





CUCUMBER SPECIAL SALAD



SEAFOOD SALAD



TUNA TARTARE

APPETIZERS

CUCUMBER SPECIAL SALAD \$190

Cucumber noodles, wakame seaweed and 35 g of kanikama crab dressed with sesame vinaigrette

GREEN SALAD \$165

Mixed organic greens with sesame seed dressing

SASHIMI SALAD \$230

Seasonal mixed leaves with 120 g of tuna and white fish slices with sesame dressing

CURRIED SASHIMI SALAD \$230

Gourmet mixed greens, 90 g of thin slices of white fish, garlic chips, soy dressing and curry oil

SEAFOOD SALAD \$430

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

CHICKEN SALAD \$200

Mixed vegetables, 160 g of grilled chicken, deep-fried rice noodles with a sesame soy dressing

SASHIMI \$265

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 **\$395**

TUNA TARTARE \$265

160 g of tuna mixed with green onions and infused with bonito and wasabi dressing

OCTOPUS OR SHRIMP SUNOMONO \$235

90 g of octopus or shrimp with sliced cucumber and wakame in vinegar rice

BAKED SCALLOPS \$235

90 g of scallops with fresh mushrooms, baked in a mango sauce and gratinated

 RAW FOOD

APPETIZERS

DYNAMITE SCALLOPS \$320

90 g of baked Sea of Cortez scallops and stone crab meat mixed with white mushrooms, masago, chives and spicy mayonnaise

SANMI AGE (4 PCS) \$235

90 g of petite filet of white fish stuffed with kanikama crab, deep fried in tempura and served with sesame sauce

CHILI AGE (2 PCS) \$140

California chile stuffed with 45 g of kanikama crab and sesame sauce

EDAMAME \$120

Steamed soybeans in their pod

SPICY EDAMAME \$130

Soybean pods and spicy sesame oil

CHEESE KUSHIAGE (2 PCS) \$110

150 g Breaded cheese skewer

POPCORN SHRIMP \$425

150 g
Served in chamoy sauce

VEGETABLE FRIED RICE \$125

MIXED RICE \$155

Fried rice and vegetables, 30 g of chicken, 30 g of shrimp, and 30 g of beef

Fried rice and vegetables, with 90 g of shrimp \$125

Fried rice and vegetables, with 90 g of chicken \$125

Fried rice and vegetables, with 90 g of beef \$125

STEAMED RICE (GOHAN) \$110

MISO SOUP 180 mL \$105

Miso broth served with 60 g of tofu, wakame and chives



CHILE AGE



MISO SOUP



MIXED RICE




SUSHI & SASHIMI

 **SUSHI COMBO** 160 g **\$395**
160 g selection of assorted sushi

 **CHIRASHI SUSHI** **\$395**
150 g variety of select fresh fish and seafood on a bed of sushi rice

 **TEKKA DON** **\$300**
140 g of fresh raw tuna filet, over sushi rice

 **MIXED SASHIMI** **\$440**
Assortment of 190 g of the catch of the day

SUSHI COMBO



TEMPURA

Combination of seafood with or without vegetables, served with our special soy and mirin sauce

VEGETABLES **\$210**

MIXED 90 g OF SHRIMP AND 160 G OF VEGETABLES **\$340**

180 g OF SHRIMP **\$340**

150 g OF LOBSTER AND VEGETABLES **\$985**

FISH KARA-AGE **\$340**
240 g of deep-fried white fish with ponzu sauce and sweet sake

 RAW FOOD

MIXED TEMPURA



ENTRÉES

*Includes Miso soup and rice

TERIYAKI

Grilled to perfection and served with teriyaki sauce.

CHICKEN 360 g **\$300**

WHITE FISH 240 g **\$340**

BEEF FILET 240 g **\$405**

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)



CHICKEN TERIYAKI

LOBSTER

LOBSTER GORGONZOLA **\$1,800**

180 g of fried lobster served on a crispy rice basket, and bathed in a creamy sauce made of Gorgonzola cheese and spicy miso

LOBSTER CURRY **\$1,800**

180 g of fried lobster (kara-age) in a creamy curry and sesame sauce with shiitake

LOBSTER SAMBAL **\$1,800**

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



PAN-FRIED SPICY FISH



LOBSTER GORGONZOLA



TUNA TOSTADA



HOME-MADE GYOZAS



TUNA BLACK & WHITE SASHIMI

HOUSE SPECIALITIES

🍷 **TUNA TOSTADA / \$110 / SALMON TOSTADA \$131**
(1 PC)

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

🍷 **TOMATITOS (4 PCS) \$305**

120 g of fresh tuna slices stuffed with spicy tempura squid, avocado and special house sauce

HOME-MADE GYOZAS (4 PCS) \$215

Stuffed with 90 g of scallop and shrimp, sautéed with garlic and finished with a tasty serranito soy sauce

LEMON & SHRIMP \$210
(3 PCS)

