

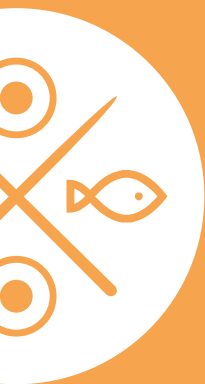


SUSHI
CENTRAL

DELIVERY MENU

TO-GO

STARTERS



SUSHI TOWER

CENTRAL TOWER.....\$299

Rice tower, avocado slices, tuna cubes (50 g.) and crab paste (30 g.). Covered with chili mayo sauce and eel sauce

SALMON TOWER.....\$285

A bed of our special sushi rice, avocado and exquisite fresh salmon (50 g.). Crunch tempura top and salmon fourikake (3 g.). Bathed with our eel and chili mayo sauces

SUSHI TOWER.....\$303

Sushi like you've never tried before! Our famous tower of rice, avocado, spicy crab (30 g.) and fresh tuna (70 g.) with touches of eel and chipotle mayo sauce, crowned with a shower of tempura crunch, chives and masago. Unique!

ROCK SHRIMP.....\$367

Delicious crispy shrimp (200 g.) marinated with our delicious aji mayo sauce

HAMACHI TIRADITO.....\$412

Hamachi slices (120 g.) with cilantro, topped with jalapeño and original sriracha, accompanied by garlic sauce

EDAMAMES (GARLIC SAUCE).....\$124

Bathed with our now famous garlic sauce

EDAMAMES (SALTY).....\$115

Tender and soft edamames in a shower of Maldon salt

EDAMAMES (SPICY).....\$124

The favorites for their spicy and juicy touch

GYOZAS.....\$176

Delicious Japanese empanadas stuffed with pork (5 pcs. with 20 g. each) pan-fried accompanied by special sauce

RIB EYE TACOS.....\$404

One of our specialties, delicious thinly cut rib eye tacos (180 g.) with slightly spicy sesame sauce



TUNA TOAST

JALAPEÑO FIRECRACKERS.....\$278

Delicious jalapeno peppers stuffed with crab paste (40 g.), in tempura with eel sauce, sriracha mayo, tempura crunch, orange masago and chives

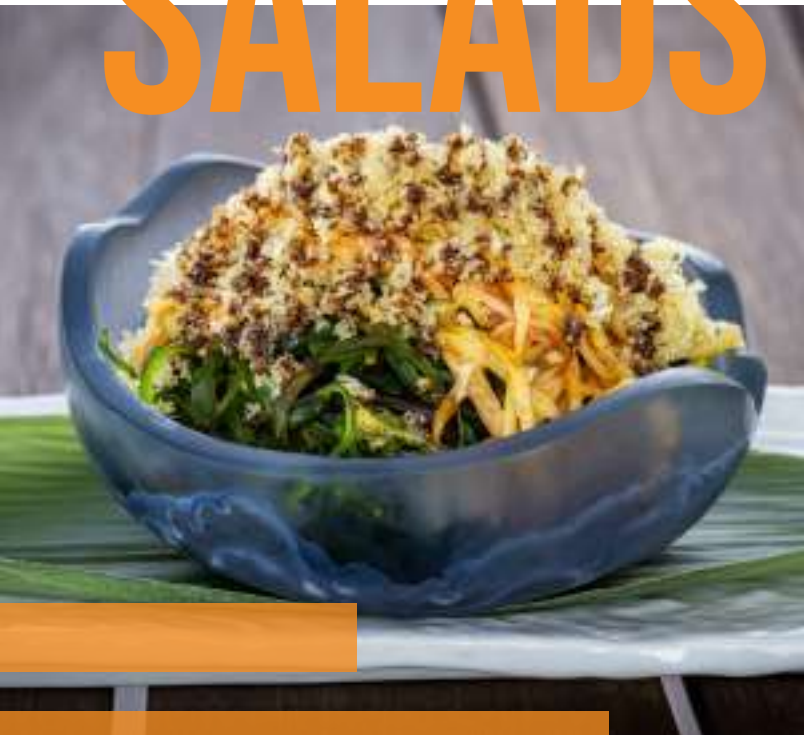
TUNA TOAST.....\$207

Delicious tuna tostada (55 g) marinated with sesame oil, on a bed of chipotle mayo, topped with avocado, jalapeño pepper, fried onion and togarashi.



JALAPEÑO FIRECRACKERS

SALADS



CRUNCHY CRAB SALAD

CRUNCHY CRAB SALAD.....\$215

Kanikama crab (30 g.), fresh seaweed, sunomono cucumber, spicy mayo, tempura cruch and eel sauce

WAKAME SALAD.....\$190

Seaweed algae, fresh and delicious

CHEF ´SSALAD.....\$367

Mix of organic lettuce, salmon (40 g.), shrimp (40 g.), tuna (40 g.) and avocado, marinated with our delicious house spicy sauce

KUSHIAGES

(Order with 2 pieces)



CHEESE KUSHIAGES

CHEESE KUSHIAGES.....\$147

Gouda cheese skewers breaded with our special panko and lightly fried to obtain a creamy and crunchy sandwich. Accompanied with kushiague sauce with a touch of tartar

BANANA AND CHEESE KUSHIAGES.....\$151

Our gouda cheese skewers with a touch of fresh banana.
The perfect combination

BANANA KUSHIAGES.....\$147

A vegan option in our selection of skewers

SHRIMP AND CHEESE KUSHIAGES\$184

Shrimp (15 g. each) wrapped in cream cheese and breaded with panko

CHICKEN KUSHIAGES.....\$164

Juicy breaded chicken breast (40 g each). You've never tasted something so juicy and crunchy!

SOUPS

MISO SOUP.....\$139

Traditional Japanese soup based on miso, wakame, chives, tofu and haru-same paste

MISOSHIRO SPECIAL SOUP.....\$379

Traditional miso soup with crab (35 g.), salmon (70 g.), shitake, wakame, tofu, chives and harusame pasta

TORI SOZUI SOUP.....\$197

Japanese chicken broth (140 g.) with rice, mushroom, chives, egg (1 pc.) and spinach

TEMPURA UDON SOUP.....\$278

Udon pasta in a special Japanese broth, accompanied by 3 shrimp (60 g.), onion and pumpkin in tempura

CENTRAL SOUP.....\$291

Sautéed chives, mushrooms, and rib eye slices (100 g.) in a Japanese chicken broth and udon pasta. Without a doubt, a specialty of the house.

TEMPURA

SHRIMP TEMPURA.....\$291

5 pieces of tempura shrimp (100 g.)

VEGGIE TEMPURA.....\$222

Delicious selection of tempura vegetables

MIXED TEMPURA.....\$311

Mixture of 3 shrimp (20 g. each) with 5 tempura vegetables.

RAMEN

RIB EYE RAMEN.....\$404

Beef broth with soy, rib eye slices (100 g.), yellow corn, fresh chives, onion chips, naruto, poached egg (1 pc.), pickled ginger and baby spinach

CHASHU RAMEN.....\$450

Chicken and pork broth based on tonkotsu, chashu pork (100 grams), yellow corn, poached egg (1 pc.), baby spinach, naruto, onion chips and fresh chives.



CHASHU RAMEN



ROLLS

CLASSIC ROLLS

(All our classic rolls have 10 pieces)



BREADED SHRIMP

CALIFORNIA SPECIAL ROLL.....\$215

Cucumber, avocado and shrimp roll (30 g.). Covered in masago

PHILADELPHIA ROLL.....\$215

Salmon (30 g.), cucumber, cream cheese, and avocado inside, wrapped with rice and sesame seeds

PHILADELPHIA SPECIAL ROLL.....\$222

Our classic Philadelphia covered in masago

AVOCADO ROLL.....\$159

Avocado, cheese, and cucumber inside, avocado on the outside

CALIFORNIA ROLL.....\$176

Shrimp (30 g.), cucumber and avocado inside, wrapped in rice and sesame seeds

BREADED SHRIMP.....\$223

Shrimp roll (30 g.), avocado and cucumber inside, cream cheese and breading on the outside

SPICY TUNA ROLL.....\$209

Fresh tuna (50 g.) mixed with spicy mayo, chives, avocado and topped with spicy mayo

SPICY SALMON ROLL.....\$215

Fresh salmon (50 g.) mixed with spicy mayo, chives, avocado and topped with spicy mayo.

