BLUEFIN TUNA / TORO (seasonal) Market price

Available as sushi or sashimi

NIGIRI Fish or seafood of your choice

(1 oz total, served as two pieces)

		MXN
Spicy Maguro Cake	Tuna cake	189.50
Maguro	Yellowfin Tuna	175.00
Shiromi	Sea Bass	150.00
Tai	Red Snapper	150.00
Hamachi	Japanese Yellowtail (imported)	210.00
Sake Ibushita	Smoked Salmon (Alaska)	150.00
Sake	Fresh Salmon (Norway)	185.00
Tako	Octopus (Japan)	194.75
Ika	Squid (Japan)	150.00
Ikura	Salmon Egg (Canada)	179.50
Masago	Capelin Roe (Japan)	160.00
Tamago	Sweet Egg Omelet	110.00
Kani	Crab (Japan)	140.00
Ebi	Shrimp	150.00
Hotategai	Scallops (Japan)	150.00
Taigarai	Moon Scallops	150.00
Unagi	Freshwater Eel (Japan)	180.00

MAKIS & TEMAKIS

Spicy Hand Roll	175.00
Salmon Skin Hand Roll	153.75
Eel Hand Roll	175.00
Kappa Maki	124.50
Tekka Maki	170.25
Vegetables Roll	145.00
California Roll	184.50
California Special Roll	214.00
Shrimp Tempura Roll	260.00

MAKIMONO - SIGNATURE ROLLS

Spicy Special Roll	327.00
Eel Special Roll (Japan)	430.50
Sake Lemon Roll	430.50
Maguro Lime Roll	430.50
Noki Roll	512.50
Negi-Age Roll	553.50
NK Vegetables Roll	225.00
Shoyu Roll	512.50
Spider Roll	430.50
Rainbow Roll	325.00
Philadelphia Roll	295.00
Shiromi Coriander Roll	430.50
Japengo Spicy Roll	430.50



The Nick San name, logo and menu contents are trademark protected.

Our unique dishes have been created since 1994 of research and development, and are not to be found anywhere else in Mexico or abroad.

Let us recommend our new special dishes

Itadaki-masu !!

APPETIZERS

MXP

GREEN SALAD 184.50
Mixed organic greens with a sesame seed dressing.

SASHIMI SALAD 317.75
Seasonal mixed greens, sliced tuna and sea bass (4 oz total), with sesame dressing.

CURRY SASHIMI SALAD 317.75
Gourmet mixed greens, thinly sliced white fish (4 oz), roasted garlic chips, soy dressing, and curry oil

SEAFOOD SALAD 697.00
Fresh local greens and 5 oz of assorted seafood (tuna, sea bass, shrimp, baby squid, and octopus) sesame dressing

CHICKEN SALAD 297.25
Mixed vegetables, grilled chicken (5.5 oz), deep-fried rice noodles, and a sesame soy dressing.

SASHIMI 320.00
Today's finest catch, expertly sliced (3.5 oz)

OCTOPUS/ SHRIMP SUNOMONO 276.75
Choice of octopus or shrimp (1.5 oz), paired with fresh cucumber, wakame, and a light rice vinegar dressing

KUMAMOTO OYSTERS 320.00
Half a dozen fresh Kumamoto oysters with a touch of miso-spicy sauce

CHILI AGE 174.75
California chili filled with spicy premium surimi crab (1.5 oz) and sesame sauce

SUSHI & SASHIMI

CHIRASHI SUSHI 533.00
An assortment of selected fresh fish and seafood (5 oz total), elegantly served on a bed of sushi rice

TEKKA DON 389.50
Sliced fresh tuna (5 oz), elegantly placed on a bed of sushi rice

ENTRÉES

TERIYAKI
Grilled to perfection, cooked in teriyaki sauce, and served with chilled spaghetti and fresh vegetables:

Chicken (9 oz) 420.00
White Fish (6.5 oz) 502.25
Beef Filet (Grade BB, 6.5 oz) 795.00

PAN-FRIED SPICY FISH 502.25
White fish fillets (6.5 oz), cooked in a casserole with a spicy Cajun sauce

KARA- AGE FISH 502.50
Marinated with sweet sake deep-fried fish (6.5 oz), served with ponzu sauce

TEMPURA

VEGETABLES 347.25

MIXED SHRIMP AND VEGETABLES 461.25
Shrimp (3 oz) with a variety of assorted vegetables

SHRIMP 615.00
Exquisite shrimp (5 oz)

LOBSTER AND VEGETABLES 758.50
Lobster tail (4 oz) with a variety of seasonal vegetables.

