



# SUSHICLUB

## APPETIZERS

### TUNA TARTARE

\$221

Fresh tuna cubes and avocado marinated in smoked chili pepper's oil, with chives, mango vinaigrette, crispy pore, sriracha spicy sauce and togarashi spice.

### ROCK SHRIMP

\$240

Tempura shrimp, garnished with spicy mayonnaise, togarashi, black sesame seeds, mounted on a selection of spinach and arugula, with ponzu and yuzu sauce.

### COCONUT SHRIMP

\$240

3 units of u15 shrimp, stuffed with a fine mixture of cream cheese, crispy bacon, breaded with grated coconut and panko.

### KUSHIAGUES

\$140

3 manchego cheese skewers, with our special house sauce on the side.

### SEA CARPACCIO

\$225

Fine slices of Chilean salmon, Ensenada tuna, and white fish, dressed with lemon zest, coriander and soy vinaigrette.

### SALMON CARPACCIO

\$250

### MIXED TEMPURA

\$250

Lightly fried vegetables, shrimp and fish accompanied by tentsuyu, and our special sauce.

### EDAMAMES

\$70

Steamed traditional soybean pods with sea salt.

### SPICY EDAMAME

\$95

Steamed traditional soybean pods, with sea salt, marinated with ponzu, hot sriracha and togarashi.

### SPRING ROLL (3u)

\$170

Crispy dough filled with meat and chives, accompanied with carrot pickles and sweet and sour sauce.

### GYOSAS (5u)

\$179

Filled with pork and chives, accompanied by cucumber pickles and ponzu sauce.

### YAKITORI

\$213

3 skewers of chicken, beef or shrimp, bathed in yakitori sauce, sesame, and togarashi.

### VIETNAMESE ROLL

\$189

Crispy shrimp, asparagus, avocado, tomato, seaweed and lettuce, all wrapped in a rice leaf, served with parsley oil and togarashi.

### TROPICAL OCTOPUS

\$194

Sautéed octopus in special sauce, accompanied by avocado, spinach chiffonade, supreme oranges and cucumber.

## SOUPS & SALADS

### MISO SOUP

\$125

Traditional Japanese broth consisting of dashi and miso pasta, with tofu, wakame, spinach, shitake mushroom and rice noodles.

### SHOYU RAMEN

\$150

Traditional Soy sauce based broth, with pork belly, egg, soybean sprouts, nori seaweed and chives.

### SEAWEED SALAD

\$144

Seaweed salad marinated with sesame oil, served with chili flakes and spices.

### TUNA TATAKI SALAD

\$287

Sesame Crusted Seared Tuna served with oriental dressing, accompanied by a mix of lettuce, julienne mango, red onion and red pepper, all bathed in a mango vinaigrette.

## RICE & WOKS

### WOKS

Sautéed rice noodles with red onion and tomato, flavored with soy sauce, ginger, and coriander.

CHICKEN	BEEF	SHRIMP	MIXED
\$210	\$230	\$250	\$280

## GEISHAS

Fish slices filled with Philadelphia cream cheese and avocado (no rice)

<b>SALMON</b>	<b>RED TUNA</b>	<b>SMOKED SALMON</b>
\$171	\$168	\$175

## MAKI

### MAKI PHILADELPHIA (9 Pcs.) \$182

Filled with salmon, Philadelphia cream cheese and avocado.

### MAKI SALMON (9 Pcs.) \$184

Filled with salmon.

### RED TUNA MAKI (9 Pcs.) \$182

Filled with red tuna.

## SASHIMIS

(Pieces of raw fish)

**THICK (5 PIECES) THIN (9 PIECES)**

SALMON	\$198
WHITE FISH	\$188
TUNA	\$190
EEL	\$210
OCTOPUS	\$198
SMOKED SALMON	\$210
HAMACHI	\$228
ABURI SMOKED SALMON	\$213
SABA MACKEREL	\$189
SHRIMP	\$198

## SASHIMI SERRANITO

### TUNA OR SALMON \$250

Fine cuts of fish marinated in serranito sauce, coriander, togarashi, toreado chilies, daikon and coriander shoots.

