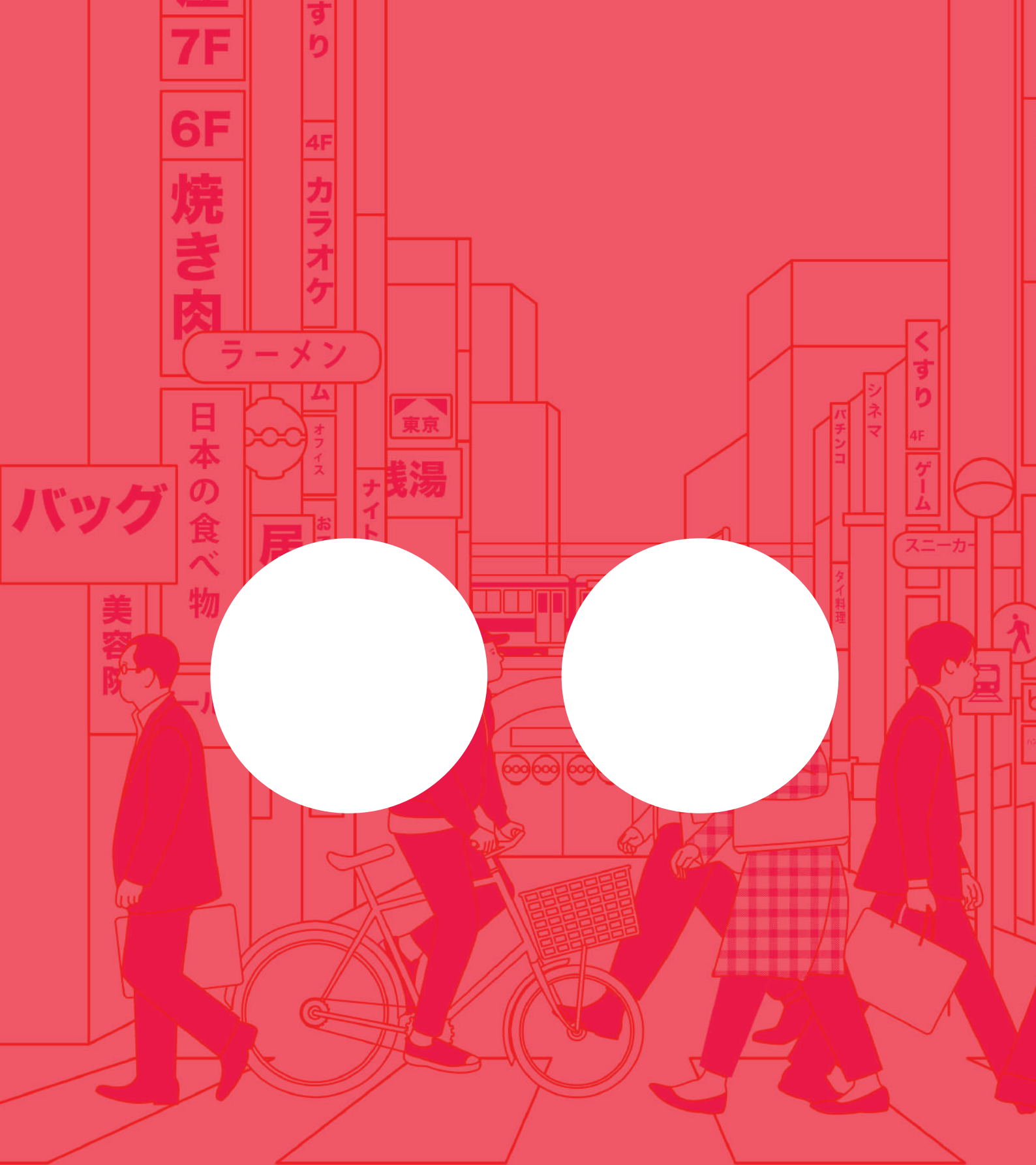




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Not available in promotions or discounts.



