



**THE WOODS**  
CABO

## SUSHI MENU

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### MAKI ROLLS

#### SPICY TUNA

Cucumber, Tobiko, Green Onion, Spicy Ponzu Sauce - \$395

#### HAMACHI

Crispy Onion, Aji Amarillo Sauce - \$390

#### BLUE LUMP CRAB

Marinated with Kewpie Mayo, Yuzu-Ginger & Peanut Sauce - \$650

#### LOBSTER ROLL

Asparagus, Avocado, Lettuce, Takuan, Spicy Mayo, Mustard Dressing - \$695

#### SHRIMP TEMPURA

Avocado, Cilantro Sauce - \$595

#### LATINO ROLL

Hamachi, Jalapeño, Cilantro, Tuna Tataki on Top, Saitama Spicy Sauce - \$450

#### SALMON-TOMATO

Marinated Tomato, Avocado, Lemon Zest, Sesame Seeds Sauce - \$450

#### PICKLED VEGETABLE

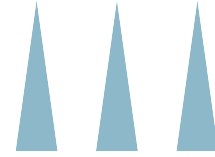
Soy Pepper, Pickled Takuan, Kampyo, Shibazuke, Yamagobo, Yuzu-Sesame Seeds Sauce - \$350

#### CUCUMBER AVOCADO

Avocado, Daikon Ponzu Dressing - \$290

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All prices are quoted in Mexican Pesos, and include tax.



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## SPECIAL NIGIRIS SIGNATURE

#### TUNA TRUFFLE

Black Truffle - \$520

#### TUNA CURRY

Avocado & Curry Sauce - \$520

#### SEARED YELLOW TAIL

Chives, Onion Sauce - \$620

#### HAMACHI

Chile Ancho - \$620

#### SEARED SALMON

Miso Orange, Lemon Zest - \$520

#### TOTOABA

Daikon Ponzu - \$420

#### O TORO FOIEGRAS

Amadare Sauce - \$650

#### SEARED WAGYU MOLE ROJO

Serrano Chile - \$650

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## CHEF'S SPECIALS

#### CRISPY RICE SASHIMI

Tuna, Salmon or Kampachi, Scallion, Rocoto Mayo, Mint - \$495

#### TUNA TATAKI

Marinated Onion with Habanero, Fried Capers, Curry Oil, Ponzu Sauce - \$495

#### HAMACHI CHIPOTLE

Cilantro Leaves, Orange Salt, Chipotle Puree, Garlic Yuzu Sauce - \$390

#### OCTOPUS TIRADITO

Daikon, Persa Cucumber, Volcanic Salt, Rayu & Soy Sauce - \$450

#### TUNA GREEN APPLE TIRADITO

Marinated Green Apple with Yuzu Kosho, Serrano Chile, Ginger Ponzu Sauce - \$550

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