



FIRST SUSHI IN PLAYA DEL CARMEN SINCE 2003

ENTRÉE

Edamame (200 g) Steamed edamame, salt and lemon.	98
Double Cheese Spring Rolls (3 Pcs) Spring rolls stuffed with apple, mushrooms, cream cheese and manchego cheese accompanied by sweet and sour sauce and a little basil.	145
Crispy "Rock" Shrimps (12 Pcs) Tempura shrimps seasoned with special sriracha sauce and togarashi (chili powder).	240
Tuna Tostones (12 Pcs) Tuna toasts with sauce and special sesame dressing, coriander + chile de arbol.	198
Kushi Age Banana (3 Pcs) Breaded banana skewers with manchego cheese + special tonkatsu sauce.	110
Kushi Age Eby-Tlán Shrimp (3 Pcs) Breaded shrimp skewers filled with cream cheese + special tonkatsu sauce.	119
Kushi Age Manchego (3 Pcs) Breaded manchego cheese skewers + special tonkatsu sauce.	118
Kushi Age Sake Salmon (3 Pcs) Breaded skewers stuffed with salmon and cream cheese + special tonkatsu sauce.	130

SOMETHING ELSE

Sushi Sandwich Sushi like a sandwich with salmon, batter breaded and deep fry, breaded shrimps, bacon, especial dressing, cream cheese, avocado and sesame seeds.	188
Yakitory (3 Pcs) Grilled chicken skewers with special teriyaki sauce.	185
Nigiri Sushi-Tlán (3 Pcs) Pieza individual de arroz con cubierta de salmón y anguila dulce flameada + salsa de anguila y ajonjolí.	168

TEPPANYAKI

Skillet vegetables (350 g) accompanied with yakimeshi side.

Shrimp (200 g)	210
Flank Steak (200 g)	195
Chicken Breast (200 g)	188
Mixed (300 g) Chicken - Shrimp - Flank Steak	220

SALADS

Sunomono Sushi-Tlán (250 g) Cucumber, carrot, salmon, kani kama & shrimps, harusame noodles, especial vinagrette and furikake.	145
Sunomono Shrimp/Crab Kani Kama (250 g) Cucumber, carrot, kani kama & shrimps, harusame noodles, especial vinagrette and furikake.	130

RICES BOWLS

Grilled fried rice with vegetables portions approx. 400 g.

Special Yakimeshi with Shrimp Grilled rice with vegetables, avocado, cream cheese and shrimps.	155
Special Yakimeshi with Chicken Grilled rice with vegetables, avocado, cream cheese and chicken breast	139
Special Mixed Yakimeshi Grilled rice with vegetables, avocado, cream cheese, chicken breast and shrimp.	144
Chicken Yakimeshi Grilled rice with vegetables and chicken breast.	135

Tampico Yakimeshi Grilled rice with vegetables and tampico dressing on top.	148
Norteño Yakimeshi Grilled rice with vegetables, flank steak, manchego cheese melted, chipotle sauce and soy sprouts.	168

Tulum-Tulum Yakimeshi Grilled rice with vegetables, butter, garlic and shrimp.	148
Chipotle Shrimps Gohan Steamed white rice with chipotle dressing, cream cheese, avocado, tempura shrimps, eel sauce and sesame seeds.	145

Sushi-Tlán Gohan Steamed white rice with tampico dressing, furikake, cream cheese and avocado.	138
Chicken Gohan Steamed white rice with chicken breast and avocado.	135

Veggie-Tlán Gohan Steamed white rice with grilled vegetables, avocado, eel sauce and soy sprouts.	130
Eel Gohan Steamed white rice with eel sweet chunks, sesame seeds and eel sauce.	189

SOUPS

Miso Shiru (350 ml.) Soy broth, tofú, harusame noodles, chives, mushrooms and wakame.	138
Udon (350 ml.) Dashi broth, wide udon noodles, shrimps, mushrooms, chives and avocado.	138

