



Sekushi·Sky

• Asian Fusion •

FOOD • COCKTAILS • WINES • LIQUORS

ELECTRONIC INVOICE

You can request your electronic invoice on the same day of your purchase and receive it instantly. It is important to note that this request must be made on the same day as the purchase, as we will not be able to process it after this period. We comply with all DIAN regulations in Colombia, ensuring the validity and security of your invoices. Thank you for trusting us.

Let me know if you need further assistance!

•CONTENT•

FOOD MENU

IZAKAYA.....	PAG.3
SUSHI BAR.....	PAG.5
HOT KITCHEN.....	PAG.9
SODAS.....	PAG.11
HOT DRIKS.....	PAG.11
DESSERTS.....	PAG.11
ADDITIONS.....	PAG.12
WINES.....	PAG.12
COCKTAILS.....	PAG.14

LIQUOR MENU

BEER	PAG.16
WHISKEY.....	PAG.16
TEQUILA AND MEZCAL.....	PAG.17
GIN.....	PAG.17
RUM.....	PAG.18
VODKA.....	PAG.18
SAKE.....	PAG.18
AGUARDIENTE (ANISE-FLAVORED SPIRIT).....	PAG.18
OTHER LIQUORS.....	PAG.19
DRIKS.....	PAG.19
VAPES.....	PAG.20

IZAKAYA

NORITACOS SALMON OR TUNA

(2 Noritacos)

Nori seaweed taco filled with shari (sushi rice) topped with a salmon or tuna tartare in dynamite sauce, garnished with pickled radish, sesame seeds, and edible flowers.

\$57.000

TORI SATAY


(4 Skewers)

Indonesian chicken skewers coated in a mildly spicy peanut and coconut milk sauce, garnished with finely chopped chives.

\$48.000

MIXED CEVICHE

Seasonal catch, poached shrimp and fried calamari, bathed in sour cream tiger's milk and fried plantains, decorated with edible flowers and cilantro curls.

\$55.000



TUNA TATAKI

Thin slices of tuna seared in a sesame mix on the robata grill, served on a mirror of sauce made from oysters, peanuts, and lemon, decorated with cilantro curls and edible flowers.

\$55.000

THAI PORK BELLY BAOS

(2 Baos)

Bao buns (Japanese buns) filled with crispy pork belly, Thai chili jam, basil, and ceviche-style onions, drizzled with chipotle mayo and decorated with edible flowers and fresh cilantro.

\$49.000

SPRING ROLLS

(2 Spring Rolls)

Crispy spring rolls filled with smoked chicken and wok vegetables, on a bed of European lettuce, served with mint sauce and sweet chili sauce.

\$37.000

GYOZAS

(4 Gyosas)

Chinese dumplings sealed and steamed, filled with pork crackling, shrimp, and wok vegetables, finished with spicy mayo sauce and edible flowers. (Vegetarian option with shiitake mushrooms).

\$37.000

EDAMAME IN SEKUSHI SAUCE

(Vegan Option)

Edamame (soybean pods) stir-fried with Sekushi sauce.

\$28.000

SUSHI BAR

MORIAWASE PLATTER

(To share)

Platter of various cuts of raw fish, including sashimi and nigiri of tuna, hamachi, and salmon, accompanied by fresh vegetables.

\$330.000

TUNA PIZZA

(Four servings)

Crispy thin crust with fresh tuna or salmon sashimi, Philadelphia cheese, roasted avocado, jalapeños, and dynamite sauce, decorated with shallot rings, edible flowers, and crispy sweet potato.

\$55.000

SMOKE SAKE

Uramaki sushi roll (rice on the outside) filled with Philadelphia cheese, scallions, eel, and cucumber, wrapped in lacquered smoked salmon, with passion fruit sauce and rice pearls.

\$52.000

TUNA AVOCADO ROLL

Maki roll filled with tuna, Philadelphia cheese, and scallions, topped with avocado slices, ponzu mayo sauce, and crispy kanikama.

\$48.000

TABLA MORIAWASE





SAKE TEMPURA

Tempura maki roll filled with salmon, avocado, kanikama and Philadelphia cheese, topped with a truffle seaweed salad.