SUSHI CENTRAL ROLLS

(All have 10 pieces)



SUSHI CENTRAL ROLL

SUSHI CENTRAL ROLL.....\$302

Tuna roll (60 g.) and avocado on the outside, dipped in chipotle mayo, topped with masago and chives, filled with shrimp kushiage with cheese (50 g.), tamperico and cucumber

ATLANTA ROLL.....\$285

Avocado roll on the outside wrapped in a rice leaf, bathed with sriracha mayo, eel sauce and topped with tempura crunch, stuffed with breaded shrimp (40 g.), crab paste (30 g.), cream cheese and habanero masago

KAMIKAZE ROLL.....\$316

Avocado roll on the outside, stuffed with eel (40 g.), cucumber and cream cheese, topped with 2 tempura shrimp (45 g. each), bathed in eel sauce

HAMACHI SPICY ROLL.....\$367

Roll wrapped with hamachi (60 g.), habanero masago, and yuzu sauce on the outside, stuffed with shrimp (40 g.), avocado, cilantro and chili mayo



KAMIKAZE ROLL



RICKY ROLL

LAVA ROLL.....\$303

Avocado roll on the outside topped with rock shrimp (80 g.) and chipotle mayo, stuffed with tempura crab (40 g.), tampico and cucumber

DRAGON ROLL.....\$278

Avocado roll on the outside, topped with chipotle mayo, masago, stuffed with breaded shrimp (40 g.), fresh salmon (40 g.) and cream cheese

SPIDER DYNAMITE ROLL.....\$285

Tempura crab roll (50 g.), avocado, spicy mayo inside, topped with chipotle mayo and sesame seeds

ANDARES ROLL.....\$312

Seared tuna roll (80 g.), avocado, sriracha and chili mayo on the outside, stuffed with rock shrimp (60 g.), asparagus and cream cheese

VOLCANO ROLL.....\$291

Tempura shrimp roll (40 g.), avocado and asparagus inside, topped with kanikama crab (55 g.) and spicy mayo

FILI ROLL.....\$248

Cream cheese roll on the outside, topped with tampico, stuffed with breaded shrimp (40 g.) and avocado

EBI ROLL.....\$273

Shrimp roll (45 g.) and cream cheese on the outside, topped with a lemon slice with sriracha, stuffed with tempura shrimp (40 g.), asparagus and avocado

SUSHI CENTRAL DELUXE ROLL.....\$354

Tuna roll (50 g.) and avocado on the outside. Topped with spicy crab salad (45 g.), tempura crunch, masago and eel sauce. Stuffed with hamachi (40 g.), cucumber, cilantro, lemon and sriracha

MANCHEGO ROLL.....\$273

Baked manchego cheese roll, dipped in sriracha mayo, stuffed with tempura kanikama crab (50 g.), avocado and fried chilies

RICKY ROLL.....\$278

Kanikama crab roll (35 g.) on the outside coated with sriracha mayo and togarashi, stuffed with tempura shrimp (40 g.), avocado and asparagus.

TUNA ON THE OUTSIDE

SUNSET ROLL

ROLLS

(All have 10 pieces)

SUNSET ROLL.....\$291

Tuna roll (40 g.) and avocado on the outside, sauced with eel sauce and sriracha mayo, stuffed with breaded shrimp (40 g.), tampico and cream cheese

MAGURO SPICY ROLL.....\$294

Wrapped tuna roll (60 g.) with spicy house sauce, stuffed with spicy salmon (70 g.), avocado and chives

SATÉLITE ROLL.....\$291

Wrapped tuna roll (60 g.) on the outside bathed with house spicy sauce, habanero masago and fresh chives. Stuffed with tempura carrot, kanikama crab (35 g.), avocado and toreado chiles

CRISTINA ROLL.....\$303

Tuna roll (60 g.) on the outside topped with tempura crunch, sauced with sriracha mayo, masago and chives, stuffed with tempura crab (50 g.), cream cheese and avocado



CRISTINA ROLL

BRAVEHEART ROLL.....\$367

Roll wrapped in fresh tuna slices (55 g.), stuffed with avocado and sushi shrimp (35 g.), with kanikama crab topping (55 g.) baked with spicy mayo. Decorated with radish sprout

SATURNO ROLL.....\$354

Avocado roll topped with tuna (60 g.) marinated in spicy house sauce, stuffed with spicy mayo, lemon slices and hamachi (55 g.).