Not delivered to your home.



Doesn't apply to promotions or discounts.



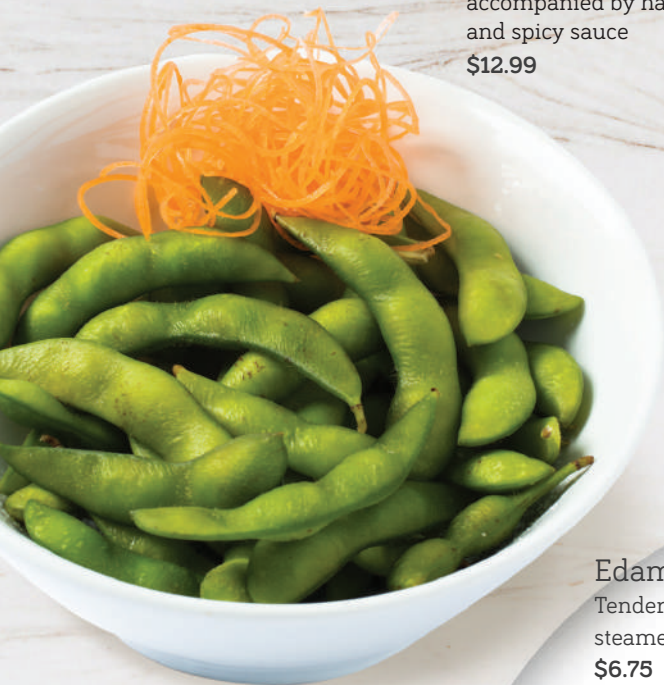
The consumption of raw food is the guest's responsibility. Sushi Itto® dishes are prepared under the strictest quality and hygiene standards.

Some ingredients may cause allergies or food intolerances, so their consumption is the customer's responsibility.

The weight of the dishes reflects the final prepared product.

Prices include VAT and are subject to change without prior notice.

APPETIZERS



Scallops Ceviche

Scallops served with red onion, avocado, tomato and miso sauce, accompanied by harumaki crisps and spicy sauce
\$12.99



Yuzu Shrimp

Tempura shrimp, seasoned with a special lemon sauce; served with a touch of scallion and hot sauce.
\$13.99

Edamame

Tender soybeans in the pod, steamed, roasted, or spicy
\$6.75

Toasts

Fresh salmon or crab, Tampico sauce, avocado, scallions, carrot kakiage and chipotle sauce; served with a crispy harumaki fritters.

Salmon	Crab
2 pieces \$6.95	2 pieces \$5.50
5 pieces \$11.99	5 pieces \$10.75

Baby squid^o

Squid stuffed with crab paste, masago and mayonnaise; served with sweet sauce and sesame seeds. \$6.99



Vota y no es pelota

3 rice balls mixed with scallions, onions, cream cheese and chiles toreados; breaded and covered with kushiage and chipotle sauce, on a bed of scallions.
\$5.65

Snack
\$3.50

SKEWERS

Yakitori

Grilled and marinated brochette
with teriyaki sauce

Beef tenderloin

Beef tenderloin and onion

2 pieces **\$5.40**

Mushroom

2 pieces **\$3.99**

Chicken

Chicken, onion and bell pepper

2 pieces **\$5.99**

Shrimp

Shrimp and pineapple

2 pieces **\$6.50**

Yakitori sea and land

Beef Steak, chicken, shrimp and mushroom

4 pieces **\$11.99**

Kushiage

Breaded skewer

Plantain with cheese

1 piece **\$1.99**

Plantain

1 piece **\$1.75**

Cheese

1 piece **\$2.75**

3 pieces **\$6.75**

6 pieces **\$11.99**

Shrimp

1 piece **\$3.25**

Ebi Edith 1 piece

Shrimp with cream cheese

\$4.25

Trio Edith 3 pieces

1 Ebi Edith, 1 Kani Edith y 1 Sake Edith

\$10.25

Cream cheese

1 piece **\$2.25**

Ebi Edith with chipotle

1 piece **\$4.29**

Sake Edith 1 piece

Salmon skewer

\$3.29

Kani Edith 1 piece

Crab skewer

\$3.29



RAMEN

Wheat noodle soup prepared with an aromatic broth, accompanied by various ingredients and served in a bowl. Choice between tamago or rice noodles.



