

## COLD

-  **HIROSHI SALAD** 160  
 Mixed lettuce, vegetables, ginger dressing
-  **KYURI SALAD** 230  
 Tuna, catch of the day, ginger dressing
-  **SALMON CEVICHE** 220  
Cherry Tomato, onions, cucumber, ikura, jalapeño dressing
-  **HIROSHI CEVICHE** 180  
 Vegetables, feta cheese
-  **WONTON TOSTADA** 150  
Tuna or vegetable tartare
-  **SUNOMONO SALAD** 120  
 Seaweed, cucumber, shrimps, octopus
-  **CRUNCHY TACO** 260  
Marinated spicy tuna, avocado cream




## HOT

-  **SHISHITO PEPPER** 250  
 Sautéed in sea salt, soy, lemon juice
-  **SAUTÉED CRAB** 290  
Serrano ginger sauce
-  **SHRIMP POPCORN** 240  
Sautéed in miso
-  **EDAMAME** 100  
 Sautéed in garlic, onions, soy or steamed
-  **TEMPURA VEGETABLES** 180  
 Tempura sauce
-  **TEMPURA SHRIMP** 290  
Gohan rice
-  **DUMPLINGS**  
Smoked plum sauce  
· Seafood 230  
· Vegetables 100
-  **UDON SOUP** 250  
Shitake and seafood infusion
-  **MISO SOUP** 120  
 Wakame seaweed, chives, tofu

## SASHIMI

-  **WAGYU (100 gr)**  780  
Truffle vinaigrette, garlic flakes, onions
-  **BRAISED WHITE FISH (80 gr)** 190  
Creamy coriander sauce
-  **WHITE TIRADITO (80 gr)** 190  
Serrano pepper, Chilli-Soy-Oil sauce
-  **OCTOPUS CARPACCIO (80 gr)** 320  
Ponzu, guajillo oil, chives, toasted grasshoppers
-  **HIROSHI (80 gr)** 190  
Catch of the day, jalapeño dressing, garlic flakes
-  **YUZU SALMON (80 gr)** 240  
Kani kama, yuzu kosho sauce
-  **BLACK AND WHITE (80 gr)** 250  
Seared tuna with sesame seeds
-  **NEW YORK (80 gr)** 380  
Ponzu gel, truffle cream sauce, sautéed mushrooms
-  **HAMACHI (80 gr)** 360  
Truffle vinaigrette, wasabi, ikura, serrano pepper
-  **DRY SHIRO MISO (80 gr)** 300  
White fish, garlic flakes, miso

## SEASONAL SPECIALTIES

-  **SCALLOPS (80 gr)** 280  
Serrano pepper, Chilli-Soy-Oil Sauce
-  **O-TORO (100 gr)**  1,400  
Served as nature intended
-  **KYOTO ROLL** 290  
Spicy octopus, scallops, coriander, avocado, masago
-  **MANGO SPECIAL ROLL** 250  
 Mango, shrimp tempura, spicy eel sauce
-  **BLACK COD**  1,000  
Served with miso
-  O-Toro (Nigiri) 550
-  Scallops (Nigiri) 100
-  Spicy Scallops (Hand Rolled Sushi) 150

 Vegetarian

 Gluten free

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** 200  
 Avocado, cream cheese, masago, chives
- MEXICAN** 240  
 California pepper, crab meat, tuna, lime
- SAKE CITRUS** 300  
 Tempura shrimp wrapped in salmon
- TEMPURA LOBSTER** 500  
 Lobster, masago, wrapped in soy paper
- EEL** 350  
 Eel, shrimp, covered in tempura
- YASAI** 150  
 Avocado, creamy tofu, carrot, mango, coriander
- YUZU SPECIAL MAKI** 150  
 Avocado, lime, cucumber, honey-yuzu dressing

## SIGNATURE DISHES

- GRILLED SPICY CATCH OF THE DAY** 350  
 Tempura asparagus, shitake, bonito flakes
- AJI KIRO WAGYU** 1,700  
 Medallions in aji panca amarillito sauce
- TOFU STEAK** 310  
 Grilled with sautéed vegetables
- ROCK CORNISH** 380  
 Marinated, sweet potato-vanilla puree, vegetables
- WASABI RIBEYE** 800  
 Sautéed vegetables, wasabi-demi sauce
- DUCK MAGRET** 450  
 Cauliflower and fennel puree, sweet soy sauce
- AKAMISO**  
 With a creamy miso sauce
  - Chicken 260
  - Catch of the day 380

## NIGIRIS (Traditional Sushi)

- Catch of the day 120
- Tuna 100
- Shrimp 100
- Eel 240
- Hamachi 120
- Masago 190
- Octopus 100
- Ikura 250
- Salmon 100
- Kani Kama 100

## TEMAKI (Hand Rolled Sushi)

- Eel 240
- Spicy tuna 120
- Spicy shrimp 120
- Spicy catch of the day 120
- Lobster 410
- Salmon skin 120
- Spicy octopus 120
- Spicy salmon 190

## ROBATA (Charcoal Grilled Skewers)

- Chicken / Negima 110
- American Wagyu 890
- Shrimp 150
- Cherry tomato / Bacon 120
- Salmon 200
- Octopus 210
- Brussels sprouts 110
- Corn 120
- Sweet potato 120
- Eggplant 100
- Asparagus / Bacon 110
- Zucchini 120

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