








SAN TÖ

H A N D R O L L B A R

Appetizers

前菜

Hiroshito peppers  80gr (“Padron peppers” with our signature sauce & furikake)	\$100.00
Miso soup  200ml (shiitake, tofu, negi & wakame)	\$50.00
Seaweed salad  50gr	\$60.00
Edamames truffle  100gr	\$110.00
Edamames with salt from Colima 100gr	\$75.00
Ebi Tempura 2pzs. 	\$80.00

Tempura shrimp with a slightly spicy peanut sauce (on the side).

Vegetarian 

Donburis

Shari rice bowls with fresh fish of choice

散らし

Akami 60gr (Blue fin tuna, sesame seeds, crunchy nori, turnip.)	\$190.00
Chu'toro 60gr (Medium fatty tuna, sesame seeds, crunchy nori, turnip)	\$290.00
O'toro 60gr (Extra fatty tuna, sesame seeds, crunchy nori, turnip)	\$350.00
Salmon 60gr (Salmon, sesame seeds, crunchy nori, turnip)	\$170.00
Hamachi 60gr (Hamachi (yellowtail), sesame seeds, crunchy nori, turnip)	\$300.00
Chirashi 60gr (Akami, salmon, sesame seeds, crunchy nori, turnip)	\$260.00


Sashimis

刺身

Santō tiradito 80gr (Fresh snapper with our signature “tiradito” sauce.)	\$160.00
Chu'toro (Medium fatty tuna) 80gr	\$210.00
O'toro (Extra fatty tuna) 80gr	\$260.00
Salmon 80gr	\$180.00
Salmón toro (Extra fatty salmon) 80gr	\$230.00
Hamachi 80gr	\$245.00
Robalo (Bass) 80gr	\$140.00

Hand Rolls

手巻き


Uni 20gr	\$340.00
Akami (Fresh tuna) 30gr	\$90.00
Chu'toro (Medium fatty tuna) 30gr	\$120.00
O'toro (Extra fatty tuna) 30gr	\$160.00
Salmon 30gr	\$80.00
Avo tempura  30gr (Tempura avocado)	\$80.00
Ebi tempura 30gr	\$90.00
Hotate 30gr (Scallops)	\$90.00

Hamachi negi & truffe 30gr	\$120.00
Spicy tuna 30gr	\$100.00
Spicy salmon 30gr	\$90.00
Wagyu A5 30gr	\$550.00
Veggie sarada  30gr	\$80.00
(Lettuce, cucumber, avocado, turnip with our special peanut sauce on the side)	
Veggie asupara  30gr	\$80.00
(Flamed asparragus)	
Unagi (Eel) 40gr	\$160.00


Hand Roll Set menu

Set menus cannot be modified


セットメニュー

Set menu 3 340gr	\$300.00
. Miso soup 	
. Akami	
. Salmon	
. Hamachi negi & truffle	


Set menu 4 410gr **\$350.00**


- . Miso soup 
- . Akami
- . Salmon
- . Scallops
- . Spicy tuna

Set menu 5 490gr **\$420.00**

- . Miso soup 
- . Chu ´toro (Medium fatty tuna)
- . Salmon
- . Scallops
- . Tempura shrimp
- . Hamachi negi & truffle
(Cola amarilla, cebollín y trufa)

Set menu 6 560gr **\$500.00**

- . Miso soup 
- . O'Toro
- . Spicy tuna
- . Scallops
- . Tempura shrimp
- . Unagi
- . Hamachi negi & truffle

Veggie set  70gr **\$260.00**

- . Miso soup
- . Asupara (Flamed asparragus)
- . Sarada (Lettuce, cucumber, avocado,
turnip with our special peanut sauce on the side)
- . Avocado tempura

Nigiris

にぎり

Uni & Ikura 28gr	\$380.00
Uni 10gr	\$240.00
Robalo (Bass) 18gr	\$70.00
Akami 18gr	\$70.00
Chu'toro (Pinch of ginger & chives) 18gr	\$100.00
O'toro (Pinch of salt from Colima) 18gr	\$130.00
Salmon 18gr	\$60.00
Snapper (shiso leaf & a pinch of furikake) 18gr	\$50.00
Ikura & quail egg 18gr	\$150.00
Hamachi choco 18gr	\$80.00
Unagi (Pinch of sesame) 20gr	\$100.00
Avocado (Eel sauce & sesame) 18gr	\$40.00
Wagyu A5 (Flamed with atari-parmesan) 18gr	\$300.00
Hamachi truffle 18gr	\$90.00
Hotate 18gr	\$70.00

Nigiri Set menu

Set menus cannot be modified

セットメニュー

Set menu 3 \$280.00

- Akami
- Chu'toro
- O'toro

Set menu 5 \$310.00

- Akami
- Salmon toro
- Hamachi truffle
- Scallops
- Snapper

Set menu 7 \$610.00

- Snapper
- Chu'toro
- O'toro
- Ikura
- Unagi
- Hamachi choco
- Salmon toro

Set menu 9 \$790.00

- Salmon toro
- Chu'toro
- O'toro
- Unagi
- Ikura
- Hamachi truffle
- Scallops
- Snapper
- Robalo (Bass)

Makis

裏巻き

Ura-makis

Rolled with the seaweed inside.

Doble dragon (8 pcs) 400gr \$300.00

(Tempura shrimp, flamed asparragus and tare sauce inside. Avocado, bonito flakes and a mango-truffle sauce outside).

Spicy tuna (8 pcs) 300gr \$250.00

(Avocado. Spicy tuna, negi, tempura flakes and tare sauce on the outside).

