

CENTRAL TOWERS

CENTRAL TOWER \$20

Rice tower with avocado slices, tuna cubes, and crab mix. Topped with aji mayo and eel sauce.

SALMON TOWER \$19

Beds of our special sushi rice, avocado, and exquisite fresh salmon. Topped with tempura crunch and salmon furikake. Finished with our eel and aji mayo sauces.

SUSHI TOWER \$21

Sushi like you've never had it before! Our famous rice tower with avocado, spicy crab, and fresh tuna, topped with a drizzle of eel sauce and chipotle mayo, and crowned with a shower of tempura crunch, green onion and masago. Truly one of a kind!

APPETIZERS

ROCK SHRIMP \$14

Delicious crispy shrimp marinated with our tasty aji mayo sauce.

JALAPEÑO FIRECRACKERS \$12

Delicious jalapeño peppers stuffed with crab mix, tempura-fried and topped with eel sauce, sriracha mayo and tempura crunch.

EDAMAME \$7

Tender and soft edamames with a sprinkle of Maldon salt.

EDAMAME WITH GARLIC SAUCE \$9

Coated in our now-famous garlic ponzu sauce.



SPICY EDAMAME \$9

The favorites for their spicy and juicy touch.

HAMACHI TIRADITO \$19

Yellowtail slices with cilantro, topped with jalapeño and original sriracha, served with garlic ponzu sauce.

TUNA CRACKER \$13

Delicious tuna tostada (0.12 lb) marinated in sesame oil, over a bed of chipotle mayo, topped with avocado, jalapeño chili, fried onion and togarashi.

GYOZAS \$9

Delicious Japanese dumplings filled with pork (5 pcs), pan-seared and served with our special sauce.

RIB EYE ROLLS \$17

One of our specialties, delicious rib eye taco rolls with thin-cut beef and a lightly spicy sesame sauce.



APPETIZERS

SALADS

SEAWEED SALAD

Fresh and delicious seaweed

\$8

CRUNCHY CRAB SALAD

Kanikama crab, fresh seaweed, sunomono cucumber, spicy mayo, tempura crunch and eel sauce.

\$12

CHEF'S SALAD

Organic lettuce mix with salmon, shrimp, tuna, and avocado, all marinated in our delicious house spicy sauce.

\$21



KUSHIAGES

Order of 2 pieces

CHEESE KUSHIAGE

Breaded gouda cheese skewers coated in our special panko and lightly fried to create a creamy and crunchy bite. Served with kushiage sauce and a touch of tartar.

\$9

PLANTAIN CHEESE KUSHIAGE

Our gouda cheese skewers with a hint of fresh banana. The perfect combination!

\$9

EBI PRAWN

Shrimp wrapped in cream cheese and breaded with panko.

\$14

PLANTAIN KUSHIAGE

A vegan option in our skewer selection.

\$9

CHICKEN KUSHIAGE

Juicy chicken breast marinated with triple breading. You've never tasted something so juicy and crispy!

\$11



MISO SOUP

Traditional Japanese soup made with miso, wakame, green onions, and tofu.

\$4

TORI SOZUI SOUP

Japanese chicken broth, chicken breast with rice, mushrooms, green onions, egg (1 piece) and spinach.

\$13

SPECIAL MISO SOUP

Traditional miso soup with crab, salmon, mushrooms, wakame, tofu, green onions, and harusame noodles.

\$8

UDON NOODLE SOUP WITH TEMPURA

Udon noodles in a special Japanese broth, served with 3 shrimp, onion and zucchini tempura.

\$17

SOUPS

APPETIZERS

TEMPURA

SHRIMP TEMPURA

Shrimp tempura

\$14 MIXED TEMPURA WITH
SHRIMP AND VEGETABLES

\$15

ASSORTED VEGETABLE TEMPURA

Delicious selection of
vegetables in tempura.

\$11 Mix of 3 shrimp with 5 tempura
vegetables.

