



ELYSIUM

MENÚ

APPETIZERS

Salted Edamame	\$60
Garlic Edamame	\$80
Spicy Edamame	\$80
Shishito Peppers	\$90
Beef Gyoza	\$120
Mix Tempura	\$100
Shrimp Tempura (5pc)	\$120
Chuka Salad	\$80
Sunomono Salad	\$60
Squid Salad	\$110
Miso Soup	\$30
Hamachi Kama	\$160
Salmon Kama	\$150
Crispy Rice 2pc	\$160
Egg Roll 2pc	\$70
Tostaditas Paradise 2pc	\$150

SALADS

Albacore	\$250
Salmon	\$250
Sashimi	\$300
Salmon Skin	\$180
Tuna	\$250

NIGIRIS 1PC

• Bluefin Tuna	\$65
King Salmon	\$80
• Scottish Salmon	\$65
• Hamachi	\$70
• Albacore	\$60
• Ebi	\$55
• Surf Clam	\$55
Ika	\$65
• Tamago	\$45
• Unagi	\$70
• Saba	\$55
Crab leg	\$90
Ikura	\$80

SPECIALTY SASHIMI

Hawaiian Pepper Tuna	\$280
Albacore Mango	\$280
Hamachi w/Truffles	\$330
Jalapeño Cilantro Yellowtail	\$290
Cajun Seared Salmon Ikura	\$270
Omakase Box	\$1500
Smoke Wagyu Sashimi	\$1,900

SASHIMI

Bluefin Tuna	\$310
King Salmon	\$330
Scottish Salmon	\$300
Hamachi	\$280
Albacore	\$250
Ebi	\$250
Ika	\$300
Squid	\$280
Hatchet Callus	\$310
Otoro	\$340
Chutoro	\$320
Japanese Mackerel	\$250
Surf Clam	\$240
Tamago	\$210
Sashimi mix	\$800

• Hotate	\$80
• Masago	\$50
Tobikko	\$65
• Tako	\$65
Inari	\$50
Wagyu A5	\$190
Chu-toro	\$75
O-toro	\$85
Uni	\$250
Catch of the day	M.P.
Smoke Wagyu	\$270
• Sushi combo 12pc	\$750

TRADITIONAL ROLLS

	Cut Roll	HR
California Crab, avo, cuc	\$140	\$120
Spicy Tuna Spicy tuna, cucumber	\$160	\$140
Salmon Avo Salmon, Avo	\$140	\$120
Salmon Skin Roll Salmon skin, cuc, kaiware, gobo, sweet soy glaze, dried bonito	\$120	\$100
Salmon Maki	\$120	\$100
Tuna Maki	\$120	\$100
Tuna Avo Tuna, avo, futo maki style	\$140	\$120
Negi Toro Otoro, cuc, negi, futo maki style	\$160	
Negi Hama Hamachi, cuc, negi, futo maki style	\$150	

BAKED ROLLS

Langostino Crab, avo, asparagus, topped w/ langostino, masago, dynamite, negi & sweet soy glaze	\$340
Baked Scallops Spicy tuna, avo, asparagus, topped w/ scallops, dynamite, negi & sweet soy glaze	\$290
Dinamite Crab, avo, asparagus, topped w/ assorted fish, dynamite, negi, sweet soy glaze	\$290
Baked Salmon tempura shrimp, avo, crab, asparagus, topped w/ salmon, masago, dynamite, negi & sweet soy glaze	\$260
Spicy Baked Salmon Tempura shrimp, spicy tuna, avo, asparagus, topped w/ salmon, spicy mayo, negi & jalapeño sliced	\$270

SPECIALTY ROLLS

Lemonsito Roll California topped w/ salmon, hamachi, ponzu & lemon slices	\$290
Hawaiian Spicy tuna, cuc, avo, topped w/ tuna, jalapeño slices & torched spicy mayo	\$280
Salmon Lover Salmon, avo, cucumber, topped w/ salmon avo, ikura & ponzu	\$280
Crispy Hamachi temp shrimp, spicy tuna, avo, cuc, hammachi and crispy onions, ponzu	\$290
San Diego Shrimp tempura, spicy tuna, avo, cuc, topped w/ salmon, popcorn shrimp & sweet soy glaze	\$320
Tijuana Spicy tuna, avo, cuc, asparagus, topped w/ tuna, salmon, mango & soy mustard	\$290
Super Dragon Shrimp tempura, crab, avo, cuc, topped w/ unagi & sweet soy glaze	\$360
Oruga Crab, cuc, unagi, topped w/ sliced avocado & sweet soy glaze	\$260
Arcoiris Crab, cuc, avo, topped w/ 5 fish slices	\$280
Elysium Shrimp tempura, spicy crab, avo, cuc, topped w/ seared tuna, lemon slices, negi & ponzu sauce	\$280
Protein Wrapped in cucumber, 5 different fishes, avo, crab, garnished w/ ikura, micro cilantro & ponzu sauce	\$280
El Tigre Shrimp tempura, avo, cuc, crab, topped w/ ebi & sweet soy glaze	\$260
Pueblo amigo Crab, spicy tuna, avo, cuc, asparagus, wrapped in soy paper, top tuna, salmon, hamachi, no rice	\$320
Wagyu A5 Shrimp tempura, avo, asparagus, topped w/ flamed wagyu A5 garlic-chili mayo, 7 spice crispy onions & sweet chili sauce	\$450
Otoro Spicy tuna, avo, cuc, topped w/ otoro, micro cilantro, tobikko, ponzu sauce & kizami	\$350
Paradise California Roll, topped w/ paradise tuna	\$320

