Sushi Tray

Spring Rolls

Fidelita

Kani Train

FIDELITA $27.600

Deep fried kani, filled with cream cheese and served with special "Sushi Train" Sauce, Topped with teriyaki and sesame seeds.

BOCADO TRAIN

Salmon roll, filled with cream cheese,eel and avocado, topped with kani, teriyaki and sesame seeds.

x4 Rolls ($27.600)
x8 Rolls ($42.600)

KANI TRAIN $29.400

Deep fried kani filled with cream cheese and mozarella, topped with a sweet sauce and sesame seeds.

BOCADO RIEL $26.400

kani marinated in lime juice.

SPRING ROLLS $26.400

Fried rice paper filled with chicken and vegetables, served with spicy sweet sauce.

STARTERS

SEAWEED SALAD
$21.600
Edamames
Seaweed salad
EDAMAMES $23.400
Steamed and topped with sea salt.
Bocado Train
Bocado Riel

SOUP MIZUSHIRO $28.300

Mizoushiro pasta, squid,shrimp, seaweed, cheese,tofu and leek.

SALMON TIRADITO $33.600

Thin salmon slices served with lemon and herbs.

GYOSAS $26.400

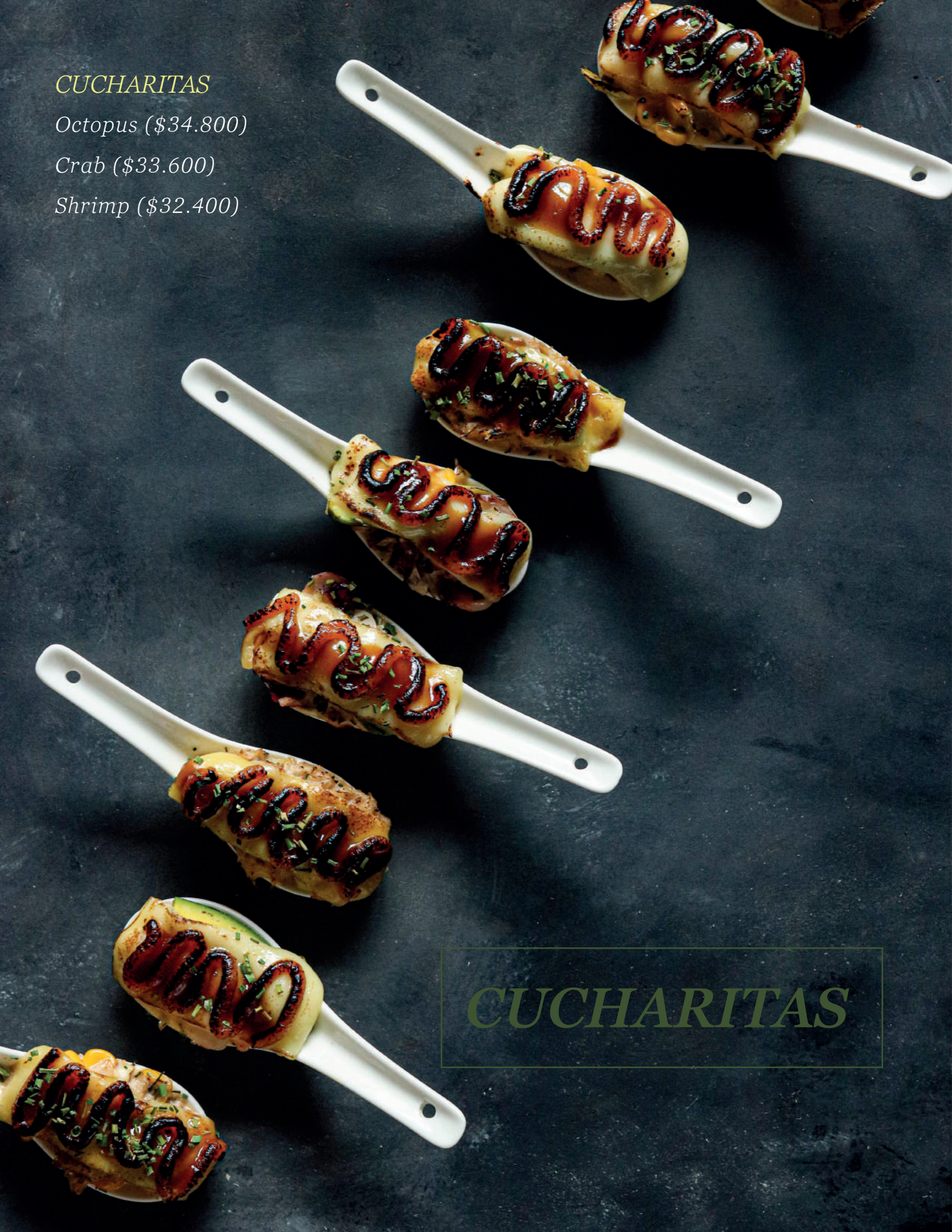
Pan fried pork and vegetable dumplings, served with ponzu sauce.

