



# MIKOH

SUSHI | ROBATA | BAR

## ROBATAYAKI

Japanese style charcoal-grilled skewers.  
Price per piece.

### SHRIMP & ASPARAGUS | \$115

Tamarind bittersweet sauce.

### BEEF FILLET | \$120

With chimichurri Mikoh style.

### PORK BELLY | \$125

Low temperature coked in Hunan sauce.

### GINGER CHICKEN | \$80

chicken breast marinated with ginger sauce.

### HUNAN CHICKEN | \$80

Chicken breast with Hunan sauce, black sesame and spicy mayonnaise.

### SALMON & GREEN APPLE | \$125

With piloncillo reduction.

## SKEWERS

3 pcs.

### KUSHIAGUE CHEESE | \$99

Breaded manchego cheese skewers.

### SHRIMP KUSHIAGUE WITH CHEESE | \$125

Shrimp skewers with breaded cream cheese.

### KUSHIAGUE BANANA WITH CHEESE | \$99

Banana skewers with breaded manchego cheese.

## SASHIMI

Thin or thick cut.

### NATURALS

#### TUNA (120 grs) | \$ 235

#### SALMON (120 grs) | \$195

#### CATCH OF THE DAY (120 grs) | \$199

#### HAMACHI (120 grs) | \$375

### SPECIALS

#### TATAKI SALMON SASHIMI | \$245 **NEW**<sup>+</sup>

Seared salmon (120gr) with pepper, sweet and sour passion fruit sauce and tempura eureka lemon.

#### TATAKI MAGURO | \$295 **NEW**<sup>+</sup>

Fresh tuna (120gr), avocado, cucumber, serrano chili and sriracha sauce.

#### SERRANITO HAMACHI | \$385

Hamachi thin cut (120 grs) with serrano chilli, coriander and yuzu-soy.

## SOUPS

#### MISOSHIRO | \$90

Soy soup, tofu, chives and wakame seaweed.

#### MISO RAMEN | \$240

Thick red broth noodles, pork belly, boiled egg, spinach, chives and kamaboko.

#### TONKOTSU RAMEN | \$270

Noodles with pork broth, pork belly, boiled egg, spinach, chives and kamaboko, espinaca, cebollín y kamaboko.

## APPETIZERS

### COLD

#### BEETROOT AND MANGO SALAD | \$175 **NEW**<sup>+</sup>

Baby spinach, roasted beets, fresh mango, green apple and goat cheese, dressed with balsamic vinaigrette and caramelized sesame seeds.

#### CHUCA SALAD | \$110

Seaweed salad, marinated in sesame oil.

#### TOSTADA NIKEI | \$240

3 pcs.

Sealed tuna (120 grs), accompanied with cucumber, red onion, cherry tomato, lemon and sesame vinaigrette, over a tostada won ton and spicy mayonnaise.

### HOT

#### MIKOH TACOS **NEW**<sup>+</sup>

3pcs.

Flour tortilla, wasabi guacamole, crispy potato, cucumber and mayonnaise.

- RIB EYE 150gr | \$230

- TEMPURA SHRIMP 150gr | \$230

- HUNAN CHICKEN 150gr | \$ 190

#### TUNA GUN KAN | \$190 **NEW**<sup>+</sup>

Fresh tuna on tempura broccoli in Hunan sauce and sweet and sour sauce.

#### GYOZAS | \$165

6 pcs.

Fried, stuffed with pork and vegetables, accompanied with chives, coriander, ponzu sauce and sichimi.

#### EDAMAMES | \$99

Tender steamed soy beans with a touch of salt.

#### SPICY EDAMAMES | \$110

Tender soybeans seasoned with garlic, lemon and spicy soy sauce.

#### YASAI HARUMAKI | \$120

6 pcs.

Vegetable stuffed spring roll.

#### ROCK SHRIMPS | \$250

Shrimp tempura style (160 gr) with a touch of spicy mayonnais.

## RICE

### YAKIMESHI

Soy seasoned vegetable fried rice.

-VEGETABLES | \$99

-BEEF | \$125

-CHICKEN | \$99

-SHRIMP | \$135

-MIXED: chicken, shrimp and beef. | \$125

-MIXED SPECIAL: Fried rice with soy, tampico, cream cheese and avocado | \$99

#### GOHAN | \$60

Steamed rice.

#### GOHAN ESPECIAL | \$95

Steamed rice with fried salmon skin, tampico, chives and sesame seeds.

## POKE

Rice with protein.

#### SPICY SALMON | \$255

Salmon spicy (100 grs) over steamed rice and a top of vegetables (cucumber, avocado, cherry tomato, edamames, chuca sarada, yellow corn, mixed lettuce & sesame).

#### TUNA MANGO | \$275

Ginger marinated tuna (100 gr.) over a bed of steamed rice and a top of vegetables (avocado, mango, coriander, serrano chili, sesame, fried won ton & cucumber).

#### GINGER CHICKEN | \$195

Ginger marinated chicken breast (100grs) over steamed rice and a top of vegetables (edamames, Gary, Cherry tomatoe, coriander, baby spinach, avocado, cucumber & fried won ton).

## TEPPANYAKI

Vegetables: Zucchini, onion, bell pepper, mushroom, broccoli, grilled germ + 200 gr of protein + sesame sauce.

**CHICKEN** | \$220

**SHRIMP** | \$325

**SALMON** | \$325

**BEEF** | \$350

**THIN CUT RIB EYE** | \$375

**MIXED:** Chicken 50gr, shrimp 50gr & beef 50gr. | \$320

## YAKISOBA <sup>NEW+</sup>

Sauteed noodles with zucchini, mushrooms, carrot and jicama with sesame oil and soy sauce.

