



APPETIZERS | SALADS | SOUPS

SHISHITO PEPPERS 320 Sautéed with Sesame Oil and Soy Sauce	EDAMAME (3.5 oz) 295 Sautéed with Garlic and Soy, Steamed, or Spicy
CRISPY RICE (2 oz) 320 Spicy Tuna, Avocado	HIROSHI SALAD 330 Mixed Lettuce, Fresh Vegetables and Ginger Dressing
WONTON TOSTADA (1.5 oz) 370 Tuna or Vegetable Tartare	MISO SOUP 310 Wakame Seaweed, Scallions and Tofu
GYOZA With Smoked Plum Sauce	KIMCHI SOUP 310 Korean Chili, Asian Pear, Carrot, Radish, Scallion and Onion
· Seafood (2 oz) 360	WAGYU CARPACCIO (3 oz) 1350 American Wagyu, Ponzu Sauce, Scallions, Togarashi and Toasted Sesame
· Beef (2 oz) 360	
· Vegetables 310	
CRUNCHY TUNA TACO (1.5 oz) 370 Spicy Mayo, Avocado or Vegetables	

SASHIMI

HAMACHI (3 oz) 790 Truffle Vinaigrette, Ikura and Serrano Chili	KAMPACHI (3 oz) 710 Seared in Sesame Oil and Ponzu Sauce
BLACK & WHITE (3 oz) 540 Sesame-Seared Tuna with Ponzu Sauce	YUZU SALMON (3 oz) 540 Kanikama, Avocado and Yuzu Koshō Sauce
MIXED SASHIMI (4 oz) 600 Salmon, Tuna and Hamachi	SEARED TUNA (3 oz) 590 Garlic, Avocado Mousse, Red Onion and Ponzu Sauce

MAKIS & TEMAKIS

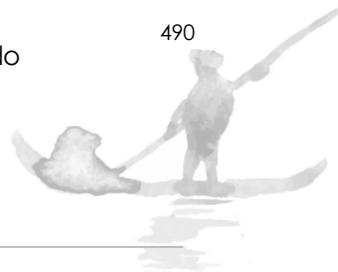
MANGO SPECIAL ROLL (3 oz) 470 Mango, Shrimp Tempura and Eel Sauce	UNAGI ROLL (4 oz) 510 Tempura Shrimp, Eel, Avocado and Eel Sauce
HIROSHI ROLL (2 oz) 510 Salmon, Tuna, Kanikama, Avocado, Masago and Cream Cheese	RAINBOW ROLL (3 oz) 470 Avocado, Salmon, Catch of the Day, Tuna, Kanikama and Masago
EBI ROLL (3 oz) 480 Shrimp, Masago, Cucumber, Avocado, Cream Cheese and Eel Sauce	HAMACHI TEMAKI CONE (2 oz) 490 Spicy Hamachi, Cucumber and Avocado
SAKE CITRUS (4 oz) 490 Tempura Shrimp, Salmon, Lemon, Ponzu Sauce and Curry Oil	TUNA TEMAKI CONE (2 oz) 490 Spicy Tuna, Cucumber and Avocado

Fish Seafood Vegan Vegetarian Gluten free Spicy

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

Prices in Mexican pesos and include taxes.

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



FIRE TABLE OMAKASE

FLAVORS OF THE SEA

1,900 (Per Person)



Tuna 2 oz
Escolar 2 oz
Salmon 2 oz
Octopus 2 oz
Shrimp 2 oz

FESTIVAL OF MEAT

1,950 (Per Person)



New York Strip 2 oz
Short Rib 2 oz
Rib Eye 2 oz
Beef Tenderloin 2 oz
Galbi Diamond Cut 2 oz

BUTCHER'S BLOCK

1,400 (Per Person)



Pork Belly 2 oz
Pork Jowl 2 oz
Polish Sausage 2 oz
Flank Steak 2 oz
Bulgogi Chicken 2 oz

INDIVIDUAL CUTS

Hand-crafted, trimmed & portioned for a perfect tableside grilling

HOUSE AGED SELECTION

Rib Eye 4 oz 500
New York Strip 4 oz 500
Flank Steak 4 oz 500

ELEVATE YOUR FIRE TABLE EXPERIENCE

With our Premium Culinary Cuts

JAPANESE WAGYU



A5 New York 2 oz 700
A5 Rib Eye 2 oz 700

KUROBUTA PORK



Kurobuta Pork 4 oz 450

NEW ZELAND LAMB



Lamb Rack 4 oz 410
Lamb Loin 4 oz 410

ACCOMPANIMENTS

Served with all fire table experiences

SSAM-JANG SAUCE

LETTUCE LEAF / MUSHROOMS CAPS

SCALLION SALAD

TRADITIONAL KIMCHI

CHIRI RAKKA-SEI SAUCE

PICKLED VEGETABLES

ADDITIONAL SIDES DISHES

CHARRED SERRANO PEPPER 150

SHITAKE RISOTTO 150

TRUFFLE MASHED POTATO 210

STEAMED WHITE RICE 150

SHOESTRING FRIES 210

SAUTÉED MIXED MUSHROOMS 150

GRILLED CHEESE 150

SWEET BELL PEPPERS 150

SEASONAL GRILLED VEGETABLES 150

CHEF'S SPECIALS – FROM OUR KITCHEN

CURRY CATCH OF THE DAY 7 oz 680
Carrot, Zucchini, Asparagus and Curry Sauce

SEAFOOD FRIED RICE 3 oz 540
Teriyaki Sauce, Shrimp, Octopus, Carrot, Asparagus and Zucchini

AKAMISO 6.5 oz 530
Grilled Chicken Breast with Creamy Miso Sauce, Carrot, Zucchini and Asparagus

STIR-FRIED TOFU 3.5 oz 510
Tofu with Carrot, Zucchini, Asparagus, Rice Noodles and Teriyaki Sauce

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