



STARTERS

GYOZAS TOKUBETSU Shiitake mushroom, pork and truffled ponzu. Order of 6	\$250
GYOZAS Mini dumplings with pork and vegetables. Order of 6 fried or steamed	\$145
ROCA SHRIMPS Tempura shrimps with spicy sauce	\$185
SPICY SALMON OR TUNA TOSTADAS Spicy salmon or tuna with avocado. Order of 3	\$180
TUNA TARTAR Tuna with truffled oil, avocado and ikura	\$295

AGEDASHI TOFU Fried tofu with special sauce, chives, katsuobushi and ginger	\$130
RIB EYE TACOS Rib eye tacos with sesame sauce. Order of 3	\$195
TUNA TATAKI Tuna tataki with special sauce	\$195
TACOS KARIKARI Three crunchy tacos, fried octopus with sambal sauce, tempura shrimp with sweet-savoury-sour sauce and soft shell crab with avocado, coriander and chipotle sauce.	\$220
ASPARRAGUS WITH RIB EYE Asparragus with rib eye, teriyaki and sesame sauce	\$195
SUSHI CAKES Spicy salmon or tuna on breaded rice with avocado and chives	\$170
TAKO ROBATAYAKI Grilled octopus with robotayaki sauce	\$175

KUSHIAGE
Breaded gouda cheese. Order of 3 \$90

EBI FURAI
Breaded shrimp with cream cheese and serrano pepper filling. Order of 3 \$130

EDAMAMES
Soy pods. Steamed \$90 Spicy \$95

TEMPURA EBI
Tempura shrimp. Order of 3 \$120

SOUPS

MISOSHIRU. Miso soup with tofu, seaweed and chives	\$60
SHIFU. Seafood soup, harusame, avocado and chives -spicy-	\$95

ENSALADAS

SUNOMONO TAKO Cucumber, octopus, kanikama, harusame, carrot and special sauce	\$140
TSUMETAI ROLLS Vegetables wrapped in rice paper with peanut sauce	\$125
SEAWEED SALAD	\$110
KENKOU Tuna slices on lettuce with cucumber, alfalfa sprouts and avocado	\$165

RAMEN

EBI SUPAISHI. Ramen noodles, egg and shrimp -spicy-	\$170
SAYORAMEN. Egg noodles with rib eye, porkbelly, asparragus, bean sprouts, mushroom and wakame	\$220
TORI KARAAGE RAMEN. Karaage chicken, shiitake, wakame, egg, spinach	\$185
CURRY RAMEN. Ramen noodles with chicken and curry	\$150

UDON

NIKU UDON. Udon noodles with rib eye and sakuyaki sauce	\$185
TEMPURA UDON. Udon noodles with tempura shrimp and kamaboko	\$160

DONBURI .250grs

GYU DON. Sliced rib eye and onions with sukiyaki sauce on steamed rice	\$250
SAKE DON. Salmon, avocado, seaweed on steamed rice	\$220
MAGURO DON. Tuna, avocado, seaweed on steamed rice	\$220
UNA DON. Glazed eel fillets on steamed rice and sesame seeds	\$295
KATSU DON. Breaded pork loin over steamed rice, sauteed onions and egg	\$160

CHIRASHI SUSHI

Thinly sliced sashimi raw fish over steamed rice	\$295
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PORK BELLY CURRY

Pork belly with soy, ginger and sake reduction over curry rice and vegetables

\$290

WOKS

WOK60

Rice noodles with shrimp, beef, broccoli, red pepper, bean sprouts, asparagus, teriyaki sauce

\$190

SAYONARA WOK

Yakisoba sauteed with chicken, baby squid, shrimp, asparagus, pepper, garlic and spicy sauce

\$190

MEIWEI

Fried rice, egg, beef, red pepper, zucchini and onion with sesame and soy sauce

\$170

YAKIMESHI

Fried rice with beef, shrimp, chicken, egg, bacon, and fried egg

\$135

PAD THAI

Rice noodles with a sweet-savoury-sour sauce with tofu, peanut, chives and dried red chili

CHICKEN \$185

SHRIMP \$250

BABY LOBSTER TAIL \$320



ROLLS

EBI TEMPURA. Masago, tempura shrimp, asparagus, crunchy tempura flakes

\$155

CRAB ROLL. Soy paper, kanikama, masago and butter ponzu. 6 pieces

\$150

TAMPICO SPICY. Tuna, tampico spicy sauce, cucumber, cream cheese, avocado

\$160

SPICY TUNA. Spicy tuna, sriracha, sesame, chives

\$160

SAKE SPICY. Salmon, tampico spicy sauce, cucumber, cream cheese and avocado

\$165

EBI CHIZU. Natural and breaded shrimp, cream cheese, masagomayo, avocado, cucumber

\$155

DRAGON. Eel, avocado, masago, cucumber, eel sauce

\$170

RAINBOW. Salmon, hamachi, tuna, shrimp, avocado, cream cheese, cucumber

\$170

SAYONARA ROLL. Soy paper, hamachi spicy, avocado, fried leek, garlic flakes, avocado, cucumber

