



APPETIZERS & SALADS

WONTON TOSTADA (40 g) 🐟🌱 Tuna or vegetable tartare	230	CRUNCHY TACO (30 g) 🐟🌶️ Marinated spicy tuna, avocado	260
SHRIMP POPCORN (100 g) 🍤 Sautéed in miso	320	EDAMAME (100 g) 🌱🌶️ Sautéed in garlic, soy, or steamed	190
MIX TEMPURA (90 g) 🍤 Shrimp, vegetables, tentsuyu sauce	380	HIROSHI SALAD 🌱🌶️ Mixed lettuce, vegetables, ginger dressing	200
DUMPLINGS Smoked plum sauce		SUNOMONO SALAD (80 g) 🌱🍤🌶️ Seaweed, cucumber, shrimp, octopus	270
-Seafood (50 g) 🍤	280	MISO SOUP 🐟🌱 Wakame seaweed, chives, tofu	170
-Vegetables 🌱	210		

SASHIMIS

O-TORO (100 g) 🐟🍤🌶️ Served as nature intended	1,200	DRY SHIRO MISO (80 g) 🐟🌱 White fish, garlic flakes, miso	340
SCALLOPS (80 g) 🍤🌱 Serrano pepper, Chili-Oil-Soy sauce	280	KAMPACHI (80 g) 🐟🌱 Seared in sesame oil, ponzu sauce	560
WHITE TIRADITO (80 g) 🐟🌱 White fish, serrano pepper, Chili-Oil-Soy Sauce	280	YUZU SALMON (80 g) 🐟 Kani kama, yuzu kosho sauce	370
BLACK AND WHITE (80 g) 🐟🌱 Seared tuna with sesame seeds	380	ORIENTAL SALMON SASHIMI (80 g) 🐟🌱 Scallions, garlic, togarashi	280
HAMACHI (80 g) 🐟🌱 Truffle vinaigrette, wasabi, ikura, serrano pepper	600	MAHI MAHI AND SERRANO PEPPER SASHIMI (80 g) 🐟🌶️🌱 Scallion, serrano pepper, ponzu, masago, olive oil	280
WAGYU CARPACCIO (60 g) 🍤🌶️ Kobe, ponzu, scallions, togarashi, sesame seed	680	SEARED TUNA (80 g) 🐟🌱 Garlic, avocado cream, red onion	280

MAKIS

MANGO SPECIAL ROLL (90 g) 🍤 Mango, shrimp tempura, spicy eel sauce	380	EEL (80 g) 🐟🍤 Eel, tempura shrimp, avocado	440
MEXICAN (65 g) 🐟🍤 California pepper, kani kama, tuna, lime	380	SPIDER (60 g) 🐟🍤 Soft shell crab, avocado, masago	560

🐟 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 undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.



SALMON SKIN (45 g) 🐟🍷	360	TAKO ROLL (105 g) 🐟🍷	280
Avocado, cream cheese, masago, chives		Shrimp, cream cheese, octopus, avocado, unagi sauce	
SAKE CITRUS (120 g) 🐟🍷	420	EBI ROLL (70 g) 🐟🍷	260
Tempura, shrimp wrapped in salmon		Shrimp, cream cheese, masago, cucumber, avocado	
YUZU MAKI 🍷🌿	360		
Avocado, cucumber, honey yuzu dressing			
KYABETSU ROLL 🌿🍷🍷	220		
Cabbage, rice, avocado, asparagus, spinach, carrot			

NIGIRIS (Per piece)

O-toro (30 g) 🐟🍷🍷	590	Catch of the day (15 g) 🐟🍷	140
Shrimp (20g) 🍷🍷	160	Eel (20 g) 🐟	280
Hamachi (15 g) 🐟🍷	230	Tuna (15 g) 🐟🍷	160
Masago (12 g) 🐟🍷	230	Octopus (15 g) 🍷🍷	160
Ikura (12 g) 🐟🍷	440	Salmon (15 g) 🐟🍷	160
Scallops (15 g) 🍷🍷	160		

ROBATAS (Charcoal grilled skewers)

HIROSHI ROBATA 🐟🍷🍷	450	VEGGIE ROBATA 🍷🌿	280
Shrimp, chicken, salmon, bacon asparagus		Brussels sprout, zucchini, portobello, asparagus	
YAKI NIKU (65 g) 🍷	220	AMERICAN WAGYU (90 g) 🍷🍷	1,100
Angus rib eye, yakitori sauce, togarashi		Grilled	
CHERRY TOMATO ROBATA 🌿🍷🍷	280		
Cherry tomato, red onion, yellow pepper, green pepper			

SIGNATURE DISHES

BUTTER LOBSTER TAIL (220 g) 🍷🍷🍷	1,450	BLACK COD (200 g) 🐟🍷🍷	1,600
Baby Carrot, Pumpkin Star, Asparagus, Sesame Sauce		Served with miso	
BUTTER FISH FILLET (200 g) 🍷	320	AKAMISO (180 g) 🍷	360
Baby carrot, pumpkin star, asparagus, curry cream		Grilled chicken breast in creamy miso sauce	
AJI KIRO WAGYU (90 g) 🍷🍷	2,200	TERIYAKI 🍷	
Served as nature intended, tabletop grilled		Rice and vegetables	
CREAM SPINACH SALMON (200 g) 🐟🍷	460	- Chicken Breast (180 g)	410
Spinach, onion, garlic, baby carrot		- Rib Eye (290 g)	970

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