



APPETIZERS & SALADS

WONTON TOSTADA (40 g) 🐟🌱 Tuna or vegetable tartare	280	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	280
-Seafood (50 g) 🍤	280	MISO SOUP 🐟	170
-Vegetables 🌱	210	Wakame seaweed, chives, tofu	

SASHIMIS

O-TORO (100 g) 🐟🌱🍷 Served as nature intended	700	BLACK LAPA ABALONE (40G) 🐟🌱 Ponzu, Scallions, Curry Oil, Serrano Pepper	600
OCTOPUS CARPACCIO (80 g) 🍤🌱 Octopus, jalapeño vinaigrette and ponzu sauce Pictograma: Marisco y Gluten Free	240	KAMPACHI (80 g) 🐟🌱 Seared in sesame oil, ponzu sauce	560
WHITE TIRADITO (80 g) 🐟🌱 Catch of the day, yuzu-tosazu, rocoto pepper paste	280	YUZU SALMON (80 g) 🐟 Kani kama, yuzu koshō sauce	370
BLACK AND WHITE (80 g) 🐟🌱 Seared tuna with sesame seeds	480	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, eel sauce	260	EEL (80 g) 🐟🍷 Eel, tempura shrimp, avocado	360
MAGURO CITRUS (65 g) 🐟🍷 California pepper, kani kama, tuna, lime	360	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) 🍷🍷	220		

ROBATAS (Charcoal grilled skewers)

HIROSHI ROBATA 🐟🍷🍷	520	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 🌱🍷🍷	300		
Cherry tomato, red onion, yellow pepper, green pepper			

SIGNATURE DISHES

BUTTER LOBSTER TAIL (220 g) 🍷🍷🍷	2,200	BLACK COD (200 g) 🐟🍷🍷	1,600
Baby Carrot, Pumpkin Star, Asparagus, Sesame Sauce		Served with miso	
Catch of the Day (200g) 🐟🍷	380	AKAMISO (180 g) 🍷	360
Mango Cream Sauce, Grilled Vegetables		Grilled chicken breast in creamy miso sauce	
AJI KIRO WAGYU (180 g) 🍷🍷	2,200	TERIYAKI 🍷	
Served as nature intended , tabletop grilled		Grilled Vegetables	
SEAFOOD FRIED RICE (80G) 🐟🍷	240	- Chicken Breast (180 g)	410
Teriyaki Sauce, Shrimp, Octopus, Carrot, Asparagus		- Rib Eye (290 g)	970
		PAN FRIED TOFU (100G) 🍷🍷	230
		Teriyaki Sauce, Carrot, Zucchini, Asparagus, Ricee Noodles	

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