

Kabuki Sushi Menu

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Diag. San Antonio 905 C, Col. Del Valle, Benito Juárez, 03103 Ciudad de México, CDMX, Mexico

❖ Entradas - Entradas

Baby Squid (3 Piezas)	MX\$119.00
Espárragos Ribeye (120 Gr)	MX\$164.00
Edamames	MX\$119.00
Yaki-Tori De Pollo (180 Gr)	MX\$109.00
Yaki-Niku De Arrachera (180 Gr)	MX\$124.00

❖ Sopas - Sopas

Misoshiro	MX\$105.00
Udon	MX\$149.00
Miso Especial	MX\$149.00
Sumashi	MX\$149.00
Torizú	MX\$149.00

❖ Ramen - Ramen

Ramen Yasai	MX\$219.00
Tori Ramen	MX\$219.00
Shoyu Ramen	MX\$219.00

❖ Arroz Oriental - Arroz Oriental

Yakimeshi	MX\$98.00
Yakimeshi Mixto	MX\$113.00
Yakimeshi Mixto Tampico	MX\$125.00

Yakimeshi Pulpo Y Ajo	MX\$129.00
Yakimeshi Especial	MX\$142.00

❖ Kushiage - Kushiage

Queso	MX\$90.00
Camarón	MX\$95.00
Camarón Con Queso	MX\$99.00
Plátano Con Queso	MX\$92.00
Salmón Con Queso	MX\$104.00

❖ Nigiri - Nigiri

Atún	MX\$98.00
Camarón	MX\$98.00
Pulpo	MX\$98.00
Kanikama	MX\$98.00
Anguila	MX\$115.00

❖ Tempura - Tempura

Verduras	MX\$129.00
Camarón Y Verduras	MX\$179.00

❖ Sashimi - Sashimi

Atún	MX\$0.00
Salmón	MX\$0.00
Pulpo	MX\$0.00
Mixto	MX\$0.00
Rasurado	MX\$55.00

❖ Ensaladas - Ensaladas

Veggie Salad	MX\$119.00
Tuna Tataki Salad	MX\$185.00

❖ Curry con Arroz al Vapor - Curry con Arroz al Vapor

Pollo	MX\$189.00
Camarón	MX\$214.00
Filete De Res	MX\$199.00

❖ Gohan Teriyaki - Gohan Teriyaki

Camarón	MX\$235.00
Filete De Res	MX\$214.00
Salmón	MX\$229.00
Pollo	MX\$205.00
Mixto	MX\$249.00

❖ Teppanyaki - Teppanyaki

Verduras	MX\$174.00
Pollo	MX\$205.00
Filete De Res	MX\$219.00
Camarón	MX\$239.00
Ribeye	MX\$239.00

❖ Yakisoba - Yakisoba

Camarón	MX\$229.00
Filete De Res	MX\$215.00
Ribeye	MX\$229.00
Pollo	MX\$205.00
Mixto	MX\$255.00

❖ Torikatsu - Torikatsu

Torikatsu	MX\$179.00
Torikatsu Especial	MX\$198.00

❖ Temaki - Temaki

Tampico	MX\$89.00
Filadelfia	MX\$99.00
California	MX\$95.00
Tampico Especial	MX\$105.00
Spicy Tuna	MX\$110.00

❖ Makis Tradicionales - Makis tradicionales

California Roll	MX\$129.00
California Empanizado	MX\$136.00
California Masago	MX\$138.00
Filadelfia Roll	MX\$135.00
Filadelfia Masago	MX\$145.00

❖ Makis Especiales - Maki Especiales

Unagui Almond	MX\$295.00
Unagui Roll	MX\$295.00
Cilantro	MX\$198.00
Empanizado Especial	MX\$198.00
Sempasushi	MX\$198.00

