

STARTERS

EDAMAME SHIRAKIKU (Normal or spicy). Soy bean.	RD\$280.00
AMAI TOFU (4 pieces) Fried tofu served with miso and honey sauce, ginger, chive and seaweed nori.	RD\$300.00
MISO SOUP Fish broth with flavored miso pasta, toasted wakame, chive, and tofu.	RD\$220.00
GYOSAS (6 pieces) Japanese dumpling stuffed with pork, shrimps or vegetables, steamed or fried.	RD\$350.00
HIYASHI WAKAME Healthy seaweed salad attributed with properties that help burn fatty tissue, low calories.	RD\$300.00
NAU SUNOMONO SALAD Shrimps, octopus, cucumber, kanikama, toasted wakame, sesame seeds and rice vinegar.	RD\$420.00
SPECIAL TUNA TATAKI Lightly seared tuna, chopped and served with carrots, chive and a chef's special sauce.	RD\$430.00
SALMON SALAD Salmon, avocado, cucumber and onions finely chopped, served with won ton dough, eel sauce and truffle oil.	RD\$450.00
MAGURO TARTAR Tuna tartar, eel sauce, tomato, spicy mayo, sesame oil and organic sprouts.	RD\$450.00
SAKE TARTAR Fresh salmon, avocado, seasoned with onion, cucumber, truffle oil and eel sauce with lotus chips.	RD\$420.00
USUZUKURI Finely laminated white fish served with ponzu sauce and chive.	RD\$440.00

SASHIMIS (10 pieces) Raw fish.

CHIRASHI SUSHI Different sashimis with sushi rice.	RD\$980.00	SHIRO MAGURO White tuna.	RD\$420.00
HAMACHI Yellow tail.	RD\$650.00	IZUMI DAI Japanese tilapia.	RD\$340.00
MAGURO Red tuna.	RD\$360.00	TAKO Octopus.	RD\$380.00
SAKE Salmon.	RD\$380.00		

NIGIRIS (1 piece) Rice covered with your choice

EBI Shrimp.	RD\$160.00	MAGURO Red tuna.	RD\$140.00
HAMACHI Yellow tail.	RD\$230.00	SAKE Salmon.	RD\$160.00
IKA Squid.	RD\$150.00	SHIRO MAGURO White tuna.	RD\$220.00
IZUMI DAI Tilapia.	RD\$140.00	TAKO Octopus.	RD\$160.00
KANIKAMA Surimi.	RD\$160.00	UNAGUI Eel.	RD\$180.00
SALMON FLY (4 pieces) Tempura style salmon nigiris, tobiko and sriracha mayonnaise (spicy).			RD\$480.00

GUNKAN (1 piece) rice wrapped on nori seaweed and covered with your choice.

GUNKAN IKURA Salmon eggs.	RD\$290.00	GUNKAN TOBIKO Flyer fish eggs.	RD\$200.00
GUNKAN KANI Crab meat slightly spicy.	RD\$200.00	EXOTIC GUNKAN SAKE Salmon, Sriracha (spicy), tobiko and chive.	RD\$200.00
EXOTIC GUNKAN MAGURO Tuna, Sriracha (spicy), tobiko and chive.			RD\$200.00

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URAMAKIS

(8 pieces) Rice rolls covered outside.