Taquitos with 80 g of shrimp served on lettuce leaf garnished with lemon sweet-and-sour sauce and toasted rice

🍷 **JAPANESE YELLOWTAIL SASHIMI \$405**

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

🍷 **TUNA & TRUFFLE SASHIMI \$330**

120 g of thin slices of fresh tuna, roasted garlic with truffle oil and ponzu sauce

🍷 **SASHIMI CILANTRO \$320**

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

🍷 **SASHIMI SERRANITO \$300**

120 g of slices of today's fresh catch with serrano chile pepper sauce, decorated with thin slices of serrano chile

🍷 **TUNA BLACK & WHITE SASHIMI \$300**

120 g of tuna filet seared with olive oil, black and white sesame seeds, chopped red onion, chives and ponzu sauce

🍷 RAW FOOD

HOUSE SPECIALITIES

SALMON YUZU \$320

100 g of thin slices of fresh salmon, crab, spicy mayonnaise, and yuzu dressing

HAMACHI NEST \$430

Delicious blend of tomatoes, chile and 100 g of yellowtail hamachi with serranito salsa, set on a nest made of fried potatoes

CLEAR LOBSTER ROLL (8 PCS) \$355

50 g of lobster tempura with mixed greens, avocado, mango and cilantro, wrapped in soybean paper and served on a mustard, garlic and curry oil sauce and spicy mayo

SEAFOOD CAKE (1 PC) \$370

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

KARA-AGE SPICY SOFT SHELL CRAB (SEASONAL) \$320

90 g of deep-fried soft shell crab, sautéed with chives, serrano chile and light soy sauce, served warm

GORGONZOLA SHRIMP \$435

150 g of fried shrimp served in a rice cracker basket with a creamy Italian gorgonzola sauce and spicy miso

MISOYAKI FISH \$370

240 g of catch of the day bathed in a miso and fresh mushroom sauce, served with steamed rice

SALMON TOREADO \$330

200 g of fresh cooked salmon medallion served with rice, truffle oil and smoked soy sauce with grilled serrano chiles

