

Japas.

TAPAS & COCKTAILS

By Chef Quindere

ALIMENTOS

ENSALADA SUNOMONO \$150.00
Pepino, wakame chuka seaweed, tosazu

PIMIENTOS SHISHITO SALADOS AL MAR \$190.00
Aceite de ajonjolí y katsuobushi

EDAMAMES PICANTES AL AJO \$175.00
Salteados en salsa sambal

CHAMPIÑONES RELLENOS \$380.00
Atún, jaiba y pasta de trufa

ONIGIRI DEL CHEF QUINDERE \$160.00
Tartar de salmón

TACOS ESTILO JAPAS (2) \$160.00
Nori, arroz, almeja chione, mango, aguacate

USUZUKURI (PESCADO BLANCO) \$310.00
Láminas de pescado blanco, tobiko, caviar de algas y salsa yuzu

CANASTA TEMPURA \$310.00
Vegetales, camarón, anguila y pescado blanco

SHIRASHI BOWL \$325.00
Camarón, atún, salmón, ikura, anguila, jaiba, aguacate

SASHIMI DE SALMÓN ESTILO JAPAS \$290.00
Aguacate, tomate cherry, ikura, mango confitado

RAMEN JAPAS \$250.00
Char siu, wakame, champiñones, shishito, chop suey, bok choy, elote, cebollín

PUNTA MORRO ROLL \$295.00
Jaiba, Aguacate, pepino, atún, ajo crujiente, salsa japonesa

SUNSET ROLL \$250.00
Camarón tempura, mango, aguacate, salmón, limón, salsa de anguila

EL SAUZAL ROLL \$265.00
Tartar de salmón, aguacate tempura, kanpachi, tobiko, yuzu kosho, katsuobushi

AGUA SALADA ROLL \$325.00
Atún picante, camarón tempura, anguila, ikura, aguacate, ralladura de limón, furikake, salsa de anguila

MAREA ROLL \$285.00
Jaiba, atún, salmón, kampachi, almeja, aguacate, wakame, chile serrano, furikake

OCEAN ROLL \$195.00
Atún picante, jaiba, salmón, tempura, aguacate, sambal

ROLLOS

Precios en pesos incluye IVA Prices in pesos includes TAXES

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COCTÉLES

ROKU GIN TONIC	\$250.00
UMESHU SPRITZ	\$210.00
OLD FASHION	\$420.00
OSAKA-TIKI -TINI	\$260.00
SAKETINI	\$260.00
SAKETINI PERFECTO	\$380.00
LYCHEE MARTINI	\$220.00
MIDORI SOUR	\$160.00
GREEN TEA SHOT	\$120.00
TIPSY MERMAID	\$160.00
JAPAS TONIC	\$270.00

SAKE

	1.5 OZ	6 OZ
O-CHOKO G JOY JUNMAI	\$250.00	\$880.00
O-CHOKO G JOY MOMOKAWA	\$180.00	\$560.00

CERVEZA

SAPPORO PREMIUM	\$185.00
SAPPORO LIGHT	\$185.00
AGUAMALA FUGU	\$130.00

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FOOD

SUNOMONO SALAD	\$150.00
Pepino, wakame chuka seaweed, tosazu	
SEA SALTED SHISHITO PEPPERS	\$190.00
Sesame oil and katsuobushi	
SPICY GARLIC EDAMAME	\$175.00
Sauteed in sambal sauce	
STUFFED MUSHROOMS	\$380.00
Tuna, crab and truffle paste	
ONIGIRI BY CHEF QUINDERE	\$160.00
Salmon Tartar	
JAPAS TACOS (2)	\$160.00
Nori, rice, chione clam, mango, avocado	
USUZUKURI (PESCADO BLANCO)	\$310.00
Slices of white fish, tobiko, seaweed caviar and yuzu sauce	
TEMPURA BASKET	\$310.00
Vegetables, shrimp, eel and white fish	
SHIRASHI BOWL	\$325.00
Shrimp, tuna, salmon, ikura, eel, crab, avocado	
SALMON SASHIMI JAPAS STYLE	\$290.00
Avocado, cherry tomato, ikura, candied mango	
JAPAS RAMEN	\$250.00
Char siu, wakame, mushrooms, shishito, chop suey, bok choy, corn, chives	

ROLLS

PUNTA MORRO ROLL	\$295.00
Crab, avocado, cucumber, tuna, crispy garlic, Japanese sauce	
SUNSET ROLL	\$250.00
Tempura shrimp, mango, avocado, salmon, lemon, eel sauce	
EL SAUZAL ROLL	\$265.00
Salmon tartare, avocado tempura, kanpachi, tobiko, yuzu kosho, katsuobushi	
AGUA SALADA ROLL	\$325.00
Spicy tuna, tempura shrimp, eel, ikura, avocado, lemon zest, furikake, eel sauce	
MAREA ROLL	\$285.00
Crab, tuna, salmon, kampachi, clam, avocado, wakame, serrano pepper, furikake	
OCEAN ROLL	\$195.00
Spicytuna, crab, salmon, tempura, avocado, sambal	

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BEER

SAPPORO PREMIUM	\$185.00
SAPPORO LIGHT	\$185.00
AGUAMALA FUGU	\$130.00

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