SALMON ROLLS



SALMON ROLL

ON THE OUTSIDE

(All have 10 pieces)

SALMON ROLL.....\$299

Salmon roll (60 g.) on the outside bathed with house spicy sauce, stuffed with avocado, spicy kanikama crab salad (30 g.) and cilantro

SALMON FIRE ROLL.....\$303

Salmon roll (45 g.) flamed with yuzu sauce, stuffed with spicy kanikama (30 g.), cilantro, asparagus and avocado

ALASKA ROLL.....\$311

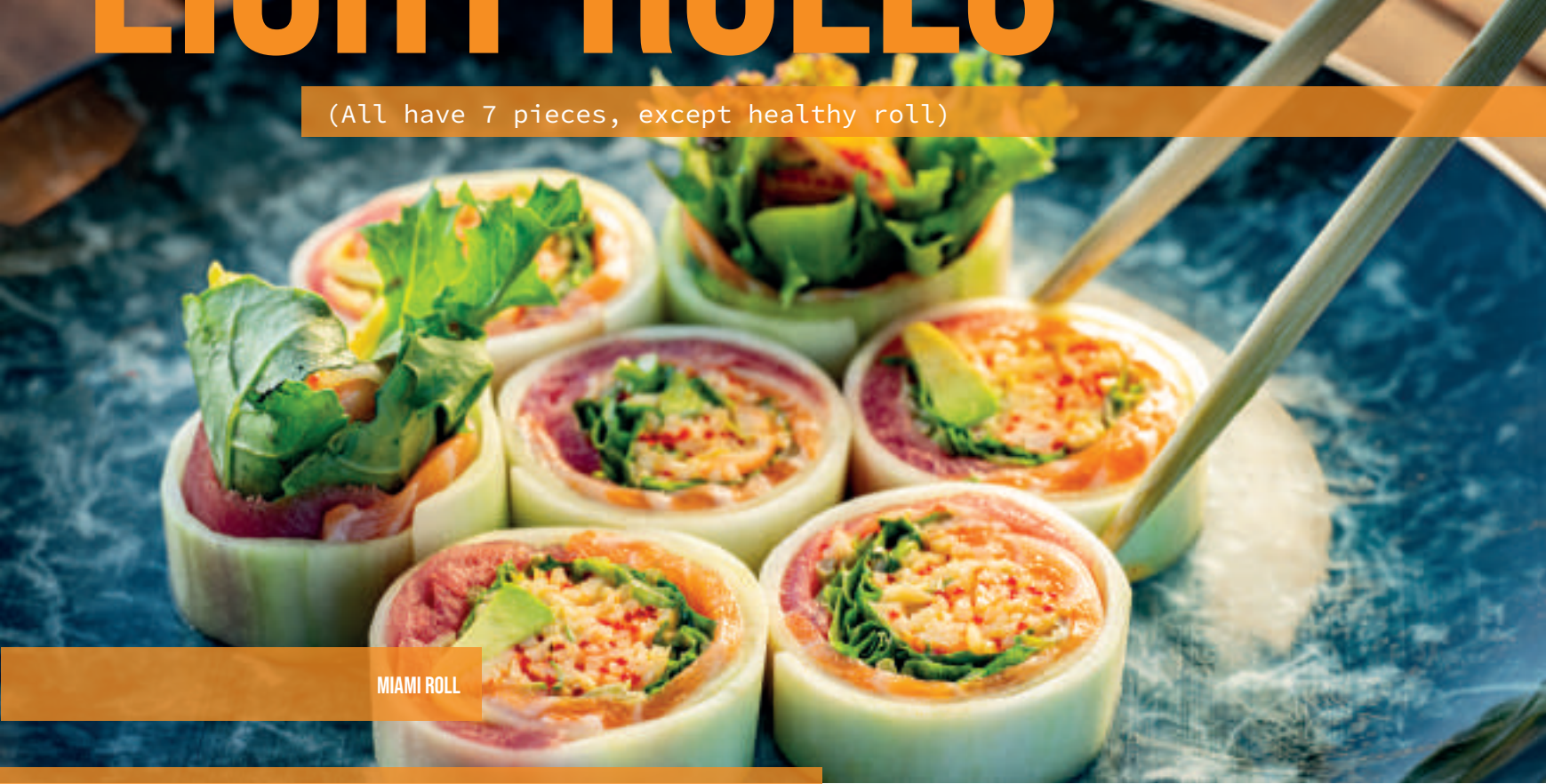
Salmon roll (60 g.) on the outside topped with spicy house sauce, stuffed with crab (55 g.) in tempura, avocado and cream cheese

SAKE ROLL.....\$299

Salmon roll (60 g.) on the outside bathed with chipotle mayo, stuffed with asparagus and shrimp kushiage with cream cheese (80 g.).