SASHIMI

	<i>Thin cut</i>	<i>Thick cut</i>
Tuna (130 g)	170	175
Salmon (130 g)	180	185

TEMAKIS

Ocotlán Temaki Choose between shrimp, octopus or kani kama + cucumber, avocado and cream cheese.	160
Colo-Tlán Temaki Breaded salmon, lettuce, tampico dressing with eel sauce and sesame seeds.	168
Chapultepec Temaki Tempura shrimps, salmon skin chicharron with cucumber, avocado and cream cheese.	168
Tecatitlán Spicy Temaki Fresh spicy mayo tuna.	178
Salmon Temaki + Cucumber, avocado and cream cheese.	178
Sweet Eel Temaki + Cucumber, avocado and cream cheese.	189

DRAGON BALLS

Breaded deep fry rice balls

Dragon Ebi-Kani Rice ball stuffed with shrimps, kani kama, avocado, cucumber, cream cheese and tampico dressing on top.	180
Dragon Sushi-Tlán Rice ball stuffed with guacamole, skillet tuna, manchego cheese, roasted sesame seeds and coriander sauce on top.	173
Dragon Playa Rice ball stuffed with skillet chicken breast, manchego cheese, avocado, chives, cucumber, sesame seeds and coriander sauce on top.	165

SUSHIS

BREADED OR FRIED

Sayula Fried and Breaded ● Cucumber, cream cheese, sea weed nori and shrimp, octopus or kani kama. ○ Fried and breaded, special dressing on top.	● 169
Sayula Philadelphia ● Cucumber, avocado and shrimp, octopus or kani kama. ○ Cream cheese, fried and breaded.	● 174
Tempura Roll ● Cucumber, avocado, shrimp, octopus or kani kama. ○ Tempura and chipotle dressing.	● 172
Sayula Manchego ● Shrimp, cucumber, avocado, cream cheese. ○ Manchego cheese, fried and breaded with chipotle dressing on top.	● 175
Sushi Yaqui ● Yakimeshi rice, tempura shrimps, cream cheese and avocado. ○ Sea weed nori and tempura.	● 168
Sayula Raw Salmon ● Salmon, cucumber, avocado, cream cheese. ○ Fried and breaded.	● 188
Sayula Eel ● Eel, cucumber, avocado, cream cheese. ○ Fried and breaded with eel sweet sauce.	190

TROPICAL

Mango-Tlán (Seasonally) ● kani kama, mango, cucumber, avocado, cream cheese. ○ Mango and eel sweet sauce.	● 168
Macho-Tlán ● Kani kama, plantain, cucumber, avocado, cream cheese. ○ Banana, eel sweet sauce.	● 168
Fresa-Tlán ● Kani kama, strawberry, pecan, cucumber, avocado, cream cheese. ○ Strawberry, eel sweet sauce, pecan.	● 174
Manzana-Tlán ● Kani kama, apple, pecan, cucumber, avocado, cream cheese ○ Apple, tempura, eel sweet sauce, pecan.	178
Ku Kumber-Tlán ● (Without sea weed nori) Salmon, masago, kani kama, cream cheese, avocado. ○ Cucumber.	187
Vege-Tlán ● Lettuce, carrot, avocado, cucumber, soy sprouts. ○ Sea weed nori.	● 150
Doro-Tlán (Without rice) ● Lettuce, carrot, zucchini, soy sprouts, cucumber, avocado, cream cheese, tempura salmon and breaded shrimps. ○ Sea weed nori.	166

El 2 Mil 10 ● Breaded tuna, cucumber, cream cheese. ○ Avocado, masago, sesame and crispy shrimps dressing with sriracha and eel sweet sauce.	188
Donvolvo ● Fried and breaded salmon, cucumber, avocado, cream cheese. ○ Cream cheese, crispy salmon skin, eel chunks, sesame, eel sweet sauce.	190
Ixtlán Roll ● Kani kama, cucumber, avocado, cream cheese. ○ Tempura veggies (kakiage), eel sweet sauce.	180
Sushi-Pollo ● Grilled chicken, manchego cheese and carrot. ○ Fried and breaded chicken breast, chipotle dressing and ketchup.	180
Cuauhti-Tlan ● Fried and breaded kani kama, avocado, cucumber and chives. ○ Melted manchego cheese, grilled serrano peppers and chipotle dressing.	175
Kukul-Tlan ● Shrimps, cucumber and cream cheese. ○ Tuna, avocado, smoked oyster on top, spicy sriracha, sesame and chipotle dressing.	188
Don Gori ● Fried and breaded kani kama, cucumber and cream cheese. ○ Avocado, melted manchego cheese and coriander dressing.	179
Juanaka-Tlan ● Sweet eel, cucumber, avocado and cream cheese. ○ Shrimp, crispy breaded shrimps dressing on top, masago and eel sweet sauce.	194