Poku-men

Choice of noodles, accompanied by pork rib scallops (45 g), spinach, boiled egg, shiitake, scallion and a touch of chile de árbol, in a rib broth.

\$9.99



Tori-men

Choice of noodles, served with chicken (60 g), scallion, carrot, boiled egg, accompanied with chile de árbol, in a ramen broth with a touch of curry.

\$10.99

Magu-men

Choice of noodles, accompanied by garlic marinated tuna (50 g), wrapped in sangria lettuce, served with scallion, naruto and a touch of spicy sauce, in a ramen broth.

\$10.99



Shrimp

Choice of noodles, accompanied by shiitake, egg, naruto, scallions and shrimp with a touch of shichimi and layu oil in a ramen broth.

\$8.99

Suteki-men

Choice of noodles, accompanied by beef tenderloin (40 g), shiitake, boiled egg, scallions and ginger, served with a touch of shichimi and spicy sesame oil, in a ramen broth.

\$9.99



Kotsu-men

Choice of noodles, accompanied by a rib eye and chicken roll (50 g), boiled egg, scallions, sweet corn, grilled mushroom, served with crispy bacon and a touch of spicy sesame oil, in a ramen broth.

\$12.59

SOUPS



Bittersweet and spicy shrimp

Souring shrimp soup with mushrooms and cilantro

\$8.99

Shrimp Thai

Shrimp soup with coconut; with red bell pepper, mushrooms and jalapeño

\$8.99

Sumashi

Crystal clear soup with fish, shrimp, spinach, shiitake and rice noodles

\$7.75

Torisozui

Chicken breast soup with mushroom, egg, spinach, scallion, rice and shichimi

\$6.99

Misoshiro

Soybean broth with tofu, shiitake and scallion

\$4.50

Maritto

Seafood soup served with octopus, sea bass, shrimp and squid

\$10.99

Kanisozui

Crab soup, mushrooms and spinach.

\$4.99



TEMPURA

Battered vegetables and shrimp in a light and crunchy flour mixture; served with Misoshiru soup and tempura base.

Vegetables

Zucchini, cambray onion, broccoli, cauliflower, plantain, carrot, mushroom, spinach and kakiage. **\$10.50**

Shrimp

\$19.50

Vegetables and Shrimp

\$12.99

RICE DISHES



Gohan Chicken Teriyaki

Bowl with steamed white rice and grilled marinated chicken breast strips; served with teriyaki sauce and sesame seeds, accompanied with a garnish of cucumber and carrot with rice vinegar.

\$8.75



Yakimeshi

Fried rice with vegetables, egg, meat and shrimp

\$6.99

With Cauliflowers rice **\$7.25**

With Tampico sauce **\$7.25**

With Chipotle sauce **\$7.25**

Garlic **\$7.25**

Gohan

Bowl with steamed white rice

\$3.50



Gohan especial

Bowl with steamed white rice, crab, cream cheese, Tampico sauce and avocado; served with our sweet sauce

\$6.25

Sauces

Add your favorite sauce

Chipotle sauce

\$1.30

Sweet sauce

\$1.30

Tampico sauce

\$1.90

Cream Cheese

\$1.30

Additional Orders

Avocado

\$1.30

Wasabi

\$1.30

Ginger

\$1.30

NOODLES

Pica udon

Roasted udon pasta with fresh salmon, carrots and broccoli; seasoned with our chipotle sauce