LIGHT ROLLS

(All have 7 pieces, except healthy roll)



MIAMI ROLL



KYURI CRAB ROLL

MIAMI ROLL.....\$303
Cucumber roll on the outside stuffed with tuna (40 g.), salmon (60 g.), organic lettuce mix, spicy kanikama crab (30 g.), avocado and habanero masago. Does not contain rice

RAINBOW ROLL.....\$311
Roll wrapped with our best selection of proteins: fresh salmon, shrimp, hamachi, tuna and avocado slices. Stuffed with kanikama crab, cucumber and avocado

HEALTHY ROLL.....\$187
(10 pieces) Roll of rice and sesame on the outside, filled with fresh vegetables: carrot, cucumber, avocado and asparagus

KYURI CRAB ROLL.....\$266
Cucumber roll on the outside, stuffed with rice, tampico, avocado, cream cheese, kanikama (16 g.) and fresh salmon (25 g.).

CRUNCHY ROLLS

(All have 10 pieces)



ROCA ROLL

NEPTUNO ROLL.....\$278

Wrapped avocado roll, weathered, topped with tampico, bathed in eel sauce and sriracha mayo, stuffed with breaded shrimp (40 g.) and cream cheese

CHAROLAIS ROLL.....\$285

Breaded beef fillet roll on the outside, bathed in eel sauce, stuffed with weathered crab (50 g.), cream cheese and avocado

BREADED CHICKEN / BEEF.....\$235

Our classic breading of your choice: delicious beef cubes (50 g.) or juicy grilled chicken breast (50 g.)

EEL CRUNCH ROLL.....\$285

Breaded roll, bathed with eel sauce, stuffed with eel (30 g.), avocado and cream cheese

PHILADELPHIA TAMPICO ROLL.....\$248

Cream cheese roll on the outside, breaded, topped with tampico, stuffed with breaded shrimp (40 g.) and avocado

ROCA ROLL.....\$311

Avocado roll on the outside, weathered, topped with rock shrimp (95 g.) and eel sauce, stuffed with breaded shrimp and cream cheese.



PHILADELPHIA TAMPICO ROLL

AVOCADO ROLL



CRUNCHY SALMÓN ROLL

ON THE OUTSIDE

(All have 10 pieces)

LENNON ROLL.....\$278

Avocado roll, furikake, chili mayo on the outside, stuffed with breaded shrimp (40 g.), crab paste (25 g.) and cream cheese

CRUNCHY SALMÓN ROLL.....\$273

Avocado roll on the outside topped with tempico and masago, stuffed with fried salmon skin (20 g.), kanikama crab (30 g.), cucumber and cream cheese

TIGER ROLL.....\$291

Avocado roll on the outside stuffed with tempura crab (50 g.) and cream cheese, with chili mayo and a touch of sriracha.



SWEET ROLLS

(All have 10 pieces)

BANANA ROLL

AVOCADO SPECIAL ROLL.....\$303
Avocado and eel roll (40 g.) on the outside, bathed in eel sauce, stuffed with tempura shrimp (40 g.), crab (30 g.) and cheese

SUPER UNAGI ROLL.....\$336
Eel roll (50 g.) baked on the outside, bathed in eel sauce, topped with tempura crunch, stuffed with tempura shrimp (40 g.), avocado and cream cheese

BANANA ROLL.....\$273
Roll wrapped in fried plantains, topped with chipotle sauce, stuffed with asparagus, tempura shrimp (40 g.), avocado and cream cheese

ALOHA ROLL.....\$273
Avocado and mango roll on the outside, bathed in mango sauce, stuffed with breaded shrimp (40 g.), cream cheese and asparagus.

TEPPANYAKI



VEGGIE TEPPANYAKI

Grilled mixed vegetables seasoned to perfection.

