
APPETIZERS

MISO SOUP \$210

Tofu · seaweed · and green onion

TOM KHA GAI SOUP \$250

Chicken · coconut milk · lemongrass

EDAMAME \$180

Spicy or robata

BREADED SHRIMP \$980

Lemon · togarashi · spicy chutney

SKEWERS (2 pcs)

Cheese \$250 | Teriyaki Chicken \$250
Spicy shrimp \$350 | Asparagus \$180

VEGETARIAN SPRING ROLLS

(2 pcs) \$220
Spicy sweet & sour sauce

THAI LETTUCE

WRAPS \$450
Spicy Sweet & Sour chicken

SHORT RIB

TACOS \$550
Spicy sauce marinated short rib

SASHIMIS

SEARED TUNA \$480

Olive oil · spicy Japanese sauce

HAMACHI \$550

Jalapeño Ponzu · fried leek · serrano pepper

NORDIC SALMON \$650

Yuzu & Peruvian yellow pepper sauce

MIXED \$600

Tuna · hamachi · salmon

NIGIRIS

TUNA

(2 pcs) \$220

HAMACHI

(2 pcs) \$250

NORDIC SALMON

(2 pcs) \$290

ORA KING SALMON

(2 pcs) \$290

SHRIMP

(2 pcs) \$290

EEL

(2 pcs) \$290

MAKI ROLLS

ALASKAN FIRE ROLL \$650

Avocado · cream cheese inside wrapped
with spicy kanikama · drizzled with eel sauce

DRAGON ROLL \$520

Panko shrimp and cucumber inside
wrapped with eel · eel sauce · spicy wafu

MANGO CALIFORNIA ROLL \$450

Stuffed with kanikama and cucumber · wrapped
with avocado and served with mango sauce

KIMCHI \$420

Chinese cabbage · onion tempura
avocado · black sesame sauce

BOWL DE SALMÓN ORA KING \$530

avocado · cucumber · carrot
yuzu kosho · nori seaweed

SPICY TUNA ROLL \$480

Fresh tuna inside · with spicy tuna
tartar · sriracha sauce

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

VEGAN

VEGETABLE YAKIMESHI \$280

Japanese style sautéed rice with carrots
zucchini · soy sauce

VEGETABLE TEMPURA \$230

Organic baby vegetables · habanero
wafu · sweet and spicy sauce

SHISHITO PEPPERS \$210

Robata grilled · olive oil
Maldon salt

WOK

PANANG CURRY

Spicy curry · basil · kafir · and peanuts
Tofu \$450 | Chicken \$550 | Beef \$750
Shrimp \$650 | Mixed \$650

YELLOW CURRY

Tofu \$450 | Chicken \$550 | Beef \$750
Shrimp \$650 | Mixed \$650

DRUNKEN NOODLES

Rice noodles · vegetables · oyster sauce
Tofu \$390 | Chicken \$490 | Beef \$690
Shrimp \$590 | Mixed \$550

PAD THAI

Rice noodles · tamarind sauce peanuts · vegetables
Tofu \$450 | Chicken \$550 | Beef \$750
Shrimp \$650 | Mixed \$650

SPICY LOBSTER PAD THAI \$850

Classic Thai dish · Stir-fried rice noodles
with fresh lobster · carrot · onion · Chinese
pea · bell pepper · hot tamarind sauce

MONGOLIAN BEEF \$720

Caramelized · oyster sauce
ginger green onion

RICE

MIXED YAKIMESHI \$390

Japanese style stir fry rice · shrimp
beef · chicken · vegetables

GOHAN \$120

OIL TRUFFLE-MUSHROOM RICE \$650

Japanese style stir fry rice · shiitake, cremini and portobello
mushrooms · white truffle oil · parmesan cheese

ROBATA

RACK OF LAMB IN ANISE ORANGE SAUCE \$650

Glazed in orange sauce with
hints of anise and peanuts

ROBATA SPICY BEEF \$750

Robata grilled beef with our spicy Funky sauce
(soy · ginger · sambal)

SURF & TURF \$2,900

Black garlic sauce · Kaffir
butter · shishitos

OYSTER SAUCE GLAZED SALMON WITH APPLE CURRY \$700

220 g Robata glazed salmon · creamy apple curry with shiitake mushrooms

LACQUERED DUCK IN PLUM SAUCE \$650

Robata grilled · hoisin sauce · cucumber · scallion · tortillas

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