Hoso-maki

Rolled with the seaweed outside

San-shake (6 pcs) 125gr \$285.00

(Fresh salmon, crunchy salmon skin & ikura with a pinch of yuzu).

Futo-maki

Fat rolled sushi
(seaweed outside)

Ōkī (5 pcs) 327 gr \$285.00

(Hamachi, salmon, chu'toro, snapper, avocado, asparragus, sesame, negi, seaweed salad, cucumber).

Shells

かいがら

“Tiradito” Clams (2 shells) \$150.00

(Tiradito sauce, yuzu, yuzu kosho, cilantro, salt from Colima.)

Pismo Clams (2 shells) \$100.00

(Cucumber vinaigrette, lime, salt from Colima)

Oysters “huarache” (2 shells) \$290.00

(Ikura, quail egg yolk, ponzu & negi)

Drinks

飲み物

Water of the day 330ml \$40.00

Lychee water 335ml \$60.00

Casa del Agua Natural (Still) 355ml \$55.00

Casa del Agua Natural (Still) 600ml \$80.00

Perrier mineral 330ml \$90.00

Coke 335 ml \$45.00

Coke Cero sugar 335ml \$45.00

Sprite 335 ml \$45.00

Sidral (Apple soda) 335 ml \$45.00

Topo Chico (Sparkling) 330ml \$45.00

Lemonade 335ml \$55.00

Orangeade 335ml \$55.00

Clamato \$45.00

Iced green tea 330ml \$30.00

Kombucha

Ginger 250ml	\$70.00
Lavender, chamomille & jasmine 250ml	\$70.00
Strawberry- kiwi 475ml	\$80.00
Hibiscus 475ml	\$80.00

Beer

ビール

Asahi Super Dry 330ml	\$130.00
Sapporo Premium 355ml	\$130.00
Negra Modelo 355ml	\$65.00
Corona 355ml	\$65.00
28 Pale ale 330ml	\$120.00
28 Caulier (Blonde gluten free) 330ml	\$120.00
28 Saison 330ml	\$120.00
Clamato	\$35.00
Michelada 355ml	\$20.00

Sake

酒

House Sake (Junmai) 120ml	\$145.00
Nami Junmai Ginjo 120ml	\$290.00
Hattori Hanzo 375ml	\$450.00
Kikusui Junmai Ginjo 375ml	\$800.00

Cocktails

カクテル

Santoni - Stay classy (Roku japanese gin, Pama, Campari, orange twist)	\$160.00
Tokyo to roma - Bitter is better (Toki japanese whisky, rosemary infusion, orange bitter & angostura)	\$170.00
Lola - Home sweet love (Roku japanese gin, lychee nectar, cardamom bitter, lavender, tonic)	\$160.00
Mesukaro - Wake up call (Ojo de tigre mezcal, orange, cucumber, basil, sal de gusano on the rim)	\$150.00
Lady M - Martini perfection (Vodka Belvedere , lychee nectar, fresh raspberry)	\$150.00
House picante - Feelin' hot (House sake, chile ancho liqueur, ginger soda & berries)	\$130.00
Karajiyo san - Same but different (Zacapa 23, kahlúa, hazelnut syrup, controy, espresso)	\$150.00
Spicy mezcarita - Too good to be true (Mezcal Bruxo l , chile ancho liqueur, grand marnier, lime & organic agave syrup)	\$150.00
San-Tiki - Tiki't easy (Bourbon, orange, pineapple, homemade passionfruit syrup, peppermint leaf & angostura dash)	\$200.00
Lillet vive - You deserve it (Lillet Blanc, tonic, cucumber, strawberry, peppermint, Perrier)	\$130.00

Wines

All wines are sold by the glass

ワイン

Tintos:

Piel de luna – NATURAL WINE \$310.00
Gernache Blanc (México)

Rosé: (Organic)

Flying Solo \$160.00
Grenache, Cinsault (Francia)

Arbol del fuego- NATURAL WINE \$300.00
Zinfandel, Grenache (México)

Blancos:

Chateau Du Moulin \$180.00
Sauvignon blanc, Semillon (Francia)

Cric Cric- NATURAL WINE \$280.00
Xarel-lo (España)

Burgenland Weiss- NATURAL WINE \$230.00
Gelber Muskateller,
Welschriesling (Austria)

Casa Madero 2V \$230.00
Chardonnay, Chenin Blanc (México)

Mimosas

カクテル

Orange \$120.00
Lychee & lavender \$140.00
Berries \$140.00
Passionfruit- Pineapple \$140.00

Coffee & Tea

コーヒー

Americano	\$45.00
Espresso	\$45.00
Capuccino	\$65.00
Jazmin chung hao 500ml (jasmine with a green tea base)	\$60.00
Bali 500ml (Jasmine green tea & flower petals, lychee, grapefruit, peach and roses)	\$60.00
Miss Dammann 500ml (Mix of green tea & ginger with a pinch of lemon and passionfruit)	\$60.00
Des Mille Collines 500ml (Black tea scented with fine herbs; ginger, cinnamon, cardamom, pink berries, clove)	\$60.00
Samba 500ml (Hibiscus flowers, rosehip peels, apple, orange peels. Scented with mango and tropical fruits)	\$60.00

Desserts

デザート

Matcha ice cream	\$90.00
Lychee ice cream	\$90.00
Afro samurai 210gr (Espresso jelly with a delicious carajillo cold foam)	\$120.00

Mochis

artisanal ice cream covered with a soft rice dough

Coconut	\$60.00
Mint-chocolate	\$60.00
Turin	\$60.00
Taro	\$60.00
Ferrero	\$60.00



- If you have an allergy or a special dietary requirement please inform a member of the staff before you place your order.
- All prices include 16% tax
- Vegetarian 