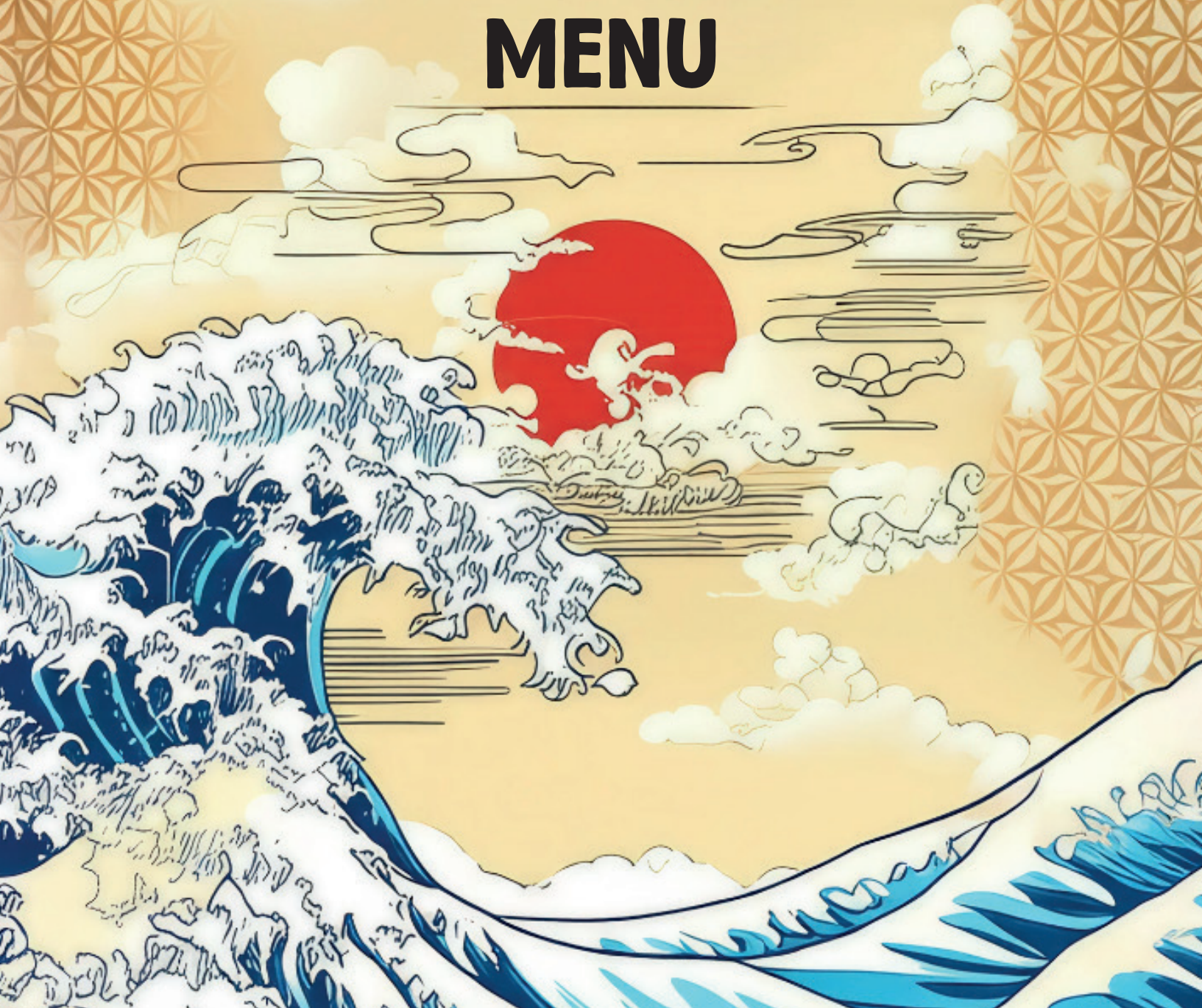




CHOPSTIX
SUSHI

MENU



DRINKS MENU



AMOR A LO MEXICANO MENU



GALLERY

★ Customer favorite



APPETIZERS, SALADS & SOUPS

APPETIZERS

EDAMAME WITH TAJÍN 16
Steamed soybeans in their pods, lightly seasoned with Tajin.

EDAMAME 15
Steamed soybeans in their pods, lightly seasoned with sea salt.

GYOZA VEGETABLE (6) 15
Japanese vegetable wontons, served fried or steamed with sweet chili sauce.

GYOZA EBI (6) 16
Japanese shrimps wontons, served fried or steamed with sweet chili sauce.

SALMON CROQUETTES (6) 15
Crispy salmon croquette served with our house premier sauce.

VEGGIE SPRING ROLLS (4) 15
Crispy vegetable spring rolls served with sweet chili sauce.

MAGURO TATAKI 28
Seared tuna loin topped with our house special sauce.

