



nacion@sushi

TE VAS A  
ENAMORAR



# BIENVENIDOS A NACIONSUSHI

*sushi + southeast asian flavors*

OUR MENU HAS TAKEN A STEP TOWARDS FOOD INCLUSION,  
NO MATTER WHAT YOUR PREFERENCES OR NEEDS ARE AT EATING TIME,  
HERE YOU WILL BE ABLE TO FIND AN OPTION FOR YOU.

## ALLERGIES + INTOLERANCE

BEFORE PLACING YOUR ORDER, LET US KNOW IF SOMEONE IN YOUR GROUP HAS ANY FOOD ALLERGIES OR INTOLERANCES.

Eating raw or undercooked foods can increase the risk of foodborne illness, especially if you have any medical condition.

## FOOD OPTIONS

We have a KETO FRIENDLY MENU AND GLUTEN FRIENDLY AND VEGETARIAN options as well.

AT NACIONSUSHI WE WORK TO GIVE YOU THE BEST EXPERIENCE.

*¡qué bueno que viniste!*

Search for these icons throughout the menu and ask any questions to our servers.



*option*



★  
TENTADORAS  
ENTRADAS



PIZZAS NACION

*en esta nacion tambien hay pizza!*

Crispy sushi rice base with your favorite ingredient, salmon furikake, orange and honey sauce, cream cheese, masago and wakame.

*¡espectacular!*

SMOKED SALMON PIZZA \$24.95

FRESH SALMON PIZZA \$24.95

TUNA PIZZA \$21.95

VEGETABLES PIZZA \$21.95

CRAB PIZZA \$21.95



SPRING ROLLS

*the quintessential dish of the cantonese chinese aristocracy.*

**SHRIMP SPRING ROLL**  
Three pieces filled with shrimp, cilantro and sesame seeds. Served with black pepper lime cambodian sauce.  
**\$14.95**

**CHICKEN SPRING ROLL**  
Two pieces filled with chicken and fresh vegetables. Served with sweet paprika sauce.  
**\$13.95**

**VEGETABLES SPRING ROLL**  
Two pieces filled with fresh vegetables. Served with sweet pepper sauce.  
**\$12.95**



POCKETS

Three crunchy pieces filled with fresh salmon or tuna, marinated in a sesame oil with ginger infusion, topped with garlic and green onions. Served with cilantro and lime mayonnaise.

TUNA POCKETS \$15.95  
SALMON POCKETS \$15.95

Every appetizer you order "Gluten Friendly" will have an upcharge of \$2.



**RICE PAPER ROLLS**



Fresh vegetable roll wrapped in rice paper, typical of southern Vietnam. Served with vietnamese sauce with peanuts.



- VEGETABLES \$13.95**
- CHICKEN \$14.95**
- SALMON \$15.95**

*typical preparation of miners in the border region between china and india.*



**GYOZAS**

Delicious steamed Chinese dumplings, served with a soy sauce infusion, sesame oil, garlic and ginger.

- CHICKEN GYOZAS (5 pieces) \$11.95**
- PORK GYOZAS (5 pieces) \$11.95**
- MIXED GYOZAS (3 CHICKEN PIECES + 3 PORK PIECES) \$13.95**



**TAQUITOS TUK TUK**



Crispy gyoza wrappers filled with tuna and avocado tartare, mixed with truffle oil and wasabi mayonnaise, topped with a touch of masago. (3 pieces)

**\$16.95**



**CHEESE SKEWER**



Two pieces of breaded gouda cheese, topped with sweet nacion sauce.

**\$12.95**



*classic  
asian  
grill  
skewers.*

**SATAYS**



**CHICKEN SATAY**  
With peanut sauce.  
(2 pieces)  
**\$13.95**

**SHRIMP SATAY**  
With vietnamese  
peanut sauce.  
(2 pieces)  
**\$14.95**



**EDAMAMES**



**CLASSIC EDAMAMES**  
Steamed soybeans  
with sea salt and lime hulls.  
**\$8.95**

**THAI EDAMAMES**  
Soybeans sautéed  
in sesame oil, togarashi,  
and salt.  
**\$9.95**



**SRIRACHA SHRIMPS**



Crispy shrimp, bathed in sriracha and masago mayonnaise,  
topped with rice noodles and green onions.

**\$15.95**

*typical  
of northeastern  
thailand,  
cambodia  
and laos*



**TOGARASHI SHRIMPS**



Breaded shrimp in a delicious mix of togarashi spices,  
typical of Japanese cuisine. Served with sriracha mayonnaise  
and our Nacion ginger mayonnaise.

