

## APPETIZERS & SALADS

### CRISPY RICE CROUTON (50 g)

Spicy tuna, avocado

### SHRIMP POPCORN (100 g)

Sautéed in miso

### MIX TEMPURA (90 g)

Shrimp, vegetables, tentsuyu sauce or ginger aioli

### DUMPLINGS

Smoked plum sauce

·Seafood (50 g) 

·Vegetables 

230

### BAO (50 g)

Pork belly, cucumber salad, peanuts

230

### EDAMAME (100 g)

Sautéed in garlic, soy, or steamed

190

380

### HIROSHI SALAD

Mixed lettuce, vegetables, ginger dressing

200

### AMAI SAKE (80 g)

Fresh salmon, persian cucumber, coriander, ikura, sweet jalapeno vinaigrette

260

280

210

## SASHIMIS

### CILANTRO TOSAZU (100 g)

Seared salmon, coriander sauce, chile flakes, garlic flakes

380

### KAMPACHI (80 g)

560

Seared in sesame oil, ponzu sauce

### WHITE TIRADITO (80 g)

Catch of the day, sesame chili soy sauce

280

### YUZU SALMON (80 g)

370

Kani kama, yuzu koshō sauce

### MAGURO PONZU (80 g)

Fresh tuna with ponzu sauce, tobiko yuzu, chives, and toasted garlic flakes

380

### O-TORO (100 g)

750

Served as nature intended

### HAMACHI (80 g)

Truffle vinaigrette, wasabi, ikura, serrano pepper

600

### ORA KING SALMON (100 g)

750

Served as nature intended

### DRY SHIRO MISO (80 g)

White fish, garlic flakes, miso

340

### MIXED SASHIMI (180 g)

980

O-toro, Kampachi, Hamachi, Ora King Salmon, served as nature intended

## MAKIS

### MANGO SPECIAL ROLL (90 g)

Mango, shrimp tempura, spicy eel sauce

380

### SAKE TOSAZU (100 g)

360

Marinated salmon, cucumber, avocado, coriander

### MAGURO SPICY (65 g)

Cucumber, Avocado, Coriander, Marinated Tuna

380

### SAKE CITRUS (120 g)

420

Tempura, shrimp wrapped in salmon

### EEL (80 g)

Eel, tempura shrimp, avocado

440

### YUZU MAKI

340

Avocado, cucumber, honey yuzu dressing

### RAINBOW (60 g)

Avocado, salmon, catch of the day, tuna

320

### WAGYU MAKI

1,200

Soy Paper, truffle aioli, american wagyu



Fish



Seafood



Vegan



Vegetarian



Gluten free

Premium Culinary  20% Discount for All-Inclusive and Meal Plan.

Prices 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 (Per piece)

Shrimp (20g)	160	Eel (20 g)	280
Hamachi (15 g)	230	Tuna (15 g)	160
Masago (12 g)	230	Salmon (15 g)	160
Ikura (12 g)	440	Ora king salmon (30 g)	590
Catch of the day (15 g)	140	O-toro (30 g)	590

## SOUPS

SHOYU RAMEN (50 g)	450	MISO SOUP	170
Pork belly, chicken broth, noodles		Wakame seaweed, chives, tofu	

## RICE & NOODLES

### RICE

Fried rice	
·Vegetables	220
·Chicken (50 g)	240
·Beef (50 g)	250
·Shrimp (50 g)	260
·Mix (60 g)	260

### NOODLES

Sautéed	
·Vegetables	300
·Chicken (150 g)	320
·Beef (150 g)	380
·Shrimp (120 g)	340

## ROBATAS (Charcoal grilled skewers)

HIROSHI ROBATA (295 g)	450	VEGGIE ROBATA	280
Shrimp, chicken, salmon, bacon asparagus		Brussels sprout, zucchini, portobello, asparagus	
FISH COLLAR (250 g)	200	GRILLED OCTOPUS (180 g)	600
Grilled and sweet sauce		Grilled marinated octopus with japanese chimichurri	

## SIGNATURE DISHES

TOFU STEAK	280
Japanese Curry	

SALMON MISO (180 g)	570
Served in miso sauce	

CURRY FISH	510
Catch of the day in a creamy curry sauce	

AMERICAN WAGYU (90 g)	1,200
Served as nature intended, tabletop grilled	

TERIYAKI	410
Vegetables and teriyaki sauce	
·Chicken Breast (180 g)	410

970

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