❖ Menú Kids - Menú Kids

COMBO JR	MX\$169.00
KABUKIDS	MX\$169.00

❖ Postres - Postres

Tempura Helado	MX\$79.00
Camelado	MX\$79.00
Banana Ice	MX\$77.00
Banana Al Ron Con Helado	MX\$77.00

❖ Ordenes Adicionales - Ordenes Adicionales

Masago	MX\$38.00
Queso Crema	MX\$28.00
Salsa Tampico	MX\$32.00

❖ Bebidas Importadas - Bebidas Importadas

Jugos Lychee	MX\$74.00
Jugo Mango	MX\$74.00
Jugo Coco	MX\$74.00

❖ Bebidas - Bebidas

Sidral Mundet	MX\$55.00
Coca Cola Original	MX\$55.00
Coca Cola Light	MX\$55.00
Coca Cola Sin Azúcar	MX\$55.00
Fanta Naranja Lata	MX\$55.00

❖ Cócteles con Sake - Cócteles con Sake

Martinis (300 MI)	MX\$115.00
Margaritas (350 MI)	MX\$115.00
Coctelería (350 MI)	MX\$115.00
Daiquiris (350 MI)	MX\$115.00

❖ Cervezas - Cervezas

Tecate (355ml.)	MX\$72.00
Indio (355 MI.)	MX\$72.00
Tecate Light (355 MI.)	MX\$72.00
Tecate 0.0 (355 MI.)	MX\$72.00
XX Lager (355 MI.)	MX\$72.00

❖ Micheladas - Micheladas

Miche De La Casa (355 MI)	MX\$98.00
Piñachela (355 MI)	MX\$98.00
Mangochela (355 MI)	MX\$98.00
Gomichela (355 MI)	MX\$98.00
Spicy Beer (355 MI)	MX\$98.00

❖ Cócteles - Cócteles Exclusivos

Art Pink	MX\$115.00
Guanabana Fresh	MX\$115.00
Tropic	MX\$115.00
Tlatoani	MX\$115.00
Frutos Prohibidos	MX\$115.00

❖ Cócteles - Cócteles

Mojito MARTES	MX\$115.00
Margarita MIÉRCOLES	MX\$115.00
Moradito JUEVES	MX\$115.00

❖ Destilería - Brandy

Azteca De Oro	MX\$195.00
Presidente Clásico	MX\$125.00
Fundador	MX\$155.00
Terry Centenario	MX\$180.00
Torres 10	MX\$185.00

❖ Destilería - Anis

Anis Las Cadenas	MX\$115.00
Domecq Black Sambuca	MX\$85.00

❖ Destilería - Ginebra

Beefeater	MX\$185.00
Bombay Sapphire	MX\$189.00
Tanqueray	MX\$189.00

❖ Destilería - Licor

Kahlúa Tradicional	MX\$69.00
Baileys Original	MX\$135.00
Licor 43	MX\$189.00

❖ Destilería - Ron

Appleton Special	MX\$145.00
Appleton State	MX\$154.00
Bacardí Añejo	MX\$142.00
Bacardí Blanco	MX\$145.00
Havana Club 3 Años	MX\$142.00

❖ Destilería - Tequila

Cazadores Reposado	MX\$115.00
Maestro Tequilero	MX\$365.00
Don Julio 70	MX\$430.00
Tradicional Reposado	MX\$135.00
1800 Añejo	MX\$235.00

❖ Destilería - Whisky

Buchanans 12 Años	MX\$315.00
J&B	MX\$164.00
Jack Daniel´s	MX\$225.00
Johnnie Walker Negra	MX\$235.00
Johnnie Walker Roja	MX\$156.00

❖ Destilería - Mezcal

Union Joven	MX\$175.00
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❖ Destilería - Vodka

Smirnoff	MX\$129.00
Absolut Regular Azul	MX\$139.00
Stolichnaya	MX\$155.00

❖ Recomendados Cluvi

Sidral Mundet	MX\$55.00
Coca Cola Original	MX\$55.00
Coca Cola Light	MX\$55.00
Coca Cola Sin Azúcar	MX\$55.00
Fanta Naranja Lata	MX\$55.00

The **Kabuki Sushi Menu** at Diagonal San Antonio 905 C in Colonia del Valle is a fantastic example of how traditional Japanese cuisine can blend with bold, modern flavors in Mexico City. As a reviewer, what stood out immediately was the menu's balance-thoughtfully curated categories with both crowd-pleasers and unique specialties that invite exploration.

