



Omakase A	_____	\$2800
Omakase B	_____	\$3800
Vegetarian Omakase	_____	\$2800

\*El consumo de platillos elaborados con huevo, carne o pescado crudo o semi crudo es bajo su propia responsabilidad. Precios en Pesos Mexicanos. IVA incluido. Aceptamos: Mastercard, Visa y American Express. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%. / \*The intake of dishes made with raw or semi-raw egg, meat or fish is at your own risk. Prices in Mexican pesos. VAT included. We accept: Mastercard, Visa and American Express. All food and beverage services are subject to a 15% charge.

## SOFT DRINKS

Sn. Pellegrino	500 ml	\$120
Bui Still	946 ml	\$190
Bui Sparkling	946 ml	\$190
Soda Mate	355 ml	\$120
Assorted Teas		\$120

## BEERS

Kyoto White Yuzu	330ml	\$650
Kirin Ichiban	355ml	\$280
Echigo Koshihikari	330ml	\$400
Sapporo Beer Premium	650ml	\$600

## LIQUORS

Akashi White Whisky		\$350
Hibiki Whisky		\$450
Nobushi Whisky		\$400
Toki Suntory Whisky		\$350
Ojo De Tigre Mezcal		\$350
Casa Dragones Reposado Barrica Mizunara Tequila		\$600
Roku Gin		\$400

## SAKES

<b>KIKU-MASAMUNE</b>	2.5 oz / 8 oz / 12 oz	
kimoto junmai, Berry aroma, dry and fresh mouthfeel.	\$220	\$620 \$1200
<b>SHO</b>	720ml	\$2000
Junmai organic, yellow apple aroma, oats, Asian pear flavor, spices and minerals, semi-dry.		
<b>KIKUSUI</b>	720ml	\$4000
Junmai ginjo, light and fruity flavor, gentle fruity aroma with hints of tangerine, dry.		
<b>SHO CHIKU BAI</b>	375ml	\$1600
Nigori silky mild, banana, vanilla, melon, strawberry and sweet rice cream flavors, fruity aromas, sweet and robust.		

**MURAI FAMILY**

720ml \$4500

Nigori genshu, smooth and creamy with confectionery aromas, a sweet and milky entry with rich rice flavors, hints of cream, coconut and vanilla, dry, earthy, floral.

**SHIRAKABEGURA**

300ml \$1500

Tokubetsu junmai, pear and nutmeg aroma, spicy flavor of sour pear compote and green apple peel, semi-dry.

**NAMI**

720ml \$2500

Junmai, aromas of green apple lychee guava and pear, slightly sweet and fresh flavor, robust body and long aftertaste.

**NAMI**

720ml \$3800

Junmai ginjo, Notes of plum, peach pineapple and subtle notes of yeast and rice with fruity notes, lactic and fresh marked acidity and medium aftertaste, semi-dry.

**NAMI**

720ml \$5500

Junmai daiginjo, Floral notes, aromas of almond honey, and a spicy touch, semi-dry.

**MOMOKAWA G**

750ml \$4000

Junmai ginjo genshu, fruit aromas supported on the palate with a velvety dense body featuring melon cherry and pepper finish.

**YOSHINOAWA**

720ml \$3000

Echigo junmai Premium water notes express the rich agricultural region of Niigata, citrus and spice overtones. A balance of savory and sweet marks this truly expressive yet subtle sake, dry.

**YOSHINOAWA**

720ml \$3000

Gensen karakuchi, It is quite fruity on the nose. The palate has a tight structure with hints of citrus, and a savoury aspect, finishing long and dry.

**SHIRAKABEGURA MIO**

750ml \$3000

sparkling sho chiku bai, peach freesia aromas, flavors of pear and peach.

