132

Breaded shrimp stuffed with cream cheese.

Yakitori 2 pieces

Grilled skewers topped with our house special sauce.

• Chicken 122

• Salmon (100 g) **NEW** 189

• Skirt Steak 131



Rock Shrimp



Tropical Yakimeshi

SOUPS

Tori Zosui Soup **NEW**

Chicken broth with rice, chicken (70 g), bell pepper, onion, carrot, egg, green onion, and shiitake mushrooms.

Miso Soup **VEGAN**

Tofu, seaweed, shiitake mushrooms, green onion, and wakame.

Seafood Soup

Shrimp, octopus, and kanikama with rice noodles, wakame, avocado, togarashi, and green onion.

Tempura Udon

Delicious broth with udon noodles, tempura shrimp (21/25) 2 pcs., wakame, naruto, togarashi, and green onion.

RAMEN

Spice It Up + \$30

Traditional ramen broth served with egg, spinach, mushrooms, and green onion.

•Shrimp 70g	238
•Chicken 70g	207
•Beef 70g	217
•Pork Belly 70g	249
•Spicy Gyoza 5 pieces NEW	269
(pork) (80 g)	

TEPPANYAKI

•Chicken 250g	274
•Salmon 200g	426
•Rib Eye 350g	426
•Shrimp 200g	383
•Vegetables	175
•Surf and Turf 275g	459
•Mixed 220g NEW	399
Chicken, skirt steak, and shrimp.	

YAKIMESHI

SPECIALS

Tropical 70g	217
Fried rice with mixed vegetables, edamame, bean sprouts, pineapple, shrimp, bacon, and chicken, seasoned with butter and garlic, and finished with a touch of our sweet and sour sauce.	

Seafood 90g	224
Fried rice and mixed vegetables with squid, bean sprouts, shrimp, and octopus, seasoned with garlic, butter, and soy sauce.	

TRADITIONAL

Gohan	79
Tampico Gohan 70g NEW	109
Special Gohan 70g NEW	129
Served with furikake and tampico.	
Tampico Yakimeshi 70g	197
Fried rice topped with tampico.	
Vegetable Yakimeshi	140
Fried rice with vegetables.	
Mixed Yakimeshi 90g	175
Fried rice with shrimp, chicken, and beef.	
Octopus Yakimeshi 70g	228
Fried rice with octopus.	
Shrimp Yakimeshin 70g	186
Fried rice with shrimp.	
Chicken Yakimeshi 70g	145
Fried rice with chicken.	
Beef Yakimeshi 70g	170
Fried rice with beefs.	

Salmon Teppanyaki



BUILD YOUR BOWL

BASE

(Choose 2)

- Sushi Rice
- Gohan Rice
- Yakimeshi
- Shredded Cucumber

PROTEIN

(Choose 2)

- Tuna 70g
- Salmon 70g
- Crispy Shrimp 40g
- Kanikama 16g
- Albacore 70g
- Octopus 70g
- Eel 70g
- Hamachi 70g

TOPPINGS

(Choose 3)

- Shredded Nori
- Shredded Cucumber
- Cream Cheese
- Avocado
- Mango
- Carrot
- Grilled Pineapple
- Mushrooms
- Broccoli
- Sesame Seeds

SPECIALS

(Choose 2)

- Seaweed
- Masago
- Cubed Tofu
- Edamame

SAUCES

(Choose 2)

- Eel
- Fuji
- Rock
- Spicy
- Chipotle Mayo
- Habanero Mayo
- Sweet Tamarind

\$319
PESOS MXN

DONBURI

Tori Don 250g

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

204

Tekka Don 120g

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

287

Shake Don 120g

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

298

Spicy Tuna 120g

Spicy tuna served over a bed of rice.

276

Spicy Salmon 120g

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

287

Seafood 120g

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

265

Spicy Salmon Donburi



BOWLS



Ebi Bowl 50g

Crispy breaded shrimp, avocado, mango, cucumber strings, and tampono served over a bed of rice, accompanied by our signature Fuji sauce.

260



Tuna Bowl 70g

Kanikama salad with mango, avocado, masago, fresh tuna slices, and shredded nori, served over a bed of rice and topped with chipotle dressing.

270



Shake Bowl 70g

Grilled mushrooms, edamame, avocado, cream cheese, fresh salmon slices, and sesame seeds served over a bed of rice, finished with habanero dressing.