**\$18.95**



**TACOS LAAB**



Chicken tacos wrapped in batavia lettuce  
with chives and peanuts.

(2 units)

**CHICKEN**  
**\$14.95**



*from  
the fishermen  
on homaue island,  
japan*

**TUNA TATAKI**



Tuna slices seared and marinated with salt and pepper, on a  
delicate layer of mixed lettuce. Soy infusion, sesame oil,  
garlic and ginger on the side.

**\$18.95**

*fantastic  
modern  
fusion of nippon  
and thai culture.*

★  
**CRUJIENTES  
TEMPURAS**

**YASAI TEMPURA**

Fine onion slices, broccoli, red bell pepper, eggplant, plantain and zucchini in Japanese julienne strips. Served with soy sauce and sweet Nacion sauce.

**\$16.95**

**NACION TEMPURA**

Mixed vegetables with shrimp tempura. Served with soy sauce and sweet Nacion sauce.

**\$17.95**

**PLANTAIN TEMPURA**

Eight pieces of crispy plantain tempura, served with sweet Nacion sauce.

**\$16.95**

**EBI TEMPURA**

Eight pieces of shrimp tempura, served with soy sauce and sweet Nacion sauce.

**\$18.95**

**BEEF WRAP  
WITH CURRY SAUCE**

Beef, mushrooms, tofu, tomato, onion and fresh lettuce with curry sauce. Served with sautéed potatoes with Chinese spices.

**\$19.95**

**SALMON WRAP**

Grilled salmon with garlic, ginger, lettuce, onion, roasted bell pepper, avocado, basil mayonnaise, cilantro and spicy mango sauce. Served with sautéed potatoes with chinese spices.

**\$19.95**

**THAI CHICKEN WRAP**

Breaded chicken with sesame seeds, lettuce, onion and fresh tomato with ginger mayonnaise, sweet Nacion sauce. Served with sautéed potatoes with chinese spices.

**\$17.95**



★  
**SALUDABLES  
WRAPS**



*bao or baozi is a type of steamed bread, typical of asia, stuffed with meat and vegetables. it got popular on the streets of taiwan and is now common around the world.*



**ESPECTACULARES  
BAOS**



**PORK BAOS**

Steamed bread, filled with pork and mixed vegetables, with sweet and sour sauce.  
(2 pieces)  
**\$15.95**



**FISH BAOS**

Steamed bread, filled with breaded fish, red onion and cilantro-lime mayonnaise.  
(2 pieces)  
**\$16.95**



**SHRIMP BAOS**

Steamed bread, filled with crunchy shrimps, zucchini and ginger mayonnaise dressing with masago.  
(2 pieces)  
**\$16.95**



**CHICKEN BAOS**

Steamed bread, filled with chicken breast, bok choy, sweet and sour sauce and sesame.  
(2 pieces)  
**\$15.95**



FRESCAS

# ENSALADAS



## SALMON DAIDAI SALAD



Piece of marinated salmon, sealed in teppanyaki, on a mix of fresh lettuce, red onion, roasted bell pepper and corn. Spicy mango sauce dressing and sweet nacion sauce.

**\$24.95**

Every salad you order "Gluten Friendly Option" will have an upcharge of \$2.



## ENSALADA NACION

Delicious combination of shredded crab and seaweed salad with pieces of salmon, avocado and mango. Dressed with ginger mayonnaise and sweet nacion sauce. **\$19.95**



## ENSALADA DE ALGAS WAKAME

Slices of cucumber, seaweed, house sauce, sesame oil and sesame seeds. **\$14.95**

Every salad you order "Gluten Friendly Option" will have an upcharge of \$2



★  
SAGRADAS  
**SOPAS**

**TOM KHA GAI**



Thai chicken soup with coconut milk, ginger, mushrooms, mixed vegetables, lemongrass oil, cilantro and a pinch of spice.  
\$12.95



**MISO NACION**



Traditional Japanese miso soup with bok choy, rice noodles and tofu, topped with green onions.  
\$10.95



**CARROT SOUP**



Carrot cream soup, ginger, fresh cilantro, nam-pla and coconut milk.  
\$11.95

Every soup you order "Gluten Friendly Option" will have an upcharge of \$2.



delicious and tender slow-cooked pork.

### THAI RICE NOODLE PASTA WITH PORK

Pork, rice noodles and mixed vegetables wok-sautéed with oriental sauce. Topped with a poached egg.

