

## APPETIZERS & SALADS

HIROSHI SALAD	\$190	SHRIMP POP CORN (3.5 oz)	\$320
Mixed lettuce, vegetables, ginger dressing	Sautéed in miso		
CRUNCHY RICE (1.7 oz)	\$250	MIXTEMPURA (3.1 oz)	\$380
Tuna tartare, creamy avocado	Shrimps, vegetables, tentsuyu sauce		
AMAI SAKE (2.8 oz)	\$300	DUMPLINGS	
Fresh salmon, persian cucumber, coriander, ikura, sweet jalapeño vinaigrette	Smoked plum sauce		
CRUNCHYTACO (1 oz)	\$260	- Seafood (1.7 oz)	\$280
Marinated spicy tuna, avocado	- Vegetables		
EDAMAME (3.5 oz)	\$190	- Pork and beef, spicy soy sauce (1.7 oz)	\$220
Sautéed in garlic, soy, or steamed			

## SASHIMIS

O-TORO (3.5 oz)	\$1,320	TIRADITO ROCOTO (2.8 oz)	\$320
Served as nature intended	Rocoto sauce, cherry tomato, coriander creole		
SCALLOPS (2.8 oz)	\$420	YUZU SALMON (2.8 oz)	\$370
Japanese cucumber, coriander creole, kombu sauce	Kanikama, yuzukoshu sauce		
BRAISED WHITEFISH (2.8 oz)	\$280	MAGURO PONZU SASHIMI (2.8 oz)	\$380
Creamy coriander sauce	Fresh tuna with ponzu sauce, tobiko yuzu, chives and toasted garlic flakes		
SALMON TARTARE (2.8 oz)	\$420	HAMACHI (2.8 oz)	\$450
Tosazu sauce, chives, coriander creole	Truffle vinaigrette, wasabi, ikura, serrano pepper		
WHITE TIRADITO (2.8 oz)	\$380	EEL (2.8 oz)	\$420
Serranito sauce, serrano chili, lemon juice	Furikake, chives, yellow lemon zest		
TRADITIONAL MIXTED SASHIMI (4.3 oz)	\$380		
Tuna, yellowtail, salmon, catch of the day			

## MAKIS

MANGO ESPECIAL ROLL (3.1 oz)	\$380	YUZU MAKI OC	\$360
Mango, shrimp tempura, spicy eel sauce	Avocado, cucumber, honey yuzu dressing		
NEW YORK (1.7 oz)	\$520	JALAPEÑO TUNA (3.8 oz)	\$450
Sweet potato, avocado, parmesan truffle sauce	Kani kama, avocado, shrimp tempura, ponzu sauce		
MAGURO SPICY MAKI (3.5 oz)	\$350	RAINBOW (2.9 oz)	\$480
Cucumber, avocado, coriander, marinated tuna	Kanikama, cucumber, avocado		
SAKE CITRUS (4.2 oz)	\$420	LOBSTER (2.2 oz)	\$605
Tempura shrimp wrapped in salmon	Mango, coriander, masago, avocado, mustard sauce		
EEL (2.8 oz)	\$440	SPICY CRAB (4.5 oz)	\$450
Eel, shrimp tempura, avocado	Furikake, avocado, cucumber, seaweed mayonnaise		

 FISH  SEAFOOD  VEGAN  VEGETARIAN  GLUTEN FREE  SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.  
Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## NIGIRIS

Catch of the day (.52 oz)			\$140	Hamachi (.52 oz)			\$230
Tuna (.52 oz)			\$160	Masago (.42 oz)			\$230
O-toro (1 oz)			\$649	Ikura (.42 oz)			\$440
Shrimp (.70 oz)			\$160	Salmon (.52 oz)			\$160
Eel (.70 oz)			\$280	Scallops (.52 oz)			\$160

## SOUPS

MISO SOUP			\$160	SHOYU RAMEN (1.7 oz)			\$350
Wakame seaweed, chives, tofu				Pork leg, chicken broth, noodles			

## FRIED RICE

Vegetables		\$220	Shrimp (1.7 oz)			\$220
Chicken (1.7 oz)		\$220	Mix (2.1 oz)			\$220
Beef (1.7 oz)		\$220				

## ROBATAS (Charcoal Grilled Skewers)

HIROSHI ROBATA (10.4 oz)				\$480	VEGGIE ROBATA			\$280
Shrimp, chicken, salmon, bacon Asparagus					Brussels sprout, zucchini, portobello, asparagus			
AMERICAN WAGYU (3.5 oz)				\$1650				

## SIGNATURE DISHES

CURRY FISH (.6.3 oz)		\$500	GLAZED SALMON (.6.3 oz)			\$600
Catch of the day with sauteed vegetables in a creamy curry sauce			Gohan rice, miso sauce			
AJI KIRO WAGYU (.6.3 oz)		\$2860	TONKATSU (.8 oz)			\$520
Medallions in aji panca amarrillito sauce			White cabbage, cherry tomato			
BLACK COD (.7 oz)		\$1760	TERIYAKI			\$320
Served with miso			<ul style="list-style-type: none"> <li>• Chicken breast (.6.3 oz)</li> <li>• Rib eye (10.2 oz)</li> </ul>			\$970
STUFFED CHICORY		\$380				
Sauteed mushrooms, creamy garlic, mashed sweet potato						

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