CARIBBEAN POKE ★ 26
Caribbean-style marinated diced tuna, served over crispy wonton chips

SUSHI PIZZA 25
Crispy deep-fried rice base topped with smoked salmon, gratinated mozzarella, cream cheese, scallions, masago, finished with a light drizzle of mayonnaise.

EBI FURAI (4) 26
Prawn Crackers filled with Mixed Seaweed and Crab Salad, topped with Gratin Shrimp

TEMPURA SELECTION

TEMPURA MIX 29
A mixture of tempura-fried fish and vegetables, served with ponzu sauce

YASAI (veggie tempura) 25
A mixture of tempura vegetables, served with ponzu sauce

TEMPURA SHRIMPS (6) 29
Crispy tempura-fried shrimp, served with sweet chill sauce

PANKO SHRIMPS (6) 30
Crispy panko-breaded shrimp, served with homemade garlic sauce



CHICKEN KARAAGE 22
Crispy Japanese fried chicken with cabbage, lemon, and chipotle sauce.

SALADS

IKA SANSAI 21
Squid salad

WAKAME 16
Seaweed salad

NEPTUNE SALAD ★ 30
Crab-seaweed mix salad with fresh tuna, salmon & masago

PLUTON VEGETARIAN SALAD 25
Mixed Seaweed Salad with Avocado, Cucumber, Mango, Scallion and Tempura Flakes, topped with honey Mayo dressing

CHOPSTIX SALAD 24
Salmon, mango, seaweed, crab, avocado, tempura flakes, cherry, and a zesty lime dressing.

AVOCADO BOAT SALAD 23
Choice of: Crab Salad, Spicy Tuna Salad, or Spicy Cooked Salmon salad

SOUPS

MISO SOUP 15
Traditional Japanese soup with tofu

SUIMONO SOUP 18
Clear Japanese soup with shrimps and tofu



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SASHIMI & NIGIRI

MAGURO - Tuna	6
ESCOLAR - Butter fish	6
SAKE - Salmon	7
UNAGI - Eel	8
IZUMI DAI - Tilapa	6
SABA - Mackerel	6
KANIKAMA - Crab	6
HOTATEGAI - Scallop	7
TAMAGO - Omelet	6
MASAGO - Smelt roe	7
IKURA - Salmon roe	11
IKA* - Squid	7
TAKO - Octopus	6
IDAKO* - Baby Octopus	6



MIX SAKE 5 SASHIMI & 5 NIGIRI	60
BOOGY NIGIRI (4pc)	21
MIX 5 SASHIMI & 5 NIGIRI (10pc)**	52
MIX 7 SASHIMI & 8 NIGIRI (15pc)**	76
MIX NIGIRI (5pc) With sauce	26
MIX NIGIRI (5pc) Flamed served with sauce	28
CHIRASHI (5pc) Assorted sashimi pieces over a bed of sushi rice. Satisfying Portion	42

• Seasonal, not always available*
• Mix sashimi or nigiri chef choice**

ROLLED SUSHI CREATIONS



MAKI SUSHI

Raw rolls (10pcs)

CALIFORNIA (i/o) Crab, avocado, cucumber & sesame seeds	22
SUNSET (i/o) Salmon, crab and avocado. Topped with sesame seeds & masago	31
ALASKA (i/o) Salmon, cream cheese & avocado	29
ALASKA ESPECIAL (i/o) Salmon, cream cheese & avocado. Topped with salmon, avocado, seaweed & masago	32
SPICY TUNA (i/o) Spicy tuna salad & masago	29
STA. ROSA ROLL (i/o) ★ Salmon, white fish, crab, cream cheese & scallions. Topped with tuna, avocado & spicy sauce	34
CRUNCHY (s/o) Salmon, salmon skin & avocado	29

RAINBOW (i/o) Crab, avocado & cucumber. Topped with tuna, salmon, white fish & avocado	30
GION (s/o) Salmon, tuna, cream cheese, avocado, sesame seeds. Topped with eel and eel sauce	35
ROBYTO (i/o) Eel, salmon skin and masago. Topped with eel, sesame seeds and eel sauce	39
CHOPSTIX ROLL Eel, salmon skin and avocado. Topped with mango, masago & eel sauce	36



NOTE: If you are allergic to a specific kind of seafood or shellfish, please consult our chefs before you order. Consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness.

RAW ROLLS & TEMPURA



LAGUNA (s/o) ★

Salmon, tempura shrimps & cream cheese. Topped with homemade crab salad

35

GEISHA ROLL

Tuna, shrimp in panko, cream cheese, scallions & masago. Topped with mixed salmon tempura, crab, noodles & eel sauce

35

KAMAKURA (i/o)

Crab, tuna, eel in sweet tempura, masago, avocado, cream cheese & scallions. Topped with crab-seaweed mix and eel sauce

36

OSAKA (i/o)

Eel, crab, ebi, scallions & cream cheese. Topped with tempura shrimps & premier sauce

37



ROLL IN TEMPURA

TOKYO TEMPURA (s/o) ★ BEST SELLER

Salmon, masago, avocado & cream cheese. Topped with tempura shrimps mixed with Premier sauce and eel sauce.