\$22.95



## TRADICIONALES PHAD THAIS

Classic Thai dish, prepared in a wok, rice-based noodles and vegetables.

### SEAFOOD PHAD THAI

Squid, shrimp and fish sautéed with wok-fried vegetables, soy sauce, spices and rice noodles, finished with a spiral omelet, toasted peanut pieces and cilantro leaves.

\$28.95



### VEGETARIAN PHAD THAI

\$22.95



### CHICKEN PHAD THAI

\$24.95



### BEEF PHAD THAI

\$28.95



Every Phad Thai you order "Gluten Friendly Option" will have an upcharge of \$3.

## INOLVIDABLES PAD KEE MAO

Traditional Thai rice-based pasta, sautéed vegetables, toasted basil, oyster sauce and a pinch of spice.

### CHICKEN PAD KEE MAO

\$22.95



### BEEF PAD KEE MAO

\$24.95



### SEAFOOD PAD KEE MAO

\$24.95



no hay probado algo igual!

Every Pad Kee Mao you order "Gluten Friendly Option" will have an upcharge of \$3.



★  
IMPRESINDIBLES  
ARROCES



**NASI GORENG**

An amazing combination of aromatic rice with wok-fried fresh vegetables, soy sauce, nam-pla, sesame oil, sake, coconut milk, spiral omelet and green onion.

**CHICKEN NASI GORENG**  
\$19.95

**VEGETABLES NASI GORENG**  
\$17.95

**SEAFOOD NASI GORENG**  
\$21.95

**COMBINATION NASI GORENG**  
Beef, Chicken and Shrimps.  
\$22.95



option



option



option



option

*nasi goreng  
is a typical  
indonesian  
and malaysian dish.*

Every rice you order "Gluten Friendly Option" will have an upcharge of \$3.



## MIXED YAKIMESHI



Japanese fried rice with vegetables, chicken, beef and shrimp; soy sauce, sesame oil, spiral egg tortilla, green onion and cilantro.  
**\$24.95**



## CANTONESE PORK RICE

Super tender and tasty pork, wok-fried mixed vegetables with cantonese sauce.  
Topped with a poached egg.  
**\$19.95**





*another southeast asian classic.*

★  
**PROFUNDOS**  
**STIR FRIES**

Sautéed meats and a variety of vegetables prepared in a wok at high temperatures to seal and concentrate their flavors.

Served with aromatic white rice.

**CHICKEN STIR FRY**

With cashews.

**\$22.95**



**BEEF STIR FRY**

**\$24.95**




**SHRIMP STIR FRY**

**\$24.95**



Every stir fry you order "Gluten Friendly Option" will have an upcharge of \$3.



Teriyaki is an ancestral Japanese cooking technique, where "Teri" means shine with sauce and "Yaki" roasts meat, poultry and fish.



DELICIOSOS  
**TERIYAKIS**

**SALMON  
TERIYAKI**  
\$28.95



**BEEF  
TERIYAKI**  
\$28.95



**CHICKEN  
TERIYAKI**  
\$24.95



All Teriyakis come on top of a bed of aromatic white rice.



CLÁSICOS  
**DONBURIS**

Every teriyaki and donburi you order "Gluten Friendly Option" will have an upcharge of \$3.



**CHICKEN CURRY NACION**



Curry chicken fillet, marinated with coconut milk, teriyaki sauce, garlic and wok-sautéed vegetables. Served over aromatic rice with a pinch of cilantro.

**\$24.95**

★  
MENÚ  
KETO



WAKAME SALAD

Slices of cucumber, seaweed, house sauce, sesame oil and sesame seeds.  
\$14.95



NACION SALAD

Delicious combination of shredded crab and seaweed salad with pieces of salmon and avocado. Dressed with mayonnaise.  
\$19.95



TEMAKI

**SALMON TEMAKI**  
Salmon, cucumber, avocado and cream cheese.  
\$15.95

**CRAB TEMAKI**  
Crab, cucumber, avocado and cream cheese.  
\$14.95



SASHIMI

**MIXED SASHIMI**  
Tuna, fresh salmon, crab and shrimps.  
\$23.95

**FRESH SALMON SASHIMI**  
\$22.95

**FRESH TUNA SASHIMI**  
\$23.95



SATAYS

**CHICKEN SATAY**  
With peanut sauce.  
(2 pieces)  
\$23.95



**SHRIMP SATAY**  
With Vietnamese peanut sauce.  
(2 pieces)  
\$23.95





★  
 NUESTROS  
**ROLLOS KETO**



OUR KETO ROLLS  
 ARE WRAPPED  
 IN SOYBEAN  
 PAPER  
 MAMENORI

**SUSHITA ROLL (KETO)**

Mamenori - fresh salmon - steamed shrimps - dynamite mix (shredded crab and mayonnaise) - avocado wrapped in fresh salmon yellow pepper mayonnaise - green onion  
**\$23.95**

