



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

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.

EXPERIENCES

CHEF'S RESERVE <i>Per person</i>	1,900	MEAT FEST <i>Per person</i>	1,800	BUTCHER'S BLOCK <i>Per person</i>	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

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	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		

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.