RAMEN

RIBEYE RAMEN

Beef broth with soy sauce, rib eye slices, yellow corn,
fresh scallions, onion chips, naruto, poached egg (1
piece), pickled ginger and baby spinach.

\$18

CHASHU RAMEN

Chicken and pork broth based on tonkotsu, chashu
pork, yellow corn, poached egg (1 piece), baby
spinach, naruto, onion chips and fresh scallions.

\$18

SHRIMP RAMEN

Shrimp broth with tomato, sautéed shrimp, yellow
corn, naruto, onion chips, fresh scallions, poached
egg (1 piece) and baby spinach.

\$18

CLASSIC ROLLS

KAPA MAKI

Refreshing cucumber roll
wrapped in seasoned rice
and seaweed. A light, crisp
vegetarian classic.

\$8

CALIFORNIA ROLL

Shrimp, cucumber, and avocado
inside, wrapped in rice and
sesame.

\$10

TEKKA MAKI

Classic sushi roll with fresh tuna
wrapped in seasoned rice and
seaweed. Simple, clean, and
flavorful.

\$10

SPICY TUNA ROLL

Fresh tuna mixed with spicy
mayo, green onion, avocado and
topped with more spicy mayo.

\$11

CALIFORNIA SPICY ROLL

Cucumber, avocado, and shrimp
roll. Topped with masago.

\$14

SPICY SALMON ROLL

Fresh salmon mixed with spicy
mayo, green onion, avocado and
topped with more spicy mayo.

\$11

PHILADELPHIA ROLL

Salmon, cucumber, cream
cheese, and avocado inside,
wrapped in rice and sesame.

\$11

AVOCADO CRUSH ROLL

Avocado, cheese, and cucumber
inside, avocado on the outside.

\$11



SUSHI CENTRAL ROLLS

SUSHI CENTRAL ROLL

\$19

Tuna roll and avocado on the outside, drizzled with chipotle mayo, topped with masago and green onion, filled with shrimp kushiage with cheese, tampico and cucumber.

KAMIKAZE ROLL

\$21

Avocado roll on the outside, filled with eel, cucumber, and cream cheese, topped with shrimp tempura, drizzled with eel sauce.

MATADOR ROLL

\$17

Baked manchego cheese roll, drizzled with sriracha mayo, filled with tempura kanikama crab, avocado, and roasted chilies.

RICKY ROLL

\$19

Kanikama crab roll on the outside, drizzled with sriracha mayo and togarashi, filled with shrimp tempura, avocado and asparagus.

DRAGON ROLL

\$19

Roll with avocado on the outside, topped with chipotle mayo, masago, and filled with breaded shrimp, fresh salmon and cream cheese.

LAVA ROLL

\$21

Roll with avocado on the outside, topped with rock shrimp and chipotle mayo, filled with tempura crab, tampico and cucumber.

ATLANTA ROLL

\$19

Avocado roll on the outside wrapped in rice paper, drizzled with sriracha mayo, eel sauce, and topped with tempura crunch, filled with breaded shrimp, crab mix, cream cheese and habanero masago.

YELLOWTAIL

\$24

SPICY ROLL

Roll wrapped in yellowtail, habanero masago, and yuzu sauce on the outside, filled with shrimp, avocado, cilantro, and aji mayo.

SUSHI CENTRAL

\$24

DELUXE ROLL

Roll with tuna and avocado on the outside. Topped with spicy scallions, kanikama, tempura crunch, masago, and eel sauce. Filled with yellowtail, cucumber, cilantro, lime, and sriracha.

SHAGGY DOG ROLL

\$16

Shrimp tempura and creamy avocado wrapped in rice and seaweed, topped with kani (imitation crab), spicy mayo, eel sauce, and crunchy tempura flakes for a bold and satisfying finish.

VOLCANO ROLL

\$20

Roll with tempura shrimp, avocado, and asparagus inside, topped with masago, and crowned with spicy scallops, spicy mayo and scallions.