\$175

MANGO ROLL. Mango, breaded shrimp, cream cheese, cucumber

\$140

SAKE KAWA. Fried salmon skin, kanikama, cream cheese, avocado, sriracha

\$140

BANANA TUNA. Fried banana, tuna, cream cheese, eel sauce

\$145

HIKARU. Avocado, breaded shrimp, kanikama, sriracha, cucumber, cream cheese, masagomayo, tempura flakes	\$150
KOI. Spicy salmon, masago, avocado	\$165
SOFT CRAB ROLL. Breaded soft shell crab, avocado, cucumber, masagomayo, eel sauce	\$160
SUSUKI. Hamachi, ikura, coriander, avocado, cucumber	\$185
MITSUKI. Eel, breaded kanikama, cream cheese, avocado, toasted almond	\$185
SAKE TEMPURA. Tempura roll, salmon, avocado, chipotle sauce	\$160
OASIS ROLL. Salmon, cream cheese, avocado, masago, tempura flakes	\$165
SAKE EBI. Salmon, breaded shrimp, avocado, cream cheese, sriracha	\$180
TAMPICO FURAI. Breaded roll, shrimp, cucumber, cream cheese, tampico and eel sauce	\$150
CALIFORNIA. Kanikama, avocado, cucumber, cream cheese	\$135
FILADELFIA. Salmon, avocado, cucumber, cream cheese	\$140

NIGIRIS

UNAGUI Eel	\$60
SAKE Salmon	\$50
MAGURO Tuna	\$55
EBI Shrimp	\$40
HAMACHI	\$60
CARACOL	\$40
MASAGO Hueva de capelán	\$40
KANIKAMA	\$40
*Truffle oil	\$40

SASHIMI .140GRS

SAKE	\$200
MAGURO	\$200
CARACOL	\$175
HAMACHI	\$245

TEPPANYAKI

RIB EYE	\$290
SAKE	\$295
MAGURO	\$295
EBI	\$210
TORI	\$190

HOSOMAKI

SAKE	\$140
MAGURO	\$140
UNAGUI	\$145
HAMACHI ESPECIAL	\$145

POSTRES

BROWNIE DE CHOCOLATE CON MATCHA ICE	\$120
MATCHA ICE Matcha tea ice cream	\$75
HELADO TEMPURA Tempura vanilla ice cream with chocolate, cajeta or strawberry	\$110
CAMELADO Coffee jelly with vanilla ice cream	\$90

SAYONARA

ASIAN CUISINE



SAKE

BOTTLE

SAKE DE LA CASA	Ozeki Jar 250ml	\$210
JUNMAI	Yamadanishiki 300ml	\$480
JUNMAI	Ozeki Draft 300ml	\$420
JUNMAI GINJO	Hakutsuru Superior 300ml	\$500
JUNMAI NIGORI	Hakutsuru Sayuri 300ml	\$470
SPARKLING	Hana Awaka 250ml	\$420
SPARKLING	Mio Sparkling 300 ml	\$565

Red wine

Bottle

Glass

3V Casa Madero (<i>Blend, Guadalupe Valley, Mexico</i>)	\$870	\$170
Cune Crianza (<i>Tempranillo, Rioja, Spain</i>)	\$700	
Matarromera Crianza (<i>Tempranillo, Ribera del Duero, Spain</i>)	\$1,450	
Robert Mondavi PS (<i>Cabernet Sauvignon, USA</i>)	\$760	

White wine

Bottle

Glass

2V Casa Madero (<i>Chardonnay, Chenin, Guadalupe Valley, Mexico</i>)	\$710	\$145
Casa Madero (<i>Chardonnay, Guadalupe Valley, Mexico</i>)	\$710	

Rosé

Bottle

Glass

Casa Madero (<i>Valle de Guadalupe, Mexico</i>)	\$720	\$145
Beringer (<i>Zinfandel, Napa Valley, USA</i>)	\$700	

COCKTAILS

Mezcal-lindo (<i>Mezcal, tamarindo, lemon</i>)	\$115
Supai Kurutta (<i>Sake, berries and mezcal</i>)	\$120
Margarita	\$95
Hattori Hanzo (<i>sake, tequila</i>)	\$120
Negroni (<i>Ginebra, Campari, Vermouth</i>)	\$110
Aperol Spritz (<i>Aperol, prosecco, soda</i>)	\$100
Sangria	\$95
Tinto de verano	\$95

TEQUILA

Don Julio 70	\$130
Don Julio Añejo	\$110
Don Julio Reposado	\$100
Tradicional	\$80
Maestro Dobel	\$140
Herradura Blanco	\$130
Espolón	\$95

MEZCAL

Amores	\$95
Bruxo Receta Inicial	\$110
400 Conejos	\$120

WHISKY

Hibiki	\$195
Etiqueta roja	\$110
Etiqueta negra	\$120
Buchanan' s 12 años	\$120
Buchanan's 18 años	\$235
Glenfiddich 12 años	\$150
Glengrant	\$130
Wild Turkey	\$110
Jack Daniels	\$100

GIN

Bull Dog	\$130
Hendricks	\$140
Tanqueray	\$130

VODKA

Grey Goose	\$140
Sky	\$110
Stolichnaya	\$120
Smirnoff	\$110
Absolut	\$110

RUM

Havana 7 años	\$100
Appleton Estate	\$95
Zacapa 23 años	\$175
Matusalem Platino	\$110
Bacardi Blanco	\$90

LIQUORS

Chum Churum Soju coreano	\$150
Aperol	\$100
Cinzano Rosso	\$90
Cinzano Blanco	\$90

APERITIFS AND DIGESTIVES

Campari	\$80
Plum Dew	\$90
Baileys	\$90
Frangelico	\$80
Licor 43	\$95
Sambuca negro	\$85
Carajillo	\$110

IMPORTED BEER

Asahi 334ml	\$149
Sapporo lata 650ml	\$205

BEER

Tecate light	\$45
XX Lager	\$45
XX Ambar	\$45
Indio	\$45
Amstel Ultra	\$60
Heineken	\$60
Chelada	\$20
Michelada	\$25
Ojo rojo	\$35
Green tea	\$45
Sodas	\$35
Water	\$40
Lemonade	\$40
Orangeade	\$40

All prices include VAT
We accept cash and credit cards
Invoicing available
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