\$10.99

Yakisoba

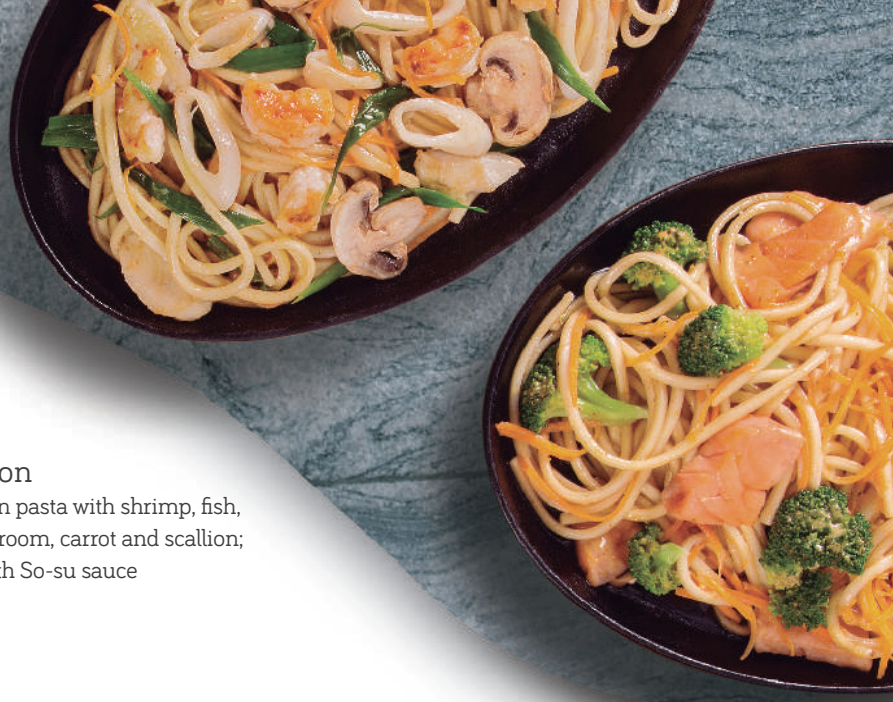
Roasted udon pasta with beef tenderloin, scallion, carrot and mushroom; seasoned with yakisoba sauce

\$10.99

So-su udon

Roasted udon pasta with shrimp, fish, squid, mushroom, carrot and scallion; seasoned with So-su sauce

\$11.99



SALADS

Kudamono

Combination of lettuce, cranberry, strawberry, walnut, apple and peanuts; served with tamarind and strawberry sauce

\$10.50

Kani tai

Thin strips of crab, carrot, cucumber, bell pepper and onion mixed with Tampico sauce; served with cream cheese and avocado on a bed of lettuce.

\$9.75

Vegetables

Combination of lettuce, cherry tomato, asparagus, broccoli, mushroom and carrot; served with special dressing

\$7.99

Itto Bowls

Salad with rice, hiyashi wakame, sesame oil, avocado and black sesame.

Itto Bowls Salmon **\$14.99**

Itto Bowls Tuna **\$14.99**

Itto Bowls Mixed **\$14.99**

Seaweed Salad \$8.99

Hiyashi wakame seaweed salad with cucumber, tomatoes and black sesame.

Tuna, Salmon or mixed **\$16.75**



TEPPANYAKI TABLE

Combination of meats or seafood and vegetables, grilled in our kitchen, accompanied by Gohan

Shrimp 8 pieces
with grilled vegetables
\$21.99

Chicken
with grilled vegetables
\$14.99

Beef tenderloin
with grilled vegetables
\$21.99

Vegetables
Pumpkin, onion, mushroom,
broccoli, asparagus, bell pepper,
cauliflower, and moyashi
\$11.99

Mixed
Chicken, beef tenderloin and shrimp
with grilled vegetables
\$20.50

Seafood
Squid, octopus, curvina and shrimp
\$24.99

Scallops
Grilled Scallops
with grilled vegetables
\$24.99

◦ Sesame sauce,
Sesame, peanuts,
walnuts and natural
soybeans



◦ Some ingredients may cause
allergies or food intolerances,
so their consumption is the
customer's responsibility.

