



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 - \$550

CRISPY RICE SASHIMI **S R GF**

Tasmanian Trout, Tuna or Hamachi, Scallion, Rocoto Mayo, Mint - \$550

EDAMAME **S GF**

Salt, Togarashi, Lime - \$320

POKE BOWL **A R GF**

Sashimi, Tartar, Shibazuke, Avocado, Tobiko, Cucumber - \$720

POPCORN SHRIMP

Tobiko Mayo, Chives, Yuzu Lime, Sesame Seeds - \$550

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

CUCUMBER AVOCADO **VT GF**

Radish Ponzu Dressing - \$550

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.