38

ZACANATEN (without rice)

Panko-fried roll filled with smoked salmon, salmon, tuna, cream cheese, masago, sesame seeds, scallions, and crab, topped with a crab-seaweed mix and eel sauce.

42

DUSHI ROLL (s/o) ★

Salmon, cream cheese, sesame seeds, tamago, avocado, roll fried in sweet tempura. Topped with garlic sauce, scallions, smoked salmon, masago & fried shrimps

38

LOCK DOWN (i/o)

Crab, salmon, cream cheese, rolled in sweet tempura. Topped with avocado, garlic sauce, scallions, smoked salmon, masago, fried shrimps and eel sauce

37

CURACAO (s/o) ★ BEST SELLER

Eel, tilapia, wakame, cream cheese, roll wrapped in salmon and fried in sweet tempura. Topped with a creamy crab & masago purée

39



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ROLLS WITH A CRISPY CENTER

Fully cooked rolls

CRAZY ROLL (i/o)

Crab in sweet tempura, cream cheese, tamago, scallions, sesame seeds & avocado. Topped with mango, *raw tuna & honey mayo

31

ROXY (i/o) ★

Eel, shrimp & crab in sweet tempura, cream cheese, sesame seeds. Topped with ebi, homemade crab salad and premier sauce

36

PREMIER ROLL (i/o)

Eel, shrimp, crab in sweet tempura, cream cheese, sesame seeds. Topped with ebi and premier sauce

34

CRUNCHY SHRIMP (i/o) ★

Eel, shrimp, masago, crab in sweet tempura, smoked salmon, scallions, cream cheese. Topped with tempura flakes and spicy premier sauce.

33

SALSA (i/o)

Crab, shrimp, salmon in sweet tempura, cream cheese & sesame seeds. Topped with fried plantain, crab-seaweed mix & eel sauce

33

LATIN (i/o) ★

Tempura shrimp, cream cheese, sesame seeds and avocado. Topped with fried plantain & eel sauce

31

PRIMO (i/o)

Smoked salmon, masago, shrimp and crab in panko & cream cheese. Topped with fried crab and spicy mayo

33

LOCO SHRIMPS (i/o)

Shrimp in tempura, cream cheese & sesame seeds. Topped with ebi & avocado

32



SIGNATURE ROLLS

Fully cooked rolls

KARKO ROLL (s/o)

Salmon in panko, cream cheese, avocado, scallions & masago. Topped with stewed conch, scallions & eel sauce

35

LAVA ROLL (new) ★

Tempura shrimps, crab, avocado, cream cheese. Topped with flamed salmon and mayonnaise masago

37

CHICKEN KAI ROLL (s/o)

sauteed chicken with mushrooms and cream cheese. Topped with fried onion, avocado and garlic sauce

30

CHOPSTIX LOVERS (i/o)

Shrimp and salmon in sweet tempura, smoked salmon, cream cheese, tempura flakes. Topped with fried plantain, garlic sauce, scallions, smoked salmon, masago, fried shrimps and eel sauce

35

YOKOHAMA (i/o)

Shrimp in panko, scallion, cucumber, cream cheese, sesame seeds. Topped with fried plantain, avocado and special sauce

33

CHEF SPECIAL

38

CHEF SPECIAL WITH TOPPING

40

VEGGIE ROLL (s/o) ✓

Wakame, avocado, cucumber, carrots & scallions

24

SENSEI ROLL (i/o) ✓

Vegetables in tempura. Topped with avocado & seaweed salad

27

CUCUMBER ROLL (s/o) ✓

17

AVOCADO ROLL (s/o) ✓

18



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TRADITIONAL & SPECIALTY RAMEN

6

BEEF RAMEN

Beef broth, noodles, carrot, scallions, corn, bok choy, bean sprouts, celery, boiled egg.

34

PORK CHASHU RAMEN

Pork broth with noodles, chashu pork, carrot, scallions, corn, bok choy, bean sprouts, celery, and boiled egg.

35

PORK KIMCHI RAMEN

Pork broth, noodles, chashu pork, kimchi, carrot, scallions, corn, bok choy, bean sprouts, celery, boiled egg.

38

CHICKEN RAMEN

Chicken broth, chicken, noodles, carrot, scallions, corn, bok choy, bean sprouts, celery, boiled egg.

34

VEGAN RAMEN

Sweet pepper, mushrooms, edamame, celery, sliced carrots, bok choy, scallions, nori, and sesame seeds.