OpenTable

VISA AMEX

WELCOME

SIGNATURE DISHES

MXN

TUNA TOSTADA 179.50
Pacific Ocean yellowfin tuna belly (1.2 oz), served as a single piece on a wheat cracker tostada, with avocado, habanero-infused red onion, and sesame seeds

HOME-MADE GYOZA 338.25
Homemade gyoza filled with shrimp and scallops (2 oz each), sautéed with garlic and finished with a savory serranito soy sauce

JAPANESE YELLOWTAIL SASHIMI 615.00
Sliced imported yellowtail (3 oz), with a ribbon of curry oil, ponzu sauce, and roasted garlic.

SASHIMI CILANTRO 461.00
Your choice of seared fresh fish (4 oz), olive oil, green tea salt, cilantro sauce, spicy chili oil, avocado

SASHIMI SERRANITO 461.25
Catch of the day (4 oz) with a zesty serrano chili pepper sauce and thinly sliced crisp serrano peppers

SASHIMI BLANCO Y NEGRO 461.25
Seared tuna fillet (4 oz), curry oil, black and white sesame seeds, chopped red onion, chives, and ponzu sauce.

SALMON YUZU 502.25
Thinly sliced fresh salmon (4 oz), wrapped around crab, avocado, spicy mayonnaise, and our special Yuzu dressing

SPICY HAND ROLL 259.50
Lobster tempura or stone crab (1 oz), avocado, coriander, mango, gourmet mixed greens, masago, and chives, wrapped in soybean paper

CLEAR LOSBTER OR STONE CRAB ROLL 430.50
Lobster Tempura or Stone Crab (1.5 oz), wrapped in soybean paper and served with mixed greens, avocado, mango, and coriander, finished with mustard sauce and curry oil. *Stone crab is served with miso spicy sauce*

KARA-AGE SOFT-SHELL CRAB 424.50
Deep-fried soft-shell crab (3 oz), sautéed with chives, serrano chili, and light soy sauce; served warm

MISOYAKI FISH 502.25
Sea of Cortez fish medallion (6.5 oz), pan-fried and sautéed in spicy miso and white mushroom sauce, served with steamed rice

CHASOBA SHRIMP 594.50
Uji green tea pasta, sautéed shrimp (3.5 oz), and tossed in green curry with lemongrass and ginger

SERRANITO BEEF FILET 795.00
Grilled beef filet (6.5 oz, Grade BB), marinated in sweet sake, olive oil, black and red pepper, and our signature spicy serranito sauce, served with steamed rice

BAKED SCALLOPS 289.75
Scallops (6 oz) and fresh mushrooms, baked in a rich mango sauce

DYNAMITE SCALLOPS 424.25
Baked Sea of Cortez scallops (6oz), stone crab meat (1.5 oz) cooked with white mushrooms, masago and spicy mayonnaise.

LOBSTERS

LOBSTER CURRY 1055.75
Kara-age style fried lobster tail (6.5 oz) served with creamy curry and sesame sauce, shiitake mushrooms, habanero and chives

LOBSTER SAMBAL 1055.75
Lobster tail (6.5 oz) marinated in sake, soy sauce, ginger and garlic, finished with a sauce of sweet and sour chili, green onions and sesame oil.

DESSERTS

TEMPURA ICE CREAM 228.00
MATCHA TIRAMISU 228.00
ROYAL - FOR CHOCOLATE LOVERS 290.00
CAMELADO - COFFEE JELLY & KAHLÚA 220.00
GREEN TEA ICE CREAM 228.00
HAZELNUT AFFOGATO 250.00

Prices are expressed in Mexican pesos and include VAT
Service is not included

www.nicksan.com