\$48.000

SHITA ROLL

Maki roll filled with salmon, tempura shrimp and Philadelphia cheese, finished with plantain slices and ponzu mayo, accompanied by faux coral.

\$52.000

UNAGUI MAKI

Maki roll filled with cucumber, scallions, avocado and Philadelphia cheese, topped with eel in tare sauce and dashi (dried bonito).

\$48.000

ROLLS BEEF TENDERLOIN

Maki roll filled with crispy shrimp, avocado, Philadelphia cheese, tempura vegetables, finished with smoked beef tenderloin, Korean almond chimichurri, and yellow chili mayonnaise.

\$52.000

TEMPTATION ROLL

Maki roll filled with crispy shrimp and scallions, topped with masago and crowned with salmon skin tartare and tempura vegetables.

\$52.000

LAND AND SEA ROLL

An exquisite sushi roll with fresh salmon, smoked eel, avocado, cream cheese, and topped with ikura. All served with a smoky ceviche sauce that enhances its flavors.

\$52.000

ROLL ACEVICHADO

Futomaki roll (rice on the inside) filled with ripe plantain, philadelphia cheese, scallions, avocado and poached shrimp, topped with white fish ceviche. .

\$48.000

SAKE KIURI ROLL

Maki roll filled with salmon, kanikama, and avocado, wrapped in cucumber, served with wakame salad, ponzu sauce, and masago.

\$48.000

VEGETARIAN ROLL

Uramaki roll filled with tempura vegetables, breaded shiitake mushrooms, avocado, and cucumber, topped with ripe plantain and crisp sweet potato threads.

\$43.000

NIGIRI AVOCADO

Avocado nigiri glazed with truffle oil, topped with Korean chimichurri.

\$33.000



NIGIRI SAKE



NIGIRI UNAGUI

Nigiri with eel slices and tare sauce, topped with furikake.

\$46.000

NIGIRI TUNA

Tuna nigiri drizzled with yellow chili sauce and served warm.

\$43.000

NIGIRI DE HAMACHI

Nigiri with hamachi slices glazed with truffle oil, topped with black caviar.

\$52.000

NIGIRI SAKE

Salmon nigiri glazed with truffle oil and lemon zest.

\$46.000

SALMON SALAD

Zhi Kao salmon, mixed Asian lettuce, mango, cherry tomatoes, golden berries, orange segments, drizzled with a niku vinaigrette and topped with vermicelli (bean threads) and peanuts.

\$46.000

SALAD SEKUSHI

Mixed Asian lettuce, mango, cherry tomatoes, golden berries, orange segments, drizzled with a niku vinaigrette, and topped with vermicelli (bean threads) and peanuts.

\$22.000

HOT KITCHEN

CRAB AND AVOCADO

Avocado grilled on the robata (charcoal grill) with crab tartare and shrimp in ceviche-style sauce, accompanied by crispy wontons.

\$52.000

TRUFFLED TERIYAKI TENDERLOIN

Robata-grilled beef tenderloin drizzled with white truffle teriyaki sauce, accompanied by native potato chips.

\$95.000

KOREAN RIBS

Slow-cooked pork ribs for 4 hours, glazed with Korean BBQ sauce with spices, coffee, and orange, accompanied by crispy potato wedges.

\$75.000

SEKUSHI RICE

Fried rice with beef tenderloin, shrimp, shiitake mushrooms, and wok vegetables.

\$75.000

Stir-fried rice and wok vegetables, with soy sauce and sesame oil.

(VEGETARIAN OPTION)

\$45.000



WONTON BEEF TARTAR

GUNKAN EBI KANIKAMA

Crispy plantain filled with kanikama (crab stick), drizzled with eel honey, topped with tempura shrimp and trout caviar.

\$40.000

WONTON BEEF TARTAR

Crispy wonton shell filled with beef tenderloin tartare, with oriental demi-glace.

\$33.000

RISOTTO THAI

Creamy jasmine rice with homemade Thai curry, coconut milk, and spices from Southeast Asia, served with seasonal fish from the robata grill

\$79.000

RAMEN

Japanese egg noodles with miso broth (soy-based) and pork, accompanied by crispy pork, mushrooms, and a poached egg, with a hint of spicy sesame oil and garnished with chives.

