



**SAKE SELECTION**

**DINNER MENU**

## SAKE

Sake, also spelled saki, Japanese alcoholic beverage made from fermented rice.

Sake is light in colour, is noncarbonated, has a sweet flavor, and contains up to 18 percent alcohol.

Sake is often mistakenly called a wine because of its appearance and alcoholic content; it is made 100% with rice.



Jar 200 ML



Jar 200 ML

### GINJO

**NAMI JUNMAI,**  
750 ml

\$90 \$30

### JUNMAI GINJO

**MOMOKAWA DIAMOND SAKE,**  
Junmai Ginjo 300 ml

\$55

**MOMOKAWA PEARL,**  
Junmai Ginjo 750 ml

\$100 \$35

**SHIRATAKI SHUZO,**  
Junmai-Ginjo 720 ml

\$110 \$35

**MOMOKAWA "G",**  
Junmai Ginjo 750 ml

\$110 \$40

### NIGORI

**NAMI NIGORI**  
375 ml

\$60

### JUNMAI NIGORI

**OZEKI NIGORI**  
750 ml

\$50 \$15

### JUNMAI PREMIUM

**NAMI JUNMAI DAI GINJO,**  
750 ml

\$155 \$55

### SOCHU

**SHENGETSU KOISHISO C/RED PEAR,**  
Sochu 500 ml

\$85

Prices are shown in USD (American Dollars).

Charges in local currency are established according to the day's exchange rate which can be found published at hotel's reception desk.

HOME

# SAKE EXPERIENCE

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Enjoy this oriental experience  
served with delicious canapes

OZEKI NIGORI

JUNMAI GINJO, MOMOKAWA "G"  
Oregon, USA

JUNMAI GINJO, SHIRATAKI SHUZO  
Niigata, Japan

JUNMAI DAI GINJO, NAMI  
Sinaloa, Mexico

Price per person  
\$50 USD

# DINNER MENU

## SUSHI すし

Served with soy sauce,  
pickled ginger and wasabi

## NIGIRI にぎり寿司

### SAKE

raw salmon

🍣 EBI  
cooked shrimp

🍣 MAGURO  
raw red tuna

## MAKI 巻き寿司

### CALIFORNIA

kanikama, avocado, cucumber,  
tampico

### DRAGON ROLL

battered fried shrimp, avocado,  
cucumber, mayo with olives, mango gel

🌶️ SPICY TUNA  
asian apple salad, plum, cucumber,  
soy sauce

## SASHIMI 刺身

🍣 HAMACHI  
raw yellow fin

🍣 SAKE  
raw salmon

## TATAKI たたき

🍣 MAGURO  
seared red tuna

🍣 SAKE  
seared salmon

## GOHANMONO ご飯もの

🍣 RICE ごはん  
white, steamed

🍣 YAKIMESHI 焼きめし  
MIXED BEEF, CHICKEN & SHRIMP  
fried rice, vegetables, soy sauce

🍣 DONBURIMONO 丼もの  
rice bowl, fish, beef, domburi sauce,  
egg, ponzu caviar

🍣 🌶️ BEEF RIBS  
Thai sauce, zucchini, shitake,  
pineapple gel

## TORIDON トリドン

chicken croquettes, teriyaki sauce,  
sweet potato purée, ikura

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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.

## SHIRUMONO しるもの SOUP

- 🌿 MISO みそしる  
tofu, wakame, mushrooms

## NERIMONO ねりもの

RAMEN ラーメン  
pancetta, chicken, vegetables, naruto

UDON うどん  
wheat noodles, beef, spring onion,  
green beans, wild mushrooms,  
zucchini, hoisin sauce

## AGEMONO 揚げ物

TEMPURA SHRIMP の天ぷら  
vegetable wontons, warm  
coconut sauce

## YAKIMONO 焼きもの GRILLED ENTRÉES

- 🌿 ABURI RED TUNA アブリマグロ  
marinated in soy sauce, sesame  
oil, siracha, ponzu gel, creamy  
avocado, caviar
- 🌿 MISO SALMON 焼き鮭  
nori, asparagus, beetroot confit,  
miso sauce

## DEZATO デザート

JAPANESE CHEESECAKE  
スフレチーズケーキ

BANANA バナナ  
tempura, warm chocolate sauce,  
green tea ice cream

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🌿 Gluten free dishes

🔥 Spicy dishes

# WHOLE FOOD PLANT-BASED MENU

## STARTERS

- 🍏 FIRE AVOCADO  
Quelites, habanero ash, pepper paté
- 🍏 CHERRY TARTINE  
Rosemary confit tomato,  
black olive, onion paté
- 🍏 CAULIFLOWER BONELESS  
Gochujang, BBQ, 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

- 🍏 Healthy dishes which help in mantaining balanced diet
- 🌾 Gluten free dishes
- 🌿 Whole Food Plant-Based option



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO

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