



APPETIZERS & SALADS

CRISPY RICE CROUTON (50 g) 🐟	230	BAO (50 g)	230
Spicy tuna, avocado		Pork belly, cucumber salad, peanuts	
SHRIMP POPCORN (100 g) 🍤	320	EDAMAME (100 g) 🌱🌶️	190
Sautéed in miso		Sautéed in garlic, soy, or steamed	
MIX TEMPURA (90 g) 🍤	380	HIROSHI SALAD 🌱🌶️	200
Shrimp, vegetables, tentsuyu sauce or ginger aioli		Mixed lettuce, vegetables, ginger dressing	
DUMPLINGS		AMAI SAKE (80 g) 🐟	260
Smoked plum sauce		Fresh salmon, persian cucumber, coriander, ikura, sweet jalapeno vinaigrette	
·Seafood (50 g) 🍤	280		
·Vegetables 🌱	210		

SASHIMIS

CILANTRO TOSAZU (100 g) 🐟	380	KAMPACHI (80 g) 🐟🌱	560
Seared salmon, coriander sauce, chile flakes, garlic flakes		Seared in sesame oil, ponzu sauce	
WHITE TIRADITO (80 g) 🐟🌱	280	YUZU SALMON (80 g) 🐟	370
Catch of the day, sesame chili soy sauce		Kani kama, yuzu koshō sauce	
MAGURO PONZU (80 g) 🐟🌱	380	O-TORO (100 g) 🐟🌱🍷	750
Fresh tuna with ponzu sauce, tobiko yuzu, chives, and toasted garlic flakes		Served as nature intended	
HAMACHI (80 g) 🐟🌱	600	ORA KING SALMON (100 g) 🐟🌱🍷	750
Truffle vinaigrette, wasabi, ikura, serrano pepper		Served as nature intended	
DRY SHIRO MISO (80 g) 🐟🌱	340	MIXED SASHIMI (180 g) 🐟🌱🍷	980
White fish, garlic flakes, miso		O-toro, Kampachi, Hamachi, Ora King Salmon, served as nature intended	

MAKIS

MANGO SPECIAL ROLL (90 g) 🍤	380	SAKE TOSAZU (100 g) 🐟🌱	360
Mango, shrimp tempura, spicy eel sauce		Marinated salmon, cucumber, avocado, coriander	
MAGURO SPICY (65 g) 🐟🍤	380	SAKE CITRUS (120 g) 🐟🍤	420
Cucumber, Avocado, Coriander, Marinated Tuna		Tempura, shrimp wrapped in salmon	
EEL (80 g) 🐟🍤	440	YUZU MAKI 🌱🌶️	340
Eel, tempura shrimp, avocado		Avocado, cucumber, honey yuzu dressing	
RAINBOW (60 g) 🐟	320	WAGYU MAKI 🍷	1,200
Avocado, salmon, catch of the day, tuna		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		NOODLES	
Fried rice		Sautéed	
·Vegetables	220	·Vegetables	300
·Chicken (50 g)	240	·Chicken (150 g)	320
·Beef (50 g)	250	·Beef (150 g)	380
·Shrimp (50 g)	260	·Shrimp (120 g)	340
·Mix (60 g)	260		

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	SALMON MISO (180 g)	570
Japanese Curry		Served in miso sauce	
CURRY FISH	510	AMERICAN WAGYU (90 g)	1,200
Catch of the day in a creamy curry sauce		Served as nature intended, tabletop grilled	
TERIYAKI			
Vegetables and teriyaki sauce			
·Chicken Breast (180 g)	410		
·Rib Eye (290 g)	970		