

ENSALADA SUNOMONO Pepino, wakame, chuka seaweed, tozazu	\$150.00
EDAMAMES PICANTES AL AJO Salteados en salsa sambal	\$175.00
SHISHITO PEPPERS SALADOS AL MAR Aceite de ajonjolí y katsuobushi	\$190.00
OSTIÓN JAPAS Atún, granizado de maracuyá, ikura	\$110.00
CHAMPIÑONES TEMPURA Atún, cangrejo y pasta de trufa	\$380.00
CANASTA TEMPURA Vegetales, camarón, anguila y pesca del día	\$310.00
CAMARONES TEMPURA	\$525.00
ONIGIRI DEL CHEF QUINDERE	\$160.00
TACOS ESTILO JAPAS (2) Nori, arroz, almeja chione, mango, aguacate	\$160.00
SHIRASHI BOWL Camarón, atún, salmón, ikura, anguila, cangrejo, aguacate	\$325.00
SASHIMI SAMPLER JAPAS Salmón, atún, pesca del día, caviar de alga, kizami wasabi	\$550.00
SASHIMI DE ATÚN Salsa de shishito, jengibre, brotes de chícharo, rábano sandía, kizami wasabi, ajo crujiente	\$640.00
SASHIMI DE SALMÓN Aguacate, tomate cherry, ikura, mango confitado	\$320.00
USUZUKURI (PESCA DEL DÍA) Láminas de pesca del día, tobiko, caviar de algas y yuzukocho	\$310.00
TATAKI DE RIB EYE (8 OZ) Kizami wasabi, ikura, salsa japonesa	\$720.00
JAPAS RAMEN Pasta ramen, lomo de cerdo, huevo, hongos, germen de soya, ajo crujiente, bok choi	\$270.00
RAMEN CON CAMARONES TEMPURA Pasta ramen, camarones tempura, huevo, hongos, germen de soya, ajo crujiente, bok choi	\$310.00
RAMEN CON RES Pasta ramen, filete de res, huevo, hongos, germen de soya, ajo crujiente, bok choi	\$310.00
VEGAN RAMEN Pasta ramen, tofu, hongos, germen de soya, ajo crujiente, bok choi, caldo de verduras	\$190.00

Japas.

TAPAS & COCKTAILS

By Chef Quindere

ROLLOS

PUNTA MORRO ROLL	\$295.00
Cangrejo, Aguacate, pepino, atún, ajo crujiente, salsa japonesa, alioli de wasabi	
SUNSET ROLL	\$250.00
Camarón tempura, mango, aguacate, salmón, limón, salsa de anguila, poro frito	
EL SAUZAL ROLL	\$265.00
Tartar de salmón, aguacate tempura, pesca del día, yuzu kosho, katsuobushi	
AGUA SALADA ROLL	\$325.00
Atún picante, camarón tempura, anguila, ikura, aguacate, ralladura de limón, furikake, salsa de anguila	
MAREA ROLL	\$285.00
Horneado, cangrejo, atún, salmón, pesca del día, almeja, aguacate, wakame, chile serrano, furikake	
OCEAN ROLL	\$210.00
Tempura, atún picante, cangrejo, salmón, aguacate, sambal, salsa de anguila	
LA BAJA ROLL	\$240.00
Ceviche de camarón, pepino, aguacate, mango, cilantro, kizami, ajo crujiente	

POSTRE

POSTRE JAPAS	\$120.00
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CÓCTELES

ROKU GIN TONIC	\$250.00	LYCHEE MARTINI	\$220.00
UMESHU SPRITZ	\$210.00	MIDORI SOUR	\$160.00
OLD FASHION	\$420.00	GREEN TEA SHOT	\$120.00
OSAKA-TIKI -TINI	\$260.00	TIPSY MERMAID	\$160.00
SAKETINI	\$260.00	JAPAS TONIC	\$270.00
SAKETINI PERFECTO	\$380.00		

SAKE

	1.5 OZ	6 OZ
SHO CHIKU BAI-JUNMAI	\$180.00	\$560.00
KISUI-JUNMAI GINJO	\$480.00	\$1680.00

CERVEZA

SAPPORO PREMIUM	\$185.00
SAPPORO LIGHT	\$185.00
AGUAMALA FUGU	\$130.00

Precios en pesos incluye IVA Prices in pesos includes TAXES

SUNOMONO SALAD	\$150.00
Cucumber, wakame chuka seaweed, tosaizu	
SEA SALTED SHISHITO PEPPERS	\$190.00
Sesame oil and katsuobushi	
SPICY GARLIC EDAMAME	\$175.00
Sauteed in sambal sauce	
OYSTER JAPAS	\$110.00
Tuna, passion fruit, ikura	
STUFFED MUSHROOMS	\$380.00
Tuna, crab and truffle paste	
ONIGIRI BY CHEF QUINDERE	\$160.00
JAPAS TACOS (2)	\$160.00
Nori, rice, chione clam, mango, avocado	
USUZUKURI (CATCH OF THE DAY)	\$310.00
Slices of catch of the day, tobiko, seaweed caviar and yuzu sauce	
TEMPURA BASKET	\$310.00
Vegetables, shrimp, eel and catch of the day	
SHIRASHI BOWL	\$325.00
Shrimp, tuna, salmon, ikura, eel, crab, avocado	
SHRIMP TEMPURA	
SALMON SASHIMI JAPAS STYLE	\$320.00
Avocado, cherry tomato, ikura, candied mango	
TUNA SASHIMI	\$640.00
Shishito sauce, ginger, peas sprouts, watermelon radish	
SASHIMI SAMPLER JAPAS	\$550.00
Salmon, tuna, catch of the day, seaweed caviar, kizami wasabi	
RIB EYE TATAKI (8 OZ)	\$720.00
Kizami wasabi, ikura, crispy garlic, japanese sauce	
JAPAS RAMEN	\$270.00
Ramen pasta, pork loin, egg, mushrooms, soybean sprouts, crispy garlic, bok choy	
RAMEN WITH TEMPURA SHRIMP	\$310.00
Ramen pasta, tempura shrimp, egg, mushrooms, soybean sprouts, crispy garlic, bok choy	
RAMEN WITH BEEF	\$310.00
Ramen pasta, beef, egg, mushrooms, soybean sprouts, crispy garlic, bok choy	
VEGAN RAMEN	\$190.00
Ramen pasta, tofu, mushrooms, soybean sprouts, crispy garlic, bok choy, vegetable broth	

ROLLS

PUNTA MORRO ROLL	\$295.00
Crab, avocado, cucumber, tuna, crispy garlic, Japanese sauce, wasabi aioli	
SUNSET ROLL	\$250.00
Tempura shrimp, mango, avocado, salmon, lemon, eel sauce	
EL SAUZAL ROLL	\$265.00
Salmon tartare, avocado tempura, catch of the day, tobiko, yuzu kosho, katsuobushi	
AGUA SALADA ROLL	\$325.00
Spicy tuna, tempura shrimp, eel, ikura, avocado, lemon zest, furikake, eel sauce	
MAREA ROLL	\$285.00
Baked, crab, tuna, salmon, catch of the day, clam, avocado, wakame, serrano pepper, furikake	
OCEAN ROLL	\$210.00
Tempura, spicy tuna, crab, salmon, avocado, sambal, eel sauce	
LA BAJA ROLL	\$240.00
Shrimp ceviche, cucumber, avocado, mango cilantro, crispy garlic, kizami wasabi	

DESSERT

BY THE SEASON	\$120.00
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COCKTAILS

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