

松菜



ESPECIALS

Lobster isoyaki

green lobster grilled in a sake and
garlic butter sauce,

70

Lobster sashimi

ponzu and miso sauce.

70

Squid spaguetti in miso e ikura

squid, salmon eggs and sumiso
sauce and lemon.

24

pacific sole in kombu and sake sushi

marinated in sake. kombu and shizo

17

salmon shoga flambé sushi

sumiso sauce and breaded kión

14

Hotate lemon Sushi

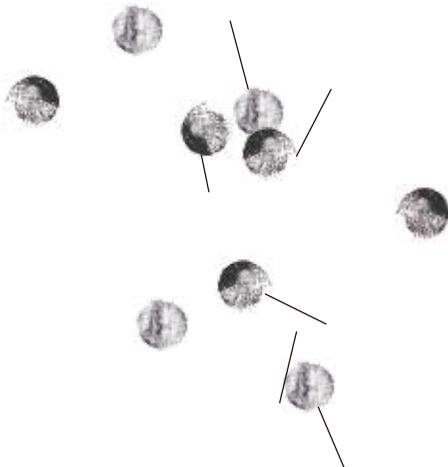
scallops, lemon zest and sesame.

17

3 corns tempura

baby corn, creole and yellow.

25



DRINKS

PISCO &
DIGESTIVE

GREEN TEA

WATER
SODAS & JUICES

japanese green
tea selection.

cuatro gallos torontel
25

cuatro gallos quebranta
25

cuatro gallos mosto verde
25

**pisco ferreyros
acholado**
22

sambuca extra
20

cointreau
25

grand marnier rouge
30

**brandy
gran duque de alba**
38

amaretto
20

**Organic Green sencha
tea**

First harvest green tea,
the first tea plant
outbreaks.
10

geisha whisper
Cherries, blueberry and
green tea.
10

peach dreams
Apple, orange, pear and
chrysanthemums blend.
10

oyasumi nasai
Blueberry and herbal mint.
10

san luis
8

natural juices / frozen
15

san pellegrino (500ml)
18

acqua panna (500ml)
18

soda
8



DESSERT

midori

matcha crème brûlée green tea and seasonal berries.

26

sachiko

kumquat chocolate springroll, ice cream

29

taisei

mango and passion fruit parfait over white chocolate over sauce.

24

matsu

matcha tiramisu.

28

dulce de leche harumaki

banana and dulce de leche spring roll, ice cream.

22

fruit tempura

banana or mango tempura, served with ice cream.

18

寿司

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刺身

STARTER & SALAD

STARTER

edamame bean

soy bean served steamed with maras salt.

22

gyoza (steamed or fried)

steamed dumplings stuffed with shrimp, pork and vegetables.

22

shoyu snails (5units)

sea snails stewed with sweet soy sauce and sake.

25

isoyaki

clams or scallops flambé with butter and sake.

55

ebifurai

deep fried shrimp with panko.

48

kawa karage

crunchy fish skin.

18

kushiyaki

chicken, pork and beef skewers with sweet and sour miso sauce and peanut cream.

44

stuffed shiitake

shiitake mushrooms stuffed with pork shrimp and vegetables.

28

tori limonage

lemon crusted chicken with tartare sauce.

28

maguro tartare

tuna tartar, garlic chips, fruit of the loom, avocado and sesame.

30

yakitori

chicken skewers in teriyaki sauce.

30

nikkei wrap

paper thin rice roll served with lettuce, avocado, cucumber, ebifurai shrimp, salmon, tuna and kiuri sauce.

32

SALAD

seafood salad

white fish, salmon, squids, scallops with japanese cucumber and hot sauce.

48

wakame salad

seaweed salad with sweet and sour sauce.

34

kiuri salad

japanese cucumber with sesame oil sauce and spicy japanese pepper.

26

sashimi salad

medium rare tuna fish served over a bed of organic greens and baby vegetables.

45

kimpira

gobo root, carrot, shitake, mushrooms, shoyu and mirin (seasonal).

28

sunomono

rice noodles with vegetables, squid and shrimp in ponzu and sesame sauce.

36

kaizen

watercress, vegetables with salmon tataki and crunchy chesnuts.

48



SUSHI & SASHIMI

2 PIECES / CUTS

SUSHI

SASHIMI

fish

bonito, bury, fortuna, silverside, robalo,
tamagoyaki (japanese omelette).

10

12

premium fish

tuna, salmon, pacific sole, snapper, grouper.

12

14

seafood

crab, squid, shrimp, kanikama,
clams, octopus, scallops.

11

13

tnt (gunkan)

octopus, crab meat, scallops.
salmon eggs, fish roe, erizo/uzura.