Soup Mizushiro

Gyosas

Cucharitas

Salmon tiradito


CUCHARITAS
Octopus ($34.800)
Crab ($33.600)
Shrimp ($32.400)
CUCHARITAS

¿Do you know what Kaitensushi is?

It is known as the fast food version, where the sushi train passes with the products on a conveyor belt that runs through the center of the restaurant.

¿Do you know how the band works?

1:SIT 2:CHOOSE 3:ENJOY

You can come near our conveyor belt and watch our delicious preparations pass in front of you... choose whatever you want and enjoy!

The color of the plate indicates the price you'll pay

KAITENSUSHI

3 pieces / plate

You can order almost all the rolls of the menu x3

- *Plate $9.900*
- *Plate $10.800*
- *Plate $11.700*
- *Plate $12.800*
- *Plate $14.400*

SUSHI

Plate: 10.800 Roll: 36.000

VEGETARIANO

Pick your own veggies.

MONORRIEL

Lettuce, cream cheese, avocado, caramelized leek, seaweed salad.

PHILADELPHIA

Salmon, avocado, cream cheese, sesame seeds.

SHINKANSEN

Fried tilapia, cream cheese, caramelized leek, avocado, white sauce, sesame.

EXPRESO

Salmon, avocado, cream cheese, crispy salmon skin, spicy mayo.

CALIFORNIA

Kani, avocado,masago,prawn, sesame seeds.

METROCABLE

Prawn,avocado, cream cheese, sweet corn, lettuce, scallion (green onion), Japonese mayo.

BOMBARDIER
AEROTREN
LOCOMOTORA
SUSHI
Plate11.700 Roll: 39.900
CARRILERO
EUSKO
TREN HOTEL
BOMBARDIER
BALA
CARRILERO
FERROVIA

AEROTREN

Deep fried prawn, avocado, cream cheese, kani, masago, mayo.

FERROVÍA (Deep fried)

Prawn, salmon, cream cheese, kani, caramelized leek, white sauce, teriyaki.

FERREO

Chicken, cream cheese, mozzarella, sweet sauce.

CARRILERO

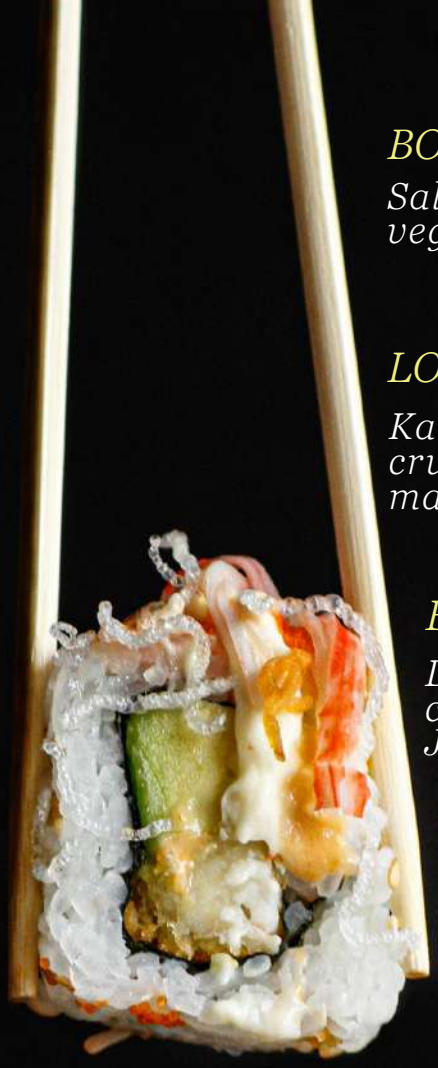
Eel, cream cheese, avocado, teryaki, sesame seeds.

EUSKO (tempura roll)

Salmon, cream cheese, prawn, white sauce,teriyaki, sesame seeds.

RENFE New

Deep fried prawn, avocado, cream cheese, masago, sesame seeds, topped with a kani-lime-coconut sauce, vermicelli and fried yacon.