TUNA-TOPPED ROLLS

SUNSET ROLL

\$20

Tuna roll and avocado on the outside, drizzled with eel sauce and sriracha mayo, filled with breaded shrimp, tampico and cream cheese.

TUNA IGNITE ROLL

\$19

Roll wrapped with tuna with house spicy sauce, filled with spicy salmon, avocado and green onions.

SERRANO CENTRAL ROLL

\$22

Roll wrapped with tuna on the outside, topped with house spicy sauce, habanero masago, and fresh green onions. Filled with tempura carrots, kanikama crab, avocado and grilled chilies.

CRISPY TUNA ROLL

\$19

Tuna roll on the outside, topped with tempura crunch, drizzled with sriracha mayo, masago and green onions. Filled with tempura crab, cream cheese and avocado.

BRAVEHEART ROLL

\$18

Roll wrapped in fresh tuna slices (0.12 lb), filled with avocado and sushi shrimp, topped with baked kanikama crab with spicy mayo. Decorated with radish sprout.

RED DRAGON ROLL

\$24

Avocado roll topped with tuna marinated in house spicy sauce, filled with spicy mayo, lemon slices and yellowtail.

SALMON-TOPPED ROLLS

SALMON IGNITE ROLL

\$19

Salmon roll on the outside, drizzled with our in house spicy sauce, filled with avocado, spicy kanikama crab salad and cilantro.

SALMON FIRE ROLL

\$20

Flamed salmon roll with yuzu ponzu sauce, filled with spicy kanikama, cilantro, asparagus and avocado.

SPICY ALASKA ROLL

\$19

Salmon roll on the outside, topped with house spicy sauce, filled with tempura crab, avocado and cream cheese.

SAKE CHIPOTLE ROLL

\$18

Salmon roll on the outside, covered with chipotle mayo, filled with asparagus and shrimp kushiage with cream cheese.

LOW-CALORIE ROLLS

MIAMI ROLL

\$21

Cucumber roll on the outside, filled with tuna, salmon, organic mixed lettuce, spicy crab kanikama, avocado, and habanero masago. Does not contain rice.

TOKYO ROLL

\$22

Cucumber roll on the outside, filled with salmon, crab kanikama, kushiage shrimp with cheese, and avocado, topped with spicy tuna and habanero masago. Does not contain rice.

RAINBOW ROLL

\$21

Roll wrapped with our best selection of proteins: fresh salmon, shrimp, yellowtail, tuna, and slices of avocado. Filled with crab kanikama, cucumber and avocado.

EVERGREEN ROLL

\$11

Roll wrapped with rice and sesame on the outside, filled with fresh vegetables: carrot, cucumber, avocado and asparagus.

KYURI CRAB ROLL

\$18

Cucumber-wrapped roll, filled with rice, tempico, avocado, cream cheese, kanikama and fresh salmon.

CRUNCHY ROLLS

NEPTUNE ROLL

\$17

Avocado-wrapped roll, tempura fried, topped with tempico sauce, drizzled with eel sauce and sriracha mayo, filled with breaded shrimp and cream cheese.

UNAGI CRUNCH ROLL

\$18

Panko fried, drizzled with eel sauce, filled with eel, avocado and cream cheese.

RODEO ROLL

\$16

Cream cheese roll on the outside, panko fried, topped with tempico, shrimp panko fried and avocado.

TEXAN ROLL

\$19

Breaded beef fillet roll on the outside, drizzled with eel sauce, panko fried shrimp, cream cheese and avocado inside.

CRISPY ROCK ROLL

\$21

Avocado roll on the outside, tempura fried, topped with rock shrimp and eel sauce, filled with breaded shrimp and cream cheese.

AVOCADO TOPPED ROLLS

CRUNCHY SALMON ROLL

\$19

Avocado roll on the outside, topped with tampero and masago, filled with fried salmon skin, crab kanikama, cucumber, and cream cheese.

