

Our menu design is Izakaya style, typical in the most cosmopolitan restaurants in Japan, where there is no protocol to order food and where food can be shared at the center of the table or enjoyed individually.

The concept revolves around the Robata grill, an ancient custom of cooking on hot coals, where Binchotan, a sustainable carbon is used. This charcoal generates no smoke and gives food a subtle smoky flavor characteristic of this Japanese technique.

C O L D D I S H E S

DUO TARTARE | Ora King salmon . Bluefin tuna
black tobiko . rice cracker

HAMACHI TARTARE | Habanero wafu . rice cracker
white truffle oil . tobiko

JAPANESE WAGYU A5 TARTARE | Rice cracker white
truffle oil . tobiko

TARTARE PLATTER | Rice cracker . salmon, tuna and
hamachi tartare . truffle oil

SEARED TUNA SALAD | Organic lettuce . avocado &
wasabi . baby beets . cherry tomatoes

OCTOPUS CARPACCIO | Yuzu . yellow aji . guindilla chilli .
shiso dressing . black salt . daikon

SEARED TUNA SASHIMI | Tangerine ponzu
crispy garlic . coriander . red onion

ORA KING SALMON SASHIMI | Thick cut . yuzu yellow chili
bell pepper . black salt

HAMACHI SASHIMI | Thinly sliced . tobiko

SASHIMI PLATTER | Bluefin tuna . Ora King salmon
Hamachi . Alaskan King crab - to share -

HAMACHI TIRADITO | Jalapeño ponzu
fried leek . jalapeño pepper

JAPANESE WAGYU A5 TATAKI | Shaved black truffle
habanero pepper

G Y O Z A S

SERVED WITH SPICY PONZU . 4 PIECES

SWEET CORN & TRUFFLE OIL |
Lemongrass & habanero sauce

SHRIMP AND GINGER |
Spicy soy sauce

SHORT RIB |
Smoked miso sauce

R O B A T A G R I L L E D S K E W E R S

SPICY BEEF | Spicy ginger sauce

COLOSSAL OCTOPUS | Citrus sauce

KUROBUTA PORK | Spicy ginger and honey sauce

HARASU SALMON ORA KING | Ora King salmon belly yuzu
kosho demiglass

U8 COLOSSAL SCALLOPS | Asian spice crust
white truffle oil mousse

GIANT ORGANIC ASPARAGUS |

CORN | Shiso butter

V E G A N

BEET TIRADITO

Robata grilled beet . tangerine ponzu
wakame seaweed . avocado

EGGPLANT MAPODOFU

Sautéed eggplant and lotus root
spicy sauce . tofu pureé

MUSHROOM CURRY

Asian mushrooms . Japanese curry
gohan rice . truffle oil

KIMCHI ROLL

Asian cabbage . onion tempura
avocado black sesame seed sauce

SEAWEED SALAD

Assorted seaweed . green apple
cherry tomato avocado . soy
vinaigrette

VEGETABLE ROBATA YAKI

Seasonal baby vegetables . fried tofu .
sweet spicy sauce

FRIED TOFU

Sweet & sour tofu puree . ginger
vinaigrette . organic lettuce

VEGETABLE YAKIMESHI

Japanese style sautéed rice with carrots
zucchini . soy

VEGETABLES TEMPURA

Organic baby vegetables . sweet and
spicy sauce

EDAMAME

Robata grilled . maldon salt

SHISHITO

Robata grilled . olive oil
Maldon salt

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HOT DISHES

CRISPY BABY OCTOPUS | Sweet spicy sauce

ROCK SHRIMP | Organic lettuce . spicy wafu . spicy wafu

FRIED TOFU | Sweet & sour tofu puree . ginger vinaigrette . organic lettuce

COLOSSAL SOFT SHELL CRAB | Tempura . honey wasabi wafu

EDAMAME | Robata grilled . maldon salt

FIRE BALLS | Rice balls . Alaskan King Crab . flam-béed tableside

HAMACHI CHEEK | Robata grilled . cilantro sweet chilli sauce

SPICY LOBSTER SOUP

MISO SOUP WITH TOFU

OPEN TEMAKI

NORI SEAWEED TEMPURA TACOS . 2 PIECES

SALMON | Robata grilled freshsalmon avocado

TUNA | Fresh tuna . avocado

SOFT SHELL CRAB | Crab salad crab tempura . avocado

TORA SIGNATURE

BENTO BOX | Gourmet Sampler, selected by our chef: Ora King Salmon Nigiri. Hamachi Tiradito. Sweet corn and truffle Gyozas. Robata Edamame. Miso Black Cod. Kurobuta Skewers - to share -

