

屋
7F

6F
焼き肉

くすり

4F
カラオケ

ラーメン

日本の食べ物

バッグ

美容師

東京

銭湯

ナイト

くすり

4F

ゲーム

スニーカー

パチンコ

シネマ

タイ料理

ナイトク

マッサーシ

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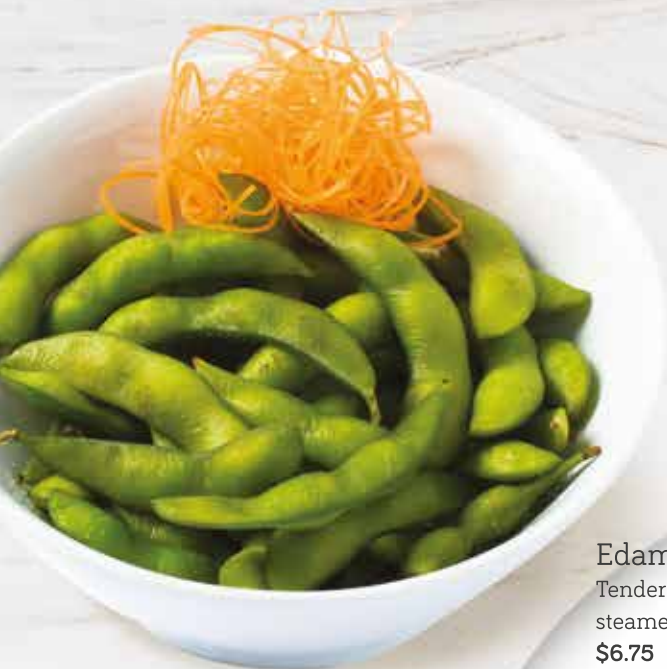
The consumption of raw food is the guest's responsibility. Sushi Itto® dishes are prepared under the strictest quality and hygiene standards.

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

The weight of the dishes reflects the product already prepared.

Prices include IVA and are subject to change without notice.

APPETIZERS



Edamame

Tender soybeans in pods, steamed, roasted, or spicy
\$6.75



Shrimp Yuzu

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

Baby squid*

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

Tostadas

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

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



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 sweet sauce

Beef tenderloin

Beef tenderloin and onion

2 pieces **\$5.40**

Onion

2 pieces **\$3.99**

Chicken

Chicken, onion and bell pepper

2 pieces **\$5.99**

Shrimp

Shrimp and pineapple

2 pieces **\$6.50**

Yakitori mar y tierra

Beef Steak, chicken, shrimp and mushroom

4 pieces **\$11.99**

Kushiage

Breaded skewer

Banana 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 of tamago or rice noodle.



Tori-men

Noodle of your choice, accompanied by chicken (35 g), scallion, carrot, boiled egg, served with chile de arbol, in a ramen broth with a touch of curry.

\$10.50

Magu-men

Choice of noodle, accompanied by garlic marinated tuna (50 g), wrapped with sangria lettuce, served with scallion and a touch of hot sauce, on a ramen broth base.

\$10.50



Poku-men

Choice of noodles, accompanied by pork rib escallops (45 g), spinach, boiled egg, shiitake, scallion and a touch of chile de arbol, on a rib base.

\$9.50

Suteki-men

Choice of noodle, accompanied by beef fillet (25 g), shiitake, boiled egg, scallion and ginger, served with a touch of shichimi and spicy sesame oil, on a bed of ramen broth.

\$9.50



Kotsu-men

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

\$11.99



SOUPS



Misoshiru
Soy bean 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

Shrimp Souring
Souring shrimp soup with
mushrooms and coriander
\$8.99

Thai Shrimp
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 with mushroom,
egg, spinach, scallion, rice and
shichimi
\$6.99



TEMPURA

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

Vegetables
Zucchinni, cambray onion,
broccoli, cauliflower, banana,
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 and carrot garnish with rice vinegar.

\$8.75



Yakimeshi

Fried rice with vegetables, egg, meat and shrimp

\$6.99

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 paste, cream cheese, katsuo flakes, Tampico sauce katsuo flakes, 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 soba pasta with beef tenderloin, scallion, carrot and mushroom; seasoned with sweet & sour 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, mango and pear; served with red fruit dressing and beet sum

\$10.50

Itto Salad

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

Salmon **\$10.99**

Tuna **\$11.25**

Mixed **\$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

Seaweed Salad **\$8.99**

Salad of hiyashi wakame seaweed, cucumber, tomatoes and black sesame.