TIGER ROLL

\$20

Avocado roll on the outside, filled with tempura crab and cream cheese, with aji mayo and a touch of sriracha.

LENNON ROLL

\$18

Avocado roll with furikake and aji mayo on the outside, filled with breaded shrimp, crab mix and cream cheese.



SWEET ROLLS

SUPER UNAGI ROLL

\$21

Baked eel roll on the outside, glazed with eel sauce, topped with tempura crunch, and filled with tempura shrimp, avocado and cream cheese.

SUMMER ROLL

\$17

Crab mix, avocado, mango, and strawberry on the outside, glazed with mango sauce, and filled with shimp tempura, cheese and avocado.

BANANA CHIPOTLE ROLL

\$18

Roll wrapped in fried plantains, topped with chipotle sauce, filled with asparagus, Shimp tempura, avocado, and cream cheese.

SWEET IBIZA ROLL

\$19

Roll wrapped in fresh mango, cream cheese, topped with habanero masago and mango sauce, filled with Shimp tempura, tempura crunch, avocado, and crab mix.

ALOHA ROLL

\$17

Roll with avocado and mango on the outside, topped with mango sauce, filled with breaded shrimp (0.09 lbs.), cream cheese, and asparagus.

HIBACHI-STYLE GRILL

Mixed vegetables perfectly seasoned on the griddle.

VEGETABLE HIBACHI

\$15

Contains bell pepper, zucchini, onions, asparagus, sprouts, broccoli, and cauliflower.

CHICKEN HIBACHI

\$22

SHRIMP HIBACHI

\$26

BEEF STEAK HIBACHI

\$28

SEAFOOD HIBACHI

\$28

Contains shrimp, salmon, and scallops.

MIXED HIBACHI

\$30

Contains beef, chicken, and shrimp.



HAND ROLL

A cone-shaped sushi roll made with crispy seaweed, seasoned rice, and fresh fillings like fish, vegetables, or crab. Rolled by hand and served one at a time for a bold, flavorful bite.

TUNA	\$8	SPICY TUNA	\$8
SALMON	\$8	SPICY SALMON	\$8
CRAB	\$7	SPICY CRAB	\$7
YELLOWTAIL	\$8	SPICY YELLOWTAIL	\$8
UNAGI	\$9		

NIGIRIS

Order of 2 pieces

UNAGI	\$11	YELLOWTAIL	\$12
CRAB	\$8	SALMON BELLY	\$12
SHRIMP	\$8	IKURA	\$11
TUNA	\$12	TORO	\$19
SALMON	\$11	ORANGE	\$11
OCTOPUS	\$12	MASAGO	

FRIED RICE

Fried rice with vegetables, egg and your choice of protein

MIXED beef, chicken and shrimp	\$17	BEEF STEAK	\$16
VEGETABLE	\$12	SHRIMP	\$15
CHICKEN	\$14		

CHIRASHI

Fresh fish selection, thick-cut on a bed of rice: tuna, salmon, shrimp, tamago, seaweed salad and pickled ginger.

GOHAN

Nothing more natural and light than a plate of our steamed rice.

CENTRAL BOWLS

The perfect option for those who love healthy and delicious food.

TUNA BOWL	\$29
-----------	------

Seared tuna perfectly cooked on the griddle, accompanied by cubes of fresh Japanese cucumber, edamame, pineapple, avocado fan. All served on a bed of steamed rice, with our special house sauce.

DONBURI

Bed of rice with thinly sliced sashimi of your choice.

TUNA DON	\$29
SALMON DON	\$29
YELLOWTAIL DON	\$28
UNAGI DON	\$30

SALMON BOWL	\$29
-------------	------

Grilled salmon fillet served on a bed of rice, accompanied by cubed avocado, pineapple, mixed lettuce, cherry tomatoes, and pickled onions.

CHICKEN TERIYAKI	\$19
------------------	------

Juicy chicken breast marinated and sautéed with teriyaki sauce, served on a bed of steamed rice and strips of nori.