MIDORI MAKI	RD\$320.00
Smoked salmon, asparagus and avocado.	
ALASKA	RD\$360.00
Salmon, avocado with smoked salmon covered.	
SPECIAL MAGURO ROLL	RD\$440.00
White and red tuna, tempura asparagus, spicy mayonnaise covered with tobiko.	
SPECIAL BURI ROLL	RD\$490.00
Yellow tail , tobiko, chive and spicy sauce.	
CALIFORNIA	RD\$320.00
Cooked shrimp, cucumber, avocado and sesame.	
CALIFORNIA SUPREME	RD\$390.00
Cooked shrimp, avocado, spicy mayonnaise, tobiko and covered with surimi.	
KANI MAKI	RD\$440.00
Fresh salmon, lettuce, avocado covered with surimi (spicy).	
CITRIC	RD\$400.00
Shrimp, izumi dai , sesame, lemon, coriander and mayonnaise with sriracha (spicy).	
DYNAMITE	RD\$350.00
Kanikama, chive, cream cheese, tobiko and mayonnaise with sriracha (spicy).	
RINGO MAKI	RD\$460.00
Fried izumi dai and green apple, topped with tuna tartar, crispy tempura flakes and truffle oil.	
EBI FURAI MAKI	RD\$380.00
Breaded shrimp and avocado, covered with red tuna and citric mayonnaise.	
IMPERIAL DRAGON	RD\$480.00
Tempura shrimp, asparagus, unagi and lemon dust.	
REAL FRESH MAKI	RD\$370.00
Tempura Izumi dai, asparagus and coriander covered with avocado and red roasted sweet pepper sauce.	
EBI MAKI	RD\$480.00
Tempura shrimp, kanikama, avocado, covered with shrimp.	
ISOBEAGE TEMPURA	RD\$440.00
Salmon, tuna, izumi dai, chive, tempura style (without rice), spicy mayo and eel sauce.	
HARU NAU	RD\$440.00
Chopped octopus, surimi, white tuna and salmon, mixed with spicy sauce.	
PHILADELPHIA ROLL	RD\$ 360.00
Smoked salmon, cream cheese, cucumber, avocado and white sesame outside.	
RAINBOW URAMAKI	RD\$420.00
Kanikama furai, avocado, cucumber and chive, covered with tuna, salmon and izumi dai.	
ROCK & ROLL	RD\$430.00
Eel, avocado, cucumber, covered with avocado with eel sauce.	
SPECIAL SARO ROLL	RD\$450.00
Tuna, salmon, spicy mayonnaise, tobiko, covered with tuna and salmon.	
SPECIAL SAIKU ROLL	RD\$360.00
Crispy salmon skin, avocado, eel sauce covered with avocado.	
SPECIAL SCORPION ROLL	RD\$420.00
Breaded shrimp, cream cheese, avocado and covered with salmon.	
SPIDER ROLL	RD\$480.00
Fried crab, avocado, cucumber, tobiko and spicy mayonnaise.	
SPICY SAKE	RD\$340.00
Salmon, avocado, spicy sauce, chive and sesame oil.	
SPICY MAGURO	RD\$340.00
Tuna, avocado, spicy sauce, chive and sesame oil.	
SPECIAL KILUA ROLL	RD\$420.00
Tempura style shrimp, spicy cream cheese and avocado covered with avocado and fresh seaweed salad.	
UNAGUI NAU	RD\$460.00
Avocado, asparagus and eel covered with sesame.	
TROPICAL ROLL	RD\$360.00
Tuna, salmon, avocado and cream cheese with special sauce.	

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HOSOMAKIS

(6 pieces) rolls covered with seaweed.

KAPA MAKI RD\$190.00
Cucumber and sesame roll.

SAKE MAKI RD\$260.00
Salmon roll.

TEKA MAKI RD\$230.00
Tuna roll.

CHEF SIGNATURE FUSION SUSHI

HARU MAKI (6 pieces) RD\$430.00
Cucumber roll stuffed with tuna, izumi dai and salmon, served with onion based sauce.

KANI KAMA FURAI (8 pieces) RD\$360.00
Crispy roll furai style stuffed with kanikama, avocado and chive served with eel sauce.

KOBE NIGIRI (2 pieces) RD\$380.00
Kobe beef nigiri seasoned and seared with soy sauce and chive, served with shitake batayaki mushrooms.

KOBE MAKI (8 pieces) RD\$480.00
Delicious roll stuffed with crunchy onion, boiled asparagus, covered with Kobe beef seasoned with soy sauce and chive.

NAU TATAKI RD\$420.00
Finely laminated tuna with sesame oil and coriander on soy sauce and onion.

NAU SALAD RD\$480.00
Tuna and salmon chopped and mixed with kanikama, tobiko, wakame and lightly spicy mayonnaise.

FUJI MAKI (8 pieces) RD\$450.00
Red and white tuna mixed with tobiko, sesame oil, chive and spicy mayonnaise, roll stuffed with breaded onion.

