

STARTERS

Gyosas \$7.25

Pork dumplings, steamed or fried, accompanied by a savory dipping sauce.

Crispy Green Beans \$8.25

Garlic-infused tempura green beans served with yasal sauce on the side.

Yasal Tempura \$9.25

Crispy tempura vegetables accompanied by yasal sauce.

Edamames \$6.50 ▼ (Spicy \$8.25 🌶️)

Steamed young soybeans, lightly seasoned with salt.

Crunchy Calamari

\$14.50

Crispy fried calamari rings served with jalapeños and our signature Laredo sauce.

Garlic Green Beans

\$8.25

Garlic-infused sautéed green beans with a hint of spice, paired with yasal sauce.

Egg Rolls \$ 8.25

Crispy fried pork and vegetables, accompanied by sweet/sour sauce.



Mango Fish Tostadas \$12.25

Crispy tostadas topped with breaded tilapia, red cabbage, mango pico de gallo, and finished with a drizzle of Laredo sauce.

Fish Tacos \$9.25

Crispy battered tilapia tacos garnished with red cabbage, and drizzled with Laredo sauce.

Crispy Shrimp \$13.50

Golden fried shrimp drizzled with our house-made Laredo sauce and garnished with parsley.

Beef Empanada \$9.99

3 pc. beef empanadas.

Tuna/Salmon Tower - \$17.50

Layered tuna or salmon, avocado, and rice, topped with spicy mayo and sesame seeds.

Shrimp Aguachile

\$17.50 🌶️

Lemon-marinated shrimp in aguachile sauce, served with cucumber, red onion, and serrano peppers.

Tuna Tiradito \$16.50 🌶️ ▼

Tuna sliced and marinated in a citrus sauce, red onions, serrano pepper, drizzle with Laredo sauce.



Jalapeño Tuna \$13.5 🌶️

Jalapeños stuffed with spicy tuna and cream cheese, finished with eel sauce and scallions.

🌿 HAND ROLLS 🌿

La Catrina \$7.25 🌶️

White rice topped with salmon, nanami, gold bonito, eel sauce, and spicy mayo.

El Cowboy \$5.75 🌶️

White rice topped with torched salmon, drizzled with sesame oil and eel sauce, finished with serrano pepper, cilantro, and spicy mayo.

El Palomino \$6.25

White rice topped with tuna, avocado, mango, and chives.

El Puro 956 \$6.75

White rice topped with avocado, breaded salmon, drizzled with spicy mayo, chives, sesame seeds, and eel sauce.

El San Isidro \$8.25

White rice topped with white Tampico, unagi, asparagus, eel sauce, and garnished with chives.

