



**FUNKY
GEI
SHA**



ASIAN INSPIRED

Asian Street Food, a journey through Asia and its street food stands,
recipes that were passed from one generation to the next one with the most exotic and spicy flavors.

APPETIZERS

MISO SOUP

Tofu · seaweed · and green onion

TOM KHA GAI SOUP (90 g)

Chicken · coconut milk · lemongrass

EDAMAME

Spicy or robata

BREADED SHRIMP (6 pcs - 300 g)

Lemon · togarashi · spicy chutney

SKEWERS (2 pcs)

Cheese
Teriyaki Chicken (120 g)
Spicy shrimp (120 g)
Asparagus

VEGETARIAN SPRING ROLLS (2 pcs)

Spicy sweet & sour sauce

THAI LETTUCE WRAPS (150 g)

Spicy Sweet & Sour chicken

SHORT RIB TACOS (100 g)

Spicy sauce marinated short rib

SASHIMIS

SEARED TUNA (80 g)

Olive oil · spicy Japanese sauce

HAMACHI (120 g)

Jalapeño Ponzu · fried leek · serrano pepper

NORDIC SALMON (90 g)

Yuzu & Peruvian yellow pepper sauce

SASHIMI TASTING (270 g)

Tuna · hamachi · salmon

NIGIRIS

TUNA (50 g - 2 pcs)

HAMACHI (40 g - 2 pcs)

NORDIC SALMON (50 g - 2 pcs)

ORA KING SALMON (50 g - 2 pcs)

SHRIMP (40 g - 2 pcs)

EEL (40 g - 2 pcs)

MAKI ROLLS

ALASKAN FIRE ROLL (50 g)

Avocado · cream cheese inside wrapped
with spicy kanikama · drizzled with eel sauce

DRAGON ROLL (40 g)

Panko shrimp and cucumber inside
wrapped with eel · eel sauce · spicy wafu

MANGO CALIFORNIA ROLL (50 g)

Stuffed with kanikama and cucumber · wrapped
with avocado and served with mango sauce

KIMCHI

Chinese cabbage · onion tempura
avocado · black sesame sauce

BOWL DE SALMÓN ORA KING (120 g)

avocado · cucumber · carrot
yuzu kosho · nori seaweed

SPICY TUNA ROLL (90 g)

Fresh tuna inside · with spicy tuna
tartar · sriracha sauce

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

VEGAN

VEGETABLE YAKIMESHI

Japanese style sautéed rice with carrots
zucchini · soy sauce

VEGETABLE TEMPURA

Organic baby vegetables · habanero
wafu · sweet and spicy sauce

SHISHITO PEPPERS

Robata grilled · olive oil
Maldon salt

WOK

PANANG CURRY (120 g)

Spicy curry · basil · kafir · and peanuts
Tofu | Chicken | Beef
Shrimp | Mixed

YELLOW CURRY (120 g)

Tofu | Chicken | Beef
Shrimp | Mixed

DRUNKEN NOODLES (120 g)

Rice noodles · vegetables · oyster sauce
Tofu | Chicken | Beef
Shrimp | Mixed

PAD THAI (120 g)

Rice noodles · tamarind sauce peanuts · vegetables
Tofu | Chicken | Beef
Shrimp | Mixed

SPICY LOBSTER PAD THAI (100 g)

Classic Thai dish · Stir-fried rice noodles
with fresh lobster · carrot · onion · Chinese
pea · bell pepper · hot tamarind sauce

MONGOLIAN BEEF (120 g)

Caramelized · oyster sauce
ginger green onion

RICE

MIXED YAKIMESHI (120 g)

Japanese style stir fry rice · shrimp
beef · chicken · vegetables

GOHAN

OIL TRUFFLE-MUSHROOM RICE

Japanese style stir fry rice · shiitake, cremini and portobello
mushrooms · white truffle oil · parmesan cheese

ROBATA

FILET (225 g)

black garlic sauce

LOBSTER (400g - 600 g)

Kaffir butter

SURF & TURF

Filet (225 g), Lobster (400g - 600 g)
Black garlic sauce · Kaffir butter · shishitos

OYSTER SAUCE GLAZED SALMON WITH APPLE CURRY FILET (220 g)

220 g Robata glazed salmon · creamy
apple curry with shiitake mushrooms

RACK OF LAMB IN ANISE ORANGE SAUCE FILET (250 g)

Glazed in orange sauce with
hints of anise and peanuts

LACQUERED DUCK IN PLUM SAUCE FILET (250 g)

Robata grilled · hoisin sauce
cucumber · scallion · tortillas

ROBATA SPICY BEEFILET (150 g)

Robata grilled beef with our spicy
Funky sauce (soy · ginger · sambal)

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking.
Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.