



## THE WOODS CABO

# SUSHI MENU

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## MAKI ROLLS

### SPICY TUNA **S R GF**

*Cucumber, Tobiko, Green Onion - \$595*

### HAMACHI **S R GF**

*Cilantro, Scallion, Serrano Chile - \$640*

### TASMANIAN TROUT AVOCADO **R GF**

*Sesame Seed Dressing - \$610*

### ALASKAN KING CRAB **R GF**

*Cucumber, Avocado, Tobiko Mayo - \$1,020*

### SHRIMP TEMPURA

*Cilantro Sauce - \$595*

### LOBSTER ROLL **A**

*Avocado, Lettuce, Cilantro, Tobiko Mayo, Mustard Dressing - \$695*

### CUCUMBER AVOCADO **VT GF**

*Radish Ponzu Dressing - \$550*

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## SPECIAL NIGIRIS SIGNATURE

### BLUEFIN TUNA **R GF**

*Black Truffle - \$520*

### HAMACHI **S R A GF**

*Ancho Chile - \$520*

### TASMANIAN TROUT **R A GF**

*Miso Orange - \$520*

### SEARED OTORO **R A GF**

*Foie Gras, Amadare Sauce - \$520*

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## CHEF KINY'S SIGNATURE

### HAMACHI CHIPOTLE TIRADITO **S R GF**

*Fresh Hamachi, Cilantro Leaves, Garlic Yuzu, Chipotle Purée, Olive Oil - \$550*

### CRISPY RICE SASHIMI **S R GF**

*Salmon, Kampachi or Tuna, Scallion, Rocoto Mayo, Mint - \$550*

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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.