286



Shake & Tuna Bowl 140g

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

296



Kani Bowl 70g

Shredded kanikama and cucumber with edamame, tampono, and grilled pineapple over a bed of rice, finished with chipotle dressing and toasted sesame seeds.

217



Seared Tuna Bowl 70g

Seared tuna served over a bed of rice with mango, avocado, edamame, seaweed salad, and masago.

270

UPGRADE YOUR BASE FOR \$25 MXN

Gohan Rice / Grilled Vegetables / Vegetable Yakimeshi / Shredded Cucumber
(Mushrooms, cauliflower, and broccoli)

NIGIRI

Order 2 pieces

•Eel 25g	131
•Shrimp 26g	94
•Kanikama 32g	93
•Tuna 30g	114
•Salmon 30g	125

•Hamachi 30g	137
•Albacore 30g	137
•Pulpo 25g	125

Aburi Nigiri 8 piezas **383**
Selección omakase del chef.

TEMAKI

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

•Shrimp 30g	127
•Tuna 45g	129
•Salmon 45g	135

Hand Roll 2 **129**

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

•Spicy Tuna Hand Roll 45g	133
•Spicy Salmon Hand Roll 45g	139
•Hamachi Hand Roll 50g	168

SASHIMI

Fino 110g

Grueso 130g

•Tuna	287	309
•Salmon	292	315
•Hamachi	314	336

Fino 110g

Grueso 130g

•Albacore	263	284
•Octopus	336	

Sashimi Moriawase 160g **454**
A selection of the chef's finest cuts.

VEGAN

Cheese kushiage 2 pieces

Crispy breaded skewers filled with vegan Manchego-style cheese, served with house dressing.

199

Vegetable Yakimeshi 270g

Fried rice with vegetables.

179

Shrimp Yakimeshi 40g

Fried rice with breaded shrimp and a hint of lemon.

289

Chicken Tartare 120g **NEW**

Gohan rice topped with vegan chicken, mayonnaise, sriracha, sesame oil, peanut sauce, avocado and toasted sesame seed mix.

299

Salmón Sashimi 70g

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

355

Kappa Roll 8 pieces **NEW**

Cucumber-wrapped roll filled with avocado and vegan cream cheese, topped with spicy chicken and a mix of toasted sesame seeds.

299

Yasai Roll 10 pieces **NEW**

Rice-wrapped roll filled with cucumber, avocado, cream cheese, and breaded shrimp, finished with a hint of lemon.

275

California Roll 10 pieces

Rice-wrapped roll filled with cucumber, avocado, cream cheese and vegan shrimp.

275

Salmon Nigiri 2 pieces / 25g

Vegan salmon served with wasabi and ginger.

255



veggiego

BUILD YOUR ROLL

You make it, we roll it!

\$239
PESOS MXN

(10 pieces)

Choose your topping (Pick 1)

• Sesame • Rice Out • Seaweed Out • No Seaweed • Cucumber Wrap

Included proteins (Pick 2)

• Chicken 30g • Surimi 25g • Tuna 30g • Shrimp (21/25) cocido • Crispy Shrimp (21/25) 1 pc.

Ingredients included (Pick 3)

• Avocado • Cucumber • Mango • Cream Cheese • Manchego Cheese
• Carrot • Mushroom • Pepper • Green Onion • Plantain • Tampico

Included sauce (Pick 1)

• Eel Sauce • Spicy Sauce • Chipotle Sauce • Tampico
• Fuji Sauce • Tamarind Sauce • Roca Sauce

WANT TO MAKE IT PREMIUM?

MIX & MATCH YOUR INGREDIENTS TO CREATE YOUR OWN UNIQUE ROLL

Topping		Protein		Ingredients		Sauces	
• Crispy	\$15	• Salmon 30g	\$25	• Avocado	\$15	• Eel Sauce	\$10
• Plantain Out	\$15	• Octopus 30g	\$35	• Cucumber	\$15	• Spicy Sauce	\$10
• Avocado Out	\$20	• Eel 25g	\$40	• Mango	\$15	• Chipotle Sauce	\$10
• Masago	\$25	• Skirt Steak 30g	\$20	• Cream Cheese	\$15	• Tampico	\$10
• Salmon Out	\$35			• Manchego	\$15	• Fuji Sauce	\$10
• Rice Paper	\$40			• Cheese		• Tamarind	\$10
				• Carrot	\$15	• Sauce	
				• Mushroom	\$15	• Roca Sauce	\$10
				• Pepper	\$15		
				• Green Onion	\$15		
				• Plantain	\$15		
				• Tampico	\$15		

Premium ingredients available for an extra charge. Restrictions apply.