### HAMACHI JALAPEÑO (8 Pcs.) \$263

Cuts of fish marinated in Asian sauce, garlic flakes, jalapeño slices, coriander, daikon, radish and sorrel leaves.

## TEMAKIS

(Hand roll cones)

<b>SALMON</b>	<b>\$135</b>
Salmon, avocado and Philadelphia cream cheese.	
<b>SHRIMP</b>	<b>\$132</b>
Shrimp, avocado, and Philadelphia cream cheese.	
<b>TUNA SPICY</b>	<b>\$132</b>
Spicy tuna and avocado.	
<b>TROPICAL</b>	<b>\$153</b>
Salmon, tuna, mango, fried plantain, crispy puffed rice and eel sauce.	
<b>DEL MAR (No rice, no nori seaweed)</b>	<b>\$145</b>
Tempura shrimp, lettuce, asparagus, crab salad and parsley oil, wrapped in a cucumber leaf.	

## TRADITIONAL ROLLS

### CALIFORNIA ROLL (10 Pcs.) \$178

Filled with shrimp, avocado and cucumber, with sesame seeds.

### NEW YORK ROLL (10 Pcs.) \$182

Filled with salmon and avocado, with sesame seeds.

### NEW YORK TUNA (10 Pcs.) \$182

Filled with red tuna and avocado, with sesame seeds.

### PHILADELPHIA ROLL (10 Pcs.) \$188

Filled with salmon and Philadelphia cream cheese, with sesame seeds.

### SPF ROLL (10 Pcs.) \$178

Filled with salmon, avocado and Philadelphia cream cheese, with sesame seeds.

## NIGIRIS

(Thinly sliced fish laid over a cluster of japanese rice)

SALMON	\$63
WHITE FISH	\$60
TUNA	\$62
EEL	\$80
OCTOPUS	\$58
SMOKED SALMON	\$80
HAMACHI	\$80
SABA MACKEREL	\$58
KANIKAMA	\$62
FIRE SMOKED SALMON	\$82
SHRIMP	\$65
GUNKAN SALMON TARTAR	\$62
GUNKAN MASAGO	\$55
GUNKAN IKURA	\$76
GUNKAN SEAWEED	\$55

## WILD SUSHI \$978

*CHANGE IN PRODUCT	\$20
* EXTRA INGREDIENTS	\$25
* EXTRA PROTEIN	\$50

## RICE & WOKS

### YAKIMESHI

Fried rice with egg, and sautéed vegetables (onion, pumpkin and carrots).

### LOW MEIN

Sautéed egg noodles with vegetables, served with Asian sauce.

## MAIN DISHES

### TEPANYAKI

Grilled vegetables (asparagus, broccoli, carrots, bell pepper, onion and pumpkin) seasoned with teriyaki sauce, traditional sesame goma-dare sauce and rice.

### TERIYAKI SALMON

Seared salmon bathed in teriyaki sauce in a bed of rice, accompanied by grilled vegetables and sweet potato soup.

### ORIENTAL FILLET

Accompanied with vegetables, sweet potato, cherry tomato, asparagus and broccoli, bathed in cherry dressing and edamame sauce.

### SHIROMI EDAMAME

Sealed white fish flavored with fine herbs and sake, accompanied by sautéed vegetables and croutons; on top of edamame sauce.

VEGETABLES CHICKEN BEEF SHRIMP MIXED

\$121 \$140 \$161 \$185 \$212

\$210 \$230 \$250 \$280

\$220 \$240 \$260 \$280

\$330

\$355

\$333

## MIXED

### ASSAMBLE YOUR OWN

Top Rolls, SushiClub Rolls, nigiris, temakis and sashimis (minimum 3 pieces of each, 1 temaki accounts for 3 pieces)

15 Pcs. 30 Pcs. 45 Pcs.  
\$393 \$727 \$1121

### SUSHICLUB MIX

Buenos Aires Roll, Placer Real Roll, Smoke Fire Roll, Brazil Roll, Bala´am Roll, Oceanic Roll, tuna sashimi, salmon sashimi, gunkan tartar, falmed smoked salmon nigiri and tuna nigiri.

