

THE WOODS
CABO

SUSHI MENU

NIGIRIS AND SASHIMI

YELLOWTAIL **R GF**

TASMANIAN TROUT **R GF**

BLUEFIN TUNA **R GF**

TOTOABA **R GF**

MAKI ROLLS

SPICY TUNA **S R GF**
Cucumber, Tobiko, Green Onion

HAMACHI **S R GF**
Cilantro, Scallion, Serrano Chile

TASMANIAN TROUT AVOCADO **R GF**
Sesame Seed Dressing

ALASKAN KING CRAB **R GF**
Cucumber, Avocado, Tobiko Mayo

SHRIMP TEMPURA
Cilantro Sauce

SOFT SHELL CRAB **R A**
*Avocado, Tobiko, Chives, Tobiko Mayo,
Eel Sauce*

LOBSTER ROLL **A**
*Avocado, Lettuce, Cilantro, Tobiko Mayo,
Mustard Dressing*

SWEET POTATO TEMPURA **VT**
Asparagus, Sweet Potato, Sweet Potato Purée

CUCUMBER AVOCADO **VT GF**
Radish Ponzu Dressing

TEMAKI

TUNA OR TASMANIAN TROUT **R GF**
Cucumber, Avocado

SPECIAL NIGIRIS SIGNATURE

BLUEFIN TUNA **R GF**
Black Truffle

KAMPACHI **S R A GF**
Ancho Chile

TASMANIAN TROUT **R A GF**
Miso Orange

SEARED OTORO **R A GF**
Foie Gras, Amadare Sauce

SEARED WAGYU **R A GF**
Ginger Dressing

CHEF KINY'S SIGNATURE

HAMACHI CHIPOTLE TIRADITO **S R GF**
*Fresh Hamachi, Cilantro Leaves, Garlic Yuzu,
Chipotle Purée, Olive Oil*

TASMANIAN TROUT SHIITAKE SASHIMI **S R GF**
*Avocado, Radish, Green Onion, Shiitake
Vinaigrette*

CRISPY RICE SASHIMI **S R GF**
*Salmon, Hamachi or Tuna, Scallion, Rocoto Mayo,
Mint*

Raw **R** Spicy **S** Vegetarian **VT** Gluten Free **GF** Alcohol **A**

Please notify our service colleagues if you have any known food allergies or intolerance.
There is a Risk in consuming raw or undercooked foods of animal or seafood origin,
including eggs, and it is a policy of the Restaurant to inform our guests.
To preserve the quality of our fresh products we serve items seasonally based on availability.
All prices are quoted in Mexican Pesos, and include tax.



THE WOODS
CABO

SUSHI NIGHTS **SET MENU**

BLUEFIN TUNA TIRADITO

Cucumber, Apple, Red Onion, Chives, Fried Leeks

TASMANIAN TROUT TARTAR

Green Onion, Mint, Fresh Avocado-Yuzu

NIGIRI TRIO

Fresh Totoaba, Lemon & Mint

Wild Kampachi Ancho Chile

Bluefin Truffle

UDON SOUP

Marinated Beef, Green Onion, Spinach

ENSENADA TOTOABA & TOMATO MISO

Seared Baby Heirloom Tomato, Grilled Lemon

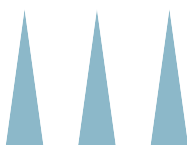
GRILLED WAGYU NEW YORK

Enoki Mushrooms, Fried Leeks, Red Wine and Eel Reduction

HOMEMADE MATCHA ICE CREAM

Rice Crispy Cracker

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THE WOODS CABO

SUSHI MENU

CHEF KINY'S SIGNATURE

HAMACHI CHIPOTLE TIRADITO **S R GF**

Fresh Hamachi, Cilantro Leaves, Garlic Yuzu, Chipotle Purée, Olive Oil

CRISPY RICE SASHIMI **S R GF**

Tasmanian Trout, Hamachi, Tuna or Kampachi, Scallion, Rocoto Mayo, Mint

EDAMAME **S GF**

Salt, Togarashi, Lime

POKE BOWL **A R GF**

Sashimi, Tartar, Shibazuke, Avocado, Tobiko, Cucumber

POPCORN SHRIMP

Tobiko Mayo, Chives, Yuzu Lime, Sesame Seeds

MAKI ROLLS

SPICY TUNA **S R GF**

Cucumber, Tobiko, Green Onion

HAMACHI **S R GF**

Cilantro, Scallion, Serrano Chile

TASMANIAN TROUT AVOCADO **R GF**

Sesame Seed Dressing

TROUT ABURI **S R GF**

Spicy Tuna, Tobiko, Sriracha, Micro

CUCUMBER AVOCADO **VT GF**

Radish Ponzu Dressing

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