**FILADELFA (KETO)**

Mamenori - fresh salmon - avocado - cream cheese - sesame seeds  
**\$23.95**

**MAO TSE ATÚN (KETO)**

Mamenori - fresh tuna - avocado - green onion - furikake - wrapped in fresh tuna - alfalfa - chipotle sauce - mayonnaise  
**\$23.95**

**ROLL ROYS (KETO)**

Mamenori - fresh salmon - avocado - green onion - wrapped in fresh salmon dynamite mix (shredded crab and mayonnaise) - furikake  
**\$23.95**

**KYOTO ROLL (KETO)**

Mamenori - tuna - fresh salmon - cream cheese - avocado topping crunchy salmon - green onion  
**\$23.95**

**ATÓMIKO NAGASAKI (KETO)**

Mamenori - fresh salmon - avocado - cream cheese seaweed salad - masago  
**\$24.95**



*isabores que enamoran!*



★  
AUTÉNTICOS  
**POKE BOWLS**



*did you know that the poke is a dish originated in hawaii that is usually called by its japanese name tako poke.*



**SALMON POKE**

Classic combination of fresh salmon, edamame, carrot, seaweed salad, corn, mango, avocado, nori and red radish, on a bed of sushi rice.

Seasoned with nacion mayonnaise and ponzu sauce.

**\$19.95**



**TUNA POKE**

Perfect mix of fresh spiced tuna and mixed greens, edamame, seaweed salad, red cabbage, corn, nori, avocado and carrot, on a bed of sushi rice.

Dressed with sriracha mayonnaise and ponzu sauce.

**\$19.95**



**CHICKEN POKE**

Magnificent grilled chicken, served with vegetables, seaweed salad, cucumber, carrot, edamame, corn, avocado, onion and red cabbage, on a bed of sushi rice. Garnished with cilantro-lime sauce and a touch of ginger mayonnaise.

**\$17.95**

★  
LA NACION  
DE LOS NIÑOS



MIXED SATAYS

Chicken and beef skewer  
+  
french fries  
+  
one cheese skewer.

Served with ginger mayonnaise.

\$15.95



SZECHUAN CHICKEN

Chicken breast  
breaded in rice flour and  
covered with sesame seeds  
+  
french fries  
+  
one cheese skewer.

Served with  
ginger mayonnaise.

\$14.95

EL PEQUEÑO  
SAMURAI ROLL

Shrimp tempura roll  
with a dynamite mix  
(shredded crab  
and mayonnaise),  
cream cheese and avocado,  
wrapped in sweet plantain,  
nacion sweet sauce  
and sesame seeds.

\$15.95



TENEDOR NACION

TENEDOR NACION



★  
 ORIGINALES  
**ROLLOS**

WRAPPED  
 IN SOYBEAN PAPER *MAMENORI* *ITE VAN A ENCANTAR!*

1- TSUNAMI



2- UMAMI



Mamenori - fresh salmon - sweet plantain - avocado  
 cream cheese - crunchy carrot - fresh salmon topping  
 avocado - kani osaki - red masago - crispy quinoa  
 rice cracker bits - unagi nacion sauce  
**\$24.95**



Mamenori - shrimps - breaded fish - avocado  
 cream cheese - green onion - kani osaki - red masago  
 rice cracker bits - orange-honey sauce  
 unagi nacion sauce - alioli  
**\$24.95**

3- BIG BANG



4- NIKKEI ROLL



Mamenori - fresh salmon - tuna - avocado - cream cheese  
 green onion - sweet plantain - crunchy shrimps  
 truffle oil - sriracha - red masago - crispy quinoa  
 rice cracker bit - unagi nacion sauce - alioli  
**\$24.95**



Mamenori - steamed shrimps - avocado  
 green onion - ceviche sauce - fresh salmon  
 crunchy potatoes - rice cracker bit - yellow pepper sauce  
**\$23.95**

*no has probado algo igual!*

FOR MEAT  
★  
LOVERS

WRAPPED IN SOYBEAN PAPER  
MAMENORI



5- KOBE ROLL

Mamenori - churrasco - avocado - cream cheese  
sweet plantain - green onion - crunchy potatoes  
yellow pepper sauce - alioli - cilantro  
**\$24.95**