15 Pcs. 30 Pcs. 45 Pcs.  
\$340 \$650 \$960

### MIXED NIGIRIS (8 Pcs.)

Salmon, tuna, white fish, saba, masago, kanikama, seaweed and octopus.

\$365

### MIXED SASHIMI (14 Pcs.)

Salmon, tuna, white fish, saba, hamachi, shrimp and octopus.

\$440

## NEW CREATIONS

### SMOKE FIRE ROLL (9 Pcs.) \$205

Shrimp tempura, avocado and Philadelphia cream cheese. Covered with flames smoked salmon. Garnished with fire dressing and chives.

### ECLIPSE ROLL (9 Pcs.) \$240

Breaded shrimp, avocado, tampoco, wrapped in black and white rice with masago. Acevichado sauce and yellow chili dressing. Katsuobushi garnish. Cold smoked.

### ACEVICHADO ROLL (9 Pcs.) \$203

Breaded shrimp and avocado. Covered in sealed tuna slices, dressed with acevichado mayonnaise, topped with crispy potatoes.

### SERRANITO ROLL (9 Pcs.) \$195

Breaded kanikama and mango, covered with avocado. Topped with tuna, marinated with serranito sauce, arare and black sesame. Served with oriental mayonnaise.

### PERLA NEGRA (9 Pcs.) \$203

Kanikama, roasted pineapple and cucumber. Wrapped in squid ink dyed rice and flamed salmon. Served with yellow chili sauce, chives and black tobiko garnish.

### WILD ROLL (9 Pcs.) \$203

Sour / Hot grilled salmon, avocado and chives. Covered with shrimp and a touch of Philadelphia cream cheese. Topped with shrimp furikake and a drizzle of sriracha butter. Mounted over a spread of coriander dressing.

## NEW CREATIONS

**VOLCANO 2.0 ROLL (9 Pcs.) \$195**  
Tampico, avocado, grilled asparagus. Covered with masago. Topped with spicy tempura shrimp, chives and flamed Parmesan.

**UMAMI ROLL (9 Pcs.) \$203**  
Tempura shrimp, avocado and asparagus. Covered with salmon and tuna, seasoned with furikake shiso, mint-based dressing, topped with lime zest

## SUSHI CLUB ROLLS

**BUENOS AIRES ROL (9 Pcs.) \$195**  
Salmon, avocado, shrimp and Philadelphia cream cheese, covered in salmon and served with sesame sauce.

**CRAZY ROLL (9 Pcs.) \$191**  
Shrimp, avocado, shrimp and Philadelphia cream cheese, covered in salmon.

**OCEANIC ROLL (9 Pcs.) \$205**  
Tuna, pickled ginger, and chives, covered with salmon, tuna and white fish.

**UNAGI ROLL (9 Pcs.) \$205**  
Shrimp, avocado, and Philadelphia cream cheese, covered in eel with sriracha dressing.

**GREEN ROLL (9 Pcs.) \$188**  
Spicy tuna, covered in avocado, topped with sriracha sauce.

**BRAZIL ROLL (9 Pcs.) \$188**  
Tuna, cucumber and Philadelphia cream cheese, covered with mango and avocado, topped with apricot chipotle sauce.

**CUBANO ROLL (9 Pcs.) \$188**  
Tempura shrimp, Philadelphia cream cheese, and avocado, covered with fried plantain, garnished with sweet potato crisp and topped with eel sauce.

**ACAPULCO ROLL (9 Pcs.) \$198**  
Shrimp, cucumber, avocado; covered with octopus sashimi, a touch of Philadelphia cream cheese, and stripy surimi, dressed with spicy mayo.

**BALA'AM ROLL (9 Pcs.) \$198**  
Tuna, cucumber, avocado, covered with a touch of Philadelphia cream cheese and shrimp, dressed with eel sauce, black sesame sauce, and chives, mounted over a spread of spicy mayonnaise.