USDA PRIME NEW YORK | Table side shaved truffle smoked miso sauce 8 oz

NEW YORK AGED IN JAPANESE WHISKEY | Aged for 32 days . USDA PRIME quality 8 oz

ROBATA GRILLED MARINATED RIB EYE | Served in robata at the table . Rib Eye USDA prime 8 oz . Sake marinade . mirin . Ginger

SHORT RIB | Asian spices . ginger . honey . spicy sauce 18 oz

TASMANIAN TROUT | Smoked organic trout robata grilled 10 oz

ORA KING SALMON | Considered world's finest salmon with the highest Green Choice Score 8 oz

HOT FIRE ALASKAN KING CRAB | Yuzu butter . soy wafu 8 oz

HOT RICE POT

These rice casseroles are a traditional dish in Japan, our Takikomi Gohan has transcended generations, and it is an honor to present it in our menu as our chef's signature dish, made with enoki, shiitake, eringui and shimeji mushrooms

JAPANESE MUSHROOMS | Shaved fresh black truffle

SEAFOOD | Shrimps . scallop U8 . mussel . octopus

TEMPURA

SERVED WITH 3 SAUCES: Tempura dashi . habanero wafu . sweet & spicy sauce

U10 TIGER SHIMP | 5 pieces

VEGETABLES | Organic baby vegetables . sweet and spicy sauce

LOBSTER | 8 oz

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ROBATA GRILL

KOBE BEEF

From the prefecture of Hyogo Japan
100% Tajima beef . A5 quality
Marbling score between 10 and 12

NEW YORK | 7 oz

RIB EYE | 7 oz

FROM THE SEA

BLACK COD WITH MISO | Miso reduction 8 oz

GRILLED SEABASS | Miso mustard 8 oz

U2 NIGERIAN COLOSSAL SHRIMP | Garlic and ginger
butter 11 oz each

COLOSSAL OCTOPUS | With soy wafu 8 oz

LOBSTER TAIL | 17 oz

JAPANESE WAGYU A5

From Kagoshima Japan . A5 quality
marbling between 8 and 10
Under strict Japanese quality program

RIB EYE | 8 oz

NEW YORK | 8 oz

STEAKS

USDA PRIME SPICY FILLET | Sesame . red pepper sweet
soy 6 oz 665

USDA PRIME NEW YORK | 8 oz

USDA PRIME RIB EYE | 8 oz

PORK RIBS | Asian spices sauce . scallion
cashews 18 oz

NIGIRI SUSHI

SHRIMP |

EEL |

CANADIAN SALMON |

IKURA |

HAMACHI

COLOSSAL OCTOPUS

ORA KING SALMON

TORO

ALASKAN KING CRAB

BLUEFIN TUNA

KOBE BEEF | Flambéed table side

MAKI ROLLS

ANGUILA ROLL |

Inside : Eel tempura . asparagus

Outside : Bluefin tuna . sweet and spicy sauce

CALIFORNIA CRAB ROLL |

Inside: Breaded Shrimp . cucumber

Outside: Avocado . Alaskan King Crab . spicy wafu and
masago . sesame seeds

SPICY TUNA ROLL |

Inside : Fresh tuna . avocado . cucumber . spicy mayo

Outside : Mixed sesame seeds . jalapeño . crispy tortilla
bits . tobiko . sriracha sauce

