



APPETIZERS

SEARED TUNA IN A YELLOW CHILI SAUCE

Seared tuna in Manzano chili pepper sauce, soy sauce, yuzu, truffle oil, green apple, mint and sesame seed with wasabi.

EDAMAME WITH SEA SALT

Steamed fresh soy beans with coarse sea salt.

TUNA AND HAMACHI TARTAR

With soy sauce, jalapeño, mint and scallion.

CRISPY SHRIMPS

With annatto, spicy sauce and coconut milk emulsion.

KOBE BEEF YAKINIKU

Wagyu Rib eye skewers with a sweet soy sauce, dusted with togarashi, Hijiki salad and prickled vegetables.

VEGETARIAN TEMPURA

Eggplant, zucchini, mushroom, sweet potato, avocado, onion, broccoli, asparagus and carrot.

SHRIMP TEMPURA

Crispy tempura batter shrimp and onion rings, served with a light soy sauce, ginger and grated daikon.

MARINATED BLACK COD LETTUCE WRAPS

Black cod tempura with a sweet miso chile sauce, wrapped in bibb lettuce and asian salad.

SEARED KOBE TIRADITO WICH YUZU AND PERUVIAN CHILI

Seared wagyu meat slices, served with garlic chips, watermelon, cilantro and chives.

YELLOW TAIL TIRADITO WICH JALAPEÑO

SI ices of tresh Hamachi with jalapeño pepper, mint, crispy leeks and a ponzu-jalapeño sauce.

ORGANIC CHICKEN YAKITORI

Served with Teriyaki, poblano pepper, onion and togarashi.

GONG STYLE SASHIMI

Served warm with ginger and garlic julienne, scallion, sesame oil, olive oil and ponzu sauce.

*Salmon

* Kobe Beef

DIM SUM

LOBSTER SUMMER ROLL

Wrapped in rice paper, with mint, cilantro, rice noodles and mango, with sweet & sour spicy dipping sauce.

BBQ SHORT RIB DUMPLING

Filled with short rib braised in hoisin sauce and 5 spices, served with a spicy sauce.

POTSTICKERS

Filled with shrimp and pork, seasoned with ginger, garlic and scallions, served with the traditional dipping sauce.

VIETNAM ROLLS

Crab shrimp and pork rolls, served with cilantro, mint, basil and lettuce accompanied with a chili Vietnamese dipping sauce.

SOUPS

MISO SOUP

Made with miso paste, seaweed, shiitake mushroom, tofu and chives.

COCONUT SOUP WITH SHRIMP AND CHICKEN

Soup prepared with lemongrass, ginger, green chilli, lime, chicken broth and fresh basil.

THAI SEAFOOD SOUP

Broth made with shrimp, scallops and squid, red jalapeño, lemongrass and galangal with cherry tomatoes, mushrooms, rice noodles and fresh cilantro.

SALADS

SEAWEEP SALAD

Seasoned with sesame oil, mirin and sake.



LETTUCE SALAD

Crispy fried plantain, lettuce, cucumber, jicama (yam bean) carrot, beet, corn, peas, cherry tomatoes, with sesame dressing.

CRISPY CALAMARI SALAD

With sweet & sour- spicy dressing, orange segments and jicama.

FISH AND SEAFOOD

CHILEAN SEA BASS

Marinated in mustard, sake, ginger and served with cabbage salad and wasabi.

CRISPY GROUPEL IN TAMARIND

Served with jullienne of leeks, carrots, shitake, spring onion and fresh cilantro with a sweet and sour tamarind-plum wine and asian spices sauce.

BLACK COD IN SWEET MISO MARINADE

Served with asparagus, and hijiki salad.

MEAT- POULTRY

ORGANIC CHICKEN BREAST WITH CRISPY SKIN AND VEGETABLE TEPPAN

With teriyaki sauce and seasonal teppanyaki vegetables.

MITSU TAKO

Rib Eye Angus 'tacos' served in flour tortillas with sesame sauce, soy with lime and grilled chili peppers.

WHOLE PEKING DUCK.

Whole roasted duck, cut tableside, served with mandarin pancakes, hoisin sauce, scallions and cucumber.

Portian serves 2 as a main course.

Portian serves 4 as an appetizer.

SHABU SHABU

Light broth scented with kombu seaweed to cook yourself in the table, all the shabu shabu are for two people and include the product of your election, assorted vegetables, gomadare and ponzu dipping sauce, and to finalize a delicious soup with udon noodles.

BLACK ANGUS RIB EYE 14 OZ

CARIBBEAN LOBSTER 16 OZ

SURF AND TURF 18 OZ

Caribbean Lobster and Angus Rib Eye.

SUKIYAKI

Light sweet soy broth, served with a great variety of vegetables, noodles, tofu and finely sliced angus Rib Eye to be prepared at your own table.

