

VEGAN NIKKEI

ZENSAI NIKKEI

EDAMAMES 	\$205
Sautéed with Japanese garlic, ponzu and spicy sesame oil, togarashi	
GUACAMOLE EQUIS 	\$405
Cauliflower chicharrón, edamame and cucumber salad, criolla sauce	
MANGO SALAD 	\$445
Rice vermicelli, papaya, edamames, sesame, yuzu vinaigrette, cashews	

MAKI & POKE

SUSHI TACO 	\$500
Watermelon tartare, sushi rice, sesame, cucumber salad, pachikay sauce	
MAKI OF THE DAY	\$550
Ask for our daily special	
BROCCOLI POKE 	\$550
Sushi rice, edamames, ponzu, sesame, cucumber salad	

CEVICHERÍA

NIKKEI CEVICHE	\$445
Watermelon, Nikkei leche de tigre, cucumber, sesame, malanga chips	
ROCOTO CEVICHE	\$475
Mixed vegetables, rocoto sauce, cucumber, red onion, cilantro	

NIKKEI GRILL

PERUVIAN-STYLE GRILLED CAULIFLOWER	\$650
Smashed potatoes, carretillera sauce, criolla sauce	
BOK CHOI	\$605
Gochujang and ginger sauce, chaufa rice, broccoli	
MUSHROOM BAO 	\$550
Glazed mushroom, green papaya slaw, sweet sour tamarind sauce	
UDON NOODLES  	\$575
Mixed vegetables, bean sprouts, Napa cabbage, Chinese peas	

 - SENSEI |  - SIGNATURE |  - GLUTEN |  - NUTS

All prices are in Mexican pesos. Taxes and service charge are included (tips not included).
We accept American Express, Visa, Mastercard, and room charges as payment methods.