BOMBARDIER

Salmon, kani, tempura vegetables, spicy mayo.

LOCOMOTORA

Kani, avocado, tempura crumbs, salmon, spicy mayo.

BALA

Deep fried squid, eel, cream cheese, white sauce, fried Japanese noodles, teriyaki.

TREN HOTEL

Prawn, avocado, lettuce, cream cheese, japanese mayo and topped with pico de gallo .

Renfe

SUSHI

Plate:12.800 Roll: 42.700

Atocha

ATOCHA (Flamed roll) New

Kani, deep fried shrimp, masago, white sauce, japanese mayo, cream cheese, avocado and crunchy sweet coconut.

ELECTROTREN

Octopus, Seaweed salad, avocado, cream cheese, tilapia, eel, sour sweet sauce, Japanese mayo, scallion (green onion), teriyaki.

BLUE TRAIN

Salmon, avocado, cream cheese, kani, house sauce.

SKY TRAIN

Salmon, avocado, wakame, Kani, cucumber wrapped in rice paper.

METRO

Deep fried prawn, eel, sweet plantain, cream cheese, teriyaki, sesame seeds.

TALGO

Eel, salmon, cream cheese, sesame seeds, teriyaki.

PERÚ RAIL

Deep fried tilapia, avocado, tilapia cebiche (cilantro, mango, bell peper, onion).

SUBTERRÁNEO

Deep fried prawn, cream cheese, salmon, eel, sesame seeds, teriyaki.

CONVOY (Algae outside)

Deep fried prawn, salmon, kani, cream cheese, spicy mayo.

INTERURBANO (No rice)

Salmon, avocado, seaweed salad, kani aderezado, tuna, lettuce, sesame.

Electrotren Subterraneo Convoy Blue Train Metro Perú Rail Talgo

CERCANÍAS New

Tuna, tempura shrimp, avocado, cream cheese topped with fried yacon.

SUSHI

Plate:14.400 Roll: 47.900

FERROCARRIL

AMTRAK

REGIONAL

VAGÓN

ARAGÓN

SPICY TUNA

RAINBOW

METROPOLITANO

TRANSIBERIANO

VELARO

TRANVÍA

AVE

ROLL WITH NO RICE

Roll $46.000
1/2 $26.000

ARAGÓN

Octopus sautéed in soursweet sauce, parmesan cheese, cream cheese, avocado, salmon.

VAGÓN

Kani, avocado, cream cheese, eel, salmon, lime, masago.

AMTRAK

Tuna, avocado, tempura crumbs, kani, masago, spicy mayo.

SPICY TUNA

Tuna, avocado, masago, spicy sauce.

METROPOLITANO

(algae outside)
Salmon, kani, avocado, acevichado (octopus, salmon, prawn, tuna, kani, corn, onion, cilantro, mango, lime juice).

TRANSIBERIANO

Deep fried shrimp, octopus, masago, avocado, cream cheese, spicy mayo.

FERROCARRIL

Deep fried shrimp, cream cheese, kani, avocado, seaweed salad, Japanese mayo, caramelized leek, sweet sauce.

TRANVÍA

Salmon, cream cheese, kani, masago, avocado, seaweed, salad.

REGIONAL

Prawn, kani, salmon, eel, pico de gallo sauce.

RAINBOW

Kani, prawn, avocado, salmon, eel, tuna, masago, saba.

AVE

Deep fried prawn, cream cheese, kani, eel, avocado, teriyaki.

VELARO

Salmon, eel, kani, avocado with mayo, masago, sesame oil.

SANTA JUSTA New

Crunchy quinoa, salmon, cream cheese, avocado, masago topped with spicy honey yellow rocotto sauce and tuna tataki.

TRAINS

To share

ESTACIÓN $ 170.400

1 Philadelphia
1 Transiberiano
1 Eusko
1 Metropolitano

GLACIAR $ 93.800

1/2 Talgo
1/2 Shinkansen
1/2 Locomotora
1/2 Bala

PACÍFICO $ 119.500

1/2 Perú rail
1/2 Sky train
1/2 Ferreo
1/2 Tren hotel
1/2 Atlántico

COLECTOR $48.000
Octopus, parmesan cheese, onion, mango and cilantro.
PIRINEO $ 42.000
White fish, shrimp, octopus, onion and cilantro.
CEVICHES

NIGIRIS

Tuna	*$21.600*
Salmon	*$18.000*
Eel	*$21.600*
Prawn	*$18.000*
Kani	*$18.000*

MORE THAN SUSHI

Enjoy your favorite flavor in our different presentations.