El Edgar \$7.50 🌶️

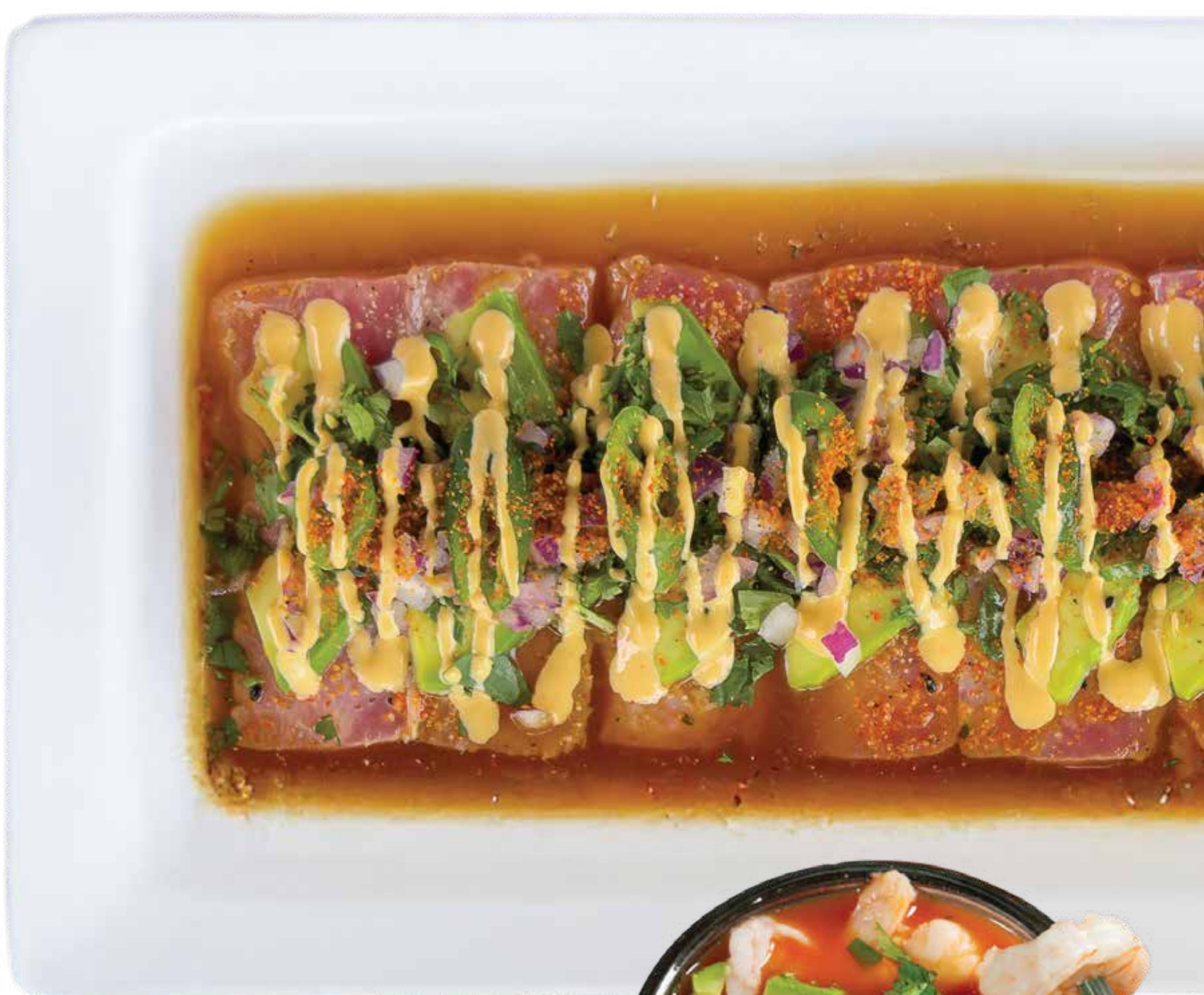
White rice topped w/ flamed yellowtail, serrano pepper, soy sauce, cilantro, sesame oil, and chives.

El Teco \$7.25 🌶️

White rice topped with soy sauce, avocado, tuna, nanami, and drizzled with spicy mayo, chives, eel sauce, and sesame seeds.

La Toxica \$8.25

White rice topped with crispy tempura shrimp, a macadamia mix, spicy mayo, and chives.



Shrimp Cocktail \$17.50 ▶

Shrimp cocktail with avocado, cucumber, and our signature tangy tomato-based sauce.



LUNCH PORTION AVAILABLE:
MON-FRI, OPEN-3 PM.

MADRE PLATES

Cilantro Salmon

Madre portion \$22.75 Lunch portion \$18.99 ▶

Grilled salmon served over fried rice with mixed vegetables, accompanied by steamed broccoli and drizzled with cilantro cream sauce.

Avocado Chicken Plate \$15.00

Grilled chicken breast topped with sliced avocado, served with steamed rice and mixed vegetables.

Garlic Herb Tilapia \$13.00

Grilled tilapia topped with garlic and parsley, served on a bed of steamed vegetables and rice.

Chipotle Chicken \$15.00

Grilled chicken breast drizzled with creamy chipotle sauce, served over a bed of fried rice with mixed vegetables.

Salmon Avocado Plate

Madre portion \$26.00 Lunch portion \$19.99

Grilled salmon topped with thinly sliced avocado, served with asparagus and steamed rice.

