

FIRE TABLE EXPERIENCE

Enjoy a unique culinary experience with our interactive Grill Experience. Each table features a state-of-the-art grill, where you can cook premium cuts to perfection. The ceramic charcoal provides a smoke-free grilling experience, allowing you to savor the rich flavors of perfectly grilled meats, all while enjoying the warmth of shared dining.

ENTREES

STEAK TATARE (8.8 oz) (Experience for 4 people) 1,100 Turnip, onion, chives, mustard, sesame oil, lemon zest, mini wonton tarts, rib eye	TUNA TARTARE (1.7 oz) (Per person) 250 Tuna, egg, yellow lemon, soy sauce, ginger, wasabi, chives
PORK BELLY & BOK CHOY SALAD (8.8 oz) (Experience for 4 people) 1,200	PHO SOUP WITH BEEF JERKY (2.8 oz) (Per person) 350 Pork broth, soybean germ, shitake mushroom, serrano chili slice, coriander sprout and mint

MAKIS

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

NIGIRIS (Per Piece)

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

🍣 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.

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EXPERIENCES

<p>CHEF'S RESERVE 1,900 <i>Per person</i></p> <ul style="list-style-type: none"> · Salmon (1.4 oz) · Shrimp U10 (1.4 oz) · Short Rib Prime Diamond Cut "Galbi" (1.4 oz) 	<p>MEAT FEST 1,800 <i>Per person</i></p> <ul style="list-style-type: none"> · Rib Eye (1.4 oz) · New York (1.4 oz) · Filet (1.4 oz) · Short Rib Balls (1.4 oz) 	<p>BUTCHER'S BLOCK 1,400 <i>Per person</i></p> <ul style="list-style-type: none"> · Korobuta Rib (1.4 oz) · Korobuta Belly (1.4 oz) · Lamb Rack (1.4 oz) · Artesanal Sausage (1.4 oz)
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ADD 1.4 OZ OF JAPANESE WAGYU

· A5 New York 🍖	400	· Beef Fillet A5 🍖	650
· Rib Eye 🍖	560	· Lobster Tail (Per gram) 🍤	Market Price



MEAT CUTS

Rib Eye (14 oz)	1,750	Bone-in Rib Eye (20 oz) 🍖	2,585
New York (14 oz)	1,350	A5 New York (Per Gram) 🍖	Market Price
Beef Filet (8 oz)	1,500	A5 Rib Eye (Per Gram) 🍖	Market Price
Rib Eye Aged (14 oz)	1,950	Beef Fillet A5 (Per Gram) 🍖	Market Price
New York Aged (14 oz)	1,800		
Age Picaña (12.3 oz) 🍖	665		

SIDES

SAUTÉED SHISHITO PEPPERS Soy sauce, rock salt	JASMINE RICE Steamed rice or fried rice
GRILLED CHEESE In tamarind and soy sauce	ROASTED PEPPERS WITH BASALU Balsamic, soy, Korean apple cider vinegar
SCALLION SALAD 🌱🥬 Doenjang vinaigrette and mixed sesame	TRUFFLED MASHED POTATOES Truffle Zest
FRESH MUSHROOMS Sautéed with garlic	KOREAN PICKLES 🌱🥒 Japanese cucumber and chayote with jalapeños

DESSERTS

Miso Creme Brulee	230	Green Tea Ice Cream	237
Vegan Chocolate Cake	237	Vanilla and Mango Mochi	230
Creamy Coconut and Matcha Tea	230	Japanese Cake	230
Dessert Chef: Vanilla ice cream with soy caramel	230		

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