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

Vegetables

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

\$7.99



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,
mushroom, broccoli, asparagus,
bell bell pepper, cauliflower, and
moyashi **\$11.99**

Mixed
Chicken, beef tenderloin and shrimp
with roasted 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; served with salad and sesame dressing
\$9.50

Salmon Miso Steak

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

Nigiri (pieza)

Sake smoked
Smoked salmon \$3.75

Sake fresh*
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

Combinación Nigiri

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

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



Sashimi

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

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

Combinación Special

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

*Preparation: served with olive oil and chives, over a mirror of spicy citrus sauce.



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
\$11.50



Arboledas roll
Cream cheese, avocado and chives on the inside; smoked salmon on the outside; served with chipotle sauce
\$11.50



Mariguanitto
Salmon, cream cheese and scallion inside; spinach on the outside; served with chipotle sauce
\$10.15



Pipil Roll
Breaded crab, scallion and avocado inside; manchego cheese and chiles toreados on the outside; served with chipotle sauce
\$11.25



El roll de Mau
Crab and avocado on the outside; crab paste, cream cheese, scallion and cucumber on the inside; served with chipotle sauce
\$11.25



Miaucitto
Breaded chicken, avocado and chipotle sauce inside; melted manchego cheese with loroco on the outside served with tartar sauce and a touch of shichimi on the outside.
\$11.75



Mi calaverita*
Cream cheese, avocado and kakiage inside; fresh salmon outside; served with chipotle sauce and scallions.
\$12.79



Reguetonero
Breaded crab, cheese and chives inside; spinach topped on the outside; served with sweet sauce and chipotle sauce
\$10.99



El roll del centro
Garlic shrimp, cream cheese and avocado inside; grilled onion on the outside; served with chipotle sauce
\$12.99



Mango

Fashion roll*
Fresh salmon, avocado and cucumber inside; cream cheese and mango outside; served with our tamarindo sauce (only in season).
\$11.25



Antonio Miyaki
Grilled rib eye with onions, wrapped in flour tortilla; served with chipotle sauce and accompanied with garnish.
Chicken **\$10.99**
Rib Eye **\$17.75**

Chilango roll*
Fresh salmon, chiles toreados, cilantro, cream cheese and avocado inside; mango outside; served with Tampico Habanero sauce and chipotle sauce (only in season).
\$11.25

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).
\$11.99

Tampico sauce



Más de lo mismo
Crab, kaniago, chiles toreados, avocado and cream cheese inside; Tampico sauce and sesame seeds outside.
\$9.75



Niño verde roll
Spinach topped on the outside; smoked salmon, avocado and cream cheese on the inside; served with Tampico sauce and chipotle sauce.
\$11.25



La Pinta roll
Breaded shrimp and avocado inside, cream cheese outside; served with Tampico sauce and sesame seeds.
\$10.99



Scorpions maki
Smoked salmon, shrimp and cream cheese on the inside; crab and avocado on the outside; served with Tampico sauce and sesame seeds.
\$13.49



Confetti roll
Avocado, grilled onion and garlic shrimp inside; cream cheese and kaniago outside; served with chipotle sauce and Tampico sauce.
\$12.99

Ingredients outside



Filadelfia tai
Cucumber and cream cheese on the inside; smoked salmon and sesame seeds on the outside
\$12.35



Suchitlán
Avocado, cream cheese and battered shrimp inside; fried plantain outside; served with chipotle sauce
\$11.89



Sábado de Trevi
Ebi Edith shrimp and Tampico sauce on the inside; avocado on the outside; served with kushiage sauce
\$11.89



Favoritto
Shrimp, avocado and cream cheese on the inside; crab and sesame seeds on the outside
\$12.89

Negritto roll
Vegetarian roll with black sesame, asparagus, cucumber and cheese
\$9.50

Picositto roll
Smoked salmon, cheese, chiles toreados and masago
\$11.25

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
\$12.50



Sí se puede roll
Shrimp, avocado, manchego cheese and carrot inside; served with sweet sauce and sesame seeds, on a bed of kakiage.
\$12.35