TEPPANYAKI

Mixed Teppanyaki

Madre portion \$21.50 Lunch portion \$18.99

A combination of grilled chicken, rib-eye, shrimp, and mixed vegetables tossed in our teppanyaki sauce, served with steamed rice.

Chicken - \$12.50 | Shrimp - \$15.75 |
Vegetable - \$10.50

SPICY GREEN BEANS

Spicy Green Beans \$8.75 🌶️

Green beans sautéed in a zesty chili sauce.

Chicken - \$16.75 | Shrimp - \$17.50 |

Salmon -

Madre portion \$24.75 Lunch portion \$19.99

Spicy Green Beans Mixto ▼

Madre portion \$27.00 Lunch portion \$18.99

A delightful combination of chicken, shrimp, and rib-eye served with green beans sautéed in a spicy chili sauce.



*Madre portion

FULL SALADS



Salmon Salad \$17.50 ▲

Grilled salmon served on a bed of spring mix salad with tomatoes, black olives, red onions, mandarin oranges, and feta cheese, topped with our housemade mango vinaigrette.

Chicken Avocado Salad \$14.50

Grilled chicken breast served on a bed of spring mix salad, topped with fresh avocado and drizzled with Laredo dressing.

Chicken Caesar Salad \$11.50

Grilled chicken served on a bed of romaine lettuce, Caesar dressing, garnished with Parmesan cheese and crunchy croutons.

YAKISOBA

Mixed Yakisoba \$17.50 ▼

Stir-fried noodles featuring shrimp, beef, chicken, and mixed vegetables, all tossed in a delicious yakisoba sauce.

Chicken - \$12.75 | Shrimp - \$16.50 |
Vegetable - \$11.50 | Beef - \$13.50



FRESH ROLLS

I/: INSIDE ROLL
O/: OUTSIDE ROLL

Benavides \$14.75
I/ Seaweed, Tampico, Avocado, Cilantro, Green Onion, Breaded Shrimp.
O/ White Rice, Flamed Salmon.



Abiel \$10.75 
I/ Breaded Crab, Tampico, Cream Cheese, Avocado, Yaki Nori.
O/ Flaming Cheetos, White Rice, Laredo Sauce.



Manuel \$14.25
I/ Fresh Shrimp, Tampico, Yaki Nori.
O/ Cream Cheese, Avocado, Salmon, Tuna, Kanikama.



Orange \$13.50
I/ Crab, Avocado, Tampico, Yaki Nori.
O/ Masago, Cream Cheese, Salmon, White Rice.



Cabos \$9.25
I/ White Tampico, Yaki Nori.
O/ Fried Plantain, Eel Sauce, Laredo Sauce, Tempura Flakes, White Rice.



Avocado \$12.50 
I/ Tampico, crab and yaki nori. O/ White rice, Avocado and Cream cheese. Side of mashed fried Tilapia.



Vivant \$14.50 
I/ Spring Mix, Cooked Asparagus, Breaded Shrimp, Crab Salad, Salmon.
O/ Soy Paper, Avocado, Dehydrated Cucumber, Chili Sauce.



Jet-Set \$10.25
I/ Crispy Tempura Shrimp, Nori
O/ White Rice, Macadamia Mix, Laredo Sauce, Green Onion.



Tano \$14.75 
I/ Ribeye, Chicken, Grilled Shrimp, Bacon, Nori, Cream Cheese.
O/ White Rice, Guacamole, Serrano.



Laredo \$11.50
I/ Breaded Shrimp, Tampico, Cream Cheese, Yaki Nori.
O/ White Rice, Avocado, Laredo Sauce.



Lizzy \$10.75
I/ Fresh Shrimp, Salmon, Tampico, Avocado, Cream Cheese.
O/ Wrapped Crab.



Kīlauea \$11.75 
I/ Cucumber, Lime Drops, Seaweed.
O/ Tuna, White Rice, Serrano, Avocado, Soy Sauce, Cilantro, Red Onion, Laredo Sauce.



