

## SUSHI すし

Served with soy sauce, pickled ginger and wasabi

## NIGIRI にぎり寿司

### SAKE

Salmon

### EBI

Cooked Shrimp

### MAGURO

Red tuna

## MAKI 巻き寿司

### DAIKON OSHINKO

Pickled Japanese radish

### CALIFORNIA

Surimi, cream cheese, avocado and cucumber

### DRAGON ROLL

Battered fried shrimp, avocado, cucumber, eel sauce and spicy mayo

### SPICY TUNA

Cream cheese and spicy mayo

## SASHIMI 刺身

### HAMACHI

Raw red tuna

### SAKE

Raw salmon

## TATAKI たたき

### MAGURO

Red tuna

### SAKE

Salmon

## GOHANMONO ご飯もの

### RICE ごはん

White, steamed

### YAKIMESHI 焼きめし

### MIXED BEEF AND CHICKEN

Fried with ham, shrimp, spring onion and eggs, soy sauce



## DONBURIMONO 丼もの

Rice bowl with fish, beef, vegetables, soy and mirin sauces

### BEEF RIBS

Thai sauce and white rice

### TORIDON トリドン

Teriyaki chicken and rice

## SHIRUMONO しるもの SOPAS

### MISO みそしる

Tofu, wakame, mushrooms

### SUMASI-JIRU すまし汁

Fish broth, nori, soy sauce and tamago

## NERIMONO ねりもの

### RAMEN ラーメン

Pancetta, aromatic broth, vegetables, spring onion and sesame seed

### UDON うどん

Beef strips, spring onion, shiitake, soy sauce and pickled ginger

## AGEMONO 揚げ物

### TEMPURA SHRIMP の天ぷら

Vegetables, Daishi, mirin and soy sauces

## YAKIMONO 焼きもの GRILLED ENTRÉES

### ABURI RED TUNA アプリマグロ

Marinated in sake, mirin and soy sauces over rice, ponzu and citric sauce

### MISO SALMON 焼き鮭

Bok choy

## DEZATO デザート

### JAPANESE CHEESECAKE

スフレチーズケーキ

### SWEET & SPICY TEMPURA バナナ

Ginger, sake and lychee infused fried banana, warm chocolate sauce and green tea ice cream

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# WHOLE FOOD PLANT-BASED MENU

## STARTERS

- 🍏 **AGUACATE FUEGO**  
Quelites, habanero ash, pepper paté
- 🍏 **CHERRY TARTINE**  
Rosemary confit tomato,  
black olive, onion paté
- 🍏 **BONELESS DE COLIFLOR**  
Gochujang BBQ, served with  
sweet potato fries

## SOUP

- 🍏 **POTATO AND LEEK CREAM**

## MAIN COURSES

- 🍏 **BEANS & MUSHROOMS TETELA**  
Mushrooms, button mushrooms,  
hoja santa, cactus salad, peanut sauce
- 🍏 **MUSHROOM CRÊPES**  
Creamy poblano sauce, sweet corn,  
spring onion, green beans

## DESSERTS

- RED VELVET**  
Eggless red velvet sponge with  
vanilla plant-based cream  
and red berry compote

- 🍏 These are healthy dishes which help in maintaining balanced diet
- 🌾 These are gluten free dishes
- 🌿 Whole Food Plant-Based option



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO