

STARTERS

CHU'TORO TOSTADA (2 pcs) 40gr 235
(Chu'toro slices marinated in soy & lemon, house spicy vinaigrette, avocado purée, and shiso furikake. Served on a wonton tostada)

HIROSHITO PEPPERS 🌱 80gr 170
(Padron peppers with our special house sauce [slightly spicy] and furikake)

MISO SOUP 200ml 70
(Tofu, negi & wakame)

SEAWEED SALAD 🌱 130

STEAMED EDAMAMES 🌱
Truffled 125
With Colima salt 100

TEMPURA SHRIMP 2pcs 125
(Crispy shrimp tempura with our special spicy peanut sauce on the side)

ROCK SHRIMP 80gr 290
(Tempura style rock shrimp with our house spicy mayo, topped with negi and shiso furikake)

SASHIMIS

SANTŌ TIRADITO 80gr 220
(Snapper sashimi covered in our "tiradito" style sauce, shishimi togarashi and yuzukosho)

AKAMI 80gr 300
(Lean Tuna)

CHU'TORO 80gr 320
(Semi-fatty Tuna)

O'TORO 80gr 345
(Fatty tuna seared with binchotan charcoal)

ZUCCHINI TRUFFLE 🌱 70gr 125
(Grilled zucchini slices seasoned with Colima salt and tartufata sautéed with vegan butter)

SALMON 80gr 200

HAMACHI 80gr 320

BASS 80gr 170
(Hint of yuzu, ume Colima salt, coriander sprout)

SHELLS

(Subject to availability)

CHOCOLATA CLAM 1 pc 175
(With our "tiradito" style sauce. Yuzu, yuzukosho, and Colima salt)

NIGIRIS

UNI & IKURA 12gr 300
(Sea Urchin & salmon caviar)

UNI 12gr 250
(Sea Urchin)

AKAMI 12gr 80
(Nikiri and wasabi)

AKAMI SPECIAL 12gr 95
(Seared with nikiri, soy reduction, negi & crispy garlic chip)

CHU'TORO 12gr 100
(Nikiri and a hint of ginger)

CHU'TORO WAGYU 12gr 140
(Chu'toro flame-seared with Wagyu fat and topped with negi)

O'TORO 12gr 135
(Flame-seared, nikiri and a hint of wasabi)

O'TORO SPECIAL 12gr 165
(Peanut miso, lemon, serrano pepper)

SALMON 12gr 80
(Hint of yuzu and yuzukosho)

BUTTERY SALMON 12gr 125
(Seared with home-made butter & ponzu, lemon zest, coriander sprout.)

SALMON TORO 12gr 95
(Fatty salmon, hint of yuzu and yuzukosho Colima salt)

SHIITAKE SPECIAL 🌱 12gr 60
(Shiitake mushroom prepared with soy sauce, crispy garlic, serrano chili, and chives)

SNAPPER 12gr 80
(Yuzu, yuzukosho and furikake)

BASS SPECIAL 12gr 95
(House sauce, yuzukosho, and ume)

HOTATE 12gr 70
(Scallops)

HAMACHI NEGI & TRUFFLE 12gr 100
(Tartufata, home-made truffle cream and negi)

HAMACHI CHOCO 12gr 95
(Seared hamachi & oaxacan chocolate with a pinch of salt)

HAMACHI UMAMI 12gr 125
(Yuzu-soy, coriander & house sriracha)

UNAGI 12gr 105
(Flame-seared eel with a touch of tare)

AVOCADO 🌱 12gr 45
(Tare sauce and sesame)

ENOKI MUSHROOM 🌱 12gr 95
(Clarified vegan butter, tartufata)

WAGYU A5 12gr 280
(Flame-seared with tare sauce and a hint of yuzukosho)

HAND ROLLS

UNI 35gr 300
(Sea Urchin)

AKAMI 35gr 145
(Lean tuna and sesame seeds)

CHU'TORO 35gr 165
(Semi-fatty tuna, chives)

O'TORO 35gr 165
(Fatty tuna, chives)

SALMON 35gr 105
(Sesame seeds)

AVOCADO TEMPURA 🌱 35gr 95
(Tare sauce)

EBI TEMPURA 35gr 105
(Crispy shrimp tempura, avocado and tare sauce)

HOTATE 35gr 125
(Scallops tartare, mayo, masago and sesame)

HAMACHI NEGI & TRUFFLE 35gr 175
(Chives, truffled ponzu)

SPICY TUNA 35gr 115
(Spicy tuna, kyuri cucumber)

SPICY SALMON 35gr 105
(Spicy mayo, kyuri cucumber)

WAGYU A5 35gr 365
(Colima salt)

VEGGIE SARADA 🌱 35gr 95
(Lettuce, daikon, kyuri cucumber, avocado, miso sauce with peanuts)

FLAME-SEARED ASPARAGUS 🌱 35gr 95
(Sesame oil)

UNAGI 35gr 155
(Flame-seared, kyuri cucumber, tare sauce)

CRISPY SOFTSHELL CRAB 35gr 135
(Avocado, kyuri cucumber)