Bacon \$10.25 
I/ Jalapeño, Fresh Shrimp, Yaki Nori.
O/ Bacon, Chipotle Cream, Cilantro, White Rice.



Bacalar \$10.25 
I/ Lime Drops, Cucumber Stick, Yaki Nori, Serrano Pepper.
O/ Cooked Shrimp with Lime, Aguachile Sauce, Red Onion, Salt, White Rice.



TRADICIONAL

I/: INSIDE ROLL
O/: OUTSIDE ROLL

Spicy Salmon \$11.25 🌶️
I/ Spicy Salmon,
Avocado, Cream Cheese,
Nori.
O/ White Rice, Sesame
Seeds.



Rainbow \$11.99
I/ Avocado, Cream
Cheese, Nori.
O/ White Rice, Tuna,
Salmon, Red Snapper.



Spicy Crab \$10.25 🌶️
I/ Spicy Kani with
Shrimp, Nori.
O/ White Rice, Sesame
Seeds.



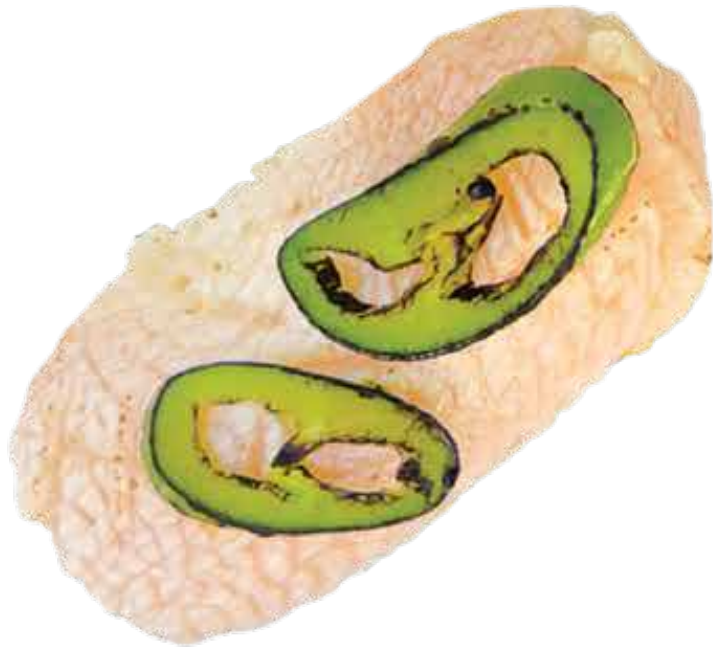
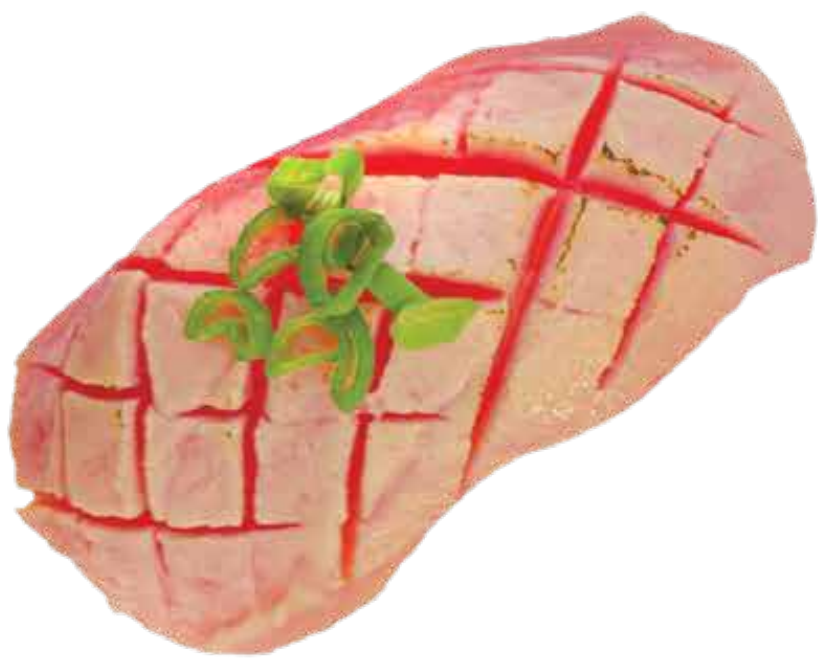
Philly \$9.25
I/ Salmon, Cream
Cheese, Yaki Nori.
O/ White Rice, Sesame
Seeds.