## WITHOUT RICE AND NORI SEAWEED

**FEEL ROLL (8 Pcs.) \$182**  
Filled with salmon, Philadelphia cream cheese, negui and Kampyo, covered with Tamago slices.

**PLACER REAL (9 Pcs.) \$205**  
Avocado, hearts of palm and Philadelphia cream cheese, wrapped in a thin sheet of tamago and thinly sliced salmon; garnished with crispy sweet potato, dressed with passion fruit sauce.

**SOUL ROLL (8 Pcs.) \$205**  
Hearts of palm and salmon, wrapped in a thin tamago sheet and Philadelphia cream cheese. Topped with almond praline.

## VEGETARIAN ROLLS

**TULUM ROLL (9 Pcs.) \$170**  
Avocado, hummus, chives and teriyaki vegetables, covered in blanched spinach, topped with chipotle mayonnaise.

**VEGGIE ROLL (9 Pcs.) \$168**  
**without rice**  
Avocado, carrot, sweet potato crisp, kampyo, chives, asparagus and spicy mayonnaise, wrapped in a rice leaf and black sesame seeds, dressed with mango-chipotle sauce, topped with toasted almonds.

**SUMMER ROLL (9 Pcs.) \$175**  
Caramelized onion, pickled tomato, avocado, arugula; covered with sliced mango, goma-dare sauce and grated coconut garnish. (NEW)

## HOT ROLLS

**BEACH ROLL (9 Pcs.) \$195**  
Breaded shrimp, avocado and mozzarella cheese, breaded with panko, topped with tampico.

**BE ROLL (9 Pcs.) \$192**  
Tempura shrimp, Philadelphia cream cheese, sweet potato crisp, covered in tempura batter, dressed with chipotle dressing, topped with mango cubes.

**KAMIKASE ROLL (9 Pcs.) \$195**  
Kanikama, asparagus, mango and Philadelphia cream cheese, covered in tempura batter, topped with avocado cubes, dressed with nikkei sauce. (NEW)

**SC EVOLUTION (8 Pcs.) \$198**  
Fire salmon paste, avocado, Philadelphia cream cheese and chives. Covered with salmon slices, battered in panko, topped with fresh pineapple cubes. Served with cilantro dressing.



# SUSHICLUB

## DESSERTS

### DAIFUKU MOCHI 3Pcs.

Anko / Strawberry ice cream / Matcha tea

Traditional Japanese sweet, stuffed with anko, strawberry, or matcha tea, accompanied with strawberry gelée, tropical sauce and crispy rice.

\$155

### FIRE ICE CREAM TEMPURA

Ice cream battered in tempura, red berries lamed with brandy, served over chocolate powder.

\$148

### CHOCOLATE TEMPTATION

Chocolate mousse, kiwi and red fruit sorbet, covered with a chocolate hemisphere, accompanied with red fruit coulis and strawberry cubes laid over almond crumble.

\$155

### CAMELADO

Kalhua liqueur-based cream, wheat fry, vanilla ice cream, chocolate mousse, and rice crisp laid over a coffee gelée bed.

\$140

### CHEESECAKE

Cookie based cheesecake, crowned with a white and semisweet chocolate nest, filled with a red berries compote.

\$153



# SUSHICLUB

## DIGESTIVES

### GREAT DAVID

Jaggermeister, Kahlua, Baileys, evaporated milk.

\$250

### LIQUOR COOKIE

Frangelico, Baileys, evaporated milk. Sprinkled with cinnamon.

\$330

### KING ARTHUR

Jack Daniel, Baileys and sambuca.

\$235

### CARAJILLO

Licor 43 with coffee.

\$145

## TEA AND COFFEE BAR

JAPANESE GREEN TEA	\$60
TEA	\$40
AMERICAN	\$45
CAPPUCCINO	\$50
DOUBLE EXPRESSO	\$50
EXPRESSO	\$40
LATTE	\$50