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LUNCH MENU

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Spicy Edamame \$240
Stir fried soy bean, sesame oil, tobandjan

SASHIMI

Assorted Sashimi \$1100
Bluefin tuna (akami, chutoro, toro),
white fish and salmon

Tuna Sashimi \$800
Red meat, medium fatty tuna, fatty tuna

MAKIS

Spicy Tuna Roll \$520
Spicy tuna, avocado, sesame

Spicy Salmon Roll \$380
Spicy salmon, avocado, sesame

Futomaki Spicy \$600
Tuna, dried gourd, omelet,
cucumber, sesame

Unakyu Roll \$420
Eel, cucumber, sesame

Takuan Roll \$220
Pickled japanese radish, sesame

Kanpyo Roll \$220
Sweet japanese squash, sesame

Ume Roll \$220
Pickled japanese plum, cucumber, sesame

NIGIRI

Akami / Red Meat Tuna	\$ 200
Chu Toro / Medium Fatty Tuna	\$ 250
Toro / Fatty Tuna	\$ 300
Salmon / King Salmon	\$ 200
Kampachi / Amber Jack	\$ 200
Róbalo / Sea Bass	\$ 200
Lubina / Striped Bass	\$ 200
Unagi / Fresh Water Eel	\$ 270
Unagi Foie & Trufa / Fresh Water Eel Truffle	\$ 320
Mongo Ika / White Squid	\$ 200

DONBURI

Chirashi	\$490
Tuna, Salmon, With fish, Ikura, Tamago Yaki, Cucumber, Kanpyo	
Chirashi Veggie	\$350
Avocado, Tamago Yaki, Shitake, Cucumber, Edamame, Chickpea, Kanpyo	

SCHEDULE - 1:00 PM - 5:00 PM

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*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.