

Snacks

Upon Request

MISO SOUP	Momen tofu
ROCK SHRIMP	Battered · Spicy wafu sauce · Lemon
EDAMAME	Robata-grilled with Maldon salt

Buffet

cold · raw · sushi

SASHIMI NEW STYLE

Salmon Ají · Spicy Hamachi · Spicy Ponzu Sea Scallops

SUSHI

Green Dragon (Vegetable roll) · Spicy Tuna · Salmon Avocado · Hamachi Spicy

SALADS

Fresh Selection of Seasonal Vegetables

RAW BAR

Sashimi · Caviar with miso blinis · Shrimp · Tartares · Oysters

Live Kitchen

Table Service

AJÍ MISO CHICKEN	Marinated in ají and miso sauce
MUSHROOM RICE	Creamy rice casserole with mixed mushrooms and truffle oil
MISO COD	Marinated in sweet miso sauce
SMOKED BRISKET	USDA Prime · slow-cooked · chipotle raspberry sauce with Japanese spices
SPICY BEEF FILET	USDA Prime filet with spicy honey sauce
GOHAN	Served with steamed rice and sesame seeds
PANANG CURRY WITH CHICKEN OR SHRIMP	Spicy curry · basil · kafir · and peanuts
TERIYAKI SALMON	Robotayaki-style salmon topped with teriyaki sauce.

Desserts

Something Sweet · A Selection by the Chef

À la carte

Hot · Premium

KOBE INFERNO - FILET	(200 g) · Authentic Kobe beef, certified by Nojigiku Stamp · \$3,500
ALASKAN KING CRAB LEG	(280 g) · Miso with pecan nuts · Wafu soy · \$3,300
LOBSTER TAIL	(500 g) · Citrus butter · \$1,885
COLOSSAL NIGERIAN SHRIMP (U2)	(300 g per piece) · Citrus butter · \$1,185
PRIME RIB EYE	(225 g) · USDA Prime · Sesame · truffle cream · \$750

Each dish is homemade and prepared following the highest hygiene standards. The indicated weights may vary depending on the type of preparation or cooking method. The consumption of dishes containing raw ingredients is at your own risk. Our prices include taxes and are listed in Mexican pesos. Tipping is not mandatory. Accepted payment methods: cash, debit, and credit cards (no commission).