Spicy Tuna \$11.99 🌶️
I/ Nori, Spicy Tuna.
O/ White Rice, Sesame
Seeds.



California \$8.25
I/ Crab, Cucumber,
Avocado, Tampico, Yaki
Nori.
O/ White Rice, Sesame
Seeds.



Nigiri (2 pcs)
Salmon \$5.25 | Tuna \$7.50 Hamachi \$9.50 |
Eel \$7.50 | Kanikama \$5.25 | Shrimp \$5.25

Sashimi (6 pcs)
Salmon \$15.50 | Tuna \$16.50 Hamachi \$19.00 |
Kanikama \$10.50 Mixed \$22.00 | Eel \$22.00

Cones (2)
Salmon - \$10.50
Tuna - \$13.50
Eel - \$16.50
Hamachi \$15.50
Kanikama - \$9.50



MILD



HOT

Consumer advisory warning for raw food
In compliance with the department of public health, we advise
that eating raw or undercooked meat, poultry, or seafood poses a
risk to your health!



SOUPS

Poblano Soup \$7.25 ▼
Creamy poblano pepper soup
served with crispy tortilla chips
and Monterey cheese.



Miso Soup \$4.75
Traditional Japanese soy-based soup
with tofu wakame and green onions.

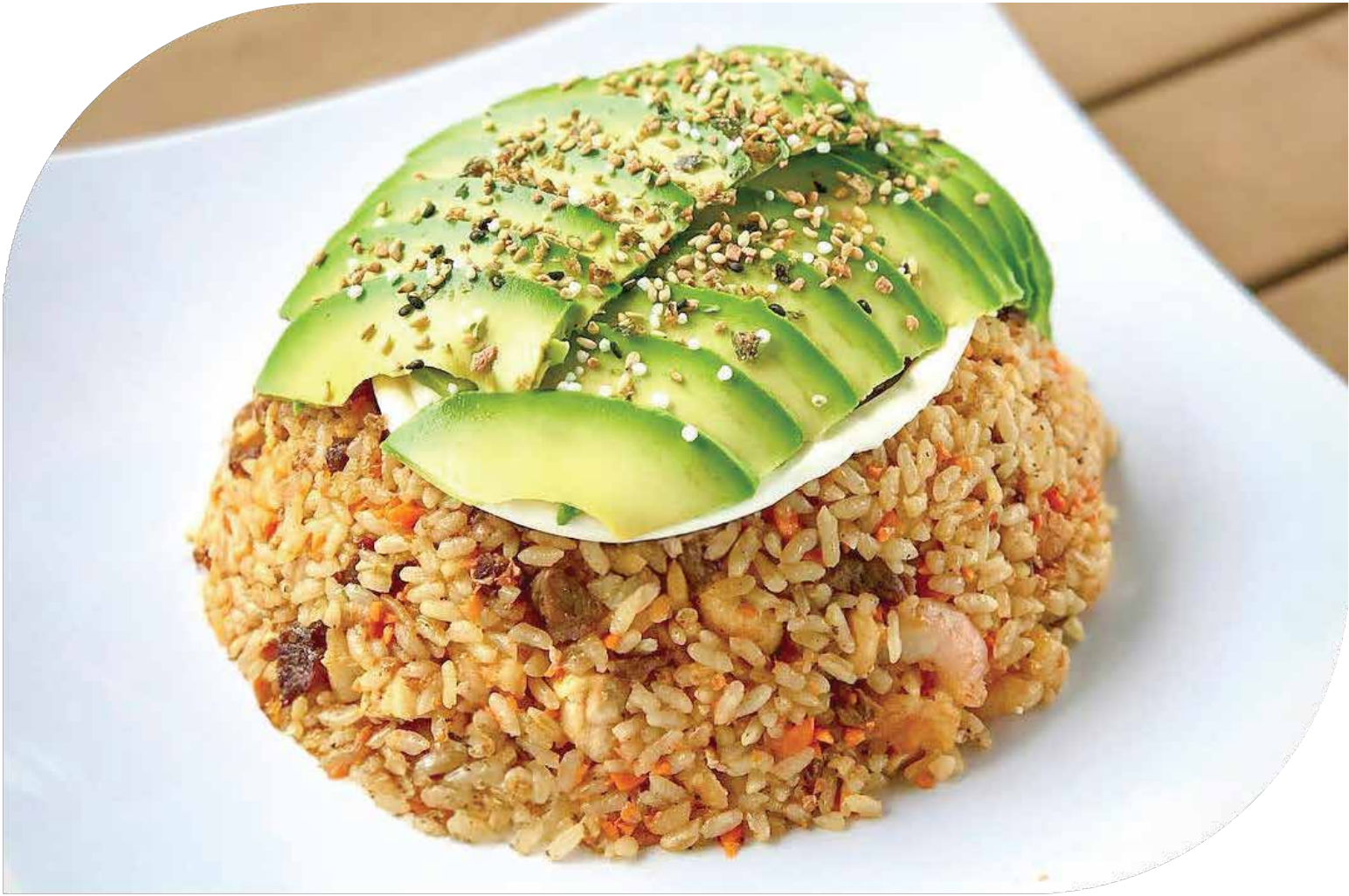
RICE

Jishin Rice (Fried or Steamed) - \$16.75 ▶

A delicious blend of fried rice with shrimp, beef, chicken, and vegetables, topped with cream cheese, avocado, and furikake.

Fried or Steamed Rice - \$5.50

Chicken - \$9.00 | Shrimp - \$10.50 | Beef - \$12.50 | Mixed - \$10.99 | Vegetable - \$6.25 | Madre \$ 12.50



POKE BOWLS

Red Poke Bowl \$18.99

Marinated fresh tuna served over a bed of white rice, topped with mango, avocado, cilantro, and a drizzle of spicy mayo.

