

SASHIMI



- TUNA** \$220
Fine tuna slices accompanied by ponzu sauce, spicy mayonnaise, and marinated seaweed salad, asparagus, avocado, and soybean sprouts
- SALMON** \$210
Fine salmon slices accompanied by ponzu sauce, passion fruit, and marinated seaweed salad, cucumber, avocado, and soybean sprouts, wasabi mayonnaise


NIGIRIS



- TUNA >> (pc)** \$58
- SALMON >> (pc)** \$58
- SHRIMP >> (pc)** \$58
- SEAWEED >> (pc)** \$45

- SEAWEED SALAD** \$140
Accompanied by ponzu sauce and sesame seeds

- VIETNAMESE ROLLS**  \$150
Rice leaves with vegetables, mint and sweet and sour passion fruit sauce

- SPRING ROLLS >> (2 pcs)**  \$150
Vegetable mix and sweet and sour sauce

- DUMPLINGS >> (5 pcs)**  \$150
Pork with house soy sauce

- CHEESE KUSHIAGUES >> (3 pcs)** \$155
Breaded manchego cheese accompanied by Tonkatsu sauce

- FRIED WONTON >> (4 pzas)** \$170
Salmon-filled, accompanied by sweet and sour wasabi sauce

- EDAMAMES SCHIMI**  \$155
Stir-fried with soy and schimi

- BAO BAO >> (2 pcs)** \$180
Sweet and sour crispy pork-filled Bao Bun

- APPETIZER SAMPLER** \$570
>> To share for 2 persons
Goong Sarong, spring rolls, dumplings, satay skewers, edamames

APPETIZERS



RAMEN & SOUPS



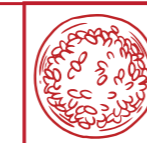
- TOM KHA GAI** \$220
Chicken, coconut milk, thai herbs, mushroom and lemon grass
- KOH TIAW** \$210
Chicken broth with Thai spices, grilled chicken and egg noodles
- CRISPY PORK BELLY RAMEN**  \$230
Fideos de huevo, alga Nori, mezcla de hierbas and soy germ

CURRY



- PANANG** \$260
Traditional red curry, accompanied by vegetables and basil
- GAENG KHIAU WAN**   \$250
Spicy green curry accompanied with lychee, basil and fried eggplant

RICE



- THAI STYLE FRIED RICE** \$240
Vegetables, pineapple and yellow curry
- CHINESE FRIED RICE**  \$230
With vegetables and house soy sauce
- KOBMA FRIED RICE** \$220
Butter, garlic, onion, sake and soy

NOODLES



- PAD THAI**  \$250
Rice noodles, vegetables and roasted peanuts
- TANDORI**  \$260
Rice noodles, coconut milk, asparagus, mushrooms, Italian pumpkin and carrot
- PAD KEE MAU** \$210
Rice noodles, mixed vegetables, basil, garlic, oyster and soy sauce

EXTRAS

RICE \$50
NOODLES \$50

EXTRAS

CHICKEN \$60
BEEF \$80 - SHRIMP \$90

>> All our curries are accompanied by jasmine rice

EXTRAS

POLLO \$60 - RES \$80
CAMARÓN \$90

EXTRAS

CHICKEN \$60
BEEF \$80 - SHRIMP \$90

MAIN COURSE



- GOONG SARONG >> (4 pzas)** \$380
Jumbo shrimp wrapped in fried pasta, weat and sour mango sauce and tamarind; served with jasmine rice
- ASIAN CHICKEN SANDWICH** \$230
Brioche bread, coleslaw, orange and sambal sweet and sour sauce, chipotle mayonnaise
- JAPANESE CHICKEN** \$280
Crispy sweet and sour chicken, vegetable skewer, jasmine rice
- THAI RIBS**  \$400
Candied in Thai herb sauce and sake; served with jasmine rice
- MONGOLIAN STYLE BEEF** \$370
Beef with oyster sauce, sautéed vegetables accompanied by white rice

- CALIFORNIA** \$180
Filled with cream cheese, cucumber, avocado, carrot, kanikama, sesame and sesame seeds

- TUNA** \$210
Inside: tampico, cucumber, cream cheese, avocado, tuna with chipotle mayonnaise and masago

- SALMON** \$200
Inside: kanikama, cream cheese, cucumber, avocado, salmon, eel sauce, sambal dressing

- ROCA SHRIMP** \$220
Inside: cream cheese, avocado, topped with rock shrimp bathed in eel sauce, spicy mayonnaise, and chives

- SEAWEED ROLL** \$210
Inside: breaded shrimp, tampico, wrapped in marinated seaweed