6- KIKIRIKI

Mamenori - grilled chicken  
avocado - cream cheese  
pickled or bell pepper - marinated red onion  
crispy chips - eel sauce - aioli - coriander sauce - chives  
**\$22.95**



7- SOY NACION (breaded)

Breaded fish - breaded shrimp - avocado - green onion  
masago - cream cheese - nacion sweet sauce  
nacion ginger mayonnaise  
**\$19.95**



8- MAO TSE ATÚN

Fresh tuna - avocado - green onion - furikake  
wasabi mayonnaise - topped with fresh tuna - alfalfa  
chipotle sauce  
**\$23.95**



Every roll you order "Gluten Friendly Option" will have an upcharge of \$2. You can request your roll wrapped in Mamenori (soybean paper) for an additional cost of \$3



9- AMOR DISCO

Fresh salmon - fresh tuna - avocado  
green onion - red bell pepper  
chipotle sauce - topped with crunchy  
carrot - nacion sweet sauce.

\$23.95



10- ZENSACIÓN (apancado)

Breaded salmon - avocado  
sweet plantain - cream cheese  
chipotle sauce - nacion sweet sauce

\$22.95



11- SUSHITA ROLL

Fresh salmon - steamed shrimp - dynamite mix  
(shredded crab and mayonnaise)  
avocado - crunchy corn flakes  
topped with fresh salmon - nacion sweet sauce  
green onion

\$23.95



12- ROLL ROYS

Fresh salmon - avocado - green onion  
cream cheese - topped with fresh salmon dynamite mix (shredded crab and mayonnaise)  
orange-honey sauce

\$24.95



13- ATÓMIKO NAGASAKI

Fresh salmon - avocado - cream cheese  
topped with fresh salmon  
seaweed salad masago

\$24.95



14- POKE ROLL

Fresh tuna - dynamite mix (shredded crab and mayonnaise)  
avocado - cream cheese - crispy carrot - topped with avocado  
fresh tuna bits - green onion - chipotle sauce - nacion sweet sauce

\$22.95



15. DINAMITA VIETNAMITA

Breaded shrimp - avocado - cream cheese - dynamite mix  
(shredded crab and mayonnaise) - masago mayonnaise  
nacion sweet sauce

\$22.95

Every roll you order "Gluten Friendly Option" will have an upcharge of \$2



16- TAO ROLL

Breaded fish - crab stick - avocado  
cream cheese - green onion  
topped with sweet plantain - crispy salmon  
green onion - nacion sweet sauce  
nacion ginger mayonnaise  
**\$19.95**



17- GOD SUKI

Breaded fish - breaded shrimp - green onion cream  
cheese - topped with avocado nacion mix  
(crab, seaweed salad, fresh salmon bits - masago  
orange-honey sauce) - nacion sweet sauce  
**\$22.95**



18- UNAGI SHANGHAI

Eel - crab - masago - cucumber - cream cheese  
topped with avocado - sesame seeds  
nacion sweet sauce  
**\$24.95**



19- LA GRAN MURALLA

Breaded shrimp - breaded fish dynamite mix (shredded crab  
and mayonnaise) - cream cheese - green onion - topped with avocado  
crispy carrot - furikake - nacion sweet sauce  
orange - honey sauce  
**\$22.95**



20- YOSI TOY BUENO

Breaded fish - breaded shrimp - crab avocado - cream cheese  
topped with masago - seaweed salad  
ginger mayonnaise - yellow pepper sauce  
**\$24.95**



21- KYOTO

Tuna - fresh salmon - cream cheese  
topped with avocado - crunchy salmon  
green onion - orange-honey sauce  
**\$23.95**



22- DRAGON FLY BOMBAY

Fresh salmon - avocado - green onion  
cream cheese - topped with masago  
**\$23.95**



23- FILIPINA  
(breaded)

Breaded shrimp with coconut - avocado  
asparagus - cream cheese- crispy onion  
nacion sweet sauce - chipotle mayonnaise  
**\$22.95**



You can request your roll wrapped in Mamenori (soybean paper) for an additional cost of \$3

Every roll you order "Gluten Friendly Option" will have an upcharge of \$2



**24- GOOD MORNING VIETNAM**  
(apancado)

Breaded fish - breaded shrimp  
avocado - green onion - cream cheese  
nacion ginger mayonnaise  
nacion sweet sauce

