

DINNER

OMAKASE 75 Trust The Chef With A Seasonal Multi-Course Tasting Menu. Wine Pairing \$40 MARISCOS · CLÁSICO TOSTADA 16 Shrimp, Cucumber, Pickled Red Onion, Cilantro, Lime, Chile Oil · ATÚN TOSTADA 18 Tuna, Ponzu, Serranos, Cucumber, Pickled Onion, Scallion, Lime · GARDEN CEVICHE Seasonal Market Vegetables, Cucumber, Red Onion, Cilantro, Lime · CEVICHE MIXTO BOWL 22 Market Seafood, Cucumber, Red Onion, Cilantro 20 PRAWN COCKTAIL Prawns, Charred Lemon, Herbs, Fresh Horseradish, Cocktail Sauce CAVIAR Y CHICHARRÓN 125/20 Sturgeon Caviar, Sturgeon Chips, Oaxacan Crema, Pickled Vegetables 125/200 Sterling Royal "Black Gold" / Tsar Nicoulai Golden Reserve OYSTERS · OMAKASE SET 25 Trust the chef, Four Oysters **ON THE HALF SHELL** 1/2 Dozen, Mignonette, Cocktail Sauce, Lime 22 ·SHOOTER 5 House Ponzu, Tobiko BROILED 15 Three Oysters, Charred With House Miso Butter NOT FROM THE SEA · GUACAMOLE 12 Fresh Herbs, Served With Tostadas · SOPA DEL DIA 14 Soup of the day ENSALADA DE ELOTE Grilled Chicken , Roasted Corn, Seasonal Vegetables, Served With Tostadas · S'MORES 22

Roast Your Own Seasonal Flavored Marshmallows



BEVER@GES

COCKTAILS	
BASIL REFRESHER Sake, Lime, Basil, Rose	12
• COPPER • HONEY Rum Infused Sake, Lemon, Honey, Rosemary	14
• YUZU LEMON DROP Vodka Infused Sake, Yuzu, Lemon, Simple Syrup	1 4
• CUCUMBER GIMLET Sake, Lime, Coconut	14
CHILED SAKE	
WAKAZE CLASSIC FR, French Junmai	14/70
'YUKI TORA 'SNOW TIGER' JPN, Nigori	10/50
• SHIOKAWA [*] NOPA [*] JPN, Junmai	13/65
• KASUMI TSURU [*] SHIBORITATE [*] JPN, Futsu	13/65
• FUKUCHO "SEASIDE" JPN, Sparkling Junmai	13/65
• KOJIMAYA "UNTITLED" JPN, Unclassified	32/159
• YOSHINOGAWA "WINTER WARRIOR" JPN, Junmai Ginjo	13/65
BEER	
· MODELO ESPECIAL	8
· PACIFICO	8
· COORS LIGHT	7
NON-ALCOHOLIC	
PINEAPPLE MARGARITA Zero-Proof Tequila, Lime, Simple Syrup	10
· HEINEKEN O.O%	6
· HOP WATER O.O%	6