GUNCAN SAKE (4 pieces) RD\$460.00
Red salmon mini roll with yuzu flavored cheese, ikura and organic sprouts.

GUNKAN PARISINO (2 pieces) RD\$460.00
Foie gras, seared apple and onion jam.

SUSHI BRUSCHETTA (4 pieces) RD\$380.00
Crunchy rice dough covered with wakame and a lightly spicy tuna salad with chives covered by avocado.

NAU CEVICHE RD\$450.00
White fish, onion, coriander marinated with lemon juice sauteed edadame.

CARIBBEAN ROLL (8 pieces) RD\$350.00
Tempura shrimps, avocado, covered with sweet plantain.

COMBINATIONS

NAU NIGIRI (14 pieces) RD\$780.00
4 fish nigiris, 4 seafood nigiris, 6 teka maki pieces.

SASHIMI NAU PINKU (20 pieces) RD\$800.00
4 types of fish.

NAU SPECIAL COMBINATION (25 pieces) RD\$1,200.00
1 maguro spicy roll, 1 scorpion roll, 9 nigiri pieces (3 types).

NAU SPECIAL SASHIMI (40 pieces) RD\$1,500.00
5 different fish, 5 types of seafood.

NAU MIDORI (48 pieces) RD\$1,900.00
1 ebi maki, 1 sake spicy maki, 12 nigiri of (tuna, salmon, izumi dai and shrimp) and 20 sashimi of (tuna, salmon, white tuna, yellow tail and izumi dai).

DESSERTS

TEMPURA STYLE ICE CREAM WITH STRAWBERRY RD\$340.00

GREEN TEA ICE CREAM RD\$280.00

MOCHI FILLED WITH ICE CREAM RD\$360.00

TEMPURA BANANA WITH VANILLA ICE CREAM RD\$280.00

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OUR SAKE SELECTION

	GLASS	BOTTLE
SPECIAL EXTRA DRY SAKE		
Yoshi No Gawa Gensen Karakuchi.		RD\$ 4300
HONJOZO		
Murai Family Tokubetsu.		RD\$ 5100
JUNMAI / JUNMAI SHU		
Yoshi No Gawa Echigo.		RD\$ 4300
Murai Family Tanrei.		RD\$ 4400
GINJO		
Takara Sho Chiku Bai.	RD\$ 220	RD\$ 1300
Yoshi No Gawa Gokujo.		RD\$ 11800
JUNMAI GINJO		
Takara Sierra Cold 30cl.		RD\$ 950
JUNMAI GINJO NIGORI GENSHU		
Murai Family.		RD\$ 5300
DAIGINJO		
Yoshi No Gawa.		RD\$ 13000
Murai Family.		RD\$ 13300
SPARKLING SAKE		
Gekkeikan Zipang Sparkling.		RD\$ 1900
PLUM WINE		
Plum Dew Suntory.	RD\$ 280	RD\$ 1900

OUR COCKTAILS

RD\$380.00

AKIRA

Sake Takara, cucumber juice, fresh rosemary, lemon juice.

CHILCANO NAU

Pisco, lychee liqueur, angostura, lemon juice, fresh lychee, ginger ale, peppermint.

CHUO

Beefeater, anis star syrup, aperol and orange juice.

HAYASHI

Beefeater, passion fruit, strawberries, lemon and sugar.

HIROSHIMA

Stolichnaya, milk, fresh lychee, coconut cream, anis star syrup and Blue Curacao.

KENJI

Stolichnaya, lychee liqueur, Vermouth Rosso, cranberry juice and sour mix.

KIOTO

Jack Daniel's, black tea, ginger, lemon juice, peppermint and sugar.

MATSUO

Takara Sake, guava juice, Suntory plum, fresh strawberries.

MIYAMOTO

Beefeater, green grape, basil, ginger, lemon juice and sugar.

TOKIO

Sake Takara, mint, ginger, lemon juice, and ginger ale.

WHITE JAPANESE

Coconut foam, Rum, sake, coffee liqueur.