Tonila (Philadelphia Roll) ● Shrimp, octopus or kani kama and cucumber, avocado, cream cheese. ○ Cream cheese.	● 175
Maya-Tlán (California Maki) ● Shrimp, octopus or kani kama and cucumber, avocado, cream cheese. ○ Rice with sesame seeds.	● 170
Ocotlán (California Roll) ● Shrimp, octopus or kani kama and cucumber, avocado, cream cheese. ○ Sea weed nori.	● 170
Tampico Roll ● Spicy kani kama dressing, cucumber, avocado, cream cheese. ○ Sea weed nori, tampico dressing on top.	● 178
Tonila Masago (Philadelphia-Masago) ● Shrimp, octopus or kani kama and cucumber, avocado, cream cheese. ○ Cream cheese and masago.	● 194
Tecatitlán (Tuna Roll) ● Tuna. ○ Sea weed nori.	● 188
Sushi-Tlan México ● Kani kama, cucumber, avocado, cream cheese. ○ Avocado, cream cheese and salmon.	● 175
Aguacatlan (Avocado Maki) ● Shrimp, octopus or kani kama and cucumber, avocado, cream cheese. ○ Avocado.	● 175

FROM THE HOUSE

Greñudito Roll ● Shrimps, cucumber, avocado, cream cheese. ○ Octopus, fried and breaded shrimps on top, kani kama and eel sweet sauce.	177
Tepoztlan ● Skilled beef tenderloin, manchego cheese and avocado. ○ Beef tenderloin, fried an breaded with chipotle dressing.	195
Las Quintas Roll ● Kani kama, masago, cucumber, avocado, cream cheese. ○ Salmon and tuna.	189
Playa-Tlan ● Fried and breaded shrimps, cucumber, avocado, cream cheese. ○ Salmon and masago.	180
Toto-Tlan ● Fried and breaded shrimps, cucumber, avocado, cream cheese. ○ Masago, avocado, chipotle dressing and tampico dressing, chives and eel sweet sauce.	188
Sushi-Tlan Roll ● Salmon, shrimps, masago, kani kama, octopus, cucumber, avocado, cream cheese. ○ Sea weed nori.	185
Zacatlán ○ Lettuce, fried and breaded kani kama, eel sweet sauce. ● Sea weed nori, tampico dressing and eel sweet sauce.	179

TRADITIONAL

Tecatitlan Spicy (Spicy Tuna) ● Spicy tuna. ○ Sea weed nori, spicy tuna on top.	● 189
Mazatlan (Masago Roll) ● Shrimp, octopus or kani kama and cucumber, avocado, cream cheese. ○ Masago.	188
Salmon Roll ● Salmon, cucumber, avocado, cream cheese. ○ Sea weed nori.	● 185
Aztlan (Kani Roll) ● Shrimp, cucumber, avocado, cream cheese. ○ Kani kama.	● 179
Escorpión ● Shrimp, cucumber, avocado, cream cheese. ○ Kani kama, avocado and tampico dressing on top.	● 185
Tepatitlán ● Cucumber, avocado and cream cheese. ○ Fresh salmon.	● 188
Unagui-Tlan ● Cucumber, avocado, cream cheese. ○ Sweet eel and eel sweet sauce on top with sesame seeds.	197

DESSERTS

Tempura Ice Cream	120
Tempura brownie ice cream and chocolate syrup on top	115



Sushis participating in promotions:
2X1 Monday and Wednesday
and 3X2 Thursday.

○ Outside ● Inside

Consumption of raw foods is the responsibility of the client. All our dishes are made with high quality products.