MAIN DISHES

Pollito Itto

Chicken breast marinated in
torino sauce; mounted on lettuce,
garnish with carrot and
cherry tomato
\$9.50

Miso Salmon Steak

Salmon steak with mushroom, red bell
pepper, asparagus and fried almonds;
served with miso sauce
\$19.99

Nigiri (piece)

Smoke Sake
Smoked salmon **\$3.75**

Fresh Sake*
Fresh salmon **\$3.75**

Unagi
Eel **\$3.75**

Maguro*
Tuna **\$3.75**

Ebi
Shrimp **\$3.75**

Kanikama
Crab **\$3.75**

Masago*
Flying fish roe **\$3.75**

Tako
Octopus **\$3.75**

Tamago
Sweet egg **\$2.75**

Suzuki
Curvina **\$2.75**

Hotategai
Scallops **\$3.75**

Nigiri Combination

Hachi ko
Combination of 8 pieces (2 sea bass, 1 fresh salmon, 1 tuna, 1 tamago, 1 shrimp, 1 kanikama and 1 hamachi)
\$14.25

Yuichi ko
Combination of 11 pieces (1 tuna, 1 fresh salmon, 1 smoked salmon, 1 octopus, 1 shrimp, 1 kanikama, 1 eel, 2 masago, 1 hamachi and 1 curvina)
\$23.50



Sashimi

Fresh salmon*
Fine trimming **\$13.75**
Prepared fine trimming* **\$13.99**
Thick cut **\$17.99**

Tuna*
Fine trimming **\$13.50**
Prepared fineblanking* **\$14.25**
Thick cut **\$19.99**

Special Combination

Curvina, shrimp, octopus, tuna and fresh salmon
Fine trimming **\$19.50**
Thick cut **\$19.50**



ROLLS (10 Pieces)

Japanese rolls with Latin ingenuity

Chipotle sauce



Por Japón*

Breaded crab and Tampico sauce inside; tuna and avocado outside; served with chipotle sauce, masago and scallions
\$11.89



Mariguanitto

Cooked salmon, cream cheese and scallion inside; spinach on the outside; served with chipotle sauce
\$10.49



El roll de Mau

Kanikama and avocado on the outside; crab, cream cheese, scallion and cucumber on the inside; served with chipotle sauce
\$11.59



Mi calaverita*

Cream cheese, avocado and kakiage inside; fresh salmon outside; served with chipotle sauce and scallions.
\$13.15



El roll del centro

Garlic shrimp, cream cheese and avocado inside; grilled onion on the outside; served with chipotle sauce
\$13.35



♦ Antonio Miyaki

Grilled rib eye with onions, wrapped in flour tortilla; served with chipotle sauce and accompanied with garnish.
Chicken **\$11.35**
Rib Eye **\$18.35**



Arboledas roll

Cream cheese, avocado and scallion on the inside; smoked salmon on the outside; served with chipotle sauce
\$11.89



Pipil Roll

Breaded crab, scallion and avocado inside; manchego cheese and chiles toreados on the outside; served with chipotle sauce
\$11.59



Miaucitto

Breaded chicken, avocado and chipotle sauce inside; melted manchego cheese on the outside, served with tartar sauce and a touch of shichimi on the outside.
\$12.15



Reguetonero

Breaded crab, cream cheese and scallion inside; tempurized spinach on the outside; served with sweet sauce and chipotle sauce
\$11.35



Mango

Fashion roll*

Fresh salmon, avocado and cucumber inside; cream cheese and mango outside; served with our tamarind sauce (only in season).
\$11.59



Chilango roll*

Fresh salmon, chiles toreados, cilantro, cream cheese and avocado inside; mango outside; served with Tampico sauce and chipotle sauce (only in season).
\$11.59



Vitamínate roll

Mango and avocado on the outside; Ebi Edith shrimp and cucumber on the inside; served with chipotle sauce and sweet sauce (only in season).
\$12.35

With Tampico sauce



Más de lo mismo

Crab, kaniage, chiles toreados, avocado and cream cheese inside; Tampico sauce and sesame seeds outside.