Orange Poke Bowl \$19.50 ▼

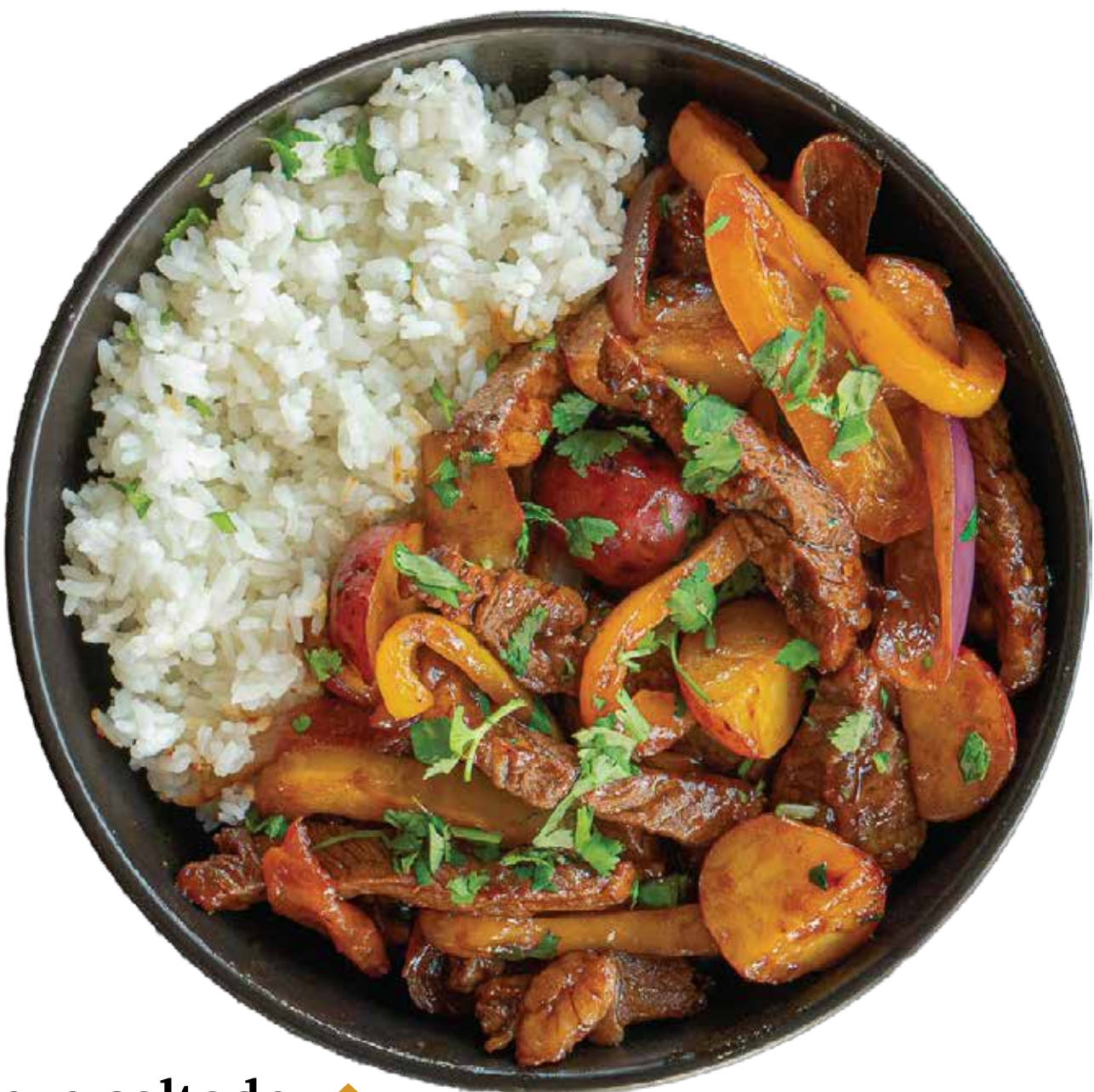
White rice topped with marinated salmon, avocado, Tampico, sesame seeds, cucumber, green onions, and soy sauce drizzle.

Omega Bowl \$14.50

A healthy blend of steamed white rice, grilled salmon, avocado, zucchini, sesame seeds, and spicy mayo.

Crispy Salmon Bowl \$19.50 ▼

Crispy salmon bites on a bed of sesame sushi rice, avocado, edamame, drizzled with eel sauce and Laredo sauce, topped with green onions.



Rib-eye saltado ▲

Madre portion \$28.00 Lunch portion \$19.99

Rib-eye, bell pepper, red onion, tomato, cambray potatoes, house sauce, cilantro, and garlic. Accompanied by white rice.

Madre Ceviche - \$18.99 ▲

Prepared tilapia with Leche de Tigre, choclo, chulpe, cooked sweet potato, red onion and ají amarillo (or roccoto 🇨🇪)

SUNOMONOS

Cucumber - \$5.50 | Crab - \$8.75 Squid \$11.50 | Seaweed \$10.50 Kanikama \$8.75 | Shrimp \$9.00

Mixed sunomono \$11.75 ▶

Pickled grated cucumber, squid, shrimp, kanikama topped with furikake.



BREADED ROLLS

I/: INSIDE ROLL
O/: OUTSIDE ROLL

Hulk \$13.25
I/ White Rice, Chicken, Bacon, Shrimp, Grilled Onion.
O/ Guacamole, Yaki Nori.



Osaka \$11.75
I/ Avocado, Cream Cheese, Crab Stick, Yaki Nori.
O/ White Rice, Crab Stick, Eel Sauce, Sesame Seeds.
Side: Tampico.