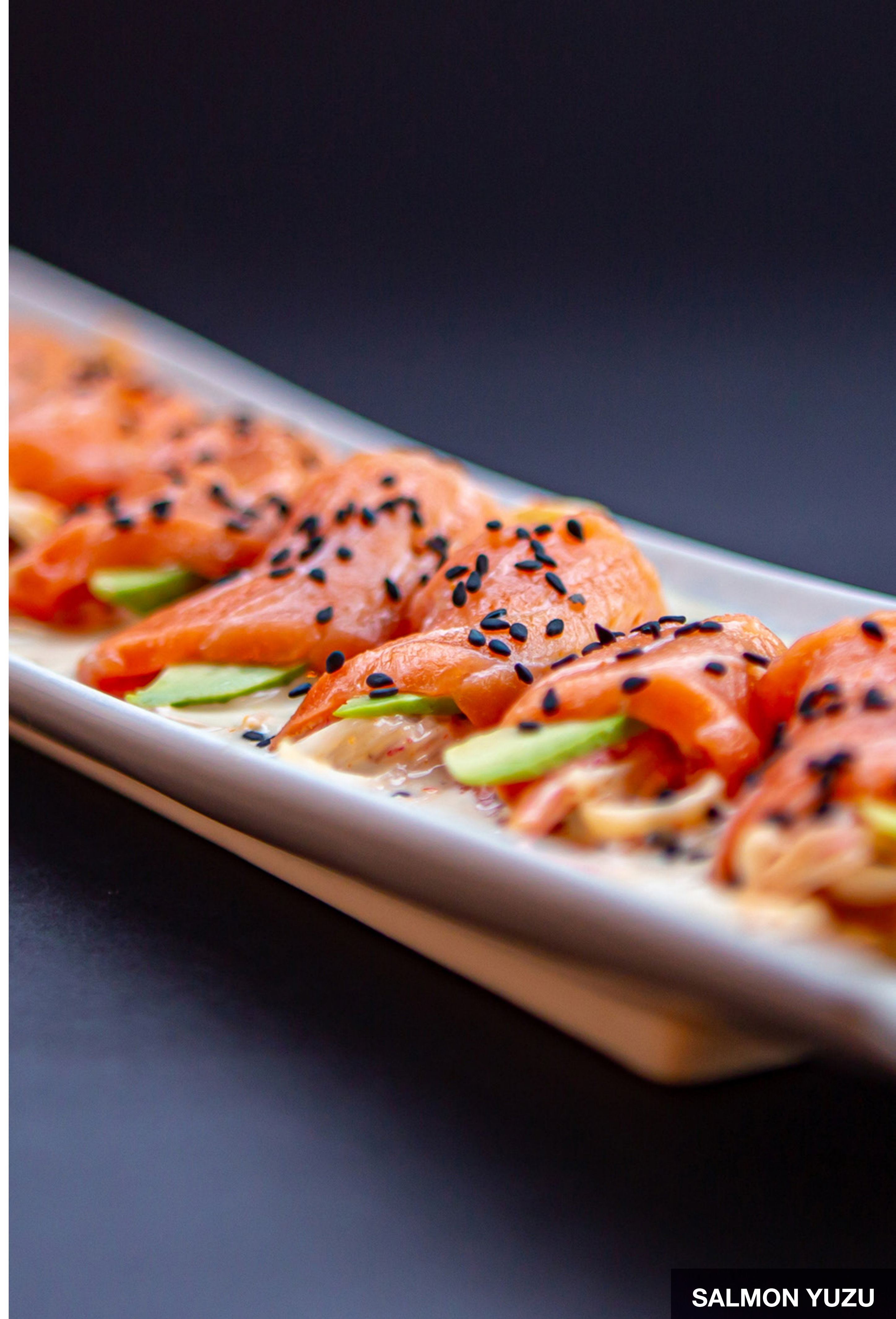
CHA SOBA \$350

Uji green tea pasta with 100 g of sautéed shrimp, green curry, lemongrass and ginger

BEEF FILET SERRANITO \$435

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

 RAW FOOD



SALMON YUZU



HAMACHI NEST



BEEF FILET SERRANITO












HAMACHI

SAKE Smoked Salmon



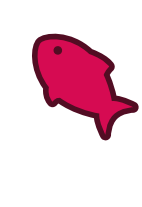
NIGIRI

2 pieces

-  **SPICY TUNA CAKE** 40 g **\$130**
-  **MAGURO TUNA** 30 g **\$120**
Yellowfin Tuna
-  **SHIROMI** 30 g **\$95**
Catch of the day
-  **HAMACHI** 30 g **\$170**
Japanese Yellowtail (Imported)
-  **SAKE** 30 g **\$130**
Smoked Salmon (Alaska)
-  **SAKE** 30 g **\$120**
Fresh Salmon
- TAKO** 30 g **\$140**
Octopus
-  **IKURA** 45 g **\$130**
Salmon Egg (Canada)
-  **MASAGO** 45 g **\$120**
Smelt Egg
- EBI** 30 g **\$95**
Shrimp
-  **HOTATEGAI** 30 g **\$95**
Scallops
- UNAGI** 30 g **\$130**

 RAW FOOD

MAKIS & TEMAKIS

 **SPICY TUNA HAND ROLL** 50 g (1 PC) **\$130**

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 40 g (1 PC) **\$130**

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 40 g (1 PC) **\$130**

Traditional sushi flavors combine in a nori seaweed cone filled with ingredients including pre-cooked eel, avocado, eel sauce, and white sesame

KAPPA MAKI (6 PCS) **\$90**

A lighter option, with cucumber on the inside, and wrapped in rice and seaweed

VEGETABLE ROLL (8 PCS) **\$95**

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** 60 g (6 PCS) **\$120**

A classic choice, with fresh tuna and rice on the inside, wrapped in nori seaweed on the outside

 **CALIFORNIA ROLL** 30 g (8 PCS) **\$120**

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** 30 g (8 PCS) **\$140**

Add a little something special to your California Roll with this option, topped with masago

SHRIMP TEMPURA ROLL 50 G (8 PCS) **\$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

 RAW FOOD



CALIFORNIA ROLL



VEGETABLE ROLL



CALIFORNIA SPECIAL ROLL



SPICY SPECIAL ROLL



MAGURO LIME ROLL



JAPENGO ROLL

SPECIAL ROLLS

8 pieces

SPICY SPECIAL ROLL 125 g (8 PCS) **\$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 (JAPAN) 90 g (8 PCS) \$275

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 90 g (8 PCS) **\$265**

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 90 g (8 PCS) **\$265**

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 (SEASON) 60 g (8 PCS) \$265

Fried soft-shell crab and avocado fill our classic Spider Roll, with masago, black sesame, and eel sauce on the outside

JAPENGO ROLL 90 g (8 PCS) **\$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

 RAW FOOD

SPECIAL ROLLS

8 pieces

RAINBOW ROLL \$235

70 g (8 PCS)

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 \$130

80 g (8 PCS)

A simple yet delicious choice, with smoked salmon and cream cheese on the inside, and white sesame on the outside

SHIROMI CORIANDER ROLL \$290

80 g (8 PCS)

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 \$290

160 g (8 PCS)

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 \$290

110 g (8 PCS)

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 ponzu sauce, truffle sauce, and caramelized onion

SERRANITO ROLL \$275

110 g (8 PCS)

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 \$290

70 g (8 PCS)

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

 RAW FOOD



SHIROMI CORIANDER ROLL



RAINBOW ROLL



JAPENGO SPICY ROLL



  Nicksan_Nv

www.nicksanmexico.com

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.

¡Itadaki-masu!

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. Prices are in Mexican pesos. Tax included.