

Sushi Roll Menu

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Av. Jardín #330, Col del Gas, Azcapotzalco, 02950 Ciudad de México,
CDMX, Mexico

❖ Menu Tops

Inn Roll	\$
Banana MAKI	\$
Ramen de Panceta	\$
Yakimeshi de Pollo	\$

Sushi Roll at Av. Jardín #330, Col. del Gas, Azcapotzalco, 02950 Ciudad de México, CDMX, offers a delightful fusion of Japanese culinary traditions and contemporary flavors. The restaurant's menu features a diverse array of dishes, from classic sushi rolls to innovative creations, ensuring a memorable dining experience for all guests.

Menu Highlights

1. Inn Roll

A signature dish at Sushi Roll, the Inn Roll is a delightful combination of fresh ingredients and bold flavors. While the exact composition may vary, it's celebrated for its unique taste and presentation.

2. Banana Maki

For those seeking a sweet twist on traditional sushi, the Banana Maki offers a delightful blend of ripe banana and savory fillings, creating a harmonious balance of flavors.

3. Ramen de Panceta

This hearty ramen features tender slices of pancetta, adding a rich and smoky flavor to the savory broth. It's a comforting choice for noodle enthusiasts.

4. Yakimeshi de Pollo

A flavorful fried rice dish stir-fried with chicken and vegetables, the Yakimeshi de Pollo is seasoned to perfection, offering a satisfying and savory option for diners.

5. Camarones Rokka

Crispy shrimp coated in a tangy chipotle sauce, served with a side salad. This appetizer is a favorite among patrons for its bold flavors and satisfying crunch.

6. Baby Squid

Tender baby squid stuffed with a flavorful paste, bathed in eel sauce. This dish offers a delightful combination of textures and tastes, making it a must-try for seafood lovers.

7. Edamames Asados

Grilled soybeans served with a ponzu sauce, these edamames are a simple yet flavorful appetizer that pairs well with any main dish.

8. Pizza Sushi

A creative fusion dish featuring a crispy rice base topped with smoked salmon, crab, avocado, masago, and a chipotle sauce. It's a unique and flavorful take on traditional pizza.

9. Sake Tartar

Fresh salmon tartare mixed with masago, eel sauce, chipotle, and served with crispy wonton chips. This dish offers a refreshing and spicy kick to start your meal.

10. Ebi Tako

Breaded shrimp tacos drizzled with chipotle sauce, accompanied by avocado, cucumber, and coleslaw. These tacos provide a delightful blend of flavors and textures.

11. Magic Tofu

Tempura-fried tofu cubes served with grated daikon and chives. This vegetarian dish is light yet flavorful, offering a delightful start to your meal.

12. Edamames Tempura

Soybeans battered and fried until crispy, served with a side of ponzu sauce. These edamames are a crunchy and savory appetizer.

13. Edamames al Vapor

Steamed soybeans served with a ponzu sauce, providing a healthy and flavorful start to your meal.

14. Tuna Tartar

Fresh tuna tartare mixed with masago, eel sauce, chipotle, and served with crispy wonton chips. This dish offers a refreshing and spicy kick to start your meal.

15. Takos Rib

Rib-eye steak tacos in a sesame-chipotle sauce, topped with crispy potato threads. These tacos are a hearty and flavorful choice for meat lovers.

16. Terisai Salad

Grilled chicken breast served with avocado, Japanese peas, red bell pepper, crispy wonton, and lettuce, all drizzled with teriyaki dressing. This salad is a refreshing and satisfying option.

17. Sunomono Salad

A light salad featuring shrimp, octopus, crab, cucumber, and harusame noodles, dressed in rice vinegar. It's a refreshing choice, especially during warmer months.

18. Yasai Salad with Crab

A medley of tomato, avocado, asparagus, mushrooms, broccoli, carrot, beetroot, and mixed lettuces topped with crab. This salad offers a variety of textures and flavors.