MIXED TEPPANYAKI	\$468
60 g. shrimp	
60 g. beef fillet	
60 g. chicken	
CHICKEN TEPPANYAKI	\$341
180 g. chicken	
BEEF FILLET TEPPANYAKI	\$443
180 g. beef fillet	
SHRIMP TEPPANYAKI	\$443
180 g. shrimp	
SEA FOOD TEPPANYAKI	\$477
90 g. shrimp	
90 g. salmon	
VEGGIE TEPPANYAKI	\$248

TEMAKI



SALMON TEMAKI

Sushi rice cones with the fish of your choice

TUNA	50 g.	\$196
SALMON	50 g.	\$208
KANIKAMA CRAB	35 g.	\$208
HAMACHI	50 g.	\$250
EEL	40 g.	\$249
SPICY TUNA	60 g.	\$234
SPICY SALMON	60 g.	\$208
SPICY KANIKAMA	35 g.	\$222
HAMACHI SPICY	60 g.	\$272

NIGIRIS



SALMON NIGIRI

2 pieces order

EEL	20 g. (c/u)	\$272
KANIKAMA	15 g. (c/u)	\$196
SHRIMP	15 g. (c/u)	\$244
TUNA	20 g. (c/u)	\$190
SALMON	20 g. (c/u)	\$202
HAMACHI	20 g. (c/u)	\$266
SALMON BELLY	20 g. (c/u)	\$235

YAKITORI

Delicious bamboo skewers with teriyaki sauce and the meat of your choice.

CHICKEN

180 g. **\$215**

BEEF FILLET

180 g. **\$291**

RICE

YAKIMESHI

Fried rice with vegetables, egg and the meat of your choice.

MIX

\$209

30 g. chicken

30 g. beef

30 g. shrimp

VEGGIES

\$121

CHICKEN YAKIMESHI 90 g. **\$159**

BEEF YAKIMESHI 90 g. **\$215**

SHRIMP YAKIMESHI 90 g. **\$197**

SPECIAL YAKIMESHI

\$240

30 g. shrimp

30 g. chicken

30 g. beef

25 g. breaded shrimp.

VEGGIES YAKIMESHI

GOHAN

GOHAN.....\$101

Nothing more natural and lighter than a plate of our steamed rice.

CHIRASHI DISH

CHIRASHI.....\$468

Selection of fresh thick cut fish on a bed of rice: tuna (45 g.), salmon (45 g.), shrimp (30 g.), tamago, seaweed salad and pickled ginger.

GOHAN

BOWLS

The perfect option for lovers of healthy and delicious things.

TUNA BOWL.....\$417
Tuna (90 g.) perfectly grilled, accompanied by cubes of fresh Japanese cucumber, edamame, pineapple and avocado fan. Everything on a bed of steamed rice, accompanied with special house sauce

SALMON BOWL.....\$500
Grilled salmon loin (200 g.) served on a bed of quinoa, accompanied by cubed avocado, pineapple, lettuce mix, cherry tomato and pickled onion.

Selection of our freshest fish in the cut of your choice.

THICK SALMON BELLY	90 g.	\$299
THIN SALMON BELLY	150 g.	\$349
THICK HAMACHI	85 g.	\$411
THIN HAMACHI	150 g.	\$453
THICK SALMON	90 g.	\$285
THIN SALMON	150 g.	\$324
THICK TUNA	85 g.	\$291
THIN TUNA	150 g.	\$349
THICK EEL	85 g.	\$438
THICK CUT SPECIAL		\$455
50 g. hamachi		
50 g. salmon		
60 g. tuna		
THIN CUT SPECIAL		\$480
40 g. hamachi		
40 g. tuna		
40 g. salmon.		

SASHIMI



THIN SALMO SASHIMI

NOODLES

YAKI UDON
Noodles with sweet and sour sauce on a teppanyaki grill with carrots, mushrooms and chives.

VEGGIE YAKI UDON		
CHICKEN YAKI UDON	150 g.	\$244
BEEF FILLET YAKI UDON	150 g.	\$328
SHRIMP YAKI UDON	150 g.	\$480
YAKI UDON MIX		\$468
50 g. chicken		\$480
50 g. beef fillet		
50 g. shrimp.		



YAKI UDON DE VEGETALES

SPECIALTIES



CHICKEN TERIYAKI

SALMON TERIYAKI.....\$505

Delicious grilled Canadian salmon (200 g.), marinated in teriyaki sauce, accompanied by gohan rice with furikake, yellow sweet potato, lettuce mix and asparagus

CHICKEN TERIYAKI.....\$285

Juicy chicken breast (180 g.) marinated and sautéed with teriyaki sauce on a bed of steamed rice and nori strips.