SASHIMI

Selection of our freshest fish, cut to your choice.

Thick cut – 5 pieces - thin cut – 5 oz.

SALMON BELLY

THICK CUT	\$15
THIN CUT	\$20

YELLOWTAIL

THICK CUT	\$14
THIN CUT	\$20

SALMON

THICK CUT	\$14
THIN CUT	\$20

OCTOPUS

THICK CUT	\$13
THIN CUT	\$16

TUNA

THICK CUT	\$14
THIN CUT	\$20

UNAGI

THICK CUT	\$18
-----------	------

THICK CUT SAMPLER

YELLOW TAIL, SALMON AND TUNA.

THIN CUT SPECIAL

SAMPLER

YELLOW TAIL, SALMON AND TUNA.
CONTAINS JALAPEÑO, CILANTRO,
SRIRACHA, AND YUZU PONZU.

TORO THICK CUT

NOODLES

YAKI UDON

Thick Japanese noodles grilled with carrots, mushrooms, scallion and our homemade sweet and sour sauce.

VEGETABLES

CHICKEN

BEEF STEAK

SHRIMP

MIXED

ADD-ONS

YELLOWTAIL

\$7

SALMON

\$7

TUNA

\$7

SHRIMP

\$5

ORIGINAL SRIRACHA

\$2

CHEF'S SPECIAL SAUCE

\$2

GARLIC SAUCE

\$2

ADDITIONAL ITEMS

AVOCADO

\$3

CREAM CHEESE

\$2

SAUCES

TAMPICO

\$4

CHIPOTLE MAYO

\$2

UNAGI SAUCE

\$2

KIDS MENU

GRILLED CHICKEN WITH STEAMED RICE

\$12

PANKO BREADED SHRIMP WITH STEAMED RICE

\$14

KIDS ROLL

\$15

Rice on the outside, kanikama crab, cucumber and cream cheese inside. 6 pcs.
No seaweed.

DESSERTS

BANANA TEMPURA

\$12

Slices of fried plantain in tempura, served with vanilla ice cream.

TEMPURA ICE CREAM

\$12

Our vanilla ice cream in a tempura-fried shell.

ICE CREAM

\$10

Our vanilla ice cream, served with your choice of sauce: cajeta or chocolate.

FRIED PLANTAINS

\$12

Slices of plantain, breaded with traditional panko and served with vanilla ice cream.

TEMPURA OREOS

\$12

Delicious tempura cookies (6 pcs.) like you've never imagined before! Served with our vanilla ice cream.

MOCHI (FLAVORS)

\$7

SUSHI PLATTERS



SUSHI BOAT SPECIAL (10 ROLLS)
Our best selection of rolls

\$171.00

SUSHI BOAT (5 CLASSIC ROLLS)
5 of our best classic rolls

\$55.00

SUSHI BOAT SPECIAL (5 ROLLS)
Our best selection of rolls

\$88.00

SUSHI CENTRAL BOAT

\$146.00

SUSHI BOAT (10 CLASSIC ROLLS)
10 from our classic rolls section

\$99.00

10 rolls - Our Sushi Master Chef's recommendation: Roca roll / Aloha roll / Banana roll / Spider Dynamite roll / Summer roll / Lennon roll / California roll / Neptuno roll / Tiger roll / Ricky roll.

DISCLAIMER:

At Sushi Central, your health and satisfaction are our top priorities. Please take a moment to review

The following information:

Raw Items Notice: Some dishes contain raw or undercooked seafood. Consuming raw or undercooked ingredients may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergens: Our kitchen uses ingredients that contain soy, sesame, wheat, shellfish, dairy, and other common allergens. Please alert your server to any allergies or dietary restrictions.

Availability: Menu items and ingredients may vary based on season and availability. We appreciate your understanding.

Presentation: Actual presentation may vary from photos or descriptions.

**FIND US IN MEXICO:
CDMX, GUADALAJARA, MERIDA AND CANCUN**