VEGAN ROLLS 🌱

Oruga Avo, cuc, asparagus, topped w/ avocado	\$155
Mr. Tofu Avo, cuc, asparagus, kanpyo, topped w/ inari	\$140
She Hulk Avo, cuc, asparagus, chuka, gobo & kaiware	\$150
Champs Avo, cuc, asparagus & sweet shitake	\$170
Avo Freak Avo in & out	\$120
Cucumber Maki	\$90
Miss Potatoe Tempura sweet potatoe, avo, asparagus & crispy potato hair	\$120
Veggie Tempura Assorted veggies tempura, avo & sweet soy glaze	\$120
Shitaki Boy Avo, asparagus, mushrooms shitaki, cebollin, dynamite, sweet soy glaze	\$250

DESSERTS

Mochi 2pc	\$90
Green Tea Ice cream	\$80

DRINKS

COCKTAILS

Mojito	\$120
Old Fashioned	\$120
Manhattan	\$160
Bourbon Smash	\$160
Negroni	\$160
Negroni Sbagliato	\$160
Bees Knees	\$160
Margarita On The Rocks	\$160
Paloma	\$160
Mezcal Old Fashion	\$160
Midori Sour (House)	\$120
Gin Hinode	\$160

NON-ALCOHOLIC DRINKS

Coca Cola	\$45
Sprite	\$45
Coca Cola Light	\$45
Coca zero sugar	\$45
Agua de piedra (650ml)	\$85
Natural Lemonade	\$50
Mineral Lemonade	\$60
Manzanita	\$45
Black Tea	\$45
House Drink	\$80
Mineral Water	\$60

BEERS

Saporo	\$150
Asahi	\$150
Kirin Ichiban	\$150
Modelo Especial	\$60
Negra Modelo	\$70
XX	\$60
Michelob Ultra	\$60

LIQUORS (BOTTLE)

Don Julio 1942
 Don Julio 70
 Don Julio Reposado
 Vodka Grey Goose
 Whisky Buchanans 12
 Whisky Buchanans 18
 Whisky JWalker Black L.
 Brandy Especial Torres
 Cognac V.S.O.P.
 Cognac V.S.O.P. Remy

SAKES

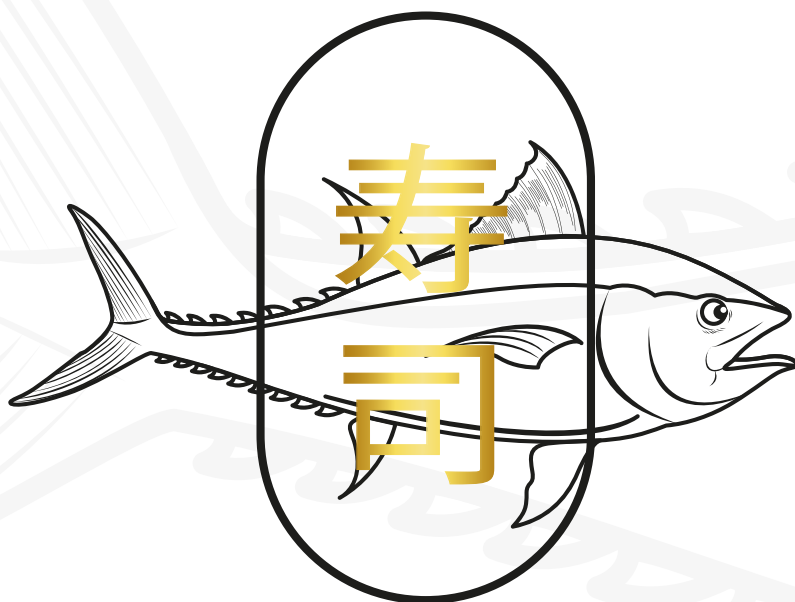
Sparkling sake 300ml	\$350
Unfiltered sake 375ml	\$350
Unfiltered sake (Strawberry)	\$360
Filtered sake 300ml	\$450
Sparkling sake 750ml	\$800
Filtered sake 720ml	\$1,000
Unfiltered sake 750ml	\$700
Unfiltered sake (Strawberry)	\$600
Hot sake 9oz	\$140
Hot sake 6oz	\$100

WINES

V.B. BARON BALCHE
 V.B. CALIXA CHARDONNAY
 V.B. DON LUIS CETTO
 V.B. MONTE XANIC CHENIN
 V.B. MONTE XANIC SAUVIGNON BLANC VIÑA KRISTEL .750
 V.R. CASA MADERO
 V.R. CASILLERO DEL DIABLO
 V.T. CALIXA SYRAH
 V.T. CASA MADERO MERLOT
 V.T. L.A. CETTO
 V.T. SANTO TOMAS

BOTTLE

\$1,100
 \$870
 \$750
 \$950
 \$1250
 \$900
 \$750
 \$1050
 \$1200
 \$800
 \$1150



ELYSIUM

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