



yasuko

STARTERS

Edamame	\$119
Steamed edamame with sea salt.	
Spicy Edamame	\$139
Spicy roasted edamame.	
Shishito Peppers	\$159
(when in season) Japanese peppers cooked and sprinkled with sea salt.	
Firecracker Cauliflower	\$199
Buffalo cauliflower poppers.	
Pekin Duck Tacos (2)	\$189
With hoisin sauce, cucumber and scallions.	
Gyoza (6)	\$169
Pork dumplings steamed and pan-fried.	
Salmon or Beef Gyro (2)	\$189
Pita bread, tzatziki dressing and French fries.	
Vegetable Tempura	\$129
Avocado Tempura	\$109
With serrano mayo, masago and scallions.	
Hamachi Jaw	\$329
Coated and cooked in sea salt.	
Honey dew Shrimp	\$239
Shrimp tempura with pecans, honey dew pearls and a creamy sweet dressing.	
Spring Rolls	\$119
Vegetable spring rolls with a sweet-sour dipping sauce.	
Grilled Broccoli with Artichoke Dressing	\$179
Topped with feta cheese, sweet balsamic and roasted pumpkin seeds.	
Shrimp Spring Rolls	\$189

子康波難

menú

SOUPS

Miso Soup \$79

Udon Mushroom Soup \$139
Wheat noodle pasta with mushrooms.

COLD STARTERS

Seaweed Salad \$159

Yasu Salad \$159
Spinach, roasted cherry tomato, parmesan cheese, yuzu dressing and dry miso.

Cucumber and Kanikama Salad \$159
With furikake dressing.

Pajaritos, Tuna or Salmon (4) \$199
Spicy kanikama and avocado wrapped in tuna and/or salmon with sweet eel sauce and masago.

Crispy Rice, Tuna or Salmon (4) \$199
Crispy rice cubes topped with tuna or salmon tartar.

Tostaditas (2) \$199
Truffle hamachi and/or negitoro.

RICE AND BOWLS

Veggie Yakimeshi \$149
Fried rice with vegetables.

Seafood Yakimeshi \$249
Fried rice with vegetables, shrimp, calamari and octopus.

Beef Yakimeshi \$249
Fried rice with vegetables and beef.

Yakimeshi with Seafood and Beef \$289
Fried rice with vegetables, beef and seafood.

Spicy Tuna Bowl \$219
Sushi rice, tuna, avocado, spicy mayo, crunchy tempura, nori seaweed, scallions, masago and sesame seeds.

Spicy Salmon Bowl \$219
Sushi rice, salmon, avocado, spicy mayo, nori seaweed, crunchy tempura, scallions, masago and sesame seeds.

Salmon Miso Yaki Don \$219
Sushi rice bowl, miso glazed salmon, nori seaweed, scallions and sesame seeds.

Zuke Maguro Don \$219
Sushi rice bowl, tuna marinated in zuke sauce, negitoro, nori seaweed, and wasabi.

Gohan Rice \$59
Steamed rice.

TRADITIONAL SASHIMI

Choose preferred thickness

Akami \$289

Toro \$499
(Only thick cut)

Salmón \$289

Hamachi \$289

Mixed Maguro \$399
(Only thick cut)

SPECIAL SASHIMI

Prepared with our house sauces.

Tuna Serrano Ponzu \$289
Tuna sashimi, spicy ponzu, chile serrano and cilantro.

Hamachi Spicy Citrus \$289
Hamachi sashimi, yuzu dressing and sriracha sauce.

Dry Miso Salmon \$289
Salmon sashimi, sesame oil sauce and dry miso.

HOSO MAKI

(6 pieces)

Tekka Maki \$149
Tuna and wasabi.

Hoso Maki Salmón \$149
Salmon and wasabi.

Negitoro Maki \$149
Toro, scallions and wasabi.

Sesamo Maki \$149
Shrimp tempura, avocado, chile serrano, spicy mayo, eel sauce, onion and sesame vinaigrette.

Negi Hama Maki \$149
Hamachi, scallions, yuzukosho and wasabi.

Kappa Maki \$129
Cucumber and sesame seeds.

Kawa Salmon Maki \$149
Salmon, fried salmon skin, and wasabi.