Oyuki \$10.25
I/ Mozzarella Cheese, Avocado, Yaki Nori, Tampico.
O/ White Rice, Cooked Sweet Potato, Laredo Sauce, Sesame Seeds.



Monterrey \$11.75
I/ Avocado, Cream Cheese, White Rice, Yaki Nori.
O/ Chicken, Eel Sauce, Sesame Seeds.



St. Baby \$10.25
I/ Avocado, Mozzarella Cheese, Grilled Serrano, Yaki Nori, Carrot, Bacon. O/ White Rice, Breaded, Green Onion, Sesame Seeds, Eel Sauce.

La Loca \$12.85
I/ Tampico, Cream Cheese, Avocado, Mozzarella Cheese, Zucchini, Carrot.
O/ Breaded Chicken, Laredo Sauce, Eel Sauce.



Villarreal 2.0 \$13.50
I/ Yaki Nori, Fried Rice, Breaded Shrimp, Avocado, Cream Cheese, Tampico on the side.
O/ Eel Sauce, Sesame Seeds.



VEGAN ROLLS

Spicy Kioso \$9.99
I/ Zucchini, Tofu, Cucumber, Nanami, White Rice.
O/ Green Soy Paper, Avocado, Seaweed, Sriracha.



Veggie 1 \$7.99
I/ Lettuce, Cucumber, Avocado, Zucchini, Carrot, White Rice.
O/ Nori.
Dina \$8.99
I/ White Rice, Avocado.
O/ Cucumber, Sweet Potato, Carrot, Nori.

DESSERTS



Banana Tempura \$9.25
Ice cream Tempura \$9.25
Ice Cream \$6.00
Temptation Cake \$9.25
Turtle Cheesecake \$9.25
Choco Roll \$9.25
La Fresa Roll \$9.25

All desserts include 2 cups of coffee. Dine-in only.

TEMPURA ROLLS

I/: INSIDE ROLL
O/: OUTSIDE ROLL

Concord Hills \$10.25

I/ Tempura Carrot,
Tempura Broccoli,
Tempura Cauliflower,
Avocado, Yaki Nori.
O/ White Rice, Yasal
Sauce, Tempura.



Chipotle \$11.50

I/ Crab, Avocado, Cream
Cheese, White Rice,
Chipotle Sauce.
O/ Yaki Nori, Eel Sauce.
Side: Tampico.



Villarreal \$11.75

I/ Fried Rice, Tempura
Shrimp, Avocado, Cream
Cheese.
O/ Eel Sauce, Yaki Nori,
Tempura, Sesame Seeds.



Oyako \$11.50

I/ Crab, Shrimp, Cream
Cheese, Avocado, White
Rice.
O/ Yaki Nori, Tampico,
Eel Sauce, Sesame Seeds.



Caleb \$10.25

I/ Jalapeño, Grilled
Shrimp, Nori.
O/ White Rice, Tempura,
Laredo Sauce, Eel Sauce.



Chacon \$10.25

I/ Chicken, Avocado,
Cream Cheese, Fried
Rice.
O/ Tempura, Nori, Eel
Sauce, Sesame Seeds.



REVIEW US ON GOOGLE
Sushi Madre

KIDS MENU

Chicken Fried Rice
Cheese Stick
Chicken yakisoba
Cheeseburger
Chicken nuggets

\$9.25 any kids
plate, includes:
1 small drink
with 1 refill.



BEVERAGES

Ice Tea \$4.25

Sweet Tea \$4.25

Half & Half \$4.25 *One refill

Homemade Lemonade \$4.25

*One refill (Cucumber, Strawberry, Natural)

Fountain drinks \$4.25

(Coca-Cola, Diet Coke, Sprite, Coca Zero,
Dr. Pepper & Fuze Raspberry tea)

Green Tea \$4.25

Kids Drink \$2.50

Coffee \$2.25

Topo Chico \$2.99

Coca Mexicana \$3.99 *Medio litro

Coca-Cola Zero \$2.99

Smart Water \$1.99