16

25

SPECIALS

moriawase

fish and seafood sashimi assortment
(ask for the varieties of the day)

60

70

premium (salmon or tuna toro-belly),
salmon belly / engawa).

13

15

eel

tare sweet fish sauce, lightly flambé.

20

28

tai ume

snapper nigiri with plum japanese sauce.

17

ebinegui

shrimp, japanese spring onions, fried kanikama,
miso and ginger.

14

ika aburi

squid belly flambé with garlic, soy and sesame oil.

14

pejerrey two ways

pejerrey, miso sauce and crunchy spine.

10

pickup

breaded squid, salmon tartar, shrimp
with sweet and sour sauce.

14

alesio

salmon, crunchy fish skin and
tuna tartar.

14

seizo

white fish sushi flambé with sesame oil.

14

ninniku

breaded squid with tuna tartar, avocado
and garlic cream cheese.

14

SOUPS

TEMPURAS & VEGETERIAN

SOUPS

miso shiro

soybean soup with tofu.
16

matsuei ramen

chicken and pork broth
with ramen noodles, kimpira,
butakakuni, boiled egg, miso
and nori skin.
42

ushio

clear fish soup cooked with
snapper's head.
16

nabeyaki udon

fish and kombu broth served
with boiled egg, green leaves,
udon noodles, shiitake
mushrooms, kamaboko
and shrimp tempura side.
40

TEMPURAS

rock shrimp tempura

shrimp tempura served in a
creamy spicy sauce.
40

moriawase

fish, shrimp
and vegetables.
45

ebiten

deep fried shrimp.
44

yasai

of assorted vegetables.
25

VEGETERIAN

gomanasu

grilled japanese eggplant
with a light soy sauce.
23

nasu moroni

japanese eggplant cooked
in sweet sake and shoyu.
23

age dashi dofu

Fried tofu served with tentsuyo
sauce.
20

yasaitame tofu

sauteed vegetables with oyster
sauce and tofu.
28

yakiudon tofu

thick japanese buck wheat noodle
served with sauteed vegetables
and tofu.
28



RICE

yakimeshi

stir-fried rice with chicken, pecans and finely chopped vegetables.

18

chahan matsuei

stir-fried rice with shrimps, vegetables and sweet soy flavor.

22

kai kamameshi

Cooked in a stone hotpot, risotto style with seafood, vegetables, shiitake, mushrooms, egg yolk.

45

MEATS & BIRDS

tataki angus matsuei

thin slices sealed angus beef with soy, ginger and citric sauce.

60

gyuniku

beef filet in sesame and butter sauce served with salted vegetables.

55

yasaitame

wok-sauteed mixed vegetables in oyster sauce, served on a hot skillet.

chicken 35 / beef 45

kamokyo

duck magret in sweet vinegar and miso sauce with wok salted vegetables.

55

chicken teriyaki

grilled in teriyaki sauce.

35

NOODLES

yakiudon

Thick Japanese wheat noodles stir-fried with shiitake mushrooms and vegetables.

chicken 35 / fish 58 / shrimp 40 / mixed 58 / beef 45 / vegetables 28

sauteé ramen

butter stir-fried ramen noodles with vegetables, shrimps and sweet soy sauce,

38

FISH & SEAFOOD

batayaki

cooked in the wok with butter, garlic and japanese pepper served on a hot skillet.

shrimp 60 / salmon 60 / mixed 60

shiitakemushi

steamed fish filet served with shiitake sauce. (japanese mushroom).

fish 55 / premium fish 65

oiromushi

wok-braised fish filet chinese spring onions and sesame oil.

65

yasaitame

wok-sauteed mixed vegetables in oyster sauce, served on a hot skillet.

shrimp 40 / fish 58 / mixed 58

salmon teriyaki

grilled in teriyaki sauce.

55

snapper filet

in garlic butter and sake sauce,

65

TIRADITOS & CEVICHEs

寿司 = 刺身

TIRADITOS

tiradito de pescado

fish thin cuts served with traditional ceviche sauce.

30

tiradito de pejerrey

pejerrey thin cuts served with traditional ceviche sauce.

25

tiradito matsuei

thin cuts fish and scallops, clams and octopus.

60

tako / geso tare

thin cuts octopus or squid heads with tare sweet fish sauce.

28

tako / geso nuta

octopus slices or squid heads served with sweet with sweet and sour sauce and japanese spring onions.

28

tuna tataki

slightly seared tuna filet in a ponzu sauce.

45

usuzukuri

thin cuts of pacific sole in ponzu sauce.

38

CEVICHEs

ceviche de pescado

48

ceviche mixto

60

ceviche de erizo

35

松露