21



NOODLES

YAKISOBA EBI & TAKO

Noodles with octopus, shrimp & vegetables

33

YAKISOBA TORI & NIKU

Noodles with beef, chicken & vegetables

31

YAKISOBA MIX

Noodles with chicken, beef, shrimp, and vegetables

34

YAKISOBA PORK KIMCHI

Noodles with pork, homemade kimchi, and vegetables

31

DOMBURI BOWLS

DOMBURI TORI & NIKU

Sushi rice with chicken, beef & vegetables

28

DOMBURI GRILLED SHRIMP

Sushi rice with grilled shrimp & vegetables

29

DOMBURI SALMON TERIYAKI

Sushi rice with salmon & vegetables

32

DOMBURI PORK KIMCHI

Sushi rice with grilled pork, kimchi & vegetables

33



POKE BOWLS



HAWAIIAN AHI POKE

Fresh tuna, sushi rice, avocado, cucumber, pineapple, gari ginger, and special sauce

29

FIRE AHI POKE

Spicy tuna, sushi rice, avocado, mango, gari ginger, edamame, and special sauce.

29

MIXED POKE BOWL

Fresh salmon and tuna, sushi rice, pineapple, avocado, cucumber, gari ginger, and premier sauce.

34

GRILLED SALMON POKE

Grilled salmon, avocado, mango, soy beans, gari ginger and garlic sauce.

39

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RICE & SKEWERS

YAKINIKU

Japanese beef skewers 2pcs.



28

YAKITORI

Japanese chicken skewers 2pcs.

22

LITTLE SAMURAI

Fried rice served with your choice of yakitori or yakiniku

24/30

FRIED RICE KIMCHI

Fried rice with diced bacon, kimchi, and vegetables.

20

YAKIMESHI MIX

Fried rice with chicken, beef, shrimps, egg, & vegetables

31

YAKIMESHI TAKO & EBI

Fried rice with octopus, shrimp, egg & vegetables

31

YAKIMESHI TORI & NIKU

Fried rice chicken, beef, egg & vegetables

26

TORI FRIED RICE

Chicken

17

NIKU FRIED RICE

Beef

19

PLAIN FRIED RICE

15

SUSHI RICE

9

STEAMED RICE

9

FRENCH FRIES

6



BEEF

Dishes available from Tuesday to Sunday, during dinner time.



● TEPAN STEAK ★



US Choice ribeye strips cooked Teppan-style with sautéed mushrooms and vegetables. Served on a hot cast-iron plate with a side of rice.

82

● TEPAN STEAK & SHRIMP

Jumbo shrimp and US Choice ribeye strips cooked Teppanstyle with sautéed mushrooms and vegetables. Served on a hot cast-iron plate with a side of rice.

92



🇰🇷 PALEO KIMCHI BEEF STIR-FRY

Marinated beef stir-fried with sweet nappa cabbage and kimchi sauce.

48

🇲🇽 LOMO SALTEADO

Stir-fried tenderloin strips with onions, tomatoes, and French fries, served on a bed of white rice.

48

🇲🇽 ARRACHERA HANGING TENDER ★

Grilled hanging tender with potatoes, pico de gallo, and grilled onions. Served with sides of esquites and frijoles charros

59



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AMOR
— a lo —
MEXICANO
AUTHENTIC MEXICAN FOOD



... MENU ...



We Provide Catering Services



Let's start

QUESO FUNDIDO

Cheese fondue served with warm tortillas, topped with smoky chorizo and sautéed mushrooms.

24

ESQUITES CON TOTOPOS

Mexican street corn kernels with cream cheese, lime, and chili.

18

SALSA CON TOTOPOS

Crispy tortilla chips served with salsa verde, smoky salsa roja and fresh pico de gallo

17

TAQUITOS DORADOS CHICKEN

Crispy, golde corn tortillas filled with seasoned shredeed chicken, lightly fried to perfection. Served with sour cream and fresh lettuce.

23



NACHOS CON JALAPEÑOS 29

Crispy tortilla chips topped with melted cheese, guacamole, jalapeños, crispy bacon, beans, and fresh pico de gallo. Choose from plain, or add chicken (CHICKEN (+ XCG 5) OR BEEF (+ XCG 8)



GUACAMOLE CON TOTOPOS

Fresh guacamole served with crispy tortilla chips for dipping.

20

CHICKEN FLAUTA BANDERA

Crispy, golden corn tortillas rolled and filled with seasoned shredded chicken served with tangy salsa verde and smoky salsa roja.

26

PORK TAMALES IN SALSA VERDE

Traditional masa-wrapped pork with tangy salsa verde

16



GUACAMOLE CON CHICHARRÓN

Fresh guacamole with crispy pork rinds.

