





CUCUMBER SPECIAL SALAD



SEAFOOD SALAD

APPETIZERS

CUCUMBER SPECIAL SALAD \$180

Cucumber noodles, wakame seaweed and 35 g of kanikama crab dressed with sesame vinaigrette

GREEN SALAD \$150

Mixed organic greens with sesame seed dressing

SASHIMI SALAD \$210

Seasonal mixed leaves with 120 g of tuna and white fish slices with sesame dressing

CURRIED SASHIMI SALAD \$210

Gourmet mixed greens, 90 g of thin slices of white fish, garlic chips, soy dressing and curry oil

SEAFOOD SALAD \$395

Assorted local lettuces, 35 g of tuna, 35 g of white fish, 35 g of salmon, 35 g of kanikama crab, 35 g of shrimp, 35 g of octopus and avocado with a sesame dressing

CHICKEN SALAD \$180

Mixed vegetables, 160 g of grilled chicken, deep-fried rice noodles with a sesame soy dressing

SASHIMI \$240

120 g of select slices thin or medium of one of today's finest fresh fish


180 g of select slices thick of one of today's finest fresh fish \$360

TUNA TARTARE \$240

160 g of tuna mixed with green onions and infused with bonito, wasabi dressing and smoked soy sauce

OCTOPUS OR SHRIMP SUNOMONO \$215

90 g of octopus or shrimp with sliced cucumber and wakame in vinegar rice

 Raw food

TUNA TARTARE





MIXED RICE

BAKED SCALLOPS \$215

90 g of scallops with fresh mushrooms, baked in a mango sauce and gratinated

DYNAMITE SCALLOPS \$300

90 g of baked Sea of Cortez scallops and stone crab meat mixed with white mushrooms, masago, chives and spicy mayonnaise

SANMI AGE (4 PCS) \$215

90 g of petite filet of white fish stuffed with kanikama crab, deep fried in tempura and served with sesame sauce

CHILI AGE (2 PCS) \$130

California chile stuffed with 45 g of kanikama crab and sesame sauce

EDAMAME 150 g \$110

Steamed soybeans in their pod

SPICY EDAMAME 150 g \$120

Soybean pods and spicy sesame oil

CHEESE KUSHIAGE (2 PCS) \$100

150 G Breaded cheese skewer

POPCORN SHRIMP 150 g \$390

Served in chamoy sauce

VEGETABLE FRIED RICE \$115

MIXED RICE \$140

Fried rice and vegetables, 30 g of chicken, 30 g of shrimp, and 30 g of beef

Fried rice and vegetables, with 90 g of shrimp \$115

Fried rice and vegetables, with 90 g of chicken \$115

Fried rice and vegetables, with 90 g of beef \$115

STEAMED RICE (GOHAN) \$100

MISO SOUP 180 mL \$95

Miso broth served with 60 g of tofu, wakame and chives



CHILI AGE

MISO SOUP





SUSHI COMBO



FISH KARA-AGE

SUSHI & SASHIMI

- 🍣 **SUSHI COMBO** 160 g \$360
 160 g selection of assorted sushi
- 🍣 **CHIRASHI SUSHI** \$360
 150 g variety of select fresh fish and seafood on a bed of sushi rice
- 🍣 **TEKKA DON** \$275
 140 g of fresh raw tuna filet, over sushi rice
- 🍣 **MIXED SASHIMI** \$400
 Assortment of 190 g of the catch of the day

TEMPURA

Combination of seafood with or without vegetables, served with our special soy and mirin sauce

- VEGETABLES** \$190
- MIXED 90 g OF SHRIMP AND 160 g OF VEGETABLES** \$310
- 180 g OF SHRIMP** \$310
- 150 g OF LOBSTER AND 150 g OF VEGETABLES** \$900
- FISH KARA-AGE** \$310
 240 g of deep-fried white fish with ponzu sauce and sweet sake

🍣 Raw food

MIXED TEMPURA





CHICKEN TERIYAKI



PAN-FRIED SPICY FISH

ENTRÉES

*Includes Miso soup and rice

TERIYAKI

Grilled to perfection and served with teriyaki sauce

CHICKEN 360 g \$270

WHITE FISH 240 g \$310

BEEF FILET 240 g \$370

PAN-FRIED SPICY FISH 240 g \$360

240 g of white fish fillet cooked in a casserole dish with spicy Cajun sauce (served with pasta and vegetables)