\$70.000

TAKO PASSION

Japanese egg noodles with miso broth (soy-based) and pork, accompanied by crispy pork, mushrooms, and a poached egg, with a hint of spicy sesame oil and garnished with chives.

\$79.000

THAI LOMO SALTADO

Beef tenderloin slices stir-fried and wok-tossed with vegetables and Peruvian yellow chili sauce reduction, accompanied by oyster sauce and beer.

\$74.000

CHILDREN'S MENU

Breadcrumb-coated chicken bites with crispy potato wedges.

\$40.000

SODAS

WATERMELON LIME SODA \$20.000

Watermelon juice, rocoto cordial, cardamom cordial, lemon juice and bréaña.

FRESH SODA \$20.000

Cardamom cordial, ginger extract, lemon juice and bréaña.

SPICY SODA \$20.000

Passion fruit cordial, thyme cordial, lemon juice and bréaña.

HOT DRINKS

AMERIGANO	\$9.000	LATTE	\$10.000
AROMÁTICA	\$9.000	AGAI INFUSION	\$10.000
CAPPUCCINO	\$11.000	INFUSION ARAZÁ	\$10.000
ESPRESSO	\$9.000	GAMU INFUSION	\$10.000
MACCHIATO	\$9.000		

DESSERT

PAVLOVA

Chantilly and caramel ice cream topped with a red berry coulis, faux lychee pearls, and meringue tiles.

\$30.000

CHOCOLATE MUSE

Oreo crumb base filled with blueberry mousse, topped with chocolate and decorated with blueberry and raspberry salted caramel.

\$29.000

DULCE DE LECHE VOLCANO

Warm dulce de leche cake baked to order, served with vanilla ice cream and almonds.

\$29.000

EXTRAS

BAO PORK BELLY xUnit	\$22.000	WONTON BEEF	\$16.000
SCOOP IF ICE CREAM	\$9.000	DYNAMITE SAUCE	\$8.000
BUTA GYOSA xUnit	\$11.000	SPRING ROLL xUnit	\$9.000
NORI ATUN TACO xUnit	\$28.000	TAKO PASSION xUnit	\$16.000
NORI SALMON TACO xUnit	\$28.000	TORI SATAY xUnit	\$11.000
RAMEN NOODLES	\$17.000	CRISPY POTATO	\$15.000
RISSOTO	\$26.000	SALMON	\$21.000

WINES

SANGRIAS

PITCHER OF WHITE SANGRIA	\$280.000
PITCHER OF RED SANGRIA	\$280.000
PITCHER OF PINK SANGRIA	\$280.000

ROSE WINE

CONDEZA DE LEGANZA ROSADO	\$ 200.000
ZUGARDI SERIE A MALBEC ROSE	\$ 280.000
UGALDE ROSADO COPA: \$40.000	\$ 280.000

RED WINE

ANGELIGA ZAPATA MALBEC	\$ 650.000
GATENA GABERNET SOUVIGNON	\$ 250.000
ENEMIGO MALBEC	\$ 350.000
FAUSTINO QUINTO RESERVA	\$ 450.000

LA POSTA GLORIETA PINOT NOIR	\$ 250.000
LA POSTA PIZZELA MALBEC	\$ 250.000
PORTIA PRIMA	\$ 540.000
PORTIA ROBLE	\$ 410.000
UGALDE TEMPRANILO CUP: \$40.000	\$ 220.000
PERLITA MALBEC SYRAH	\$ 270.000
NTRIGA MÁXIMA GABERNET SOUVIGNON	\$ 900.000
ARDECHE CHARDONNAY	\$ 260.000

WHITE WINE

FRAMINGAN RISLING	\$ 440 .000
PORTIA VERDEJO	\$ 310.000
UGALDE BLANCO CUP: \$40.000	\$ 220.000
VOLGANES RESERVA SOUVIGNON	\$ 280.000
MAR DE ONS ALBARIÑO	\$ 310.000
ZUGARDI CHARDONAY VIOGNIER	\$ 220.000
TERRAS GAUDA ALVARIÑO	\$ 330.000