28



TOSTADAS DE TINGA / BARBACOA (3)

Crispy corn tortillas topped with your choice of tinga or barbacoa, avocado, and jalapeños

24/27



SHRIMP COCKTAIL

Chilled shrimp in tangy cocktail sauce, lime, avocado and cilantro

26



NACHOS VEGETABLE WITH GUACAMOLE

27

ELOTE

Corn on the cob with mayonnaise and tajín seasoning. Served whole or cut into pieces (3-4).

11

HUEVOS MOTULEÑOS

Fried egg served on a corn tortilla topped with red chili sauce, avocado, and fresh cilantro.

21

AGUACHILE VERDE

Spicy, fresh shrimp marinated in lime juice with green chiles, cilantro, and cucumber, garnished with red onion and avocado.

26

AGUACHILE ROJO

Spicy fresh shrimp marinated in lime juice and a smoky red chile sauce, served with cucumber, red onion, and avocado.

26



MADURO SINALOENSE 29

Caramelized plantain with melted cheeses, spicy shrimp, and chipotle sauce. Change for tinga de pollo or birria +8



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Soups



TORTILLA SOUP

Crispy chips strips, smoked Guajillo pepper, coriander, fresh avocado and cheese

20

POZOLE

Red chilli broth with chicken, hominy and fresh avocado.

21



Clasic Mexican Flavors

CHILAQUILES

Crispy tortilla chips simmered in red or green salsa, topped with beans, a fried egg, sour cream, and cheese.

17

BEEF ENMOLADAS

Tender shredded beef rolled in soft corn tortillas, mothered in a rich and smoky mole rojo sauce.

21

CHICKEN ENMOLADAS

Tender chicken wrapped in soft corn tortillas, smothered in a rich, savory green mole sauce.

20

ENCHILADAS

Two soft corn tortillas filled with chicken or slow-cooked pork, topped with red or green salsa and melted cheese.

27

ENCHILADAS VERDE / ROJA (TINGA OR CARNITAS)

28

ENCHILADA SUIZA

Crispy rolled corn tortillas filled with shredded chicken, beef or pork carnitas, topped with salsa verde, sour cream and melted cheese.

26



ENCHILADAS MOLE NEGRO

25

MEXICAN PIZZA TINGA OR BARBACOA

A crispy flour tortilla topped with savory tinga de pollo, melted cheese, raisins, salsa napolitana, and a drizzle of chili sauce.

30/35

BIRRIA MEXICAN PIZZA

35



Quesadillas

Warm, cheesy tortillas, filled with your favorite flavorful fillings and grilled to perfection.

CHEESE QUESADILLA

23

CHICKEN QUESADILLA

30

BEEF QUESADILLA

34

SHRIMP QUESADILLA

35

FISH QUESADILLA

35



Main Dishes

Moles

MARKET FISH IN MOLE VERDE

Fresh fish of the day simmered in our traditional mole verde sauce made with green chiles, cilantro, and aromatic spices. Served with rice.

36

CHICKEN LEG IN MOLE NEGRO

A tender chicken leg smothered in rich, flavorful mole negro, made with a blend of dark chiles, chocolate, and spices. Served with rice

29

MEATBALLS IN MOLE COLORADITO

Meatballs cooked in a flavorful mole coloradito sauce, made with a mix of red chiles, tomatoes, and spices. Served with rice

29



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Molcajete

MOLCAJETE TIERRA

A sizzling hot stone molcajete filled with green tomatillo salsa, crispy pork chicharrón, grilled beef, chicken, grilled cheese, cactus (nopal), pickled onions, and fresh avocado. Served with warm tortillas on the side. **Perfect for two to share.**

MOLCAJETE MAR

A sizzling hot stone molcajete brimming with green tomatillo salsa, jumbo shrimp, regular shrimp, octopus tentacles, fried fish, grilled cheese, cactus (nopal), pickled onions, and fresh avocado. Served with warm tortillas on the side. **Perfect for two to share.**

85

MOLCAJETE MAR Y TIERRA

98

A sizzling hot stone molcajete brimming with green tomatillo salsa, jumbo shrimp, regular shrimp, octopus tentacles, fried fish, grilled cheese, cactus (nopal), pickled onions, and fresh avocado. Served with warm tortillas on the side. **Perfect for two to share.**

90



Del mar

SHRIMP WITH TAMARINDO

Shrimp cooked in a sweet and tangy tamarind sauce, served with rice for a refreshing twist.