\$10.09



Niño verde roll

Battered spinach on the outside; fresh salmon, avocado and cream cheese on the inside; served with Tampico sauce and chipotle sauce.

\$11.59



La Pinta roll

Breaded shrimp and avocado inside, cream cheese outside; served with Tampico sauce and sesame seeds.

\$11.35



Scorpions maki

Fresh salmon, shrimp and cream cheese on the inside; crab and avocado on the outside; served with Tampico sauce and sesame seeds.

\$13.89



Confetti roll

Avocado, grilled onion and garlic shrimp inside; cream cheese and kaniage outside; served with chipotle sauce and Tampico sauce.

\$13.35

Ingredients outside



Filadelfia tai

Cucumber and cream cheese on the inside; smoked salmon and sesame seeds on the outside

\$12.75



Suchitlán

Avocado, cream cheese and battered shrimp inside; fried plantain outside; served with chipotle sauce

\$12.25



Sábado de Trevi

Ebi Edith shrimp and Tampico sauce on the inside; avocado on the outside; served with kushiage sauce

\$12.25



Favoritto

Shrimp, avocado and cream cheese on the inside; crab and sesame seeds on the outside

\$13.25



Negritto roll

Vegetarian roll with asparagus, cucumber, avocado, carrot and cream cheese on the inside; black sesame seeds on the outside

\$9.75



Picositto roll

Cooked salmon, chiles toreados, avocado and scallion on the inside; cream cheese, masago and sesame seeds on the outside

\$11.59

ROLLS (10 Pieces)

Japanese rolls with Latin ingenuity

Crunchy breaded sushi



• El maestro rollero

Crunchy breaded chicken breast on the outside; manchego cheese, carrot, green bell pepper and onion on the inside; served with kushiage sauce and chipotle sauce; served with mixed salad with sesame dressing

\$12.99



Sí se puede roll

Battered shrimp, avocado, manchego cheese and carrot inside; served with sweet sauce and sesame seeds, on a bed of kakiage.

\$12.75



La Pinta empanizada

Crunchy breaded roll with crunchy breaded shrimp and avocado inside; cream cheese outside; served with Tampico sauce and sesame seeds.

\$12.59



Cólera maki

Manchego cheese, asparagus, avocado and carrot inside; served with Tampico sauce and shichimi.

\$10.79

Con chiles toreados



Narco roll

Crab and cream cheese inside; avocado outside; served with mushroom, chiles toreados and sesame seeds.

\$10.15



Sweet sauce

Voladorcito

Crab, cream cheese and avocado on the inside; kakiage on the outside; served with sweet sauce and sesame seeds

\$9.89



Satélite roll

Shrimp, cream cheese and avocado on the inside; eel on the outside; served with sweet sauce and sesame seeds

\$15.49



Colorín Colorado

Crunchy roll with battered shrimp, avocado and cucumber on the inside; golden chips and spicy tuna on the outside, served with our sweet sauce and sesame seeds

\$15.75



Charquito*

Shrimp, curvina, salmon, broccoli, carrot, mushroom and zucchini, wrapped in rice paper; served with Tampico sauce and So-su sauce.

\$13.89



Fit roll

Shrimp and crab inside; salmon or avocado outside; served with chipotle and ponzu sauce

\$15.49



Skinny roll

Crab, tuna, masago, cream cheese, cucumber, kakiage and avocado inside; sesame and nori seaweed outside; served with ponzu sauce

\$13.35



Roll veranitto

Kanikama, tuna, avocado and salmon on the inside; wrapped in cucumber slices; black sesame seeds outside; served with ponzu sauce.

