

MAKIS & TEMAKIS

	SPICY TUNA HAND ROLL <i>50 g, 1 PC</i>	\$150
	For an extra kick, this nori seaweed cone is stuffed with spicy tuna, along with rice, cucumber, avocado, and white sesame.	
	SALMON SKIN HAND ROLL <i>40 g, 1 PC</i>	\$150
	Savor a classic dish through this nori seaweed cone, filled with fried salmon skin, avocado, cucumber, carrot, broccoli, dried bonito, eel sauce, and white sesame.	
	EEL HAND ROLL <i>40 g, 1 PC</i>	\$150
	Traditional sushi flavors combine in a nori seaweed cone filled with ingredients including pre-cooked eel, avocado, eel sauce, and white sesame.	
	KAPPA MAKI <i>100 g, 6 PCS</i>	\$105
	A lighter option, with cucumber on the inside, and wrapped in rice and seaweed.	
	VEGETABLE ROLL <i>100 g, 8 PCS</i>	\$105
	This vegetarian-friendly roll has broccoli, avocado, cucumber, carrot, and seaweed on the inside, and comes wrapped in rice and black sesame.	
	TEKKA (TUNA) ROLL <i>60 g, 6 PCS</i>	\$120
	A classic choice, with fresh tuna and rice on the inside, wrapped in nori seaweed on the outside.	
	CALIFORNIA ROLL <i>30 g, 8 PCS</i>	\$130
	The quintessential sushi roll! Our California Roll has avocado, cucumber, kanikama crab, and seaweed on the inside, with rice and white sesame on the outside.	
	CALIFORNIA SPECIAL ROLL <i>30 g, 8 PCS</i>	\$150
	Add a little something special to your California Roll with this option, topped with masago.	
	SHRIMP TEMPURA ROLL <i>50 g, 8 PCS</i>	\$185
	Indulge in enticing flavors when choosing this roll, featuring shrimp and avocado on the inside. The roll is tempura-fried on the outside, then topped with eel sauce and white sesame.	

SPECIAL ROLLS

	SPICY SPECIAL ROLL <i>125 g, 8 PCS</i>	\$195
	A variety of flavors bring something special to this roll, with avocado, cucumber, kanikama crab, and seaweed on the inside, and rice, white sesame, and of course spicy tuna on the outside.	
	EEL SPECIAL ROLL <i>90 g, 8 PCS JAPAN</i>	\$280
	Seafood lovers will enjoy this option, with shrimp, avocado and seaweed on the inside, and wrapped in eel, eel sauce, and white sesame on the outside.	
	SAKE LEMON ROLL <i>90 g, 8 PCS</i>	\$290
	A favorite thanks to its delightful blend of flavors! The inside features shrimp tempura, sriracha sauce, cilantro, and seaweed, wrapped in fresh salmon on the outside with finely sliced lemon, and topped with olive oil and ponzu sauce.	
	MAGURO LIME ROLL <i>90 g, 8 PCS</i>	\$290
	Spicy and citrus complement each other in this roll, with California chile tempura and spicy tuna on the inside, wrapped in fresh maguro tuna, avocado, and finely sliced lime on the outside, and topped with ponzu sauce and curry oil.	
	SPIDER ROLL <i>60 g, 8 PCS SEASON</i>	\$280
	Fried soft-shell crab and avocado fill our classic Spider Roll, with masago, black sesame, and eel sauce on the outside.	
	JAPENGO ROLL <i>90 g, 8 PCS</i>	\$265
	A wonderful sampling of seafood flavors, this roll has avocado, cucumber, shrimp, and kanikama crab on the inside, while the outside has smoked salmon, avocado, masago, and black sesame.	
	RAINBOW ROLL <i>70 g, 8 PCS</i>	\$280
	Enjoy a colorful experience! The inside has kanikama crab, cucumber, avocado, and shrimp, while the outside is adorned with tuna, smoked salmon, white fish, avocado, masago, and black sesame.	
	PHILADELPHIA ROLL <i>80 g, 8 PCS</i>	\$150
	A simple yet delicious choice, with smoked salmon and cream cheese on the inside, and white sesame on the outside.	
	SHIROMI CORIANDER ROLL <i>80 g, 8 PCS</i>	\$290
	Savor a surprising blend of ingredients, with calamari tempura and spicy mayo on the inside of this roll, while the outside has seared white fish, avocado, cilantro sauce, serranito chile sauce, and black-and-white sesame.	
	JAPENGO SPICY ROLL <i>160 g, 8 PCS</i>	\$290
	Add a kick to your Japengo Roll with this option, featuring avocado, cucumber, shrimp, and kanikama crab on the inside, while the outside has smoked salmon, avocado, and black sesame, plus spicy kanikama crab.	
	NEGUI ROLL <i>110 g, 8 PCS</i>	\$290
	Unique flavors make this roll a true delight! Shrimp tempura, kanikama crab, and spicy mayo are on the inside, while the outside has white fish topped with truffle sauce, and caramelized onion.	
	SERRANITO ROLL <i>110 g, 8 PCS</i>	\$290
	A roll with a Mexican touch! The Serranito Roll has tuna, kanikama crab, shrimp, cilantro, and seaweed on the inside. The outside features white fish, sliced serranito chile, lime juice, and serranito salsa.	
	KUSHIYU ROLL <i>70 g, 8 PCS</i>	\$290
	A taste of the unexpected awaits when selecting the Kushiyu Roll, with spicy tuna on the inside and white fish, avocado, olive oil, ponzu sauce, and crushed fried garlic on the outside.	