19. Tropical Shrimp Salad

Grilled shrimp served with mango, cucumber, cilantro, spinach, and caramelized walnuts. This salad is a delightful mix of sweet and savory flavors.

20. Seaweed Salad

A combination of seaweed and crab over spinach, dressed in rice vinegar and sesame seeds. This salad offers a unique and flavorful start to your meal.

21. Yasai Salad

A simple salad featuring tomato, avocado, asparagus, mushrooms, broccoli, carrot, beetroot, and mixed lettuces. It's a healthy and refreshing option.

22. Yasai Salad with Fresh Salmon

A medley of tomato, avocado, asparagus, mushrooms, broccoli, carrot, beetroot, and mixed lettuces topped with fresh salmon. This salad is a nutritious and flavorful choice.

23. Yasai SushiRoll Salad

A hearty salad featuring tomato, avocado, asparagus, mushrooms, broccoli, carrot, beetroot, and mixed lettuces, topped with shrimp, crab, fish, chicken, and a breaded crab roll. It's a filling and satisfying option.

24. Yakimeshi Mixto

A stir-fried rice dish featuring a mix of vegetables, egg, edamame soybeans, and homemade butter. It's a flavorful and comforting choice.

25. Yakimeshi Tampico

A stir-fried rice dish featuring Tampico sauce, seasoned with a mix of vegetables, egg, edamame soybeans, and homemade butter. It's a flavorful and comforting choice.

26. Yakimeshi Pollo

A stir-fried rice dish featuring chicken, seasoned with a mix of vegetables, egg, edamame soybeans, and homemade butter. It's a flavorful and comforting choice.

27. Yakimeshi Verduras

A stir-fried rice dish featuring vegetables, seasoned with a mix of egg, edamame soybeans, and homemade butter. It's a flavorful and comforting choice.

28. Soho Bowl

A bowl featuring a mix of ingredients, offering a balanced and flavorful option for diners.

29. Dragon Roll

A sushi roll featuring a combination of ingredients, offering a flavorful and satisfying choice.

30. Ebi Roll Especial

A special sushi roll featuring shrimp, offering a delightful and flavorful option.

31. Avocado Roll

A sushi roll featuring avocado, offering a fresh and creamy option.

32. Kima Roll

A sushi roll featuring a combination of ingredients, offering a flavorful and satisfying choice.

33. California Roll Especial

A special version of the classic California roll, offering a delightful twist on a favorite.

34. Manchego Roll

A sushi roll featuring Manchego cheese, offering a unique and flavorful option.

35. Fujiyama Roll

A sushi roll featuring a combination of ingredients, offering a flavorful and satisfying choice.

36. Avotuna Roll

A sushi roll featuring a combination of avocado and tuna, offering a fresh and flavorful option.

37. Saturn Ball

A deep-fried rice ball filled with shrimp, Tampico sauce, avocado, and chives, drizzled with chipotle sauce. It's a unique and flavorful dish.

38. Filadelfia Roll

A sushi roll featuring a combination of ingredients, offering a flavorful and satisfying choice.

39. Jupiter Ball

A deep-fried rice ball filled with shrimp, Tampico sauce, avocado, and chives, drizzled with eel sauce and salmon seasoning. It's a unique and flavorful dish.

40. Spicy Almond Roll

A sushi roll featuring toasted almonds and spicy tuna, offering a flavorful and satisfying choice.

41. Ebi Tempura Maki Roll

A sushi roll featuring tempura shrimp, asparagus, masago, and chipotle sauce, offering a crispy and flavorful option.

42. Tori Roll

A sushi roll featuring breaded chicken, avocado, and cream cheese, offering a hearty and flavorful choice.

43. Kani Crunch Roll

A sushi roll featuring breaded nori seaweed, chipotle sauce, and sriracha sauce, offering a crunchy and flavorful option.

44. Salmon BBQ Roll

A sushi roll featuring salmon flamed with BBQ, sliced chili