

## 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

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

### MAKIS

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

### NIGIRIS (Per Piece)

<b>Catch of the day (.52 oz)</b> 🐟⚡	140	<b>Hamachi (.52 oz)</b> 🐟⚡	230
<b>Tuna (.52 oz)</b> 🐟⚡	160	<b>Masago (.42 oz)</b> 🐟⚡	230
<b>O-toro (1 oz)</b> 🐟⚡	649	<b>Ikura (.42 oz)</b> 🐟⚡	440
<b>Shrimp (.70 oz)</b> 🐟⚡	160	<b>Salmon (.52 oz)</b> 🐟⚡	160
<b>Eel (.70 oz)</b> 🐟	280	<b>Scallops (.52 oz)</b> 🐟⚡	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

<b>CHEF'S RESERVE</b> Per person	1,900	<b>MEAT FEST</b> Per person	1,800	<b>BUTCHER'S BLOCK</b> Per person	1,400
· Salmon (1.4 oz)		· Rib Eye (1.4 oz)		· Korobuta Rib (1.4 oz)	
· Shrimp U10 (1.4 oz)		· New York (1.4 oz)		· Korobuta Belly (1.4 oz)	
· Short Rib Prime Diamond Cut "Galbi" (1.4 oz)		· Filet (1.4 oz)		· Lamb Rack (1.4 oz)	
		· Short Rib Balls (1.4 oz)		· Artesanal Sausage (1.4 oz)	

#### 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

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

### DESSERTS

Miso Creme Brulee	230	Green Tea Ice Cream	230
Vegan Chocolate Cake	230	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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