SHROOMS 🌱 35gr 115
(Enoki mushroom, shimeji mushroom sautéed with vegan butter, paprika)

BOWLS

DELUXE 110gr 380
(Hamachi, akami, salmon and avocado over shari rice)

AKAMI SALMON 80gr 280
(Salmon, akami, sesame, chives, kizami nori and tzuma)

WAGYU 80gr 450
(Wagyu A5, sesame, chives, kizami nori and tzuma)

VEGGIE 🌱 250
(Kyuri cucumber with lemon and togarashi, avocado with sesame, zucchini salted with vegan butter and salt, seaweed salad, steamed edamame, crispy potato and carrot, over shari rice)

CHU'TORO 60gr 300
(Semi-fatty tuna, daikon, kizami nori, chives, sesame)

SAN TŌ

H A N D R O L L B A R

Vegetarian 🌱

Prices expressed in national currency and include 16% VAT.
Consumption of fish, shellfish and raw foods may pose a risk
To health, the consumption of these products is the responsibility of the diner.
Notify staff of any allergies.

ROLLS

URA-MAKIS

Sushi rolls with rice on the outside and seaweed on the inside

DOBLE DRAGON (8 pcs) 300gr **315**
(Tempura shrimp, asparagus and tare sauce inside, avocado on the outside, topped with hanakatsuo flakes. Covered in our mango-truffle sauce, sesame seeds and tare sauce)

SPICY TUNA (8 pcs) 250gr **260**
(Avocado inside. Spicy tuna, negi, crispy tempura flakes & tare sauce on the outside)

DARUMA (8 pcs) 270gr **325**
(Soft Shell crab & avocado inside. Masago and tare sauce outside)

VEGGIE DRAGON (8 pcs) 250gr **230**
(Tempura style asparagus & enoki mushrooms inside. Avocado, mango-truffle sauce, grated coconut and sesame seeds outside)

SENDAI (8 pcs) 320gr **365**
(Shrimp tempura, asparagus, cucumber and negi inside. Avocado, scallops tartare, masago mayo, serrano pepper and tare sauce outside)

TZURAI HONO (8 pcs) 300gr **230**
(Salmon, cucumber and avocado inside. Tanuki, spicy mayo and negi outside)

EBINAGI (8 pcs) 320gr **335**
(Tempura shrimp, cucumber and avocado on the inside, eel and eel sauce on the outside)

HOSO-MAKI

Traditional sushi roll with seaweed on the outside

SAN-SHAKE (6 pcs) 150gr **345**
(Fresh salmon, crispy salmon skin & ikura with a hint of yuzu)

FUTO-MAKI

Bigger traditional sushi roll. Seaweed on the outside

ŌKI (5 pcs) 200gr **290**
(Catch of the day, avocado, asparagus, negi, seaweed salad and cucumber)

SET MENU NIGIRI

- Sets cannot be modified -

SET MENU 3 54gr 290

- AKAMI
- CHU'TORO
- O'TORO

SET MENU 5 90gr 360

- AKAMI
- SALMON TORO
- HAMACHI NEGI & TRUFFLE
- HOTATE
- SNAPPER

SET MENU 7 126gr 690

- SNAPPER
- CHU'TORO
- O'TORO
- IKURA
- UNAGI
- HAMACHI CHOCO
- SALMON TORO

SET MENU 9 90gr 860

- SALMON TORO
- CHU'TORO
- O'TORO
- UNAGI
- IKURA
- HAMACHI NEGI & TRUFFLE
- HOTATE
- SNAPPER
- BASS

SET MENU VEGGIE 🌱 210

- AVOCADO
- SHIITAKE SPECIAL
- ENOKI MUSHROOM

SET MENU HAND ROLLS

- Sets cannot be modified -

SET MENU 3 305gr 410

- MISO SOUP
- AKAMI
- SALMON
- HAMACHI NEGI & TRUFFLE

SET MENU 4 410gr 480

- MISO SOUP
- AKAMI
- SALMON
- HOTATE
- SPICY TUNA

SET MENU 5 490gr 640

- MISO SOUP
- CHU'TORO
- SALMON
- HOTATE
- EBI TEMPURA
- HAMACHI NEGI & TRUFFLE

SET MENU 6 560gr 780

- SOPA MISO
- O'TORO
- SPICY TUNA
- HOTATE
- EBI TEMPURA
- HAMACHI NEGI & TRUFA
- UNAGI

SET MENU VEGGIE 🌱 290

- SALTED EDAMAMES
- FLAME-SEARED ASPARAGUS
- VEGGIE SARADA
- AVOCADO TEMPURA

DESSERTS

MATCHA CRÈME BRÛLÉE 200gr 145

TARO CRÈME BRÛLÉE 200gr 145

MOCHI SET 3 pcs 260

(Delicious artisanal ice cream covered with a rice soft dough)

Extra 1 pc 90

Flavours:

- COCONUT
- TURIN
- TARO
- FERRERO
- MATCHA
- SEASON SPECIAL

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