SPECIAL ROLLS



Fire Roll

10 pieces

Avocado-wrapped roll filled with tempura kanikama and cream cheese, topped with kanikama salad (50 g), seaweed, masago and tempura flakes. Lightly seared, served with spicy sauce and finished with eel sauce and sesame seeds.

331



Unagui Roll

10 pieces

Seared roll wrapped in eel, filled with fresh salmon, avocado, cucumber, cream cheese and masago, topped with masago dressing.

341



Sushi Pizza

8 pieces

Lightly fried rice topped with fresh salmon, spicy kanikama salad, avocado, seaweed salad and spicy dressing, finished with eel sauce and masago arare.

314



Osaka Roll

10 pieces

Tempura roll filled with tuna (30 g), avocado, kanikama (16 g) and cream cheese, topped with spicy salmon (40 g) and scallions, finished with eel sauce and sesame seeds.

314



Sayonara Roll

10 pieces

Octopus-wrapped roll with cream cheese, filled with breaded shrimp and avocado, topped with kanikama salad, serrano chili slices and masago dressing, finished with eel sauce and sesame seeds.

314



Fresh Roll

10 pieces

Fresh salmon-wrapped roll with masago arare, filled with cucumber, avocado and cream cheese, topped with albacore, masago dressing, scallions and truffle oil.

331

SPECIAL ROLLS



Spicy Tuna Roll

10 pieces

Nori-wrapped roll filled with masago, spicy tuna, breaded shrimp, avocado and scallions.

303



Aso Roll

7 pieces

Nori-wrapped roll filled with seafood salad, mango, avocado and breaded shrimp, served with spicy sauce.

331



Geisha Roll

10 pieces

Nori and fresh salmon-wrapped roll filled with kanikama, avocado, cream cheese and masago, topped with albacore and eel, lightly seared and spicy, finished with eel sauce and sesame seeds.

314



Rollo Sugoi

10 pieces

Cream cheese and albacore-wrapped roll filled with tuna, salmon and avocado, topped with lightly seared spicy dressing, finished with tempura flakes and scallions.

314



Tempura Sake Roll

10 pieces

Tempura roll filled with fresh salmon and cream cheese, topped with fresh salmon, lightly spicy, and serrano chili slices, finished with eel sauce and sesame seeds.

314



Fuji Roll

10 pieces

Rice-wrapped roll filled with avocado, cream cheese and cucumber, topped with masago dressing, rock shrimp (41/50) 5 pcs., and scallions, finished with eel sauce, house sauce and sesame seeds.

314

CLASSIC ROLLS



Roll 1 7 pieces

Delicious battered roll filled with kanikama salad (30 g), shrimp (12 g) cooked, 1 pc., avocado and cream cheese. Finished with eel sauce.

218



Roll 3 10 pieces

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

262



Roll 4 10 pieces

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

232



Roll 5 10 pieces

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

218



Roll 6 10 pieces

Delicious breaded roll filled with cream cheese and beef slices (30 g). Stuffed with Manchego cheese and avocado. Topped with spicy Tampico.

224



Roll 7 10 pieces

Delicious breaded roll filled with cucumber, cream cheese and shrimp (21/25) cooked, 2 pcs. Topped with spicy seafood salad (60 g).

246



Roll 8 10 pieces

Delicious breaded roll with salmon (30 g). Filled with shrimp (21/25) cooked, 2 pcs., avocado and Manchego cheese. Topped with Tampico dressing.

239



Roll 9 10 pieces

Delicious roll filled with breaded shrimp (21/25) 2 pcs., cream cheese and avocado. Topped with battered vegetables, eel sauce and masago dressing.

217



Roll 11 10 pieces

Delicious roll wrapped in cream cheese and fried plantain. Filled with breaded shrimp (21/25) 2 pcs., cucumber and avocado. Finished with eel sauce.