The Nick San name, logo and menu contents are trademark protected. Our unique dishes have been created over 15 years of research and development, and are not to be found anywhere else in Mexico or abroad. We are proud to make our signature dishes available to discerning palates through our unequalled branded group of restaurants. Many have tried to copy us – none have succeeded.



 **RAW FOOD**

¡ltadaki-masu!







exceeding your expectations!

APPETIZERS

CUCUMBER SPECIAL SALAD Cucumber noodles, wakame seaweed and 35 g of kanikama crab dressed with sesame vinaigrette.	\$190
GREEN SALAD <i>120 g</i> Mixed organic greens with sesame seed dressing.	\$180
 SASHIMI SALAD Seasonal mixed leaves with 120 g of tuna and white fish slices with sesame dressing.	\$250
 CURRIED SASHIMI SALAD Gourmet mixed greens, 90 g of thin slices of white fish, garlic chips, soy dressing and curry oil.	\$250
 SEAFOOD SALAD Assorted local lettuces, 35 g of tuna, 35 g of white fish, 35 g of salmon, 35 g of kanikama crab, 35 g of shrimp, 35 g of octopus and avocado with a sesame dressing.	\$450
CHICKEN SALAD Mixed vegetables, 160 g of grilled chicken, deep-fried rice noodles with a sesame soy dressing.	\$220
 SASHIMI 120 g of select slices thin or medium of one of today's finest fresh fish. 180 g of select slices thick of one of today's finest fresh fish.	\$265 \$395
 TUNA TARTARE 160 g of tuna mixed with green onions and infused with bonito and wasabi dressing.	\$280
OCTOPUS OR SHRIMP SUNOMONO 90 g of octopus or shrimp with sliced cucumber and wakame in vinegar rice.	\$250
BAKED SCALLOPS 90 g of scallops with fresh mushrooms, baked in a mango sauce and gratinated.	\$250
DYNAMITE SCALLOPS 90 g of baked Sea of Cortez scallops and stone crab meat mixed with white mushrooms, masago, chives and spicy mayonnaise.	\$320
SANMI AGE <i>4 PCS</i> 90 g of petite filet of white fish stuffed with kanikama crab, deep fried in tempura and served with sesame sauce.	\$235
CHILI AGE <i>2 PCS</i> California chile stuffed with 45 g of kanikama crab and sesame sauce.	\$140
EDAMAME <i>150 g</i> Steamed soybeans in their pod.	\$120
SPICY EDAMAME <i>150 g</i> Soybean pods and spicy sesame oil.	\$130
CHEESE KUSHIAGE <i>2 PCS</i> 150 G Breaded cheese skewer.	\$110
POPCORN SHRIMP <i>150 g</i> Served in chamoy sauce.	\$450
VEGETABLE FRIED RICE <i>150 g</i>	\$135
MIXED RICE Fried rice and vegetables, 30 g of chicken, 30 g of shrimp, and 30 g of beef.	\$165
Fried rice and vegetables, with 90 g of shrimp.	\$140
Fried rice and vegetables, with 90 g of chicken	\$140
Fried rice and vegetables, with 90 g of beef	\$140
STEAMED RICE (GOHAN) <i>150 g</i>	\$110
MISO SOUP <i>180 mL</i> Miso broth served with 60 g of tofu, wakame and chives.	\$120

SUSHI & SASHIMI

 SUSHI COMBO <i>160 g</i> 160 g selection of assorted sushi.	\$395
 CHIRASHI SUSHI 150 g variety of select fresh fish and seafood on a bed of sushi rice.	\$395
 TEKKA DON 140 g of fresh raw tuna filet, over sushi rice.	\$320
 MIXED SASHIMI Assortment of 190 g of the catch of the day.	\$460

ENTRÉES Includes miso soup and steamed rice*.

TERIYAKI		
Grilled to perfection and served with teriyaki sauce.		
CHICKEN 360 g \$300	WHITE FISH 240 g \$395	BEEF FILET 240 g \$460
PAN-FRIED SPICY FISH 240 g \$395		
240 g of white fish filet cooked in a casserole dish with spicy Cajun sauce (served with pasta and vegetables).		