La Pinta empanizada
Crunchy breaded roll with crunchy breaded shrimp and avocado inside; cream cheese outside; served with Tampico sauce and sesame seeds.
\$12.25



Cólera maki
Manchego cheese, asparagus, avocado and carrot inside; served with Tampico sauce and shichimi.
\$10.50

Chiles toreados



Narco roll
Crab paste and cream cheese inside; avocado outside; served with mushroom, chiles toreados and sesame seeds.
\$9.89

Sweet sauce



Voladorcitto
Crab, cream cheese and avocado on the inside; kakiage on the outside; served with sweet sauce and sesame seeds
\$9.59



Satélite roll
Shrimp, cream cheese and avocado on the inside; eel on the outside; served with sweet sauce and sesame seeds
\$14.99

Colorín Colorado
Crunchy roll with shrimp, avocado and cucumber on the inside; Spicy tuna on the outside, served with our sweet sauce.
\$15.35

Rice paper

Charquitto*
Camarón, salmón, brócoli, zanahoria, champiñón y calabaza asados, envueltos en hoja de arroz; servidos con salsa So-su
\$13.50

Healthy choice



Fit roll
Shrimp and crab inside; salmon or avocado outside; served with chipotle and ponzu sauce
\$14.99



Skinny roll
Crab, tuna, masago, cream cheese, cucumber, kakiage and avocado inside; sesame and nori seaweed outside; served with ponzu sauce
\$12.99

Roll veranitto
Cucumber roll; inside tuna, kanikama, salmon and avocado, with a special sauce
\$10.50

KIMOCH

10 pieces



Pepino

Cucumber on the outside; breaded shrimp, avocado, masago, Tampico sauce, chipotle sauce, spinach and black sesame seeds; on a bed of carrots **\$6.99**



Plantain

Banana fried on the outside; fresh salmon, cream cheese, momiji paste and beet; 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; served with spicy sauce **\$6.99**

Cata de kimochi

Two pieces of banana, two pieces zucchini, three pieces of cucumber, and three pieces of carrot. **\$11.99**

Special roll

Any Sushi roll not listed on the Menu. **\$13.99**

Makis



California

Avocado, cucumber and shrimp on the inside; sesame on the outside **\$9.50**



California without shrimp

Avocado and cucumber on the inside; sesame on the outside **\$6.25**



California special*

Avocado, cucumber and shrimp on the inside; masago and sesame seeds on the outside **\$10.50**



California with crab

Avocado, cucumber, and crab inside; sesame seeds on the outside **\$8.75**



Philadelphia

Fresh salmon and cream cheese inside; sesame seeds on the outside **\$9.50**



Philadelphia special*

Smoked salmon and cream cheese on the inside; masago and sesame seeds on the outside **\$10.50**

Platters*

Puente de oro

8 pieces of sushi, half a curvina sashimi and 25 portions of rolls
\$35.75

Barquitto

Mixed combination of 9 pieces of nigiri, a combination of thick cut sashimi, two orders of baby squid, a Calaverita, a Narco roll, and a Confetti roll and a Confetti roll
\$58.50

Ittakate

Yakimeshi, two banana kushiage, one voladorcito, 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 Toast (2 pieces), Temakiage
(1 piece), Filadelfia (5 piece roll),
La Pinta breaded with crab (5 piece
roll). **\$18.25**



Special 3

Includes:

Beef kerikura (1 piece), Yucca
tempura (80 g), Fashion roll (5
pieces roll), Voladorcito (5 pieces
roll), Edamame (140 g).
\$18.25

Desserts

Manzayaki

Red wine baked apple with cinnamon served with strawberry jelly and ice cream

\$6.25

Bana-ice

Two tempura banana slices served with ice cream and caramel jelly

\$5.50

Brownitto vanilla ice cream

Brownie served with homemade vanilla ice cream, chocolate and berries

\$5.50

Camelado

Cubes of coffee jelly, with coffee cream and vanilla ice cream

\$4.99

Coffee and tea

Americano

\$2.50

Espresso

\$2.50

Cappuccino

\$3.99

Tea

Chamomile, lemon or black

\$1.75

Green tea

\$3.99

Ice Cream 🏠

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 ice cream

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

\$5.99

Ice cream

Green tea, chocolate or vanilla of your choice

\$2.99