SPICY YELLOWTAIL |

Inside: Hamachi . cucumber

Outside: Hamachi slices . Chilli . Wafu yuzu

TEMPURA PRAWN |

Inside: Shrimp tempura . masago . cucumber

Outside : Eel . avocado . spicy tamarind sauce

COSMO ROLL |

Inside : Breaded shrimp . cucumber

Outside : fresh salmon . avocado . habanero wafu
coriander shoots

DRAGON ROLL |

Inside : Breaded shrimp . asparagus . spicy wafu

Outside : Eel . avocado . mixed sesame seeds

ANGRY DRAGON |

Inside : Shrimp tempura . spicy wafu . cucumber . avocado

Outside : Tuna . kimchi sauce

SALMON TWO WAYS |

Inside : Roasted salmon . cucumber . spicy wafu

Outside : Fresh salmon . avocado . sriracha sauce
tamarind sauce . tobiko

WAGYU ROLL |

Inside: Cucumber . avocado

Outside: Wagyu tartar . jalapeño . chives . spicy wafu
serrano . sesame seeds

EXECUTIVE CHEF OSAMU DEAI

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DESSERT

Deconstructed Cheesecake
Graham cracker rim . peach & strawberry sauce

Chocolate Cookie Balls
Oreo cookie dough & crumbs . vanilla ice cream . creme patisserie

Nutella to Die For
Nutella ice cream . chocolate sauce . toffee bits
salted caramel popcorn

Over The Top Sundae
Madagascar vanilla ice cream . apple pie
salted pecan streusel . warm caramel sauce

VALHRONA SPECIALS

Chocolate Lava Cake
Warm caramel sauce

Chocolate Roll
Creme patisserie . Madagascar vanilla ice cream
chocolate teddy bear

Black to The Future
Flourless Valhrona chocolate cake
14 k gold flakes

TABLESIDE SERVICE

Yuzu key lime pie
flambéed tableside - to share -

Ice Cream
Nutella . vanilla . chocolate

Sorbets
Ginger . lychee . yuzu

COFFEE & TEA

Americano

Espresso

Tea

Cappuccino

Coffee Latte

DIGESTIFS

Japanese carajillo
Sapporo Whisky . Momokawa sake
orange cordial . coffee bitters . vanilla

Kahlúa

Chichón Dulce

Rumchata

Pacharán Zoco

St. Germain

Frangelico

Sambuca Vaccari Nero

Sambuca Vaccari

Licor 43 Orochata

Licor 43

Fernet Branca

Bailey's

Amaretto Disaronno

Carajillo
Licor 43 . Espresso . shaken with ice

Cointreau

Grand Marnier Cordon Rouge

Strega

Drambuie

Mandarine Napoléon

Chartreuse Green

Chartreuse Yellow

JAPANESE WHISKY

Hibiki Hermony Suntory

Bot 750 ml

Glass 60 ml

Toky Santory

Bot 750 ml

Glass 60 ml

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SAKE

Kikusui

Junmai Ginjo . *Niigata Japan*

Fruity, semi-dry

Bot 720 ml 1,630

Bot 300 ml 680

Tokuri 150 ml 350

Glass 60 ml 140

Momokawa Diamond

Junmai Ginjo . *Oregon USA*

Dry, stimulant

Bot 750 ml 1,915

Bot 300 ml 1,080

Tokuri 150 ml 385

Glass 60 ml 155

Nami

Junmai Ginjo . *Sinaloa Mexico*

Fresh, semi-dry

Bot 750 ml 2,700

Tokuri 150 ml 540

Glass 60 ml 215

Nigori Creme

Junmai Nigori . *California USA*

Smooth, notes of pear and coconut

Bot 300 ml 425

Shirataki Jozen White

Junmai Ginjo . *Niigata Japan*

Sutyl and revitalizing

Bot 750 ml 2,105

Bot 300 ml 735

Shirataki Jozen Blue

Junmai Daiginjo . *Niigata Japan*

Light and fruity

Bot 750 ml 3,880

Bot 300 ml 1,475

Sawanotsuru Minume

Junmai Daiginjo . *Hyogo Japan*

Elegant, refreshing and balanced

Bot 720 ml 6,015

BEER

Asahi Super Dry 330 ml

Sapporo Silver Premium 650 ml

Lucky Buddha 330 ml

Singha 355 ml

Herencia Cucapá Border

Stella Artois

Michelob Ultra

Negra Mo delo

Modelo Especial

Pacifico Clara

Pacifico Suave

Corona Extra

Corona Light

Victoria

León

Montejo

Michelob Ultra Hard Seltzer

(Strawberry Watermelon / Mango Peach / Cucumber Lemon / Spicy Pineapple)

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INFUSION BALLS

Crystal balls of exquisite minimalist design; full of natural fruit flavor, flowers and our in house made signature infusions.