LOBSTER

LOBSTER GORGONZOLA \$1,650

180 g of fried lobster served on a crispy rice basket, and bathed in a creamy sauce made of Gorgonzola cheese and spicy miso

LOBSTER CURRY \$1,650

180 g of fried lobster (kara-age) in a creamy curry and sesame sauce with shiitake

LOBSTER SAMBAL \$1,650

180 g of lobster marinated in sake, soy sauce, ginger and garlic, and bathed in a sauce of sweet and sour chiles and green onion

LOBSTER ÁNGEL





TUNA TOSTADA



HOME-MADE GYOZAS

HOUSE SPECIALITIES

- 🍣 **TUNA TOSTADA / SALMON TOSTADA** \$100 /
 (1 PC) \$120
 60 g of Pacific Ocean yellowfin tuna belly or fresh salmon, served on a rice cracker tostada, with sliced avocado, habanero-infused red onion and sesame seeds

- 🍣 **TOMATITOS (4 PCS)** \$280
 120 g of fresh tuna slices stuffed with spicy tempura squid, avocado and special house sauce

- 🍣 **HOME-MADE GYOZAS (4 PCS)** \$195
 Stuffed with 90 g of scallop and shrimp, sautéed with garlic and finished with a tasty serranito soy sauce

- 🍣 **LEMON & SHRIMP (3 PCS)** \$190
 Taquitos with 80 g of shrimp served on lettuce leaf garnished with lemon sweet-and-sour sauce and toasted rice

- 🍣 **JAPANESE YELLOWTAIL SASHIMI** \$370
 120 g of sliced imported yellowtail with a ribbon of curry oil and ponzu sauce, roasted garlic chips and a sprinkle of green tea sea salt

- 🍣 **TUNA & TRUFFLE SASHIMI** \$300
 120 g of thin slices of fresh tuna, roasted garlic with truffle oil and ponzu sauce

- 🍣 **SASHIMI CILANTRO** \$290
 Sealed slices of 120 g of the catch of the day - seared with olive oil and green tea salt, served on our unique cilantro sauce with a ribbon of spicy chile oil and sliced avocado

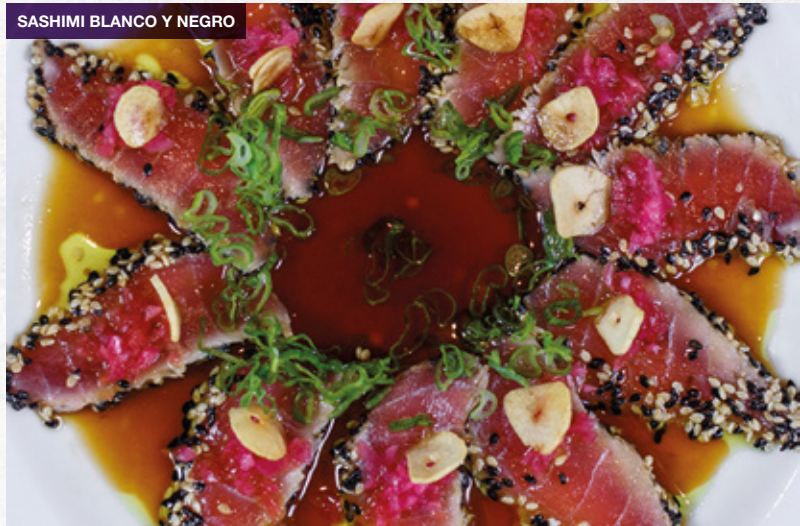
- 🍣 **SASHIMI SERRANITO** \$275
 120 g of slices of today's fresh catch with serrano chile pepper sauce, decorated with thin slices of serrano chile

- 🍣 **TUNA BLACK & WHITE SASHIMI** \$275
 120 g of tuna filet seared with olive oil, black and white sesame seeds, chopped red onion, chives and ponzu sauce

- 🍣 **SALMON YUZU** \$290
 100 g of thin slices of fresh salmon, crab, spicy mayonnaise, and yuzu dressing