38

SHRIMPS WITH TEQUILA

shrimp sautéed in a rich tequila sauce with lime, garlic, and spices, served with a side of red rice

34

SHRIMPS A LA DIABLA

Spicy shrimp cooked in a fiery, tangy sauce made with dried chiles, garlic, and tomatoes. Served with rice

34

ARROZ A LA TUMBADA

A traditional Mexican seafood rice dish, made with a savory blend of fresh shrimp, fish, and shellfish, simmered with tomatoes, garlic, and spices. The rice absorbs all the rich flavors

38



Taco Fiesta Combo (serves 5)

A fun taco-sharing experience for 5 people! This combo includes 15 tortillas, a variety of toppings, and salsa. Choose 1 protein (1/2 kg):

CHICKEN TINGA

70

PORK CARNITAS

75

BARBACOA

81

BIRRIA

100



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Tacos

TACO DE CARNITAS

Traditional slow-cooked carnitas, served with onion and cilantro

26

PORK AL PASTOR

Marinated pork with chiles, spices, and pineapple, grilled and served in tortillas with cilantro, onions, and lime.

26

KIMCHI PORK BELLY

Tender pork belly with spicy, tangy kimchi, topped with fresh cilantro and a hint of lime

26

PESCADO CAPIADO

Fried red snapper strips. Topped with cabbage, chipotle dressing & Tamarind sauce.

27

CAMARON CAPIADO

Fried shrimps. Topped with cabbage, chipotle dressing & Tamarind sauce.

27

CAMARON GOVERNADOR (3)

Sautéed garlic shrimp topped w cheese in a crunchy quesadilla

27

BARBACOA DE RES

Slowly cooked beef until perfectly tender, topped with cilantro & onion

27

CARNE ASADA

Grilled Steak topped with pico de gallo & radish

27

TINGA DE POLLO

Shredded chicken topped with cilantro, onion, pickled onion, cheese and chipotle sauce

26

TACOS DE BIRRIA

Slow-cooked beef in tortillas, topped with onions, cheese and cilantro, served with consommé for dipping.

29



Burritos

All burritos are filled with rice, beans, pico de gallo, cheese & cream cheese.

TINGA DE POLLO

22

BARBACOA

23

CARNE ASADA

24

PASTOR

24

VEGGIE BURRITO

20

Extras



GUACAMOLE

19

PICO DE GALLO

6

SALSA VERDE

4

SALSA ROJA

4

PICKLED ONION

6

PICKLED JALAPEÑO

8

Desserts

JALAPEÑO CHOCOLATE ICE CREAM

10

ARROZ CON LECHE

16

DULCE ENCANTO

21

CHURROS

With ice cream + 5 XCG

18

TEMPURA CHEESECAKE

Served with two scoops of pralines ice-cream

25

TWO SCOOPS OF ICE CREAM

Your choice of flavor

15

HOMEMADE BROWNIE

Warm, fudgy homemade brownie served with two scoops of praline ice cream

23

HOMEMADE TEMPURA BROWNIE

Crispy tempura-battered brownie, with praline ice cream and rich chocolate syrup.

25

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Lunch

TUESDAY - SATURDAY
FROM 11:30 A. M. TO 2:30 P. M.



BENTO BOX

Create your perfect Bento! Choose a roll, side, and main dish to customize your meal.

31

STEP 1: PICK YOUR ROLLOX

- **Spicy Tuna Roll** – Fresh tuna with a kick of spice
- **Loco Shrimp Roll** – Shrimp tempura, cream cheese & sesame seeds. Topped with ebi & avocado
- **Latin Roll** – Tempura shrimp, cream cheese, sesame seeds and avocado. Topped with fried plantain & eel sauce
- **Tempura Roll** – Salmon cream cheese, sesame seeds & cucumber
- **California Roll** – Classic crab, avocado, and cucumber
- **Boogy Roll** – Crab, cucumber and avocado, served with a spicy salmon topping

STEP 2: CHOOSE A SIDE #1

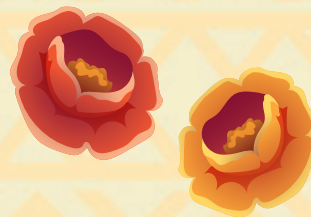
- **Edamame** – Lightly salted young soybeans
- **Crab Salad** – Fresh, home made chilled crab salad
- **Wakame Salad** – Seaweed salad with a hint of sesame

STEP 3: CHOOSE A SIDE #3

- **Tempura Shrimp (2)** – Lightly battered shrimp with a crisp texture
- **Tempura Vegetables** – Seasonal vegetables in crispy tempura
- **Gyoza Ebi (2)** – Steamed shrimp dumplings, soft and savory

STEP 4: CHOOSE A SIDE #4

- **Yakisoba with Chicken** – Stir-fried noodles with tender chicken
- **Yakisoba with Veggies** – Stir-fried noodles with fresh vegetables
- **Chicken Fried Rice** – Fragrant rice, stir-fried with chicken and veggies
- **Plain Fried Rice** – Classic fried rice, simple and flavorful



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Drink Well
Live Well
Drink Well
Live Well
Drink Well
Live Well
Drink Well



- Cocktails -

Signature Cocktails

CHOPSTIX COLADA

A tropical blue Piña Colada with Blue Curaçao—sweet and dreamy.