Geisha's Memories

Ciroc Vodka . Momokawa sake . blueberry cordial
jasmine bitters . edible flowers 350

Gin & Jam

Tanqueray No Ten gin . ginger syrup . passion fruit pulp
mint leaves . citrus sparkling water 350

Shen Long

Tanqueray No Ten gin . green chartreuse . curacao
spices and blueberry cordial . cardamom bitters 350

SIGNATURE COCKTAIL

Don Chatto

Don Julio blanco tequila . ancho reyes chile ancho liqueur
cucumber cordial . citrus juice . rimmed with
worm salt and tres chiles bitter 350

Kurutta Chie

Akashi Japanese whisky . Momokawa sake . aquafada
lime juice . ginger cordial . mandarine bitters 350

Cucumber Wasabi Martini

Hendricks Gin . wasabi . cucumber syrup . lime juice 350

Burning Sanctuary

Ketel One Vodka . peach liqueur . lychee cordial
lime juice . tres chiles bitter 350

Mezcalina Citrus

Union mezcal . cointreau . spiced orange mermelade
homemade mandarine sparkling water . herbal bitters 350

Rising Sun

Ketel One Vodka . aperol . raspberry cordial . yuzu and herbal bitters 350

Yuzu Gin (Martini Glass)

Tanqueray No Ten Gin . homemade violet liqueur . yuzu . luxardo liqueur 350

SUNAYAMA SWEET

Victoria . tamarind . passion fruit . pineapple juice 350

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GINS 2 oz

BEEFEATER	325	
BEEFEATER 24	425	
BOBBY'S	550	
BOMBAY SAPPHIRE	375	
BOODLES	360	
BROCKMAN'S	525	
BULLDOG	380	
ELEPHANT	865	
HENDRICK'S	490	
MARE	450	
MARTIN MILLER	450	
MoM	405	
MONKEY 47	775	
OLIVER	380	
OPIHR ORIENTAL	470	
TANQUERAY	365	
TANQUERAY TEN	470	
TANQUERAY FLOR DE SEVILLA		520
THE LONDON N°1	475	
WINT & LILA	390	
THE BOTANIST	325	

TONIC WATER

FEVER TREE	115
QUINA 1724	115

ESSENCES & SPICES

BASIL
STAR ANISE
CARDAMOM
CLOVE
DILL
PEPPERMINT
LEMON GRASS
BLACK PEPPER
PINK PEPPER
ROSEMARY

FRUIT

BERRIES
LEMON
ORANGE
CUCUMBER
PINEAPPLE
GRAPEFRUIT

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SHISHA EXPERIENCE

Relax and indulge in a shisha experience.
Choose from Adalya Tobacco's special blends
and watch our preparation ritual.

Shishas are available in a variety of
authentic and pure flavors.

CLASSIC

Peach · cherry · mint · blueberry · blueberry · mint
watermelon · watermelon · mint · blackberry · double apple 1,300

PREMIUM

ORANGE BLOSSOM

Tobacco: mint · watermelon · cherry
Tanqueray · orange · cucumber 1,750

PITAHAYA MIX

Tobacco: blueberry · mint · watermelon
Mezcal Unión · lemongrass · basil 1,750

TROPICAL PINEAPPLE

Tobacco: double apple · peach
Hennessy cognac · peach · pineapple 1,900

BLACK FOREST

Tobacco: cherry · watermelon · grape-berry
Chambord · vanilla essence · cinnamon 1,900

EXCLUSIVE

ROSANEGRA

Tobacco: Love 66 · passion fruit · melon · mint · watermelon
Tanqueray Flor de Sevilla · rose petals · blackberry 2,100

HIBIKI SUNTORY

Tobacco: Exagelado · lemon · raspberry · lime · mint
Hibiki Suntory Whisky · pear · blackberries 2,100



KIT INCLUDES: TOBACCO WITH CHARCOAL AND 3 NOZZLES

Hookahs are Aladin, imported directly
from Germany · Shisha refill **950**

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