

前菜とサラダ

ENTRÉES & SALADS

🐟 STEAMED EDAMAME

Accompanied by grain of salt, togarashi soy sauce and lemon.

🐟 PACIFIC WONTON TOSTADA

Fried wonton chopped fresh tuna with spicy sesame oil, avocado slices, pickled onions with habanero.

SALMON AND CORIANDER TOSTADA

Fried wonton, spicy mayo, fresh salmon, avocado, red onion, scallions and sesame seeds with serrano sauce.

TOGARASHI SQUID

Breaded in panko and sautéed with soy sauce and green onions served with wasabi mayonnaise.

SUNOMO SALAD

Cucumber salad, sweet and sour vinaigrette with shrimp and octopus.

🐟 SEAFOOD SALAD

Delicious tuna, salmon, shrimp, kanikama, squid, lettuce, avocado, black sesame seeds and ginger vinaigrette.

🐟 TATAKI SALAD

Sangria lettuce, cucumber, red onion, avocado, local tuna, dashinomoto, black sesame seeds, mango dressing and sesame oil.

UDON SEAFOOD SOUP

Miso base, udon pasta, scallions, shitake mushrooms, shrimp, scallops, octopus and carrot tempura.

RAMEN SOUP

Broth with chicken pieces, carrots, celery, spinach, udon pasta y hardboiled egg, napa cabbage, mushrooms and fresh chives.

MISO SOUP

Served with rice noodles, tofu, wakame seaweed and chives.

GYOZAS

Scallops and shrimp fried dumpling, ginger and sesame spicy sauce.

メインディッシュ

MAIN DISHES

CHICKEN TERIYAKI

Juice grill chicken breast, teriyaki sauce, sautéed vegetable and gohan.

KUSHIYAKI

Beef skewers with onigiri tempura, vegetables and teriyaki sauce.

FLANK STEAK TERIYAKI

Juicy cuts of meat served with potatoes, roasted broccoli and teriyaki sauce.

CURRY UDON WITH SHRIMP

Udon pasta with vegetables, creamy curry sauce and shrimp.

MIXED OR VEGETABLES TEPPANYAKI

Beef, chicken and shrimp or vegetarian teppanyaki, sautéed with ginger, garlic soy sauce, sake, with rice noodles sesame seeds and chives.

TONKATSU

Tender breaded pork Milanese, accompanied by sauteed gohan vegetables and a spicy teriyaki sauce.

TEMPURA SHRIMP

Served with gohan, sauteed vegetables and sweet of chile sauce.

MIX TEMPURA

Vegetables and crispy shrimp tempura with sweet soya sauce and sake.

VEGETABLE OR MIXED YAKIMESHI

Fried rice, chicken, beef, shrimp or vegetables only, served with sesame seeds and fresh chives.

SAMBAL FISH FILLET

Juicy fish fillet bathed with a creamy sauce of chile sambal, accompanied with an oniguri of rice vegetables and black sesame.

FISH FILLET WITH YELLOW CURRY

Juicy fish filet, marinated to karage and fried, bathed whit creamy curry sauce, coconut milk, accompanied whit inigiri of rice, vegetables an sesame seeds.

刺身

SASHIMIS

🐟 BLACK SASHIMI

Fresh fish blackened in a sesame crust, onion, chives, curry oil and citrus soy sauce.

🐟 CORIANDER SASHIMI

Fresh catch of the day topped with a creamy coriander sauce.

🐟 CURRICANE SALMON

Stuffed with crab and spicy sesame sauce.

🐟 HAMACHI SPECIAL SASHIMI

(EXTRA CHARGE)

Hamachi slices with chives, red onion, roasted garlic and curry oil with soy.

🐟 SERRANITO SASHIMI

Fresh catch of the day with thin slices of serrano chili and red pepper oil.

🐟 HIJIKI SASHIMI

Fine cut salmon with nori hijiki salad spicy and yuzu sauce.

🐟 TEKKADON

Bowl of sushi rice tuna sashimi, nori salad lemon zest and sesame seed.