26

SAKURA CARIBEÑA*

Vanilla vodka with strawberry syrup, grenadine & lemon juice.

25

YAMATO LOST IN THE CARIBBEAN

Blend of white and golden rum, lemon, and ginger beer with subtle almond notes.

25

JAPANESE HIGHBALL

Japanese whisky served with soda.

28

CURACAO SLIPPER

Melon rum, triple sec, lime juice, blue foam, and grated coconut.

24

*Contains egg white.



Classic Cocktails



MOJITO

White rum, fresh mint, lime juice, sugar, and soda.

22

CAIPIRINHA

Cachaça, fresh lime, sugar, and ice.

22

LONG ISLAND ICE TEA

Classic blend of vodka, gin, rum, tequila, and triple sec with lemon and cola.

26

SAKEPOLITAN

Sake, lime, cranberry, and orange liqueur

22

MIMOSA

Classic blend of sparkling wine and orange juice.

21

PORN STAR MARTINI*

Vanilla vodka and passion fruit, served with a prosecco shot.

24



- Margaritas -



CLASSIC MARGARITA

La Tradicional 🌵

Tequila, fresh lime juice, and orange liqueur, served with a salted rim.

23

PASSION FRUIT MARGARITA

Margarita de Maracuyá 🍷

Tequila, passion fruit, and fresh lime, served with a salted rim.

24

TAMARIND MARGARITA

Margarita de Tamarindo 🌺

Tequila, tamarind, fresh lime, and agave, served with a salted rim.

24

STRAWBERRY MARGARITA

Margarita de Fresa 🍓

Tequila, strawberry, fresh lime, and orange liqueur, served with a salted rim.

24

Mexican COCKTAILS



CUCARACHA

Tequila, Kahlúa, and Bacardi rum, finished with coffee beans.

22

MEXICAN MULE

Tequila, fresh lemon juice, simple syrup, and ginger beer.

22

CARAJILLO

Tequila and Licor 43 with lemon and orange juice.

22

TEQUILA SUNRISE

Tequila, orange juice, and grenadine.

23

MEZCAL MULE

A smoky variation of the Mexican Mule, made with mezcal instead of tequila, ginger beer, and lime.

22

FRIDA KAHLO

Mezcal and blanco tequila with guava syrup, coconut cream, and lemon juice.

28

CANTINFLAS

Golden rum with strawberry syrup, mango syrup, and fresh lemon juice.

25

MARIACHI

Reposado tequila with coconut liqueur, passion fruit syrup, lemon juice, and chili syrup.

25

Cantaritos

CANTARITO CLASICO

Reposado tequila with fresh lime and orange, triple sec, simple syrup, Tajín, and Jarritos soda.

22

Jarritos flavor may vary: Pineapple, Mango, Guava, or Grapefruit.

Beers

JAPANESE BEER

- ASAHI..... 14
- SAPPORO CAN..... 12
- SAPPORO..... 14
- KIRIN ICHIBAN..... 15
- KIRIN ICHIBAN LIGHT... 15

BEER BUCKET

- (6) BEER BUCKET (MIX & MATCH)..... 70

Choose any combination of beers.



Not always available*

MEXICAN BEER*

- CORONA..... 14
- MODELO BLOND..... 14
- MODELO BLACK..... 14
- PACIFICO..... 14
- ESTRELLA JALISCO..... 14
- ★ MICHELADA TRADICIONAL..... 16
- VICTORIA..... 14
- DOS EQUIS..... 14

PALOMA

Tequila, grapefruit soda, lime, and a pinch of salt, offering a refreshing, citrusy flavor with a slight bitterness and a perfect balance.

22

KUKULKAN

Mezcal and melon rum with orange juice, fresh lemon, and honey.

24

Sangria JARS

Perfect for sharing.

RED SANGRIA (TINTO)

Sparkling red wine with ginger ale, orange juice, and fresh seasonal fruits.

70

ROSÉ SANGRIA (ROSA)

Sparkling rosé wine with ginger ale, orange juice, and fresh seasonal fruits.

70

BLUE SANGRIA

Sparkling white wine with Blue Curaçao, ginger ale, and tropical fruits.

75

Smoothies/DAIQUIRIS

	SMOOTHIE	DAIQUIRI
STRAWBERRY.....	18	22
MANGO.....	18	22
PASSIONFRUIT.....	18	22
MIX.....	18	22
MIAMI VICE.....	18	22

A tropical blend of creamy piña colada and strawberry

PLEASE NOTE: All prices are in Caribbean guilders (XCG) and include the mandatory 9% sales tax / OB.