EXTRAS

PROTEIN

HAMACHI	35 g.	\$139
SALMON	35 g.	\$130
TUNA	35 g.	\$126
SHRIMP	35 g.	\$88

SAUCES

TAMPICO	120 gr.	\$54
CHIPOTLE MAYO	60 gr.	\$31
EEL	60 gr.	\$31
SRIRACHA ORIGINAL	60 gr.	\$31
HOUSE SAUCE	60 gr..	\$31
TERIYAKI	60 gr.	\$31
GARLIC	60 gr.	\$31

OTHERS

AVOCADO	45 g.	\$38
PHILADELPHIA	45 g.	\$38

DESSERTS



TEMPURA ICE CREAM

CENTRAL CHEESECAKE.....\$223

Creamy breaded cheesecake served with vanilla ice cream

BANANA TEMPURA.....\$227

Slices of banana fried in tempura and served with vanilla ice cream

TEMPURA ICE CREAM.....\$235

Our vanilla ice cream in a tempura bread.

COLD (BEVERAGES)

BOTTLED WATER LO 355 ml.	\$51
BOTTLED WATER EVIAN 330 ml.	\$103
CALPIS 454 ml.	\$63
LEMONADE / ORANGE 454 ml.	\$52
SAN PELLEGRINO 250 ml.	\$103
MINERAL WATER PEÑAFIEL 355 ml.	\$52
TOPO CHICO 355 ml.	\$54
TABLE TOPO CHICO 750 ml.	\$103
COCA COLA ORIGINAL 355 ml.	\$52
COCA COLA LIGHT 355 ml.	\$52
COCA COLA ZERO 355 ml.	\$52
SPRITE 355 ml.	\$52
SPRITE ZERO 355 ml.	\$52
SQUIRT PINK GRAPEFRUIT 355 ml.	\$52
SQUIRT PINK GRAPEFRUIT LIGHT 355 ml.	\$52
RAMUNE ORIGINAL FLAVORS 200 ml.	\$116

FLAVORED WATER 455 ml.

PEPPERMINT CUCUMBER.....\$69
Refreshing cucumber-based water with a touch of mint

PEPPERMINT PINAPPLE.....\$69
Perfect combination between the freshness of mint and the sweetness of our pineapples

FRESA HIERBABUENA.....\$69
Exotic and refreshing strawberry water flavored with mint.

BEERS

XX LAGER 355 ml.	\$75
INDIO 355 ml.	\$75
TECATE LIGHT 355 ml.	\$75
BOHEMIA CLARA 355 ml.	\$82
BOHEMIA OSCURA 355 ml.	\$82
HEINEKEN 355 ml..	\$109
AMSTEL ULTRA 355 ml.	\$96
SAPPORO 473 ml.	\$190
SAPPORO LIGHT 355 ml.	\$160

ASAHI DRY 355 ml.	\$160
ORION 500 ml.	\$215
MINERVA LAGER LIGHT 355 ml.	\$126
MINERVA IPA 355 ml.	\$169

EXTRAS	
RUSA (Sal and Lemon)	\$22
BLACK SAUCES	\$44
(Lemon, magui, worcestershire and tabasco)	
CLAMATO (Black sauces and clamato)	\$49

WINES

RED VINO

SANTA DIGNA CABERNET SAUVIGNON.....\$428 (375 ml.) Fruity aromas of blackberry and currants, with toasted aromas of coffee and chocolate, as well as sensations of green pepper, leather and anise	
SANTA DIGNA CABERNET SAUVIGNON.....\$180 (147 ml. glass)	

WHITE WINE

VIÑA ESMERALDA.....\$483 (375 ml.) Clean and bright, straw yellow in color with greenish highlights. silky and soft, floral aromas, with nuances of ripe fruit such as apple and grape	
VIÑA ESMERALDA.....\$180 (147 ml. glass)	

COCKTAILS

CARAJILLO.....\$215
(207 ml.) Mixture of espresso coffee, 43 liqueur and lots of ice. Order it shaken or on the rocks

CLERICOT.....\$107
(473 ml.) Cocktail based on a mix of fruits, soda, citrus juice and a touch of house wine

MARGARITA.....\$138
(207 ml.) Classic drink based on tequila, cointreau, lemon juice, syrup and lots of ice. Order it frappé or on the rocks