TEMPURA Combination of seafood with or without vegetables, served with our special soy and mirin sauce.	
VEGETABLES <i>300 g</i>	\$210
MIXED 90 g OF SHRIMP AND 160 g OF VEGETABLES	\$340
180 g OF SHRIMP	\$380
150 g OF LOBSTER AND VEGETABLES	\$985
FISH KARA-AGE 240 g of deep-fried white fish with ponzu sauce and sweet sake.	\$395

 **RAW FOOD**
*Only when dining in the restaurant. Prices are in Mexican pesos. Tax included.

LOBSTER

LOBSTER GORGONZOLA 180 g of fried lobster served on a crispy rice basket, and bathed in a creamy sauce made of Gorgonzola cheese and spicy miso.	\$1,800
LOBSTER CURRY 180 g of fried lobster (kara-age) in a creamy curry and sesame sauce with shiitake.	\$1,800
LOBSTER SAMBAL 180 g of lobster marinated in sake, soy sauce, ginger and garlic, and bathed in a sauce of sweet and sour chiles and green onion.	\$1,800

HOUSE SPECIALITIES

 TUNA TOSTADA / SALMON TOSTADA <i>1 PC</i> 60 g of Pacific Ocean yellowfin tuna belly or fresh salmon, served on a rice cracker tostada, with sliced avocado, habanero-infused red onion and sesame seeds.	\$110 / \$131
 TOMATITOS <i>4 PCS</i> 120 g of fresh tuna slices stuffed with spicy tempura squid, avocado and special house sauce.	\$305
HOME-MADE GYOZAS <i>4 PCS</i> Stuffed with 90 g of scallop and shrimp, sautéed with garlic and finished with a tasty serranito soy sauce.	\$215
LEMON & SHRIMP <i>3 PCS</i> Taquitos with 80 g of shrimp served on lettuce leaf garnished with lemon sweet-and-sour sauce and toasted rice.	\$220
 JAPANESE YELLOWTAIL SASHIMI 120 g of sliced imported yellowtail with a ribbon of curry oil and ponzu sauce, roasted garlic chips and a sprinkle of green tea sea salt.	\$405
 TUNA & TRUFFLE SASHIMI 120 g of thin slices of fresh tuna, roasted garlic with truffle oil and ponzu sauce.	\$330
 SASHIMI CILANTRO Sealed slices of 120 g of the catch of the day - seared with olive oil and green tea salt, served on our unique cilantro sauce with a ribbon of spicy chile oil and sliced avocado.	\$320
 SASHIMI SERRANITO 120 g of slices of today's fresh catch with serrano chile pepper sauce, decorated with thin slices of serrano chile.	\$320
 TUNA BLACK & WHITE SASHIMI 120 g of tuna filet seared with olive oil, black and white sesame seeds, chopped red onion, chives and ponzu sauce.	\$320
 SALMON YUZU 100 g of thin slices of fresh salmon, crab, spicy mayonnaise, and yuzu dressing.	\$320
 HAMACHI NEST Delicious blend of tomatoes, chile and 100 g of yellowtail hamachi with serranito salsa, set on a nest made of fried potatoes.	\$460
CLEAR LOBSTER ROLL <i>8 PCS</i> 50 g of lobster tempura with mixed greens, avocado, mango and cilantro, and spicy mayonnaise wrapped in soybean paper and served on a mustard, garlic and curry oil sauce.	\$355
 SEAFOOD CAKE <i>1 PC</i> 60 g of baked Sea of Cortez bay scallops and kanicama crab, mixed with our spicy sauce, wrapped with smoked salmon and served on our special mango mustard sauce.	\$370
KARA-AGE SPICY SOFT SHELL CRAB SEASONAL 90 g of deep-fried soft shell crab, sautéed with chives, serrano chile and light soy sauce, served warm.	\$320
GORGONZOLA SHRIMP 150 g of fried shrimp served in a rice cracker basket with a creamy Italian gorgonzola sauce and spicy miso.	\$435
MISOYAKI FISH 240 g of catch of the day bathed in a miso and fresh mushroom sauce, served with steamed rice.	\$395
SALMON TOREADO 200 g of fresh cooked salmon medallion served with rice, truffle oil and smoked soy sauce with grilled serrano chiles.	\$395
CHA SOBA Uji green tea pasta with 100 g of sautéed shrimp, green curry, lemongrass and ginger.	\$350
BEEF FILET SERRANITO 240 g of grilled beef medallions, marinated with sweet sake, olive oil, and black pepper, served on a bed of steamed Japanese rice, finished with our special spicy serranito sauce.	\$460

NIGIRI 2 PCS

 SPICY TUNA CAKE <i>40 g</i>	\$130
 MAGURO TUNA <i>30 g</i> Yellowfin Tuna	\$120
 SHIROMI <i>30 g</i> Catch of the day	\$105
 HAMACHI <i>30 g</i> Japanese Yellowtail (Imported)	\$170
 SAKE <i>30 g</i> Smoked Salmon (Alaska)	\$130
 SAKE <i>30 g</i> Fresh Salmon	\$120
TAKO <i>30 g</i> Octopus	\$140
 IKURA <i>45 g</i> Salmon Egg (Canada)	\$130
 MASAGO <i>45 g</i> Smelt Egg	\$120
EBI <i>30 g</i> Shrimp	\$105
 HOTATEGAI <i>30 g</i> Scallops	\$105
UNAGI <i>30 g</i>	\$130

All our food is of the highest quality and carefully prepared under the regulations of the food safety program "Distinctive H"; the dishes that are served raw are the consumer's responsibility, as well as the risks involved. The average weight applies to the protein before cooking.