**\$19.95**



**25- FUJI DELI**

Avocado - green onion  
crispy rice noodles  
breaded asparagus  
cucumber topped with  
sesame seeds - chipotle sauce

**\$19.95**



**26- KOMODO CROCANTE**

Breaded fish - dynamite mix  
(shredded crab and mayonnaise) - avocado  
cream cheese - topped with avocado  
crunchy salmon - green onion - herbs mayonnaise  
nacion sweet sauce

**\$19.95**



**27- SPICY TUNA**

Tuna - green onion topped with avocado  
chipotle sauce

**\$19.95**



**28- FILADELFIA**

Fresh salmon - avocado - cream cheese  
topped with avocado - sesame seeds

**\$23.95**



**29- EMPERADOR**

Breaded fish - dynamite mix (shredded crab  
and mayonnaise) - avocado - cream cheese  
topped with fresh salmon - crispy carrot - furikake  
nacion sweet sauce - orange-honey mayonnaise

**\$23.95**



**30- GODZILLA**

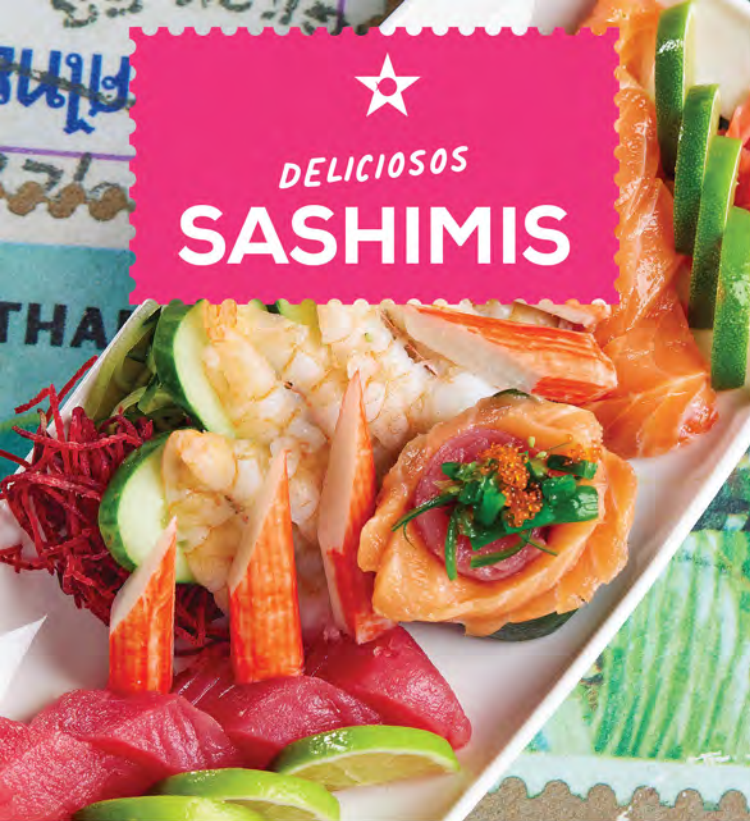
Tuna - salmon - dynamite mix (shredded crab and mayonnaise)  
avocado - cream cheese - green onion - topped with sweet plantain  
crispy carrot - chipotle sauce - nacion sweet sauce

**\$24.95**

You can request your roll wrapped in Mamenori (soybean paper) for an additional cost of \$3

Every roll you order "Gluten Friendly Option" will have an upcharge of \$2





★  
DELICIOSOS  
**SASHIMIS**

**MIXED SASHIMI**

Tuna, fresh salmon, crab, shrimp.  
**\$24.95**

**FRESH SALMON SASHIMI**  
**\$23.95**



**FRESH TUNA SASHIMI**  
**\$23.95**



★  
FABULOSOS  
**TEMAKIS**

1 PIECE  
(HAND ROLL)

**SALMON TEMAKI**

Salmon, cucumber, avocado, cream cheese and sushi rice.  
**\$15.95**



**CRAB TEMAKI**

Crab, cucumber, avocado, cream cheese and sushi rice.  
**\$14.95**

**PRAWNS TEMAKI**

Prawns, cucumber, avocado, cream cheese and sushi rice.  
**\$14.95**



1 PIECE

★  
EXQUISITOS  
**NIGIRIS**

**EEL NIGIRI**

Over teriyaki sauce.  
**\$5.95**



**FRESH SALMON NIGIRI**

Over Japanese mayonnaise.  
**\$5.95**



**FRESH TUNA NIGIRI**

Over yellow pepper mayonnaise.  
**\$5.95**



**PRAWN NIGIRI**

Over teriyaki sauce.  
**\$5.95**



Every sashimi, temaki and nigiri you order  
"Gluten Friendly Option" will have an upcharge of \$2.