\$10.79

KIMOCH

10 pieces



Cucumber

Cucumber on the outside; breaded shrimp, avocado, masago, Tampico sauce, served with chipotle sauce, spinach and black sesame seeds; on a bed of carrots

\$6.99



Plantain

Fried plantain on the outside; fresh salmon, cream cheese, momiji paste and beet decoration; served with So-su sauce.

\$8.50



Zucchini*

Zucchini on the outside; cream cheese, tuna, momiji paste and avocado; served with a sweet sauce.

\$6.99



Carrot

Carrot on the outside; tuna, avocado, cream cheese, shredded carrot and black sesame seed; served with spicy sauce

\$6.99

Cata de kimochi

Two pieces of plantain, two pieces zucchini, three pieces of cucumber, and three pieces of carrot.

\$11.99

Special roll

Any Sushiitto roll not listed on the Menu.

\$14.35

Makis



California

Avocado, cucumber and shrimp on the inside; sesame on the outside

\$9.75



California without shrimp

Avocado and cucumber on the inside; sesame on the outside

\$6.45



California special*

Avocado, cucumber and shrimp on the inside; masago and sesame seeds on the outside

\$10.79



California with crab

Avocado, cucumber and crab inside; sesame seeds on the outside

\$8.99



Philadelphia

Fresh salmon and cream cheese inside; sesame seeds on the outside

\$9.79



Philadelphia special*

Smoked salmon and cream cheese on the inside; masago and sesame seeds on the outside

\$10.79

☺ Platters*

Puente de oro

8 pieces of sushi, half a curvina sashimi and 25 rolls pieces.

\$35.75

Barquitto

Hachi Ko combination, special combination of thick cut sashimi, two orders of baby squid, a Mi Calaverita roll, a Narco roll and a Confetti roll.

\$58.50

Ittakate

Yakimeshi, two plantain kushiage, a Voladorcito roll, one chicken yakitori and one half brownitto

\$17.25

La Gran Vía

Combination of 6 specialties and 12 pieces of nigiris

\$79.99

☺🏠 Special combinations*

Special 1

Includes:

Voladorcito (5 pieces roll), Narco roll (5 pieces), Temakiage (1 piece), Nigiri ebi (1 piece), Smoked sake nigiri (1 piece), Thick cut salmon, sashimi (50 g).

\$18.25



Special 2

Includes:

Mushroom Yakitori (2 pieces),
Salmon Toasts (2 pieces), Temakiage
(1 piece), Philadelphia (5 piece roll),
La Pinta breaded with crab (5 piece
roll). **\$18.25**



Desserts

Brownitto with vanilla ice cream

Brownie served with homemade vanilla ice cream, chocolate and berries
\$5.50

Bana-ice

Two tempura plantain slices served with ice cream and caramel jelly
\$5.50

Manzayaki

Red wine baked apple with cinnamon, served with strawberry jelly and ice cream
\$6.25

Camelado

Cubes of coffee jelly, with coffee cream and vanilla ice cream
\$4.99

Mochis

Japanese rice-based dessert, Mango, strawberry or chocolate
\$4.99





Tempura ice cream

Choux pastry filled with vanilla ice cream
served with strawberry sauce, chocolate or
cajeta sauce of your choice

\$4.99

Tempura green tea matcha ice cream

Choux pastry filled with green tea ice cream,
served with bee honey

\$5.99

Ice cream

Lychee

\$2.99

Yuzu

Japanese style citrus

\$2.99

Sorbet

Matcha green tea or vanilla of your choice

\$2.99

Lychee

Lychees

\$2.99

Jellies

Caramel, strawberry or chocolate

Coffee and tea

Americano

\$2.50

Espresso

\$2.50

Cappuccino

\$3.99

Tea

Chamomile,
lemon or black

\$1.75

Matcha green tea

\$3.99



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