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Aguas FRESCAS

TRADITIONAL MEXICAN

- ★ HORCHATA..... 8
- JAMAICA..... 8
- ★ AGUA DE FRESA..... 8



Jarritos



- LIME..... 8
- PINEAPPLE..... 8
- MANDARINE..... 8
- STRAWBERRY..... 8
- MEXICAN COLA..... 8

- TAMARIND..... 8
- MANGO..... 8
- PUNCH..... 8
- GUAVA..... 8
- GRAPEFRUIT..... 8

Soft DRINKS

- COCA-COLA..... 6
- COCA-COLA ZERO..... 6
- SPRITE..... 6
- CASSIS..... 6
- BITTER LEMON..... 6
- GINGER ALE..... 6
- TONIC..... 6
- SODA WATER - SPARKLING WATER 370ML..... 6
- SAN PELLIGRINO 750ML..... 15
- WATER ACQUA PANNA..... 6
- WATER ACQUA PANNA 750 ML... 15
- BOTTLED WATER..... 3

Juices

- CRANBERRY JUICE..... 6
- APPEL..... 6
- ORANGE..... 6
- PINEAPPLE..... 6
- FRUIT PUNCH..... 7
- AWA DI LAMUNCHI (LEMONADE).... 7

Ice TEAS

- ★ MANGO & PASSIONFRUIT..... 8
- CRANBERRY & RASBERRY..... 8
- PEACH..... 8
- LEMON..... 6
- GREEN TEA..... 6

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Coffee - Steamy Sips -

CAFE CON KAHLUA.....	8
CAFE DE OLLA.....	6
ESPRESSO.....	5
CAPUCCINO.....	7
MACHIATO.....	7
AMERICANO.....	6
MOCACCINO.....	8
LATTE MACHIATO.....	8
ICED LATTE.....	8
IRISH COFFEE.....	14

Tea/ TEA POT

	CUP	TEA POT
FRESH GINGER.....	7	12
FRESH MINT.....	7	12
GREEN TEA.....	5	11
GREEN TEA WITH RICE.....		12
JASMINE.....	5	12

- Liquors -

HOUSE TEQUILA.....	SHOT 11
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**ASK ABOUT OUR PREMIUM
TEQUILA AND MEZCAL**

- Mix Drinks -

ABSOLUT.....	14	HENNESSEY.....	17
GREY GOOSE.....	16	BAILEYS.....	17
WHITE LABEL.....	13	AMARETTO.....	17
BLACK LABEL.....	17	CAMPARI.....	15
OLD PARR.....	17	SAMBUCA.....	15
CHIVAS.....	17	APEROL.....	17
BACARDI.....	14	KANEKOU OKINAWA WHISKY.....	30
BACARDI LEMON.....	14	TOKI SUNTORY WHISKY.....	27
MALIBU.....	16		

Sake*

HAKUSHIKA TANUKI	17
<small>Cold or Warm</small>	
MU SAKE.....	85
YAEGAKI NIGORI.....	48
HANANOMAI SAKE.....	69



KUDOKI JOZU.....	69
KIZAKURA.....	48
HANA KIZAKURA.....	33
KAGATOBI SUPER DRY.....	55
ALADDIN SAKE NIGORI.....	69

Ask our waiters about our extra sake assortment*

- Wine -



WHITE WINE

	PINOT GRIGIO TRENINO DOC, CASTEL FIRMIAN.....	19	68
	SAUVIGNON TRENINO DOC, CASTEL FIRMIAN.....	19	68
	CHARDONNAY RISERVA TERNINO DOC.....	18	70
	CHOYA JAPANESE PLUM WINE with plum added	22	

ROSÉ & BLUSH WINE

	PINOT GRIGIO ROSÉ, TERRE DEL NOCE.....	21	95
	PINOT GRIGIO TRENINO DOC, CASTEL FIRMIAN.....	22	99
	WHITE ZINFANDEL, CANYON ROAD "SWEET".....	17	60
	PINK MOSCATO, BAREFOOT "SWEET".....	17	55
	HAKUTSURU PLUM WINE.....	24	114
	CRYSTAL LAKE PLUM WINE.....	18	80
	HOSHI PLUM WINE.....	22	99

RED WINE

	MERLOT DOLOMITI IGT, TERRE DEL NOCE.....	21	95
	PINOT NERO SICILIA DOC, FEUDO ARANCIO.....	19	68
	ROSSO DOLCE TREVENIZIE IGT, SONOROSO "SWEET".....	19	75
	CABERNET SAUVIGNON, TERRE DEL NOCE.....	19	68
	PACHECO PEREDA MALBEC.....	24	115

SPARKLING WINE

	PROSECCO CASA GHELLER VALDOBBIADENE DOCG.....	20	90
	PROSECCO SACHETTO DOC.....		22
	CHOYA JAPANESE SPARKLING PLUM WINE 187 ML.....		30

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CHOPSTIX
SUSHI



— a Lo —
MEXICANO

AUTHENTIC MEXICAN FOOD