★  
**REFESCANTE  
JUGOS  
NATURALES**

*our juices  
are sweetened  
with honey.*

STRAWBERRY JUICE

NACION JUICE:  
ORANGE, PINEAPPLE, BASIL AND HONEY

PEPPERMINT LEMONADE

HONEY LEMONADE

PINEAPPLE, LIME AND COCONUT JUICE

PASSION FRUIT AND GINGER JUICE

\$7.95



*throughout asia  
nature is venerated  
as part of perfection.  
proof of this  
are the mixtures  
of its fruits.*





★  
*IRRESISTIBLES*  
**POSTRES**

**BABY BUN**

Fried Bao bread, filled with nutella,  
topped with powdered sugar.  
Served with vanilla ice cream and berries sauce.  
**\$9.95**

**CHOCOLATE  
AND CARAMEL BROWNIE**

Served with  
vanilla ice cream.  
**\$9.95**



**BANANO TEMPURA**

Banano Tempura.  
Served with vanilla ice cream.  
**\$9.95**



**CHEESE WONTON  
WITH CARAMEL**

Served with vanilla ice cream and berries sauce.  
**\$9.95**



BERRIES AND AROMATIC HERBS



★  
INFUSIONES  
MÁGICAS

GINGER AND HONEY



APPLE AND AROMATIC HERBS

\$7.95

★  
CHEESE WONTON WITH CARAMEL  
+  
CAPPUCCINO  
*perfect match!*

(SERVED WITH VANILLA ICE CREAM AND BERRIES SAUCE)

★  
AROMÁTICOS  
CAFÉS

MACHIATO

\$2.95

CAPPUCCINO

\$3.95

AMERICANO

\$3.95

LATTE

\$3.95

ESPRESSO

\$3.95

MINERAL WATER

\$5.95



SPARKLING WATER

\$5.95



★  
CLÁSICAS  
BEBIDAS

FUZE TEA

FUZE LEMON  
\$4.95



BEVERAGES

COCA-COLA | DIET COKE | COKE ZERO  
SPRITE | FANTA ORANGE  
HI-C FRUIT PUNCH  
MINUTE MAID LEMONADE  
\$4.95



Refills are complimentary.

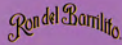
★  
INTENSOS  
LICORES

RUM

DON Q - SERRALLES  
Drink \$7.95  
DON Q - RESERVA  
Drink \$10.95



RON DEL  
BARRILITO  
Drink \$9.95



COGNAC

HENNESSY  
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GIN

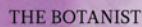
TANQUERAY  
Drink \$8.95



TANQUERAY TEN  
Drink \$12.95



THE BOTANIST  
Drink \$12.95



LIQUEUR

APEROL  
Drink \$9.95



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LICOR 43 CHOCOLATE  
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BAILEYS  
Drink \$9.95



TEQUILA

JOSE CUERVO  
Drink \$7.95



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SILVER / REPOSADO  
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TERREMANA  
Drink \$10.95

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TITO'S VODKA  
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KETEL ONE  
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JOHNNIE WALKER  
BLACK LABEL  
Drink \$8.95



THE MACALLAN 12  
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RESERVE  
Drink \$9.95

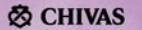


BULLEIT  
Drink \$10.95



JAPANESE WHISKEY

CHIVAS REGAL  
MIZUNARA  
Drink \$12.95



KAIYO  
Drink \$12.95



★  
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COCTELES

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MEDALLA  
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HEINEKEN 0.0  
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PINOT GRIGIO  
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ZACCAGNINI  
PINOT GRIGIO  
Bottle \$39.95

CHATEAU STE. MICHELLE  
RIESLING  
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NOBILO  
SAUVIGNON BLANC  
Bottle \$29.95

ABADIA DE SAN CAMPIO  
ALBARIÑO  
Glass \$8.95 Bottle \$29.95

CRAFTWORK  
CHARDONNAY  
Glass \$8.95 Bottle \$25.95

SONOMA-CUTRER  
CHARDONNAY  
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PINOT NOIR  
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TEÓFILO REYES CRIANZA  
TEMPRANILLO  
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MURPHY GOODE  
MERLOT  
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CRAFTWORK  
CABERNET  
SAUVIGNON  
Glass \$8.95  
Bottle \$25.95

LOUIS MARTINI  
CABERNET  
SAUVIGNON  
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PROSECCO  
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CAVA  
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CHAMPAGNE  
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CABERNET  
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OMEGA II  
CABERNET  
SAUVIGNON  
Bottle \$94.95

MUGA  
RIOJA  
Bottle \$79.95



# GLOSSARY



## **DAIDAI:**

Asian variety of bitter orange (originally means several generations).

