

*KASORA*

SUSHI BAR

SMA . LOS PICACHOS

## SASHIMI

### TUNA SASHIMI

Marinated with house sauce, accompanied by wakame salad.

\$ 205

### SALMON SASHIMI

Marinated with house sauce, accompanied by wakame salad.

\$ 185

## TATAKI

### TATAKI FROM ATUN

Seared tuna with a blend of chilies, accompanied by avocado mousse and dressing

\$ 245

## TICKETS

### EDAMAMES

Bowl of edamame seasoned with ajinomoto.

\$ 110

### MISO SOUP

Traditional Miso soup. Accompanied by tofu and wakame.

\$ 150

### YAKIMESHI OF VEGETABLES

\$ 175

### MIXED YAKIMESHI

Beef and chicken

\$ 230

### YAKISOBA OF VEGETABLES

Extra of protein such as: chicken, beef or shrimp.

\$ 175

\$ 55

### SKEWERS

\$ 85

### GOHAN RICE

\$ 150

### JAPANESE RICE

\$ 150

## MAKIS

### CALIFORNIA

- ☉ Shrimp, cucumber cheese and avocado.
- Roasted sesten.

\$ 180

### SPICY TUNA

- ☉ Avocado and cucumber .
- tuna, accompanied by a spicy tuna tartar.

\$ 245

### SPECIAL CALIFORNIA

- ☉ Avocado, Asparagus cream cheese and shrimp.
- Breaded, accompanied by tampico and eel sauce.

\$ 235

### AVOCADO

- ☉ Shrimp and Tampico.
- Avocado, coriander dressing and cabayaki sauce.

\$ 220

## 刺身

### SALMON LOVER

- ☉ Asparagus, avocado and cream cheese.
- Glass salmon with spicy dressing, coriander mayonnaise and lemon skin.

\$ 250

### FUTO MAKI

Seaweed on the outside, rice on the inside, with a protein of your choice served with kabayaki and furikake sauce. Choose from: Shrimp, tuna or Salmon.

\$ 175

### SPICY SALMON

- ☉ Avocado, cucumber.
- salmon, accompanied by a spicy salmon tartar.

\$ 225

### NUKUMAKI EMPANIZED

- ☉ Avocado, cream cheese, asparagus and stern.
- Breaded and accompanied with eel sauce.

\$ 235

### T-MAKI

- ☉ Avocado and cucumber. Protein to choose: tuna, shrimp or salmon.
- Nori algae.

\$ 150

### ONIGUIRI

- ☉ Shrimp, tuna, and salmon mix with cream cheese and chives.
- Nori algae box, Furikake and Anguilla sauce.

\$ 165

## NIGIRIS

## 握り寿司

### MIXED

2 pieces

\$ 135

### SHRIMP, TUNA, SALMON AND BEEF

2 pieces

\$ 140

## DONBURI

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### EBI BOWL

Rice bowl accompanied by Tempura shrimp, tampico, avocado mousse and combination of sauces and dressings.

\$ 220

### BOWL SALMMON OR SPICY TUNA

Rice bowl accompanied by cucumber, avocado and wakame salad.

\$ 250

## DESSERTS

## デザート

### MOCHIS

Ice cream trilogy covered in rice flour rubber accompanied by wild fruits.

\$ 160

### FRIED ICE CREAM

Vanilla ice cream covered with brioche bread, fried accompanied by melted chocolate and wild fruits.

\$ 175