SFEAKS E OTHER

KOBE

A legendary breed called wagyu were brought to Japan, this breed was refined in the Kobe region of over generations and has become famous for its intense flavor and supreme tenderness.

BLACK ANGUS BEEF FILET 8 OZ.

CARIBBEAN LOBSTER TAIL 10 OZ.

FLAPMEAT KOBE 12 OZ. (American Wagyu)

KOBE SIRLOIN 14 OZ. (American Wagyu)

KOBE RIB EYE 10 OZ. (American Wagyu)

VEGETABLES

SHIITAKE MUSHROOM, SNOWPEAS, JICAMA AND SESAME SEED

Cooked in the wok.

BROCCOLI, BABY CORN, LONG BEAN STIR FRY AND MIXED SESAME SEED

Prepared with soy sauce, sake, butter, wasabi, togarashi and mixed sesame seed.

WOK ASPARAGUS

Saute asparagus, carrot, zucchini, onion with butter and togarashi.

RICE E NOODLES

YAKISOBA

Cabbage, carrots, zucchini and green beans.

NOODLES WITH TOFU

Served with yellow curry and vegetables.



CRISPY NOODLES

Wok stir fried carrots, zucchini, onions, soy bean sprouts over a bed of crispy ramen noodles.

MIXE YAKIMESHI

Fried Japanese rice with beef, shrimp, chicken, smoked bacon and vegetables.

VEGETARIAN YAKIMESHI

Japanese vegetarian fried rice.

GOHAN

Steamed white rice.

SASHIMI

MIXED SASHIMI

Thin cut with salmon, tuna and grouper.

Thick cut with salmon, tuna, grouper, hamachi, scallop and red clam.

- * Yellow tail
- * Sea scallops
- * Tuna
- * Salmon
- * Grouper

SUSHI

NIGURI (1 piece per order)

- * Yellow tail
- * Sea scallops
- * Tuna
- * Salmon
- * Groper
- * Shrimp
- * Eel

TEMAKI (hand roll)

- * Yellow tail
- * Sea scallops
- * Tuna
- * Salmon
- * Groper
- * Shrimp
- * Eel

MAKIS

CUT ROLL TRADICIONAL

CALIFORNIA ROLL

Filled with shrimp, cucumber, avocado and dusted with sesame seeds.

KAPPA MAKI

Filled with cucumber and rice, wrapped in seaweed.

TEKKA MAKI

Filled with fresh tuna and rice, wrapped in seaweed.

FUTOMAKI

Filled with salmon, shrimp, shiitake, tamago, cucumber, avocado and masago, wrapped in seaweed.

SALMON ROLL

Filled with shrimp and cucumber, wrapped with fresh salmon and avocado.

TUNA ROLL

Filled with eel and cucumber, covered with tuna and avocado.

SPIDER ROLL

Soft shell crab, avocado, cucumber, red oak lettuce, masago dressing and wrapped in seaweed.

SPICY TUNA ROLL

Chopped tuna, scallions, masago dressing, spicy sauce, wrapped with rice and soy sesame seed.

MAKIS

CUT ROLL SPECIAL

JAPANESE CRAB

Cream cheese, kanikama, cucumber, avocado and 'dynamite' sauce, wrapped in seaweed

DRAGON ROLL

Breaded shrimp, kanikama tempura, tamarind and cucumber sauce, coated with mango and avocado.

LOBSTER ROLL

Tempura lobster tail, cucumber and avocado, coated with cream cheese and grated crispy potato, topped with lobster roll salad, sliced habanero, tamarind, chives and sracha sauce.

TRES AMIGOS ROLL

Filled with cucumber and avocado, coated with salmon, tuna and grouper, topped with 3 fish salad.



SHRIMP ROLL SPECIAL

Shrimp, cucumber and cream cheese breaded roll, topped with spicy scallop salad.

TABASCO ROLL

Filled with shrimp, cream cheese and avocado, wrapped with plantains.

PARMESANO ROLL

Breaded roll with 3 cheese, shrimp, salmon and cucumber.

CUCUMBER ROLL

Filled with avocado and cream cheese, wrapped with cucumber and topped with breaded shrimp.

UNAGUI ROLL

Avocado and cucumber, wrapped with eel.

AGENAGI ROLL

Breaded crab and eel roll on the outside with pickled ginger, cucumber and avocado inside.

KID'S MENU APPETIZERS

KUSHIAGUE (2 PZA.)

Breaded skewers served with a ketchup dressing and tartar sauce.

- * Cheese
- * Plantain
- * Chicken
- * Salmon

YAKITORI (2 PZA.)

Chicken skewers with onion, green pepper marinated in teriyaki sauce.

BEEF SATAY

Skirt steak skewers with onion, bell pepper marinated in teriyaki sauce.