## **DONBURIS:**

Donburi is a typical Japanese dish. This consists of a bowl containing fish, meat, vegetables or other ingredients cooked together and served over rice.

## **FURIKAKE:**

Condiments made of seaweed, fish, eggs, or dried and dehydrated vegetables, in fine and little strands. This is used to season all kinds of soups and typical Japanese dishes. It has different flavors and it is considered tasty and nutritious.

## **GYOSA:**

"Wrapped in". Type of empanada very popular in Asia and is the most served food during the Chinese New Year; symbolizes good fortune.

## **HOISIN:**

Typical Chinese and Vietnamese sauce, used to glaze food.

## **KAMPAI:**

"Cheers!" Used to make a toast, it literally means "empty glass".

## **KANI:**

Crab Sticks.

## **LAY HOMA:**

Mixed.

## **MAKISU:**

Mat made of bamboo and cotton, used in the preparation of food. Commonly used to make a type of sushi rolls.

## **MAMENORI:**

Soybean paper, also known as mame-nori-san, they are thin wrappers that are used as a substitute for nori in sushi.

## **MANDARIN:**

A mandarin was a bureaucrat from Imperial China, Vietnam, and Korea. The term Mandarin is also used to refer to Mandarin Chinese; the dialect of the Chinese language spoken in the northern part of China.

## **MAO TSE TUNG:**

Was the head of the Chinese Communist Party and of the Popular Republic of China.

## **MASAGO:**

Icelandic caviar used daily in Japanese cuisine. Masago is the egg of the "capelin" fish, popularly used for sushi and sashimi dishes, for the brilliant color and soft flavor of the tiny eggs.

## **MIRIN:**

It is an essential condiment in Japanese food, with a slightly sweet taste. It is a kind of rice wine similar to sake.

## **MISO:**

Flavouring fermented paste, made of soy seeds and/or cereals and sea salt. For centuries it was considered as a healing food in China and Japan.

## **MOCHI:**

Japanese rice pastry, made of mochigome, a little Japanese jellied rice grain. Rice is mashed until it becomes a paste and then it is molded as desired.

## **NAM-PLA:**

Condiment derived from fermented fish.

## **NASI GORENG:**

Typical rice dish from the Indonesian and Malaysian cuisine, a version of fried rice, which is its meaning in both languages: Indonesian and Malaysian.

## **NORI:**

Japanese word that refers to edible varieties of seaweed.

## **PONZU:**

Sweet and soft juice made of several citrus fruits like daidai, sudachi, kabosu or lime.

## **SAKE:**

Japanese word that means alcoholic beverage made with a rice infusion.

## **SASHIMI:**

Japanese dish made of finely sliced (but not as a Carpaccio) raw seafood or fish.

## **SRIRACHA:**

Generic name used for a spicy sauce original from South-East Asia. Its name comes from the city located at the Si Racha beach.

## **STIR FRY:**

(Used for wok-sautéed or wok-sautéed) An English expression used for any of those techniques of Chinese cuisine.

## **SZECHUAN:**

A province in the southwest of the Popular Republic of China.

## **TATAKI:**

It is the way fish and beef are cooked in Japan.

## **TEMPURA:**

Typical preparation of the Japanese cuisine, it is battering food in a fine dough and frying it.

## **TERIYAKI:**

Composed of two words, "teri" that means the brightness provided by the sauce, and "yaki" that refers to roasting as a cooking method.

## **TOGARASHI:**

Spicy condiment, typical of Japanese cuisine, made of a mix of spices (seven ingredients). Also known outside Japan as nanami togarashi.

## **YAKIMESHI:**

In Japan, the prefix "yaki" means to fry or to cook and "meshi" means food and cooked rice, if you add those two words the result is "yakimeshi".

## **YASAI:**

Vegetables.

## **YUZU:**

Variety of limes in Japan.

## **ZEN:**

Buddhist philosophic system originated in China during the VI Century. It emphasizes metaphysic meditation, using special logical techniques.



*¡gracias por venir a nacionosushi!*





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