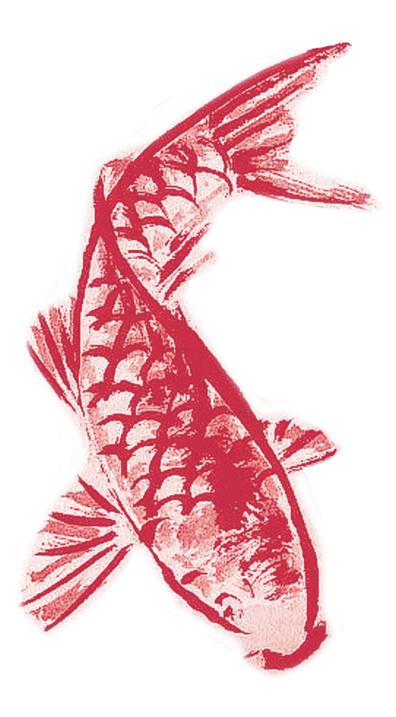
1826 TEQ UIL A BAR



X	Gluten Free	V Vegetarian
	All of our prices a	re in Mexican Pesos, Taxes Included
	Tip is not Included	

	APP ETIZERS	
	Steamed Edamames	\$180
	Vietnamese Rolls, Tamarind Sauce	\$160
٧	Veggie Tempura	\$240
(X) V	Manchego Cheese Kushiagues Kelp Salad with Sweet Miso Vinaigrette	\$180
· ·	Gyosas	\$240
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	MAKI SUSHI	
%	California,Shrimp 50g	0010
	Cucumber, Avocado and Tobiko	\$210
%	Dos Atunes,	\$395
	Tuna 90g Hamachi	\$210
	LadyRoll,	Ψ210
	Shrimp 90g Tempura, Cream	\$290
60	Cheese, Surimi	
(8)	Sake, Cucumber, Avocado, Sesame Seed Cream and	
	Anguila Sauce	
	8	\$175
	SOUPS AND RAMEN	\$285
7	Miso Soup, Tofu and Seaweed	\$270
	Shrimp Ramen 125 g	
	Chicken Ramen 120 g	\$250
	with Coconut and Lemongrass	
	Vegetarian Ramen	4210
	SASHIMI	\$310
	Tuna	\$250 \$265
	Salmon	\$203
X	Hamachi	
	NICIPI GUGUI	\$235
8	NIGIRI SUSHI Kampachi	\$195
	Tuna Maguro	\$195
	Salmon Sake	\$235
	Hamachi	
	YAKIMESHI	\$280
	Shrimp 120 g	\$335 \$245
	Beef Tenderloin 120 g	\$243
	Chicken 120 g	\$220
٧	Mixed Vegetarian	
	DONBUBI	
	DONBURI Beef Tenderloin 120 g	\$405
	Rice, Shitake Mushroom, Onion and Scallion	¢200
	Salmon 120 g	\$390
	Rice, Avocado, Cucumber, Radish	\$405
	Tuna 120 g	,
	Rice, Avocado, Cucumber, Nori Seaweed,	
	Mayonnaise with Sriracha	¢100
	DESSER T	\$190
V	Wonton with Banana, Chocolate and Vanilla Ice Cream	\$180
⊗ Y	Lemongrass Ice Cream	\$190
⊗ ∨	Sticky Rice with Mango and	
	Coconut Milk	