MARGARITA FLAVORS.....\$153
(207 ml.) The classic margarita with a touch of our natural fruit concentrates, ask about them

MOJITO.....\$142
(473 ml.) Drink based on sugar, mint and lemon juice with rum and soda water

PIÑADA.....\$118
(473 ml.) Drink based on pineapple juice, coconut cream and lots of crushed ice

PIÑA COLADA.....\$151
(473 ml.) Pineapple with a touch of rum

GIN CENTRAL\$233
(473 ml.) Clover club gin, pineapple and mango juice, homemade ginger syrup, fresh lemon juice, splash of quina water, fresh raspberries with rosemary garnish.

SAKES

SAYURI NIGORI.....\$504
(300 ml.) Handcrafted and with rustic filtration, they make this sake a drink that preserves its aroma, natural sweetness and a soft aftertaste. It is recommended for spicy foods.

HANA AWAKA SPARKLING.....\$493
(250 ml.) Sparkling, refreshing and fruity Japanese Junmai sake, it has a perfect balance between sweetness and acidity

KARATAMBA HONJOZO.....\$544
(300 ml.) Refreshing and light at the beginning; earthy and dry in aftertaste. With hints of caramel, cocoa and maple syrup

HAKUSHIKA JUNMAI.....\$577
(300 ml.) Delicious and dense, with notes of cereals and more marked acidity

OZEKI OSAKAYA DAINGINJO.....\$907
(300 ml.) Absolute refinement and complex flavors is what characterizes this sake. Soft and a little dry but with a clear and sophisticated flavor

DASSAI 45 JUNMAI DAIGINJO.....\$867
(300 ml.) Finely citric, clean, subtle and elegant, special to open palates and continue tasting it until the end of the food due to its silkiness and neat identity.

DISTILLATES

VODKAS
ABSOLUT AZUL \$156
GREY GOOSE \$260

WHISKY
BUCHANANS 12 \$238
BUCHANANS 18 \$405
JOHNNIE WALKER
RED LABEL \$175
JACK DANIELS \$163

MEZCAL
MIL DIABLOS \$186
TIBURÓN \$186
SANTA PEDRERA \$227

TEQUILA
7 LEGUAS BLANCO \$197
1800 REPOSADO \$202
1800 AÑEJO \$226
TRADICIONAL REPOSADO \$175
MAESTRO DOBEL \$241
DON JULIO 70 \$248
DON JULIO BLANCO \$212
DON JULIO REPOSADO \$241
HERRADURA REPOSADO \$219

GINs
BEEFEATER \$197
BOMBAY \$216

All distillates
They are served with 59 ml.

LIQUORS AND DIGESTIVES
APEROL \$175
BAILEYS \$175
CAMPARI \$175
CHINCHON DULCE \$139
CHINCHON SECO \$139
SAMBUCA VACCARI BLANCO \$192
SAMBUCA VACCARI NERO \$192

RUM
BACARDI BLANCO \$153
MATUSALEM CLÁSICO \$153
MATUSALEM GRAN
RESERVA 15 AÑOS \$180
MATUSALEM PLATINO \$151
ZACAPA 23 \$307

COGNAC
HENNESSY VSOP \$316



SUSHI BOATS

SUSHI BOAT SPECIAL (10 ROLLS).....\$3,154
Our best selection of rolls

SUSHI BOAT SPECIAL (5 ROLLS).....\$1,665
Our best selection of rolls

SUSHI BOAT (10 CLASSIC ROLLS).....\$1,809
10 from our classic rolls section

SUSHI BOAT (5 CLASSIC ROLLS).....\$954
5 of our best classic rolls

SUSHI CENTRAL BOAT.....\$2,156
10 rolls - Our Sushi Master Chef's recommendation: Roca roll / Aloha roll / Banana roll / Spider Dynamite roll / Summer roll / Lennon roll / California roll / Neptuno roll / Tiger roll / Ricky roll.

SUSHI CENTRAL

CANCÚN

**NID PUERTO
CANCÚN**

 **RESERVATIONS:** 998 887 4502

MÉRIDA

SKY WORK

 **RESERVATIONS:** 99 9166 9540

 **WHATSAPP:** 99 9333 8022

SKY CITY

 **RESERVATIONS:** 99 9518 8361

FIND US IN GUADALAJARA, CDMX AND HOUSTON