🍣 Raw food

SASHIMI BLANCO Y NEGRO





SALMON YUZU

 **HAMACHI NEST** **\$395**

Delicious blend of tomatoes, chile and 100 g of yellowtail hamachi with serranito salsa, set on a nest made of fried potatoes

CLEAR LOBSTER ROLL (8 PCS) **\$325**

50 g of lobster tempura with mixed greens, avocado, mango and cilantro, wrapped in soybean paper and served on a mustard, garlic and curry oil sauce

 **SEAFOOD CAKE (1 PC)** **\$340**

60 g of baked Sea of Cortez bay scallops and kanicama crab, mixed with our spicy sauce, wrapped with smoked salmon and served on our special mango mustard sauce

KARA-AGE SPICY SOFT SHELL CRAB (SEASONAL) **\$290**

90 g of deep-fried soft shell crab, sautéed with chives, serrano chile and light soy sauce, served warm

GORGONZOLA SHRIMP **\$395**

150 g of fried shrimp served in a rice cracker basket with a creamy Italian gorgonzola sauce and spicy miso

MISOYAKI FISH **\$340**

240 g of catch of the day bathed in a miso and fresh mushroom sauce, served with steamed rice

SALMON TOREADO **\$300**


200 g of fresh cooked salmon medallion served with rice, truffle oil and smoked soy sauce with grilled serrano chiles

CHA SOBA **\$320**

Uji green tea pasta with 100 g of sautéed shrimp, green curry, lemongrass and ginger

BEEF FILET SERRANITO **\$395**

240 g of grilled beef medallions, marinated with sweet sake, olive oil, and black pepper, served on a bed of steamed Japanese rice, finished with our special spicy serranito sauce

 Raw food



HAMACHI NEST



BEEF FILET SERRANITO



HAMACHI




SAKE Smoked salmon

NIGIRI

2 pieces

-  **SPICY TUNA CAKE** 40 g \$120
-  **MAGURO TUNA** 30 g \$110
Yellowfin Tuna
-  **SHIROMI** 30 g \$85
Catch of the day
-  **HAMACHI** 30 g \$155
Japanese Yellowtail (Imported)
-  **SAKE** 30 g \$120
Smoked Salmon (Alaska)
-  **SAKE** 30 g \$110
Fresh Salmon
-  **TAKO** 30 g \$130
Octopus
-  **IKURA** 45 g \$120
Salmon Egg (Canada)
-  **MASAGO** 45 g \$110
Smelt Egg
- EBI** 30 g \$85
Shrimp
-  **HOTATEGAI** 30 g \$85
Scallops
- UNAGI** 30 g \$120

 Raw food

SPICY TUNA HAND ROLL





MAKIS & TEMAKIS

🍣 SPICY TUNA HAND ROLL 50 g (1 PC) \$120

For an extra kick, this nori seaweed cone is stuffed with spicy tuna, along with rice, cucumber, avocado, and white sesame

SALMON SKIN HAND ROLL 40 g (1 PC) \$120

Savor a classic dish through this nori seaweed cone, filled with fried salmon skin, avocado, cucumber, carrot, broccoli, dried bonito, eel sauce, and white sesame

EEL HAND ROLL 40 g (1 PC) \$120

Traditional sushi flavors combine in a nori seaweed cone filled with ingredients including pre-cooked eel, avocado, eel sauce, and white sesame

🍣 KAPPA MAKI 40 g (6 PCS) \$80

A lighter option, with cucumber on the inside, and wrapped in rice and seaweed

VEGETABLE ROLL 50 g (8 PCS) \$85

This vegetarian-friendly roll has broccoli, avocado, cucumber, carrot, and seaweed on the inside, and comes wrapped in rice and black sesame

🍣 TEKKA (TUNA) ROLL 60 g (6 PCS) \$110

A classic choice, with fresh tuna and rice on the inside, wrapped in nori seaweed on the outside

🍣 CALIFORNIA ROLL 30 g (8 PCS) \$110

The quintessential sushi roll! Our California Roll has avocado, cucumber, kanikama crab, and seaweed on the inside, with rice and white sesame on the outside

🍣 CALIFORNIA SPECIAL ROLL 30 g (8 PCS) \$130

Add a little something special to your California Roll with this option, topped with masago