**BEEF 150gr** | \$295

**SHRIMP 150gr** | \$230

**CHICKEN 150gr** | \$195

**MIXED:** Chicken 50gr, shrimp 50gr & beef 50gr. | \$250

## FISH <sup>NEW+</sup>

**SAKANA KARAGUE** | \$340

Fried catch of the day (120gr) in Japanese soy sauce and spicy sesame oil, bean noodles and wasabi guacamole.

**SALMON MISOYAKI** | \$325

Salmon fillet (120gr) in sweet miso sauce, gohan and zucchini tempura.

## TEMPURA

**VEGETABLES** | \$130

Onion, zucchini, broccoli, carrot, mushroom, bell pepper and asparagus.

**SHRIMP** | \$199

Shrimp (150 grs) and carrot tempura.

**MIXED** | \$199

Onion, zucchini, broccoli, carrot, shrimp (60 gr) and fish tempura (50 grs).

## MAKIS

8 pcs.

**RED FIRE** | \$165

IN: Breaded shrimp and cucumber. OUT: Spicy tuna and avocado. TOP: Jalapeño flakes, sriracha and eel sauce.

**PINK LADY** | \$150

IN: Breaded shrimp. OUT: Surimi mixed. TOP: Chilpotle mayonnaise and eel sauce.

**SUMMER ROLL** | \$170

6 pcs. Without rice or seaweed.

IN: salmon, spicy tuna, shrimp, crab, avocado & coriander  
OUT: cucumber, lettuce leave & bittersweet sauce.

**SPIDER ROLL** | \$155

IN: Kanikama, spicy mayonnaise, lemon juice, masago, chives. OUT: Avocado. TOP: Jalapeño flakes, sriracha, eel sauce and sesame.

**DRAGÓN ROLL** | \$145

Available only in mangoes season.

IN: Breaded shrimp and chilpotle with cheese. OUT: Mango and avocado. TOP: Chilpotle and eel sauce.

**CRISPY ROLL** | \$150

IN: Cucumber and avocado. OUT: Sesame and chives.  
TOP: Spicy tuna, fried won ton and eel sauce.

**DOBLE TUNA** | \$180

IN: Spicy tuna and avocado. OUT: Tuna.  
TOP: Jalapeño, sriracha and eel sauce.

**TEMPURA MAKI** | \$170

Tempura roll.

IN: Salmon, crab, eel, cream cheese and avocado.  
OUT: Nori. TOP: Tampico and eel sauce.

**HOT ROLL** | \$160

Breaded roll.

IN: Cucumber, avocado and cream cheese. OUT: Crab.

TOP: Tampico and jalapeño mayonnaise.

**BANANA MAKI** | \$160

IN: Shrimp, cheese and avocado. OUT: Fried plantain.

TOP: Jalapeño mayonnaise and eel sauce.

**CALIFORNIA MAKI** | \$145

IN: Cheese, avocado, cucumber and crab. OUT: Sesame.

**SPICY TUNA ROLL** | \$165

IN: Avocado and spicy tuna. OUT: Seaweed. TOP: Jalapeño flakes and eel sauce.

**TROPICAL SALMON** | \$160

IN: Breaded shrimp, surimi mix. OUT: Salmon and mango, sriracha sauce and black sesame. TOP: Sriracha and black sesame.

**RAINBOW ROLL** | \$150

IN: Surimi and cucumber mix.

OUT: Tuna, shrimp, salmon and avocado.

## SPECIALS MAKIS

8 pcs.

**KAMIKASE ROLL** | \$220 <sup>NEW+</sup>

IN: Shrimp tempura and avocado. OUT: Sealed salmon.

TOP: Den-miso sauce and spicy mayonnaise.

**CITRUS ROLL** | \$180 <sup>NEW+</sup>

Does not contain seaweed. Rolled in rice leaf.

IN: Surimi, cucumber and salmon mix. OUT: lemon and sesame. TOP: Sweet and sour sauce.

**SUSUKI ROLL** | \$195 <sup>NEW+</sup>

IN: Breaded shrimp and avocado. OUT: Catch of the day.

TOP: House yellow chili sauce.

**SPICY SALMON MAKI** | \$240 <sup>NEW+</sup>

Does not contain seaweed. Rolled in mamenori leaf.

IN: Shrimp, avocado and cucumber. OUT: Spicy salmon.

TOP: Sweet and sour sauce.

**TUNA BATERA** | \$195 <sup>NEW+</sup>

IN: Avocado. OUT: Fresh tuna and crispy onion.

TOP: Masago, sesame seeds and Hunan sauce.

**TATAKI SALMON ROLL** | \$199

IN: Salmon, avocado. OUT: Seared salmon.

TOP: Tataki sauce (spicy ponzu sauce).

**ACEVICHADO** | \$199

IN: Breaded shrimp, avocado. OUT: Tuna, acevichada mayonnaise, chives and sichimi.

**HAMACHI ROLL** | \$295

IN: Tuna, avocado and chives. OUT: Hamachi.

TOP: Wasabi mayonnaise.

## NIGIRIS

2 pcs.

**CATCH OF THE DAY** | \$90

**TUNA** | \$90

**SALMON** | \$90

**EEL** | \$110

**HAMACHI** | \$140



The dishes are prepared this letter at the time, with fresh seafood, vegetables and legumes are washed and disinfected beforehand. The consumption of raw seafood are health risks and are subject to dietary habits, allergies and predisposition, consumption being the same absolute responsibility of the consumer.