



KYOTARO
T U L U M

OMAKASE

AN EXTENSIVE SELECTION OF DISHES CHOSEN BY OUR HEAD CHEF ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE, MINIMUM OF 2 GUEST.

SHIRO MISO SOUP - SASHIMI - NIGIRI - DESSERT - WINE OR SAKE PAIRING.

\$1600

ATSUI - HOT STARTERS

Steamed edamame with sea salt	\$140
Stir fried edamame with chilli garlic	\$160
Pork Gyozas	\$250
Rib eye Gyozas	\$280
Shrimp Gyozas	\$290
Grilled Salmon Teriyaki	\$460



SOUPS & SALADS

Miso soup with tofu and wakame \$150

Ramen tonkotsu \$290

with braised bacon, soft egg, naruto, wakame seaweed, chives and garlic oil.

Maguro tataki salad \$360

with with lettuce, carrot, sesame and ginger dressing

Seaweed salad with salmon skin \$160

Green salad with sesame dressing \$140

TEMPURA

Vegetables tempura \$230

Prawn and vegetables \$320

Hamachi kama \$290

Lobster tempura \$700



NIGIRI 2 PIECES

Akami	Tuna	\$200
Chu Toro	Semi fatty tuna	\$310
Toro	Bluefin tuna belly	\$420
Kaki	Oyster	\$180
Ikura	Salmon Roe	\$220
Sake	Canadian Salmon	\$250
King Kampachi	Yellowtail	\$300
Unagi	Freshwater eel	\$330
Unagi Foie	Freshwater eel with gras	\$360
Hamachi	Young Yellowtail	\$380
Uni	Sea Lobster	\$450
Ise Ebi	Urchin	\$550

TOKUSEN NIGIRI SUSHI

NIGIRI MORIAWASE
Chef's selection 4 pieces \$650



SASHIMI

Japanese delicacy consisting of fresh raw fish sliced into pieces

Akami.	Tuna	\$380
Chu Toro	Semi fatty tuna	\$450
Toro	Bluefin tuna belly	\$560
Hamachi	Young yellowtail	\$400
Sake	Canadian Salmon	\$390
King Kampachi	Yellowtail	\$340
Catch of the day		\$320

SASHIMI MORIAWASE

MIXED SASHIMI SELECTION

Chefs selection 4 variation \$650 & Chefs selection 7 variations \$990



MAKI ROLLS

Kappa maki	Ginger, cucumber and avocado	\$150
Veggie roll	ura maki	\$200
with pickled carrot, asparagus, avocado, cucumber and sesame		
California maki	Fresh crab, avocado and tobiko	\$250
Chirashi roll	Mixed seafood selection with avocado and cucumber	\$280
Prawn tempura maki	with avocado, cucumber and lettuce	\$300
Tekka maki	tuna roll	\$300
Sake maki	Canadian salmon, avocado, cucumber and ikura	\$300
Spicy tuna maki	with cucumber, avocado, tobiko and chilli mayo	\$300
Negi toro	Prime tuna and finely diced spring onion	\$280
Dynamite spyder	Soft shell crab, avocado, chilli mayo	\$360
Unagi bo zushi	Grilled fresh water eel	\$350
with avocado, panko and unagi sauce		
Hamachi negi	and finely diced spring onion	\$280
Ise ebi maki	Sauteed lobster with avocado, tobiko and cucumber	\$700

DONBURI

Consisting of fish, meat, vegetables or other ingredients simmered together and served over white rice.

Chicken katsu don	with rice, sesame, spring onion and nikiri sauce	\$380
Hamachi Jalapeño don		\$420
with yellowtail, avocado, cucumber and nikiri sauce		
Salmon tuna don	with fresh tuna, avocado, ikura and chilli mayo	\$450
Chirashi don		\$470
with salmon, tuna, catch of the day, ikura, tobiko, cucumber sesame and avocado		
Spicy tuna don	tobiko, avocado and soy sauce reduction	\$450
Salmon ikura don	in a shari rice bed	\$450
Unagi don		\$490
with green apple, avocado, sesame and spring onion with a soy sauce reduction		

YAKIMESHI

Consisting of fish, meat, vegetables or other ingredients simmered together and served over stir fried rice.

Veggie	\$250
Chicken	\$290
Seafood	\$310
Shrimp	\$330
Rib eye	\$350
Lobster	\$700

SAKE

Hattori Hanzo 375 ml	\$490
Nami Junmai 750 ml	\$1400
Nami junmai Daiginjo 750 ml	\$2000

DESSERTS

Matcha Ice cream	\$160
Lychee ice cream	\$160



Precios en MXN - 16% de IVA incluido. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%. Aceptamos: Mastercard, Visa y American Express. / Prices in Mexican pesos - 16% IVA included. All food & beverage services are subject to a 15% charge. We accept: Mastercard, Visa and American Express.