Shrimp Tempura \$149

NIGIRIS

Akami	\$54
Least fatty part of the tuna.	
Chutoro	\$69
Fattier part of the tuna.	
Toro	\$85
Fattiest part of the tuna.	
Salmon	\$54
Eel/Unagi	\$65
Shrimp	\$54
Hamachi	\$54
Sea Urchin/Uni	\$79
Ribeye	\$49
Negitoro	\$85
Toro tartar with scallions.	

HANDROLLS

Spicy Tuna Handroll	\$109
Tuna, avocado, spicy mayo, masago and scallions.	
Spicy Salmon Handroll	\$109
Salmon, avocado, spicy mayo, masago and scallions.	
Marlon Handroll	\$109
Tuna, truffle mayo, tempura bits and avocado.	
Special Handroll	\$129
Shrimp tempura, tuna or salmon, spicy mayo, masago, scallions and eel sauce.	
Shrimp Tempura Handroll	\$109
Shrimp tempura, avocado, spicy mayo, masago and eel sauce.	
Negitoro Handroll	\$159
Toro with spicy mayo, scallions and wasabi.	
Miso Glazed Salmon Handroll	\$109
Miso glazed salmon, cucumber and sesame seeds.	
Mixed Maguro Handroll	\$129
Akami, chutoro, toro and wasabi.	
Avocado Handroll	\$89
Avocado tempura, spicy mayo, sriracha, scallions and masago.	

ROLLS

Marlon Roll **\$209**

Tuna, truffle sauce, crunchy tempura bits, avocado and sesame seeds.

Ebi Maguro Roll **\$219**

Shrimp tempura and avocado on the inside. Tuna tartar with masago, scallions and sesame oil on the outside.

Spicy Tuna/ Spicy Salmon Roll **\$199**

Tuna or salmon, spicy mayo, scallions and avocado.

Maguro Mixto Roll **\$219**

Akami, chutoro, toro, scallions and wasabi.

Sesamo Tuna Roll **\$219**

Wrapped tuna with yuzu sauce, sesame seeds, onion, chile serrano and sea salt. Shrimp tempura and avocado on the inside.

Yasuko Roll **\$219**

Hamachi, spicy mayo, eel sauce, crunchy tempura, chile serrano, masago, scallions on the outside. Kanikama, spicy mayo, avocado and cucumber on the inside.

Truffle Hamachi Roll **\$219**

Hamachi, truffle sauce and avocado on the inside. Fried leek, truffle mayo and masago on the outside.

Hot Salmon Roll **\$219**

Salmon, spicy mayo, crunchy tempura and avocado on the inside. Flamed salmon, garlic chips, scallions and ponzu sauce on the outside.

Everest Roll **\$209**

Tuna and avocado on the inside. Shrimp tempura, spicy mayo, eel sauce and masago on the outside.

Himalaya Roll **\$209**

Salmon and avocado on the inside. Shrimp tempura, spicy mayo, eel sauce and masago on the outside.

Lemon Salmon Roll **\$219**

Salmon, lemon, yuzu juice, black salt, dry miso and serrano mayo on the outside. Avocado, asparagus and cucumber on the inside.

ROLLS

Eel Roll **\$219**

Wrapped flamed eel, sesame seeds and eel sauce on the outside. Shrimp tempura, avocado and asparagus on the inside.

Fire Roll **\$229**

Salmon, shrimp tempura and asparagus on the inside. Spicy mayo, shrimp, nori seaweed, eel sauce, puffed quinoa and furikake on the outside. (Baked in sight)

Vegetarian Roll **\$139**

Sweet potato tempura, mushrooms, spinach, asparagus and avocado on the inside. Cucumber, micro greens and yuzu sauce on the outside.

Tataki Roll **\$209**

Tuna, shrimp tempura, spicy mayo and avocado on the inside. Shishimi pepper, red onion and spicy sesame sauce on the outside.

Sherpa Roll **\$219**

Shrimp tempura, spicy mayo, avocado, and masago on the inside. Cooked salmon with eel sauce and sesame seeds on the outside.

•*Como manejamos productos frescos algunos de nuestros platillos podrían no estar disponibles.*

•*El gramaje corresponde al total del platillo en crudo.*

•*Todos nuestros precios incluyen iva.*

•*El consumo de alimentos crudos es responsabilidad del que los consume.*



難波 康子

Yasuko Namba

*2 de febrero de 1949 – 11 de mayo de
1996 Montañista japonesa, leyenda de
los Himalayas*

*Una de las primeras mujeres en
completar en su totalidad las Siete
Cumbres, incluyendo el Monte Everest,
lugar donde murió.*

www.yasuko.mx