SHRIMP TEMPURA ROLL 50 g (8 PCS) \$170

Indulge in enticing flavors when choosing this roll, featuring shrimp and avocado on the inside. The roll is tempura-fried on the outside, then topped with eel sauce and white sesame

🍣 Raw food





SPICY SPECIAL ROLL



MAGURO LIME ROLL

SPECIAL ROLLS

8 pieces

 **SPICY SPECIAL ROLL** 125 g **\$180**

A variety of flavors bring something special to this roll, with avocado, cucumber, kanikama crab, and seaweed on the inside, and rice, white sesame, and of course spicy tuna on the outside

EEL SPECIAL ROLL (JAPAN) 90 g **\$250**

Seafood lovers will enjoy this option, with shrimp, avocado and seaweed on the inside, and wrapped in eel, eel sauce, and white sesame on the outside

 **SAKE LEMON ROLL** 90 g **\$240**


A favorite thanks to its delightful blend of flavors! The inside features shrimp tempura, sriracha sauce, cilantro, and seaweed, wrapped in fresh salmon on the outside with finely sliced lemon, and topped with olive oil and ponzu sauce

 **MAGURO LIME ROLL** 90 g **\$240**


Spicy and citrus complement each other in this roll, with California chile tempura and spicy tuna on the inside, wrapped in fresh maguro tuna, avocado, and finely sliced lime on the outside, and topped with ponzu sauce and curry oil

SPIDER ROLL (SEASON) 60 g **\$240**

Fried soft-shell crab and avocado fill our classic Spider Roll, with masago, black sesame, and eel sauce on the outside

 **JAPENGO ROLL** 90 g **\$240**

A wonderful sampling of seafood flavors, this roll has avocado, cucumber, shrimp, and kanikama crab on the inside, while the outside has smoked salmon, avocado, masago, and black sesame

 Raw food

JAPENGO ROLL





SHIROMI CORIANDER ROLL



RAINBOW ROLL



JAPENGO SPICY ROLL

RAINBOW ROLL 70 g **\$215**

Enjoy a colorful experience! The inside has kanikama crab, cucumber, avocado, and shrimp, while the outside is adorned with tuna, smoked salmon, white fish, avocado, masago, and black sesame

PHILADELPHIA ROLL 80 g **\$120**

A simple yet delicious choice, with smoked salmon and cream cheese on the inside, and white sesame on the outside

SHIROMI CORIANDER ROLL 80 g **\$265**

Savor a surprising blend of ingredients, with calamari tempura and spicy mayo on the inside of this roll, while the outside has seared white fish, avocado, cilantro sauce, serranito chile sauce, and black-and-white sesame

JAPENGO SPICY ROLL 160 g **\$265**

Add a kick to your Japengo Roll with this option, featuring avocado, cucumber, shrimp, and kanikama crab on the inside, while the outside has smoked salmon, avocado, and black sesame, plus spicy kanikama crab

NEGUI ROLL 110 g **\$265**


Unique flavors make this roll a true delight! Shrimp tempura, kanikama crab, and spicy mayo are on the inside, while the outside has white fish topped with ponzu sauce, truffle sauce, and caramelized onion

SERRANITO ROLL 110 g **\$250**



A roll with a Mexican touch! The Serranito Roll has tuna, kanikama crab, shrimp, cilantro, and seaweed on the inside. The outside features white fish, sliced serranito chile, lime juice, and serranito salsa

KUSHIYU ROLL 70 g **\$265**

A taste of the unexpected awaits when selecting the Kushiyu Roll, with spicy tuna on the inside and white fish, avocado, olive oil, ponzu sauce, and crushed fried garlic on the outside

 Raw food



  Nicksan_Nv

www.nicksanmexico.com

The Nick San name, logo and menu contents are trademark protected. Our unique dishes have been created over 15 years of research and development, and are not to be found anywhere else in Mexico or abroad. We are proud to make our signature dishes available to discerning palates through our unequalled branded group of restaurants. Many have tried to copy us – none have succeeded.

¡Itadaki-masu!

All our food is of the highest quality and carefully prepared under the regulations of the food safety program "Distinctive H"; the dishes that are served raw are the consumer's responsibility, as well as the risks involved. The average weight applies to the protein before cooking. Prices are in Mexican pesos. Tax included.