CHICKEN TEMPURA

Chicken breast in Tempura batter, marinated in sesame oil and served with carrot, potato and green pea salad.

SOUP

GONG SOUP

Clear soup with noodles, zucchini julliene, carrots and onion.

RICE

MIXED YAKITMESH

Fried rice with vegetables, chicken, beef, shrimp and bacon.

VEGETABLES YAKITMESH

Fried rice with zucchini, carrots, mushrooms and chives.

MAIN COURSES

TORÍ KARAGUE

Chicken pieces marinated in a sweet soy sauce with ginger and vegetable yakimeshi.

KATSUDON

Breaded pork loin served with vegetable yakimeshi.

BEEF TEPANYAKI

Grilled beef skirt steak, marinated in teriyaki sauce, accompanied with a vegetable yakimeshi.

POSTRES

Chocolate Ice cream
Dulce de Leche Ice cream
Vanilla Ice cream

POSTRES

COCO BRULÉE

Caramelized coconut tapioca custard with mango sorbet.

CACAO + GINGER

Soft & crispy macadamia nut, ginger-scented dark chocolate cremeux, cocoa streusel, served with vanilla ice cream and caramel foam.

TEMPURA

Tempura dulce de leche ice cream, blackberries and basil compote with curry-scented caramelized peanuts.

KRISPI BANANA

Crispy banana spring roll stuffed with dulce de leche, fresh fruits with yuzu compote served with passion fruit sorbet.



PASSION FRUIT RICE BALLS

Crispy Sesame Thai rice ball stuffed with ginger-passion fruit jelly, served with coconut ice cream.

ICE CREAM

OUR HOUSE ICE CREAM

YOUR SELECTION OF:

1 SCOOP

2 SCOOPS

- * Vanilla
- * Chocolate
- * Dulce de leche ice cream
- * Green tea ice cream

SORBETES

- * Mango sorbet
- * Passion fruit sorbet
- * Raspberry sorbet
- * Coconut sorbet

COFFEE

AMERICANO (Decaf)

CAPUCCINO (Decaf)

NESPRESSO

Nespresso Professional has created 6 varieties of intense and refined taste of Great Harvest, divided in four families. In this way each cup brings a personalized answer through a perfect cream that emits 900 aromas. Every Great Harvest has its own unique personality..

RISTRETTO

FULL-BODIED AND PERSISTENT

El Ristretto es el café italiano por excelencia. Servido como un espresso corto, se caracteriza por su cuerpo pleno y sabor intenso, acompañado por una persistencia prolongada en la boca.

ESPRESSO DOBLE

STRETTGHT ATTD FULLTTESS

This is a round and balanced espresso combining intense body with great aromatic richness. It is savoured strong with a drop of milk froth for a touch of sweetness, if one desires.

ESPRESSO LEGGERO

SMOOTHNESS AND CHARACTER

Espresso Leggero offers a subtle combination of light body echoing a delicate hint of bitterness and a touch of refreshing acidity accompanied by grilled notes.

CAFFE FORTE

PUREBRED AND TOASTED

This is a purebred coffee with well-developed body and smoothness rounded off by grilled notes. It unleashes all of its richness in a large cup, with or without milk.

CAFFE LEGGERO

FLOWERY AND REFRESHING

This is a Light and thirstquenching coffee with a particularly flowery bouquet that exudes delicate aromas of jasmine and bergamot. A fine touch of acidity adds a sensation of characteristic freshness to this blend.

DECAFFEINATO

SILKY AND AROMATIC

Decaffeinated naturally, this is a balanced blend with subtle taste that blossoms over its silky body.

TEALEAVES

Luxury tea blender established 1994 in Vancouver

For nearly two decades, Tealeaves has been the leading luxury tea blender of choice for five-star properties and Michelin chefs worldwide. With over 400 uniquely exceptional blends, our tea experts are here to provide you with a perfect moment of peaceful retreat and reverie. Infusing

DIGESTIVOS

BRANDY

Torres 10 años
Terry Centenario
Fundador

COGNAC

Hennessey X.O
Hennessey V.S.O.P
Martel Medallon V.S.O.P
Remy Martin V.S.O.P



Courvossier

OPORTO

Royal Tawny (40 Años/Years)

Tawny Taylor (20 Años / Years)

Tawny Taylor (10 Años / Years)

Tawny Ferreira

Madeira Brandy's

CORDIALE

Amaretto Dinarono

Amaro Averna

Anís Dulce Chinchón

Anís Seco Chinchón

Crema Bailey's

Frangélico

Grand Marnier

Goldschlager

Kalhúa, Licor de Café

Licor 43

Sambuca Vaccari

Sambuca Vaccari Black

Limoncello

Xtrabentun

Jägermeister