

COLD


-   **HIROSHI SALAD** 160
Lettuce and crispy vegetables tossed in housemade dressing
-  **KYURI SALAD** 230
 Tuna and catch of the day with ginger dressing or vegan
-  **SALMON CEVICHE** 220
With baby onions, cherry tomato, housemade sauce & ikura
-   **HIROSHI CEVICHE** 180
With baby vegetables and
- WONTON TOSTADA** 150
Tuna or vegetable tartare
-  **SUNOMONO SALAD** 200
Seaweed, cucumber & maracuya dressing
· Seafood
· Vegan
-   **JICAMA SALAD** 320
Salmon skin, maracuya gel, yuzu and garlic dressing or vegan
- CRUNCHY TACO** 260
Spicy tuna marinated and avocado cream or vegan

HOT

-   **SHISHITO PEPPER** 250
Sautéed in sea salt and lime juice
-  **SAUTÉED CRAB** 290
With Serrano ginger sauce, and baby vegetables
- SHRIMP POPCORN** 240
Sautéed in creamy spicy miso
-   **EDAMAME** 100
Sautéed or steamed, garlic, chives & soy
- TEMPURA VEGGIES** 180
Served with sweet sake sauce
- TEMPURA SHRIMP** 290
Served Served with gohan rice
-  **DUMPLINGS**
With smoked sauce
· Seafood 230
· Vegetables 100

-  **UDON SOUP** 250
 Ginger and seafood infusion or Vegan
-   **MISO SOUP** 120
Wakame seaweed, chives and tofu

SASHIMI

-  **WAGYU**  650
With chives, garlic flakes and wasabi-truffle vinaigrette
-  **WHITE FISH** 190
Sealed in creamy cilantro sauce
-  **SCALLOPS** 190
With Serrano pepper and serranito sauce
-  **WHITE TIRADITO** 190
Seared in creamy cilantro sauce and serranito sauce
-  **OCTOPUS** 320
Ponzu, guajillo oil & toasted grasshoppers
-  **HIROSHI** 190
Catch of the day, jalapeño dressing and garlic flakes
- YUZU SALMON** 240
With Kani kama and yuzu Kosho sauce

-  **BLACK AND WHITE** 250
Seared tuna with sesame seeds, ponzu and curry oil
-  **O-TORO**  700
Served as nature intended (*Seasonally*)
-  **NEW YORK** 380
Ponzu gel, truffle cream sauce and wild mushrooms sautéed
-  **HAMACHI** 360
Hamachi, truffle vinaigrette, wasabi, ikura and Serrano pepper
- DRY SHIRO MISO** 300
White fish, chives, garlic flakes, miso and yuzu

Most of our menu is gluten free. Labeled dishes can be requested as vegan and vegetarian.

 Vegetarian



















 Gluten free

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan

The prices are in mexican pesos and 16% of government tax is included according to the mexican federal law.

The consumption of raw food is under the customer's responsibility

ROLLS

 SALMON SKIN 200 Avocado, cream cheese, masago and chives	 TOFU STEAK 310 Grilled tofu with sautéed baby vegetables
MEXICAN 240 California pepper with crab, sliced tuna and lime	 WASABI RIBEYE 720 Carrot, baby corn and wasabi sauce
 SAKE CITRUS 300 Tempura shrimp wrapped in salmon	 DUCK MAGRET 450 With cauliflower puree, carrot, asparagus, zucchini and teriyaki sauce
TEMPURA LOBSTER  500 With masago, wrapped in soy paper	 ROCK CORNISH 380 Carrot, asparagus, zucchini and sweet potato puree
EEL 350 Fried in tempura with shirmp and avocado	 AKAMISO With a creamy miso sauce
 YASAI 150  Avocado, creamy tofu with carrot, mango and cilantro	- Chicken 260 - Fish 380
 KYOTO 290 Spicy octopus, coriander and masago with seared scallops and avocado	BLACK COD  1,000 Served with miso
 YUZU SPECIAL MAKI 150  Avocado, lime, cucumber, yuzu honey sauce and shallots	 NIGIRIS
 MANGO SPECIAL ROLL 250  Mango, shrimp, spicy sauce , and eel sauce or Vega (only seasonal)	Mahi Mahi 100 Catch of the day 120 Tuna 100 Shrimp 100 Eel 240 Hamachi 120 Masago 190 Octopus 100 Ikura 190 Scallops 100 Salmon 100 O-Toro  390 Kani Kama 100

ROBATA (Japanese Skeweers)

 Chicken / Negima 110	 TEMAKI
 American Wagyu  650	Eel 240
 Shrimp 150	Spicy tuna 120
 Bacon tomato 120	Spicy scallops 150
 Salmon 200	Spicy shrimp 120
 Octopus 210	Spicy catch of the day 120
 Brussels sprouts 110	Spicy Hamachi 180
 Corn 120	Lobster  410
 Sweet potato 120	Salmon skin 120
 Eggplant 100	Spicy octopus 120
 Bacon asparagus 110	Spicy salmon 190
 Zucchini 120	


SIGNATURE DISHES

 GRILLED CATCH OF THE DAY 350 Tempura asparagus, shitake mushrooms and bonito	 MISO CREME BRULEE 120
 AJI WAGYU  1,490 Medallions in aji panca amarillito sauce	 TAPIOCA VERRINE 100
	 VEGAN CHOCOLATE CAKE 150
	 GREEN TEA ICE CREAM 120
	 COCONUT CAKE 150

DESSERTS

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