236



Roll 12 10 pieces

Delicious roll wrapped in cream cheese and fried plantain. Filled with breaded shrimp (21/25) cooked, 4 pcs., cucumber and avocado. Finished with eel sauce.

260



Roll 13 8 pieces

Delicious cucumber-wrapped roll filled with cream cheese and avocado, topped with breaded shrimp (21/25) cooked 1.5 pcs., and masago dressing. Finished with eel sauce.

236



Roll 17 7 pieces

Delicious roll filled with breaded shrimp, cream cheese, avocado, masago (5 g) and eel (20 g). Wrapped in seaweed and finished with eel sauce.

239



Roll 19 10 pieces

Delicious roll filled with cucumber and avocado. Wrapped in cream cheese, tuna and salmon. Topped with a spicy mix of salmon and tuna.

283



Roll 21 10 pieces

Delicious roll filled with spicy tuna. Wrapped in avocado.

262



Roll 22 10 pieces

Delicious roll filled with cucumber and avocado. Wrapped in cream cheese, fresh salmon and tuna.

271



California Roll 10 pieces

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

207



California Tuna Roll 10 pieces

Delicious roll filled with cucumber, avocado, cream cheese and tuna.

239



California Salmon Roll 10 pieces

Delicious roll filled with cucumber, avocado, cream cheese and salmon.

249



Special California Roll 10 pieces

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

249



Snow Roll 10 pieces

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

236



Snow Tuna Roll 10 pieces

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

249



Snow Salmon Roll 10 pieces

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

259



Kakiague Roll 10 pieces

Delicious roll filled with kanikama (16 g) 1 pc., cream cheese, avocado and blistered peppers. Wrapped in tempura vegetables and finished with eel sauce.

215



Breaded Tori Roll 10 pieces

Delicious breaded roll filled with chicken (30 g) cooked, cream cheese and cucumber.

191



Tori Roll 10 pieces

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

200



Dragon Roll 10 pieces

Delicious roll filled with breaded shrimp and cream cheese. Wrapped in avocado and masago. Finished with eel sauce.

248



Spcl. Dragon Roll 10 pieces

Delicious roll filled with breaded shrimp and cream cheese. Wrapped in avocado and topped with Tampico and masago. Finished with eel sauce.

293



Rocio Roll 10 pieces

Delicious roll filled with cucumber, shrimp, avocado and cream cheese. Topped with kanikama salad and fresh salmon pieces. Finished with eel sauce.

262



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.

248



Rainbow Roll 10 pieces

Delicious roll filled with cucumber and avocado. Wrapped in cream cheese and assorted fish and seafood.

271



NOT AVAILABLE IN 2x1

Salad Roll 10 pieces

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

166

Tuna 223 Salmon 228

DESSERTS

Fried Ice Cream

Choice of topping:
Strawberry, chocolate or cajeta caramel.

Brownie

Filled with warm caramel and vanilla ice cream.

Tempura Cheesecake

Creamy cheesecake in tempura batter, topped with berry sauce and candied sesame seeds.

Mango Sashimi

Seasonal Item*

Camelado

Coffee jelly dessert with vanilla ice cream and Kahlúa.

132

176

160

175

137

SUSHIGO kids

Choose one option from each category

\$169 PESOS MXN

Main Course

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

Side Dish

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

Drinks

- Orangeade or Lemonade
- Hibiscus Drink
- Mango Drink



Terms and conditions apply.

Price valid Monday through Thursday.

Menu available for children up to 8 years old.

EXTRAS

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

• Salmon 70g	\$70
• Tampico	\$45
• Kanikama 16g	\$45
• Chicken 40g	\$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 70g	\$70
• Teriyaki Sauce	\$20
• Breaded	\$15



Some of our dishes are prepared with fresh fish and seafood, handled in accordance with applicable official regulations. The consumption of raw animal protein is the responsibility of each guest. All weights indicated correspond to the weight of the food in its raw state, prior to preparation or cooking. Any additional ingredient or modification to a dish will incur an additional charge. (Please ask our staff.) All photographs are for illustrative purposes only; therefore, our cuts and presentations may vary. Our prices are stated in Mexican pesos and are subject to change without prior notice. Accepted forms of payment: cash, Visa, Mastercard, and American Express debit and credit cards. **Any takeout service requested after dining in is subject to a \$10 MXN packaging fee.**