Starting with the **Entradas**, I found the **Baby Squid (3 piezas)** irresistible-tender, delicately charred, and served with just the right touch of umami. The **Espárragos Ribeye (120 gr)** was another favorite: grilled asparagus spears topped with thin ribeye slices, delivering a perfect contrast of earthy and meaty flavors. For a lighter bite, the **Edamames**-steamed and salted-served as a great palate cleanser. The **Yaki-Tori De Pollo (180 gr)** offered grilled chicken skewers that were juicy and mildly sweet, while the **Yaki-Niku De Arrachera (180 gr)**, a grilled arrachera (skirt steak), was smoky, savory, and packed with flavor-ideal for meat lovers.

The **Sopas** section showcases five distinct broths. The classic **Misoshiro** was rich and satisfying with a light miso base and soft tofu. The **Udon** stood out for its thick wheat noodles swimming in a hot, comforting broth. The **Miso Especial** offered a deeper, more intense version of the classic miso-perfect for a cold evening. I was also impressed by the **Sumashi**, a clear, delicate soup that cleansed the palate

nicely before heavier dishes. And for those looking for protein-packed options, the **Torizú**-a chicken-based broth-brought a homey warmth to the table.

When it comes to **Ramen**, Kabuki Sushi doesn't disappoint. The **Ramen Yasai**, loaded with vegetables, had a wholesome richness and vibrant crunch. **Tori Ramen** -chicken-based-was my personal favorite, with its silky broth, tender slices of chicken, and soft-boiled egg. The **Shoyu Ramen**, built on a soy-sauce base, balanced savory and sweet notes beautifully.

The **Arroz Oriental** section is a highlight if you're looking for comfort food with a Japanese-Mexican twist. The **Yakimeshi**, their basic fried rice, was fluffy and flavorful, while the **Yakimeshi Mixto** elevated things with a combination of proteins. I particularly enjoyed the **Yakimeshi Mixto Tampico**, which included a creamy Tampico topping that added a spicy, tangy punch. The **Yakimeshi Pulpo y Ajo** was the boldest-tender octopus laced with garlic, both fragrant and flavorful. Finally, the **Yakimeshi Especial** was generously portioned and layered with different textures and proteins-a satisfying all-in-one dish.

Moving to **Kushiage**, this section is a delightful surprise and leans more into Japanese street food territory. The **Queso** option was a gooey cheese stick encased in a crispy panko crust-comforting and simple. The **Camarón** (shrimp) skewers were crunchy on the outside, tender inside, and perfectly seasoned. A more indulgent version, **Camarón Con Queso**, added a creamy twist. For something unique, try the **Plátano Con Queso**-sweet banana with melted cheese, battered and fried-a savory-sweet combo that worked surprisingly well. The **Salmón Con Queso** offered rich salmon with molten cheese, and while it's a heavier option, it was absolutely delicious.

What I appreciated about the **Kabuki Sushi Menu** is its attention to variety and creativity without straying too far from its Japanese roots. The team clearly knows how to balance traditional flavor foundations with contemporary twists, and everything-from presentation to portioning-feels intentional. Whether you're a ramen enthusiast, sushi fan, or just in the mood for some skewered delights, this place invites you to explore at your own pace.

Every visit to Kabuki Sushi feels like a discovery-each category of the menu offering a new experience, whether you go for comforting miso soup or adventurous octopus garlic rice. It's a must-try spot if you're in the Benito Juárez area and craving quality Japanese fare with personality.