












COLD

-  **HIROSHI SALAD** 170
 Mixed lettuce, vegetables, ginger dressing
-  **KYURI SALAD** 250
 Tuna, catch of the day, ginger dressing
-  **SALMON CEVICHE** 240
Cherry Tomato, onions, cucumber, ikura, jalapeño dressing
-  **HIROSHI CEVICHE** 190
 Vegetables, feta cheese
-  **WONTON TOSTADA** 160
Tuna or vegetable tartare
-  **SUNOMONO SALAD** 130
 Seaweed, cucumber, shrimps, octopus
-  **CRUNCHY TACO** 280
Marinated spicy tuna, avocado cream

HOT

-  **SHISHITO PEPPER** 270
 Sautéed in sea salt, soy, lemon juice
-  **SAUTÉED CRAB** 300
Serrano ginger sauce
- SHRIMP POPCORN** 250
Sautéed in miso
-  **EDAMAME** 110
 Sautéed in garlic, onions, soy or steamed
-  **TEMPURA VEGETABLES** 190
Tempura sauce
- TEMPURA SHRIMP** 310
Gohan rice
-  **DUMPLINGS**
Smoked plum sauce
· Seafood 240
· Vegetables 110
-  **UDON SOUP** 270
Shitake and seafood infusion
-  **MISO SOUP** 130
 Wakame seaweed, chives, tofu

SASHIMI

-  **WAGYU (100 gr)**  950
Truffle vinaigrette, garlic flakes, onions
-  **BRAISED WHITE FISH (80 gr)** 200
Creamy coriander sauce
-  **WHITE TIRADITO (80 gr)** 200
Serrano pepper, Chilli-Soy-Oil sauce
-  **OCTOPUS CARPACCIO (80 gr)** 340
Ponzu, guajillo oil, chives, toasted grasshoppers
-  **HIROSHI (80 gr)** 200
Catch of the day, jalapeño dressing, garlic flakes
- YUZU SALMON (80 gr)** 250
Kani kama, yuzu kosho sauce
-  **BLACK AND WHITE (80 gr)** 270
Seared tuna with sesame seeds
-  **NEW YORK (80 gr)** 400
Ponzu gel, truffle cream sauce, sautéed mushrooms
-  **HAMACHI (80 gr)** 380
Truffle vinaigrette, wasabi, ikura, serrano pepper
-  **DRY SHIRO MISO (80 gr)** 320
White fish, garlic flakes, miso

SEASONAL SPECIALTIES

-  **SCALLOPS (80 gr)** 295
Serrano pepper, Chilli-Soy-Oil Sauce
-  **O-TORO (100 gr)**  1,800
Served as nature intended
-  **KYOTO ROLL** 310
Spicy octopus, scallops, coriander, avocado, masago
-  **MANGO SPECIAL ROLL** 270
Mango, shrimp tempura, spicy eel sauce
- BLACK COD**  1,100
Served with miso
-  **O-Toro (Nigiri)**  600
-  **Scallops (Nigiri)** 110
-  **Spicy Scallops (Hand Rolled Sushi)** 160



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

Prices are 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.

ROLLS

- SALMON SKIN** 220
 Avocado, cream cheese, masago, chives
- MEXICAN** 260
 California pepper, crab meat, tuna, lime
- SAKE CITRUS** 320
 Tempura shrimp wrapped in salmon
- TEMPURA LOBSTER** 750
 Lobster, masago, wrapped in soy paper
- EEL** 380
 Eel, shrimp, covered in tempura
- YASAI** 160
 Avocado, creamy tofu, carrot, mango, coriander
- YUZU SPECIAL MAKI** 160
 Avocado, lime, cucumber, honey-yuzu dressing

SIGNATURE DISHES

- GRILLED SPICY CATCH OF THE DAY** 400
 Tempura asparagus, shitake, bonito flakes
- AJI KIRO WAGYU** 2,100
 Medallions in aji panca amarillito sauce
- TOFU STEAK** 340
 Grilled with sautéed vegetables
- ROCK CORNISH** 400
 Marinated, sweet potato-vanilla puree, vegetables
- WASABI RIBEYE** 840
 Sautéed vegetables, wasabi-demi sauce
- DUCK MAGRET** 470
 Cauliflower and fennel puree, sweet soy sauce
- AKAMISO**
 With a creamy miso sauce
 - Chicken 280
 - Catch of the day 400

NIGIRIS (Traditional Sushi)

- Catch of the day 130
- Tuna 110
- Shrimp 110
- Eel 260
- Hamachi 130
- Masago 200
- Octopus 110
- Ikura 270
- Salmon 110
- Kani Kama 110

TEMAKI (Hand Rolled Sushi)

- Eel 260
- Spicy tuna 130
- Spicy shrimp 130
- Spicy catch of the day 130
- Lobster 450
- Salmon skin 130
- Spicy octopus 130
- Spicy salmon 200

ROBATA (Charcoal Grilled Skewers)

- Chicken / Negima 120
- American Wagyu 1,100
- Shrimp 160
- Cherry tomato / Bacon 130
- Salmon 220
- Octopus 230
- Brussels sprouts 120
- Corn 130
- Sweet potato 130
- Eggplant 110
- Asparagus / Bacon 120
- Zucchini 130

Vegetarian

Gluten free

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