

COLD

- HIROSHI SALAD** 🌱🥬 190
Mixed lettuce, vegetables, ginger dressing
- WONTON TOSTADA** 🐟🌱 230
Tuna or vegetable tartare
- SUNOMONO SALAD** 🌱🥬🦐🐙 270
Seaweed, cucumber, shrimps, octopus
- CRUNCHY TACO** 🐟🌱 260
Marinated spicy tuna, avocado

SASHIMI

- O-TORO (100 gr)** 🐟🥬🦋 1,200
Served as natured intended
- SCALLOPS (80 gr)** 🦪🌱 280
Serrano pepper, Chili-Oil-Soy sauce
- BRAISED WHITE FISH (80 gr)** 🐟🥬 280
Creamy coriander sauce
- KAMPACHI (80 gr)** 🐟🥬 280
Seared in sesame oil, ponzu sauce
- WHITE TIRADITO (80 gr)** 🐟🥬 280
Serrano pepper, Chili-Oil-Soy sauce
- OCTOPUS CARPACCIO (80 gr)** 🐟🥬 340
Jalapeno dressing, chives, soy
- YUZU SALMON (80 gr)** 🐟 370
Kani kama, yuzu kosho sauce
- BLACK AND WHITE (80 gr)** 🐟🥬 380
Seared tuna with sesame seeds
- HAMACHI (80 gr)** 🐟🥬 450
Truffle vinaigrette, wasabi, ikura, serrano pepper
- DRY SHIRO MISO (80 gr)** 🐟🥬 280
White fish, garlic flakes, miso

HOT

- EDAMAME** 🌱🥬 190
Sautéed in garlic, soy, or steamed
- SHRIMP POPCORN** 🦐 320
Sautéed in miso
- MIX TEMPURA** 🦐🌱 380
Shrimps, vegetables, tentsuyu sauce
- DUMPLINGS**
Smoked plum sauce
- Seafood 🦐 280
- Vegetables 🌱 190
- MISO SOUP** 🐟🌱 160
Wakame seaweed, chives, tofu

NIGIRIS (Traditional sushi)

- Catch of the day** 🐟🥬 140
- Tuna** 🐟🥬 160
- O-toro** 🐟🥬🦋 590
- Shrimp** 🦐🥬 160
- Eel** 🐟 280
- Hamachi** 🐟🥬 230
- Masago** 🐟🥬 230
- Octopus** 🦐🥬 160
- Ikura** 🐟🥬 440
- Salmon** 🐟🥬 160
- Scallops** 🦪🥬 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.

ROBATA (Charcoal grilled skewers)

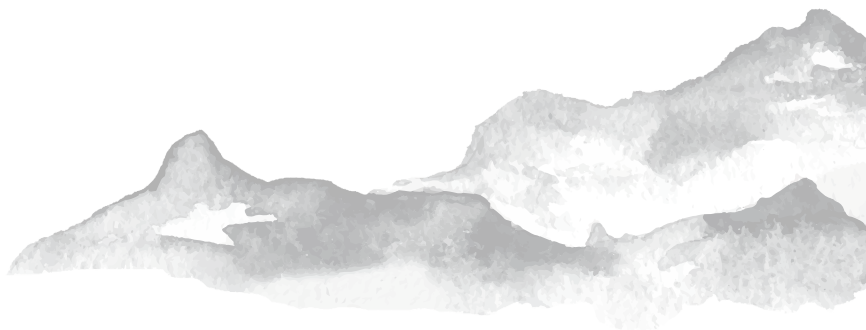
Chicken Negima 🍷	180
American wagyu 🍷🍴	1,200
Shrimp 🍷🍴	220
Salmon 🍷🍴	280
Octopus 🍷🍴	300
Bacon Asparagus 🍷🌱	190
Sweet Potato 🍷🌱	210
Brussel Sprouts 🍷🌱	190
Zucchini 🍷🌱	170

SIGNATURE DISHES

GRILLED SPICY CATCH OF THE DAY 🐟	490
Tempura asparagus, shitake, bonito flakes	
AJI KIRO WAGYU 🍷🍴	2,200
Medallions in aji panca amarrillito sauce	
BLACK COD 🍷🍴	1,600
Served with miso	
WASABI RIB EYE 🍷	970
Sautéed vegetables, wasabi demi -sauce	
DUCK MAGRET 🍷	570
Cauliflower and fennel puree, sweet soy sauce	
AKAMISO 🍷	360
Grilled chicken breast in creamy miso sauce	

MAKI Y TEMAKI

MANGO ESPECIAL ROLL 🍷🌱	380
Mango, shrimp tempura, spicy eel sauce	
SALMON SKIN 🍷🍴	360
Avocado, cream cheese, masago, chives	
MEXICAN 🍷🍴	380
California pepper, kani kama, tuna, lime	
SAKE CITRUS 🍷🍴	420
Tempura shrimp wrapped in salmon	
EEL 🍷🍴	440
Eel, tempura shrimp, avocado	
YUZU MAKI 🍷🌱	360
Avocado, cucumber, honey yuzu dressing	
HIROSHI 🌱	320
Acuyo leaf, asparagus, red pepper, avocado	
SPIDER 🍷🍴🍴	480
Soft shell crab, avocado, masago	
SPICY TUNA TEMAKI 🍷🍴	230
Hand rolled sushi	
SPICY SALMON TEMAKI 🍷🍴	270
Hand rolled sushi	



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