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WINE GLASS

WHITE

Albariño, Martín Códax, Spain.	RD\$ 300.00
Chardonnay Woodbridge, R.Mondavi, California.	RD\$ 330.00
Pinot Grigio, Santa Margherita, Italy.	RD\$ 380.00
Sauvignon Blanc Reserva, Santa Rita, Chile.	RD\$ 380.00

ROSE

White Zinfandel Woodbridge, R.Mondavi, California.	RD\$ 300.00
Irrésistible, Côtes de Provence, Dom. de la Croix, France.	RD\$ 380.00

RED

Merlot Woodbridge, R.Mondavi, California.	RD\$ 300.00
689 Red Blend, 689 Cellars, Napa Valley.	RD\$ 330.00
Cabernet Sauvignon, Dante Robino, Argentina.	RD\$ 330.00
Malbec, Bodegas Lagarde, Argentina.	RD\$ 380.00

SPARKLING AND CHAMPAGNES

Yu Sushi Sparkling, Astoria Wines, Italy.	RD\$ 450.00
Cordon Negro, Freixenet, Spain.	RD\$ 290.00
Cordon Rosado, Freixenet, Spain.	RD\$ 290.00

BEERS

NATIONAL

Presidente Reg /Light.	RD\$ 180.00
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INTERNATIONAL

Bitburger Drive, Germany (Non alcohol).	RD\$ 160.00
Corona, 4.6%, Mexico.	RD\$ 245.00
Blue Moon, 5.4% USA.	RD\$ 280.00
Sapporo, 5%, Japan.	RD\$ 290.00
Asahi, 5%, Japan.	RD\$ 290.00
Stella Artois, 5%, Belgium.	RD\$ 245.00

WATER, JUICES AND SODA

Dasani 16oz.	RD\$ 90.00
Evian 12oz.	RD\$ 245.00
Evian 25oz.	RD\$ 335.00
Perrier 12oz.	RD\$ 180.00
Perrier 25oz.	RD\$ 290.00
San Pellegrino 16oz.	RD\$ 245.00
San Pellegrino 25oz.	RD\$ 315.00
Natural juices.	RD\$ 120.00
Coca Cola / Light.	RD\$ 135.00
Sprite / Fanta.	RD\$ 135.00
Red Bull.	RD\$ 180.00
Ginger Ale Canada Dry.	RD\$ 220.00
Ice tea / Flavored Ice tea.	RD\$ 200.00

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OUR LIQUORS SELECTION

RUN

Dominican Republic

Brugal Extra Viejo.	RD\$ 120.00
Brugal Titanium.	RD\$ 140.00
Brugal Leyenda.	RD\$ 185.00
Brugal 1888.	RD\$ 470.00
Brugal Siglo de Oro.	RD\$ 735.00

Cuba

Havana Club 3 years.	RD\$ 185.00
Havana Club 7 years.	RD\$ 235.00

Guatemala

Zacapa 23 years.	RD\$ 620.00
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WHISKY

Blended

Dewar's White Label.	RD\$ 220.00
JW Red Label.	RD\$ 250.00
JW Black Label.	RD\$ 345.00
JW Blue Label.	RD\$ 1800.00

Bourbon

Jack Daniel's.	RD\$ 345.00
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VODKA

United States

Tito's handmade gluten free.	RD\$ 270.00
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France

Grey Goose.	RD\$ 380.00
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Holland

Ketel One.	RD\$ 270.00
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Japan

Kissui Rice vodka.	RD\$ 550.00
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Latvia

Stolichnaya Elite.	RD\$ 500.00
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Poland

Belvedere.	RD\$ 370.00
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Scotland

Hendrick's.	RD\$ 450.00
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United Kingdom

Beefeater.	RD\$ 220.00
Tanqueray.	RD\$ 240.00
Bombay Sapphire.	RD\$ 290.00
Tanqueray TEN.	RD\$ 310.00
Bulldog.	RD\$ 390.00

TEQUILA

Leyenda del Milagro Silver.	RD\$ 300.00
Leyenda del Milagro Reposado.	RD\$ 300.00
Patrón Silver.	RD\$ 415.00
Patrón Reposado.	RD\$ 480.00
Don Julio 1942.	RD\$ 1240.00

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