SUSHI



保留舊的, 迎接新的

“KEEP THE OLD, MEET THE NEW”

PLAYA DEL CARMEN DOWNTOWN, MÉXICO

AUTHOR COCKTAILS

PINKU-SAKE	\$ 190
Sake, campari, top of prosecco, grapefruit and rosemary syrup	
SAKE SHIRO	\$ 230
Sake, white vermouth and syrup peppers with rosemary	
HARU KIN	\$ 240
Sake, mezcal, rosso vermouth, acqua faba, lemon with apple compote, cardamom and wasabi	
DAIKI	\$ 200
White wine, sake, lychee juice, ginger, basil and lemon syrup	
TEPA-CHAI	\$ 190
Rum, chili liqueur and roasted pineapple with piloncillo	
ASIAN SPIRIT	\$ 200
Vodka Smirnoff, Malibu rum, ginger, yellow lemon and syrup	
SARANGI	\$ 210
Tequila, orange juice, lemon dash, red fruit and passion fruit pulp	
YING YANG	\$ 200
Whiskey, passion fruit syrup and activated charcoal, lime roasted pineapple juice, ginger soda	
YIN YING	\$ 220
House mezcal espadín, yellow lemon and blackberry, Drambuie	

CLASSIC COCKTAILS

SANGRÍA	\$ 210
MOJITO	\$ 210
PIÑA COLADA	\$ 180
APEROL SPRITZ	\$ 180
MARGARITA	\$ 190
MEZCALITA	\$ 210
NEGRONI	\$ 190
MARTINI	\$ 210
CARAJILLO	\$ 210

BEERS

CORONA	\$ 70
MODELO ESPECIAL	\$ 70
NEGRA MODELO	\$ 70
PACÍFICO	\$ 70
VICTORIA	\$ 70
CERVEZA TULUM LAGER	\$ 100
HAIKU (IMPORTADA)	\$ 120
SAPPORO (IMPORTADA)	\$ 190
ORION (IMPORTADA)	\$ 240

DISTILLATES

RUM

BAGARDÍ CARTA BLANCA	\$ 160
HAVANA 7	\$ 120
ZACAPA 23	\$ 300
MALIBU	\$ 200

VODKA

SMIRNOFF.....	\$ 160
TITO'S.....	\$ 230
GREY GOOSE	\$ 250

GENEVA

BOMBAY.....	\$ 200
HENDRICK'S	\$ 280

WHISKY

JW RED LABEL	\$ 180
JACK DANIEL'S TENNESSEE.....	\$ 220
CHIVAS 12	\$ 250
JW BLACK LABEL	\$ 300

OUR WINES!

PER GLASSES

SANTA NATALIA SAUVIGNON BLANC	\$ 180
SANTA NATALIA CHARDONNAY	\$ 180
SANTA NATALIA PINOT GRIGIO	\$ 180
TINTO: SANTA NATALIA MERLOT	\$ 200
SANTA NATALIA CABERNET SAUVIGNON	\$ 200

BOTTLES

CUATRO SIERRAS CHARDONNAY	\$ 850
CUATRO SIERRAS MALBEC	\$ 1000
CASAL STA MARÍA SAUVIGNON BLANC	\$ 1200
3V CABERNET SAUVIGNON, MERLOT, TEMPRANILLO	\$ 1200
2V CHARDONNAY CHENIN BLANC	\$ 1000

REFRESHMENTS

AGUA DE PIEDRA	\$ 95
(650ml) Mineral or Natural	
COCA-COLA	\$ 60
Regular, light, zero	
FANTA	\$ 60
SPRITE	\$ 60
GINGER ALE	\$ 60
AGUA TONICA	\$ 60

LIQUORS

BAILEY'S	\$ 180
KAHLÚA	\$ 150
FRANGELICO.....	\$ 200
DRAMBUIE	\$ 200
FERNET	\$ 180
DISARONNO	\$ 200

MEZCAL

DE LA CASA ESPADIN MOSQUITA MUERTA	\$ 200
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SAKE

SAKE (4.5 OZ)	\$ 220
SAKE (9 OZ)	\$ 370

TEQUILA

DON JULIO BLANCO	\$ 220
DON JULIO REPOSADO	\$ 230
DON JULIO 70	\$ 280
MAESTRO DOBEL	\$ 230

WITHOUT ALCOHOL

CALPIS	\$ 90
Natural, ginger, lychee, lemon, red fruits or passion fruit	
LEMONADE	\$ 50
Natural, ginger and mint or red fruits	
NATURAL WATER.....	\$ 45
Orange, grapefruit, passion fruit or red fruits	
THAI TEA	\$ 110
ICE TEA	\$ 60