

SILK

MAKI SUSHI

SOFT SHELF CRAB TEMPURA WITH CURRY CRUNCH	\$ 1 29
SMOKED EEL WRAPPED IN AVOCADO	\$ 1 49
NEGITORO FRIED WITH SPICY TUNA TARTAR	\$ 1 29
VEGETARIAN WRAPPED IN SOY PAPPER	\$ 89
SALMON	\$ 1 29
EBI SHRIMP	\$ 1 19

NIGIRIS

TUNA	\$ 29
SALMON	\$ 23
CALAMARI	\$ 29
HAMACHI	\$ 47
SCALLOPS	\$ 29
INARI (VEGETARIAN)	\$ 21
SMOKED EEL	\$ 37
SHRIMP	\$ 27
FISH OF THE DAY	\$ 33

SASHIMI

TUNA	\$ 1 39
SALMON	\$ 1 27
CALAMARI	\$ 1 37
HAMACHI	\$ 1 99
SCALLOPS	\$ 1 49
FISH OF THE DAY	\$ 1 49

TEMAKIS

SPICY TUNA TUNA TARTAR WITH SPICY SAUCE	\$ 63
SUKIYAKI BEEF BEEF WITH SUKIYAKI SAUCE LETTUCE, CUCUMBER	\$ 47
EBI TEMPURA SHRIMP TEMPURA	\$ 59
TAI TAI SNAPPER IN A FISH SAUCE WITH INDIAN NUTS & CRUNCHI WON TON	\$ 57
UME SISO KATSUO JAPANESE PLUM PASTE WITH DRIED SISO LEAF & SHREDDED BONITO FISH	\$ 57
SALMÓN IKURA SALMON & FISH ROE	\$ 69
UNA TAMA SMOKED EEL OMELETT	\$ 59
IKA FE CALAMARI IN A SPICY KOREAN SAUCE	\$ 57

TEPANYAKY

NEW YORK FLANK STEAK	\$ 239 \$ 179
CHICKEN	\$ 169
SHRIMP	\$ 239
LOBSTER	\$ 449
VEGETARIAN	\$ 129
MIXED	\$ 239

SERVED WITH MISO SOUP OR SUNO MONO



SILK

YAKIMESHI

CHICKEN	\$37
BEEF	\$47
SHRIMP	\$57
MIXED	\$57

APPETIZERS

FRIED FISH CAKE WITH RED CURRY	\$69
BEEF SATAY PEANUT SAUCE YELLOW CURRY	\$69
THAI SPRING ROLLS	\$77
VEGETARIAN FRIED DUMPLING YUKO YUZU SAUCE & DAIKON SAUCE	\$69

SALADS

DAIKON SALAD WITH SCALLOPS YUZU SCENTED	\$97
BEEF REISHABU WITH SESAME DRESSING	\$87
VERMICELLI, VEGETABLES, SWEET AND SOUR CHICKEN & SHRIMP	\$117

RICE NOODLES & SOUP

WHITE RICE	\$33
NAZI GORENG RICE	\$99
BEEF YAKI UDON NOODLES WITH SOY & SESAME SEED	\$109
SOY NOODLE & MEAT BALLS SOUP WITH SOY, VEGETABLES & CHINEESE MUSHROOMS	\$83
GREEN TEA SOBA NOODLES COLD SOUP WITH TEMPURA OF SHRIMP SHITAKE MUSHROOM	\$113

MAIN COURSE

CHICKEN MEMOAN	\$133
SAUTEED CHICKEN WITH INDIAN NUTS, FRESH PEPPERS, GARLIC & FISH SAUCE WITH SOY FRIED NODDLES	

PRIK THAI BEEF WITH CARDAMOM	\$157
SAUTÉED SLICED BEEF, WATER CHESTNUTS, BAMBOO SHOOT, ÁRBOL HOT PEPPER & THREE SOY SAUCE	

FLOWER OF CALAMARI	\$149
MATSUNOMI SAUCE SAUTEED CALAMARI WITH GINGER, PEPPERS, GARLIC & OYSTER SAUCE, WITH RICE NODLES & PINE NUTS	

FISH OF THE DAY	\$153
BATTER & SAUTÉED WITH GINGER, LEMON GRASS, RICE, GREEN CURRY & MISO SAUCE	

TOFU BRAISED PORK	\$139
TOFU & GROUND PORK MEAT, SAUTÉED WITH GINGER, BRAISED IN A SICHUAN MISO SAUCE.	

10% IMPUESTO INCLUIDO / 10% TAX INCLUDED
PRECIOS EN PESOS / PRICES ARE IN MEXICAN PESOS

