



APPETIZERS & SALADS

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

SASHIMIS

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

MAKIS

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



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE

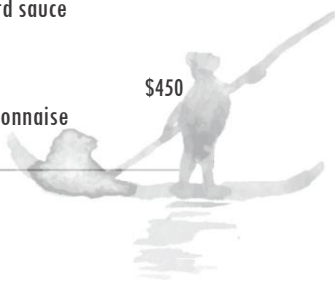


SPICY

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, asparragus		
AMERICAN WAGYU (3.5 oz)	 	\$1650			
Grill					

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			• Chicken breast (6.3 oz)		\$970
STUFFED CHICORY	 	\$380	• Rib eye (10.2 oz)		
Sauteed mushrooms, creamy garlic, mashed sweet potato					