



TEPPANYAKI GRILL

CANCUN 北 MEXICO



EDMAMAMES

Prepared simply with sea salt.



SPICY EDAMAME

Prepared with sesame oil, butter, garlic chili and soy sauce.



MIXED TEMPURA

Battered shrimp with vegetables in batter and served with tendashi sauce.



TORISOZUI SOUP

Traditional chicken soup with egg in dashi broth.



YAKIMESHI

Fried rice with mixed vegetables, egg and a dash of soy sauce.



 **CALIFORNIA**

Crab, cucumber, avocado, white rice, and sesame seeds.

 **SALMON TRUFFLE**

Truffled salmon tartare with spicy mayonnaise, potato chips and cream cheese.

 **VEGETARIAN MAKI**

Lettuce, cucumber, edamame, avocado, shiitake, and jicama, wrapped in soy paper.

 **TEMPURA ROLL**

Shrimp tempura, cucumber and avocado, wrapped in tanuki and masago.

 **DRAGON ROLL**

Breaded shrimp, tempura crab, and cucumber wrapped in plantain and avocado.

 **SPICY TUNA**

Spicy tuna tartare, cucumber and avocado, white rice, and sesame seeds.

 **UNAGI ROLL**

Cucumber, avocado and tuna, wrapped in unagi.

 **CEVICHE MAKI**

Cooked shrimp, cilantro, jalapeno, and tomato wrapped in seaweed.

 **CHEESE ROLL**

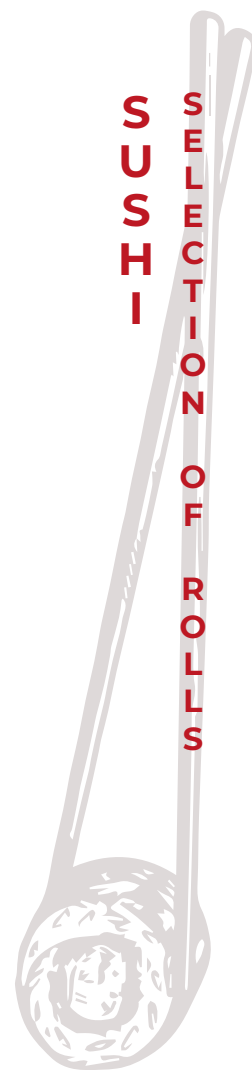
Breaded roll with salmon, shrimp, cucumber and three cheeses, served with spicy tamarind sauce.

 **VEGGIE ROLL**

Lettuce, cucumber, edamame, avocado, shiitake, jicama, wrapped in soy paper.

 **SOFT SHELL CRAB ROLL**

Breaded soft shell crab, cucumber, avocado, spicy mayo, and avocado wrapped in seaweed.



SASHIMI & NIGIRI



SALMON

TUNA

HAMACHI

EEL

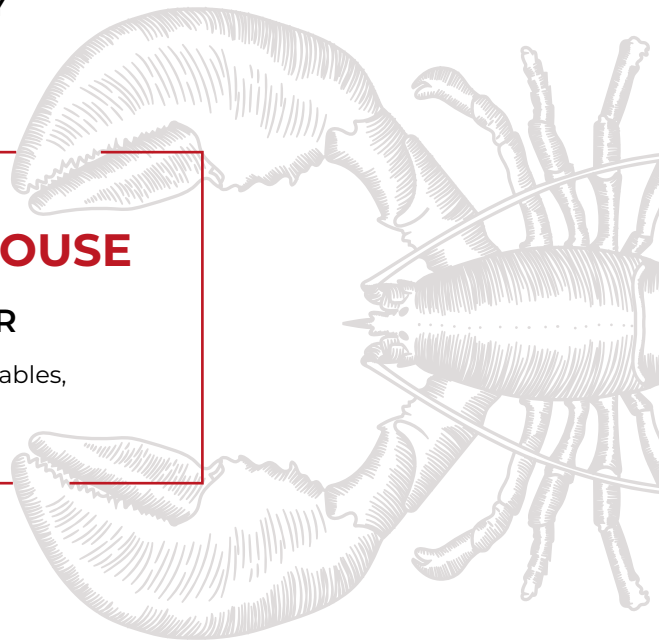
SHRIMP

CATCH OF THE DAY

SPECIAL OF THE HOUSE

RICE WITH LOBSTER

Marinated lobster, mixed vegetables,
teriyaki sauce.



TEPPANYAKI

Choice of beef, shrimp, chicken or salmon, served
with and mixed vegetables.

TEPPANYAKI VEGETABLES

WATERCRESS SALAD

Fresh watercress salad with wasabi dressing, served with crispy tanuki.

ASPARAGUS WRAPPED WITH CHICORY

Roasted asparagus and chicory, caramelized in a sweet miso sauce.

MIXED VEGETABLE TEPPAN

Bok choy, local squash, red onion, Italian squash, yellow sweet potato, broccoli and cauliflower in coconut oil.

VEGETABLE YAKIMESHI

Fried rice with mixed vegetables and gluten-free soy sauce.



DESSERTS

  **HAZELNUT**

Hazelnut ganache with mascarpone ice cream.

 **CITRUS**

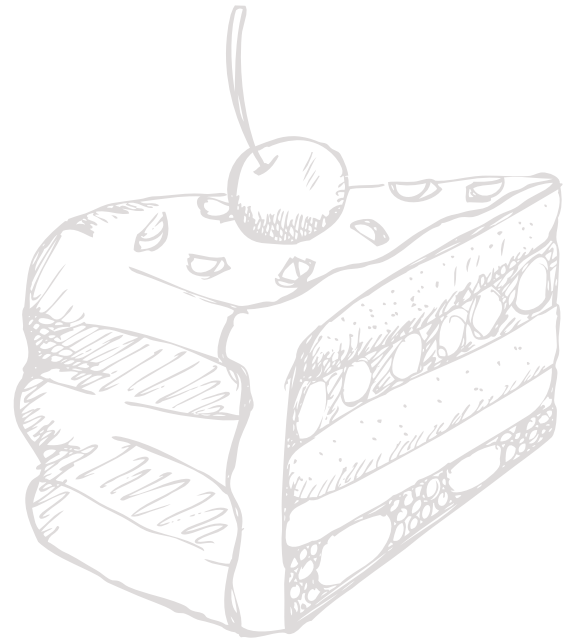
Citrus cheesecake with orange ice cream and vanilla crumble.

   **SESAME GLUTEN FREE**

Black sesame brittle ice cream with sesame cookie and red berry compote.

  **LYCHEE GLUTEN FREE**

Rice mochi with lychee ice cream.



Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.



Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