CHAMPAGNE AND SPARKLING WINE

ANA CODORNIU	\$ 330.000
GHANDON EXTRA BRUT	\$ 290.000
GHANDON ROSÉ	\$ 290.000
DON PERIGNON	\$ 2.500.000
GORIO MALIBRAN	\$ 370.000
MOET GHANDON IMPERIAL	\$ 900.000
VEUVE CLICQUOT	\$ 900.000
RAVENTOS BLANC DE BLANC	\$ 300.000
LAMBRUSCO BIANCO DELL EMILIA	\$ 190.000
LAMBRUSCO DI MODENA IL DUOMO	\$ 190.000

COCKTAILS

SIGNATURE COCKTAILS

COCKTAIL OF THE MONTH

SOL NACIENTE

Beefeater pink, soho and sparkling.

\$38.000

SAKURA

Beefeater gin, sake, Soho simple syrup, blueberry maceration with citrus.

\$55.000

LYCHEE PANDA SOUR

Malibu, Soho, Beefeater gin, lemon juice, simple syrup, egg white and pisco.

\$62.000

SPICY SEKUSHI

Chivas 13 Tequila Cask whiskey, St. Louis, Momokawa Diamond sake, rhubarb, grapefruit juice and rocoto.

\$62.000

MEZCALITO TROPICAL

Del Magüey Vida mezcal, sriracha, simple syrup, grapefruit juice and pineapple syrup.

\$62.000

GULODKA

Vodka, passion fruit syrup, ginger and St. Louis.

\$62.000

GIN O'CLOCK

Sake, Beefeater gin, tonic and mame.

\$62.000

WATERMELON TEA

Lillet, watermelon juice, pisco, and St. Louis.

\$62.000

SKY MIZUNARA

Chivas Mizunara whiskey, lemon juice, thyme and pear syrup.

\$69.000

DISARONNO FIZZ

Disaronno y tonica.

\$45.000

DISARONNO MULE

Disaronno, lemon extract, ginger extract, simple syrup.

\$45.000

CLASSICS

RED GIN

Beefeater gin, watermelon smash and redbull red edition.

\$60.000

DRY MARTINI

Beefeater gin, vodka, vermout dry and green olive.

\$69.000

MOJITO

Havana rum 3 years, lemon juice, simple syrup, breña soda and mint.

\$55.000

TOKYO MULE

Vodka, sake, ginger extract and syrup.

\$55.000

PENICILLIN

Jameson whiskey, lemon juice, ginger extract, cane honey.

\$55.000

MARGARITA

Olmea Altos reposado tequila, lemon juice, honey, activated charcoal.

\$55.000

PISCO SOUR

Pisco, lemon juice, syrup, egg white.

\$55.000

EXPRESSO MARTINI

Vodka y espresso.

\$40.000

CARAJILLO

Licor 43 and coffee.

\$45.000

GIN TONIC

Gin, tonic and lemon juice.

\$55.000

MIMOSA

Champagne and orange juice.

\$40.000

NEGRONI

Campari, gin and rosso vermouth.

\$55.000

OLD FASHIONED

Jameson Whiskey, spoon of sugar and bitter drops.

\$55.000

APEROL SPRITZ

Aperol, proseco and soda.

\$45.000

LIQUORS MENU

BEERS

STELLA
\$20.000

CORONA
\$20.000

CLUB COLOMBIA
\$17.000

GHELADA \$3.000
MICHELADA \$3.000

WHISKEY

	BOT.	HALF.	SHOT
GHIVAS 18	\$790.000		\$79.000
GHIVAS MIZUNARA	\$600.000		\$60.000
GHIVAS EXTRA 13	\$490.000	\$270.000	\$49.000
GHIVAS 13 EXTRA TEQUILA GASK	\$490.000		\$49.000
GHIVAS 12	\$450.000	\$250.000	\$45.000
THE GLENLIVET 15	\$690.000		\$69.000
THE GLENLIVET 12	\$550.000		\$55.000
THE GLENLIVET FOUNDERS RESERVE	\$520.000		\$52.000
JAMESON	\$390.000	\$225.000	\$40.000
MAGAILAN 12	\$890.000		\$90.000

