

Our menu was designed to be shared, so let yourself be guided by your host and enjoy the experience we have prepared for you

kakuteru hand shaken cocktails

lychee martini	deliciously fragrant roses, vodka and the sweet flavor of fresh lychee berries
asian cucumber	the classy flavor of sake combined with vodka, a dash of lime and sparkling water
exotic sake	a gentle blend of rum and sake with passion fruit hints and fresh lime
chinese rose	elegant and sophisticated drink made with sparkling wine, rose infusion and cantaloupe pearls
orangina	rum based cocktail with citrus flavors, sparkling water and orange
ginger tonic	the dazzling taste of gin mixed with ginger, lime and tonic water
ice tea mocktail	mango and a splash of lime are the perfect compliment to this vibrant iced tea
passion fruit lemonade mocktail	refreshing bright tropical flavor: passion fruit, sparkling water and basil

rei zensai cold starters

* / tuna pizza	baked rice cracker topped with fresh tuna slices, habanero mayonnaise, tonkatsu sauce ✓ ask for our vegan option with avocado
* nikkei ceviche	fresh tuna, rocoto pepper <i>leche de tigre</i> , tamarind and miso
* hiramasa tartare	finely chopped hiramasa served with a rice cracker, sparks of tobiko and ponzu sauce
* crispy salmon	crunchy salmon, rice crisp, creamy salmon tartar and ponzu sauce
Ⓜ * sashimi mix	fresh tuna, hiramasa and salmon slices
tuna and salmon * / tacos	crunchy wonton stuffed with spicy tuna and salmon tartare

on zensai hot starters

/ shishito pepper	roasted and sautéed in ponzu sauce with a hint of lime
scallop spikes	charcoal-grilled scallops with key lime mayonnaise
/ rock tempura	shrimp and squid dipped in tempura batter with spicy mayonnaise
kimchi octopus	grilled octopus, delightfully tender, coated in kimchi panko and kimchi sauce
/ chicken tori	crunchy chicken, exceptionally flavorful with habanero mayonnaise
/ korean-style chicken	crunchy chicken topped with gochujang sauce
/ pork bao bun	steamed bun filled with pan-fried pork, lettuce, spicy sauce and pickled gherkin

dumplings dim sum

spring roll	crispy, filled with mixed vegetables or braised duck, served with sweet-sour hoisin sauce
har gao	crystal dumpling filled with shrimp, pork and bamboo shoots
char siu bao	steamed bun filled with baked sweet pork and shiitake
siu mae	shanghai pasta, shrimp, pork and water chestnuts
gyoza	griddle-seared, filled with japanese style pork
mixed set	enjoy our assortment of dim sum

men to gohan rice & pasta

fried rice	wok-fired with mixed vegetables and egg seasoned with soy sauce
ramen	authentic savory broth with braised pork and soy topped with noodles and a soft-cooked egg
wok-fired noodle	with mixed vegetables and fried chicken seasoned with semi sweet sauce

shiru mono & sarada

- ✓ tofu salad lettuce mix, fried tofu and noodles, cherry tomato and sesame seed sauce
- nikkei salad griddle-seared tuna, rice crisp, vegetables and *acevichada* sauce
- miso soup with fresh tofu, wakame and chopped scallion
- ✓ / spicy seafood soup lemongrass scented and coconut milk

robotayaki skewers over hot charcoal

- ✓ vegetables with ponzu sauce
- shrimp with xo sauce
- chicken with teriyaki glaze
- pork belly with wafu sauce
- beef with spicy bbq sauce

osusume specialties

- ✓ catch of the day slow roasted fish in miso marinade and pickled vegetables
- salmon with sake fragrant broth with the classy flavor of sake served with vegetables
- ✓ / tempura chicken chicken breast in red curry sauce, steamed rice and mixed vegetables
- ✓ griddled duck finished off in the oven, uniquely delicious with shiitake sauce and vegetables
- ✓ pork ribs fall-of-the-bone charcoal-roasted pork ribs with peanut undertones and scallion
- 🍷 new york steak truffle grilled steak with wafu sauce and roasted vegetables
- ☺ / ishiyaki juicy american wagyu flap meat slices to cook on a hot stone with yuzu sauce, spicy lime and *anticucho* sauce
Upgrade your beef for japanese wagyu A5 150g USD 39
- 🍷 cowboy (for 2) char-grilled bone in rib eye with gomadare sauce and roasted vegetables 21 oz USD 29
- lobstar tail char-grilled lobster tail with butter, lemongrass and ginger 7 oz USD 19

hokan suru complements

- ✓ ✓ eggplant grilled and coated in sweet miso sauce
- ✓ / kimchi a great side dish made of spicy and tasty fermented vegetables
- ✓ ☺ gohan steamed white rice
- ✓ ☺ corn on the cob grilled and seasoned with butter

nigiri

Nigiri is one piece per serving, all portions are prepared with sushi rice and served with wasabi, ginger and nikiri sauce. Toro is based on availability

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|-------------|----------------|---------------|
| ✓ ☺ avocado | ☺ * toro | salmon flambé |
| * ikura | ☺ * hiramasa | ☺ shrimp |
| ☺ * tuna | ☺ * spicy tuna | ☺ beef flambé |

hisui maki rolls - each order has 4 pieces

- peko peko tempura soft shell crab, chopped scallion and masago
- * ukeru fresh salmon, avocado, cucumber and leek
- * / spicy tuna avocado, cucumber, panko, layered tuna, spicy mayonnaise, eel sauce and tobiko
- * / *acevichado* hiramasa, avocado, cucumber, *leche de tigre*
- ✓ jade shishito pepper, new york steak, avocado, sesame sauce and manchego cheese au gratin
- akira avocado, cucumber, shrimp tempura, kanikama and eel sauce
- tora cucumber, avocado and shrimp covered with rice flakes

☺ GLUTEN FREE. Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

✓ VEGETARIAN / HOT ✓ VEGAN ✓ This food contains nuts or seeds that can cause allergies.

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.