寿司

FROM OUR SUSHI BAR

🐟 TUNA AND SALMON

Fresh tuna and salmon thicks cut, whit avocado, cucumber and Ponzu spicy sauce.

🐟 TEMAKI TUNA SPICY (1 PZA)

Nori seaweed cone, rice, spicy tuna, cucumber, avocado and sesame seeds.

SALMON SKIN ONIGIRI

Warm onigiri, masago, scallions, black sesameseeds and nori.

TEMAKI YASAI TEMPURA (1 PZA)

Soy paper cone with tempura vegetables, spicy mayo and sesame seeds.

🌿 YASAI MAKI

Vegetarian roll with spinach, carrots, avocado, cucumber, and toasted sesame seeds.

🌿 CALIFORNIA MAKI

Shrimp roll with cucumber, avocado, cream cheese and sesame seeds.

TERIYAKI MAKI

Soy paper roll with chicken teriyaki, mozzarella, and avocado.

TROPICAL MAKI

Soy paper, avocado, coriander, mango, shrimp tempura, spicy mayo, Salmon and tuna outside, citrus dressing, scallions and sesame seeds.

🐟 SPICY MAGURO MAKI

Fresh tuna roll, kanikama, avocado, cream cheese and spicy sauce.

🐟 MAKI SERRANO

Seaweed, rice, tempura shrimp, spicy mayo, slices of fresh fish, onion, thin slices of serrano pepper, lemon juice and serranito sauce.

🐟 MAKI SALMON HIJIKI

Fresh roll with kanikama, cucumber, sriracha, fresh salmon, nori seaweed salad, serranito sauce and lemon skin.

🐟 PHILADELPHIA ROLL

Nori seaweed, rice, fresh salmon, cream cheese and toasted sesame seeds.

🐟 TUNA AND CILANTRO ROLL

Roll of tuna, rice, tempura, avocado and creamy sauce of cilantro.

🌈 RAINBOW ROLL

Seaweed, rice kanikama, cucumber, tuna, salmon, mackerel, avocado, massago, and black sesame seeds.

TEMPURA ROLL

Roll fried tempura, seaweed nori, rice, shrimp, avocado, cream cheese bathed with of eel and mayo- spicy.

TAZUNA ROLL

Colorful roll with shrimp and vegetables tempura, rice, seaweed nori mayo-spicy, cucumber, serranito and eel sauce.

CRISPY OCTOPUS ROLL

Kanikama, cucumber, coriander, avocado and fried octopus on the outside and ponzu sauce.

🐟 SAKE ROLL

Seaweed nori, coriander, shrimp, spicy sauce, fresh salmon, yellow lemon, curry oil, soy and lemon.

🐟 CHIRASHI SUSHI

Bowl of sushi rice with mix sea food and fish masago, scallions and cucumber.

LOBSTER ROLL

(EXTRA CHARGE)

Roll in soy paper with tempura Lobster, mango, coriander, avocado, lettuce, creamy peanut sauce and curry oil.

EEL ROLL (EXTRA CHARGE)

Seaweed, rice with crispy tempura shrimp, thinly sliced of eel, cream cheese, avocado eel sauce and black sesame.

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NIGIRIS  
SERVED WITH WASABI,  
SOY AND GINGER.

- Tako
- Octopus
- Hotate
- 🐟 Scallops
- 🐟 Salmon
- Ebi
- Shrimp
- Kanikama
- Crab
- 🐟 Catch of the day
- 🐟 Masago

Extra charge: • Eel    🐟 Hamachi    🐟 Ikura

デザート

DESSERTS

TEMPURA ICE CREAM

Fried ice cream with chocolate or red fruit sauce.

APPLE TART WITH 5 SPICES

With ice cream

ICE CREAM (GREEN TEA, GINGER, WASABI)

🌿 PINEAPPLE & MINT TAPIOCA SERVED WITH VANILLA ESSENCE

🌿 YUZU CRÈME BRÛLÉE WITH CHILI ESSENCE

CHURROS BASKET

With lychees mousse

- 🐟 INDICATES RAW FISH
- 🌿 INDICATES GLUTEN FREE

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk. Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included.