SUSHI HAMBURGUR

$34.300

You can try any of your favorite roll in a hamburguer style sushi (deep fried).

SUSHI HOTDOG

$34.300

You can try any of your favorite roll in a hot dog style sushi (deep fried).

HAND ROLL $34.300

Try any of your favorite rolls in cone presentation.

SASHIMI

Tuna	*$50.400*
Salmon	*$38.400*
Eel	*$48.000*

BOWL $47.400

Create your own bowl in just 4 steps.

BASE (1)

Rice
Lettuce

PROTEIN (2)

Salmon
Octopus
Kani
Tuna
White fish
Shrimp
Prawn
Tofu

MIX (5)

Avocado
Carrot
Mango biche
Mango
Crispy salmon skin
Leek
Seaweed salad
Edamame
Ginger
Sesame seeds
Cucumber
Peanut
Pineapple

SAUCE(2)

Sesame sauce
Spicy ponzu
Sirasha mayo
Siracha honey
Sirasha
Teriyaki
Ponzu

OTHERS

TERIYAKI CHICKEN
$46.800

Teriyaki chicken and mushrooms, served with yakimeshi or yasaitame.

SALMON
$55.000

Teriyaki salmon served with white rice or vegetables.

RICE

SUBURBANO RICE
$49.600
Stif fried beef, chicken, ham, bean sprounts. peas, egg, onion, sweet corn and soy sauce.

CAPITAN RICE
$55.000
Stir fried shrimp, squid/ika, octopus, prawn, salmon, bell, pepper, onions (3 different types).

COOKIE $15.000

Caramel cookie filled with dulce de leche, served with mashmallows and ice cream

Cookie

DESSERTS

Sushi brownie
Brownie roll filled with mashmallows

House dessert
Nutella roll served with ice cream

Banana tempura
Deep fried banana served with ice cream

Brownie
Chocolate brownie served with ice cream

DESSERTS

$15.000

Banana Tempura

House dessert

BEVERAGES

LEMONADES

Natural	$8.400	Lychee	$11.000
Coconut	$11.400	Pepper mint	$11.000
Cherry	$11.000	Mango biche (Michelada with tajín)	$11.000
Watermelon	$11.000	Wine lemonade	$20.400

JUICES $9.500

Strawberry
Mango
Blackberry

Mango biche
Tangerine
Guanábana

Berries
Yellow fruits
Ginger pineapple

Stawberry tangerine

Milk addition	$2.000
Lemon addition	$2.000
Michelado	$2.000

Sodas

SODAS
(Postobón/Coca-cola) $7.000
Sparkling or natural water
$6.600

TÉ

Hot Tea	$8.500
Hatsu	$10.200

SODAS $11.400
Watermelon
Berries
Passion fruit
Cucumber
Lychee

LIQUORS

Aguardiente
Shot $7.500
1/2 bottle $ 50.000

Whisky Buchanan's
12 años
Shot $18.500
1/2 bottle $ 185.000

Whisky Old Parr
Shot $19.900
1/2 bottle $199.000

Whisky Chivas Regal
12 años
Shot $18.500
1/2 bottle $185.000

Ron 8 años
Shot $10.000
1/2 bottle $100.000

Ron 3 años
Shot $7.900
1/2 bottle $ 66.000

Tequila Don Julio (Reposado)
$23.800

Vodka
$11.9000

Vodka con cranberry
$28.800

Ginebra
$11.900

SANGRIAS

SANGRÍAS
Rose, Red or White
Pitcher $117.600
½ Pitcher $78.000
Hot wine (glass of wine) $23.800

COCTELES

Margarita (Lemon, mango biche, coconut, tamarindo, passion fruit)	$28.800
Piña colada	$28.800
Dry Martini	$28.800
Cuba Libre	$28.800
Mojito	$28.800
Caipirinha	$28.800
Gin tonic	$28.800
Moscow Mule	$34.800
Jalisco Mule	$34.800

BEERS

International beer

Corona	$12.900
Stella Artois	$12.900
Budweiser	$9.000
Heineken	$12.900

Craft beer

BBC	$12.400
Tierra Gitana	$13.200

Local beer

Club Colombia	$9.600
Aguila	$9.600
Aguila Light	$9.600
Aguila Cero	$9.600
Pilsen	$9.600

SAKE

Pitcher	$60.000
½ Pitcher	$30.000