TEQUILA AND MEZCAL

	BOT.	HALF.	SHOT
DEL MAGUEY VIDA	\$580.000		\$55.000
ALTOS REPOSADO	\$480.000		\$48.000
ALTOS PLATA	\$480.000		\$48.000
OJO DE TIGRE	\$580.000		\$58.000
OLMEGA REPOSADO	\$380.000	\$210.000	\$38.000
OLMEGA BLANCO	\$380.000	\$189.000.	\$37.000
DON JULIO 70	\$890.000		\$90.000
JIMADOR CRISTALINO	\$540.000		\$55.000
MAESTRO DOBEL	\$840.000		\$84.000

GIN

MONKEY 47	\$650.000		\$65.000
BEEFEATER 24	\$550.000		
BEEFEATER PINK	\$440.000		\$44.000
BEEFEATER	\$390.000	\$225.000	\$40.000
HENDRICK'S	\$650.000		\$65.000

RUM

	BOT.	TRAGO
LA HECHICERA RESERVA FAMILIAR	\$580.000	\$58.000
HAVANA MAESTROS	\$540.000	
HAVANA 7 AÑOS	\$390.000	\$40.000
HAVANA 3 AÑOS		\$35.000

VODKA

	BOT.	MED.	TRAGO
ABSOLUT VODKA	\$390.000	\$220.000	\$40.000
GREYGOOSE	\$650.000		\$65.000

SAKE

	BOT.	PIBA/MED.
MOMOKAWA DIAMOND	\$310.000	\$52.000
KISAKURA JUNMAI GINJO HANA	\$300.000	
KISAKURA JUNMAI DAIGINJO		\$158.000

AGUARDIENTE

(ANISE-FLAVORED SPIRIT)

	BOT.	TRAGO
NECTAR PREMIUM	\$320.000	\$35.000

OTHER LIQUORS

	BOT.	TRAGO
PISCO VIÑAS DE ORO	\$480.000	\$40.000
SAMBUGA		\$40.000
AMARETTO DISARONNO		\$40.000
APEROL		\$40.000
GAMPARI		\$40.000
LICOR 43		\$40.000
FRAGELICO		\$40.000
VERMOUTH ROSSO		\$40.000

DRINKS

RED BULL ENERGY DRINK \$20.000 RED BULL SUGARFREE \$20.000 RED BULL RED EDITION \$20.000		
HARD SELTZER BRETAÑA	PIÑA COLADA (BRETAÑA CON ALCOHOL)	\$20.000
	MANGO PIÑA (BRETAÑA CON ALCOHOL)	\$20.000
	LIMÓN JENGIBRE (BRETAÑA CON ALCOHOL)	\$20.000
AGUA SAN PELLEGRINO		\$25.000
BRETAÑA		\$12.000
COLOMBIANA		\$12.000
COLOMBIANA CERO		\$12.000
GINGER		\$12.000

LEMONADE	\$12.000
PEPSI	\$12.000
PEPSI CERO	\$12.000
ACQUA PANNA	\$25.000
AGUA	\$12.000
AGUA CON GAS	\$12.000
SODA HATSU	\$12.000
TE HATSU	\$13.000
TONIGA	\$12.000
TONIGA HATSU	\$15.000
TONIGA SAN PELLEGRINO	\$24.000

VAPES

GLU 8K	\$105.000
GLU BOOM	\$90.000
GLU LARGE	\$42.000
GLU MINI	\$32.000
GLU XL	\$56.000

TIP WARNING

Consumers are informed that this business establishment suggests a tip corresponding to 10% of the subtotal of the bill, which may be accepted, rejected or modified by you, according to your assessment of the service provided. When requesting the account, indicate to the person who assists you whether or not you want said value to be included in the invoice or indicate the value you want to include as tip. If you have any problem with the collection of the tip, contact the exclusive line available in Bogotá to address concerns on the subject: 6513240 or the citizen service line of the Superintendency of Industry and Commerce: 5920400 in Bogotá or For the rest of the country, national toll-free number: 018000-910165, to file your complaint.

Prices are in Colombian pesos (COP). Prices include non-consumption tax. Prohibit the sale of intoxicating beverages to minors. Law 124 of 1994. He excess alcohol is harmful to health. Law 30 of 1986. Breathe with Peace of mind, this is a smoke-free space.