

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

hand shaken cocktails

whiskey sour & ginger

version of the classic cocktail with a hint of fresh ginger

sake & lavender mojito

The popular tropical drink with a combination of sweet, citrus and mint complemented with sake and lavender seeds

sake & roses sour

a fresh combination of sake, roses, cranberry and lime juice

mango calpis ☹️

our version of the japanese soft drink, with mango and mint

cold starters

tuna nanbanzuke 🍣/🍷

fresh vegetables, soybean sprouts and fried tuna salad

tuna tataki *🍣/🍷

marinated with soy sauce, ginger and mirin, with garlic chips

salmon tiradito *🍣/🍷

acevichada sauce, ikura and negi

beef tataki *🍣/🍷🍲

tataki sauce, fried garlic and negi

tuna or salmon crispy rice *🍣/🍷

on top of a fried rice crisp, with negi

tuna, salmon or shrimp won ton taco *🍣/🍷

crispy wonton filled with spicy tartare and wasabi mayo

hot starters

szechuan edamames 🍣🍢
with garlic butter, hoisin sauce, oyster, benishoga
and negi at the wok

shishito peppers 🍣🍢
with ponzu sauce and togarashi at the wok

grilled corn 🍣🍢
varnished with spicy sauce and coated in spicy
furikake

vegetable spring roll 🍣
crunchy roll filled with mixed vegetables

pajeon 🍣
korean style pancake with squid and shrimp

rock tempura corn /
tempura corn with spicy mayo

rock tempura shrimp 🍣🍢
tempura shrimp with spicy mayo

pork and cabbage gyozas
seared, with tart-spicy soy sauce

spicy shrimp won ton /
filled with szechuan style shrimp

cheese kushiage 🍣
with tonkatsu and tartare sauces

sashimis

thick cuts of fish, all portions are served with wasabi. Toro is subject to availability

tuna 🍣*

hiramasa 🍣*

chutoro 🍣*

salmon 🍣*

toro 🍣*

individual moriwase 🍣*
fresh tuna, hiramasa and salmon sashimi

nigiri

nigiri come as one piece per serving, all portions are prepared with sushi rice
and served with wasabi, ginger and nikiri sauce. toro is subject to availability

avocado 🍣🍣🍣🍣

tuna *

hiramasa *

ikura

salmon *

toro *

eel 🍣

scallop *

shrimp *

japanese wagyu A5 * USD 6

makis

choose your order with either 4 or 8 pieces

spicy veggie 🌱🌶️

pickled eggplant and japanese daikon with fried garlic and a hint of *serrano* chili

spicy tuna * /

spicy bluefin tuna, masago and scallion

crispy salmon * /

deep fried roll filled with salmon, avocado, spicy mayo and cream cheese

california 🌱

creamy kanikama, fleshy avocado and cucumber

acevichado * /

fresh shrimp and avocado drizzled with *leche de tigre* sauce, topped with cilantro and sambal

spider roll /

deep-fried soft shell crab with avocado and spicy creamy sauce on the inside

bao

steamed bun

tofu and kimchi 🌱🌶️

tofu, kimchi and negi

spicy chicken 🌶️ /

crunchy chicken topped with gochujang sauce, japanese pickles, cilantro and cucumber

pork char siu 🌱

pork in hoisin sauce, cucumber, negi and benishoga

robatayaki

grilled skewer

scallions 🌱🌶️

sweet sauce and furikake

chicken 🌶️ /

butter, garlic, teriyaki sauce and togarashi

beef

butter, garlic and teriyaki sauce

· Upgrade your beef to japanese wagyu A5 USD 15

soup, rice and noodles

misoshiru

fresh tofu, wakame and negi soup

spicy seafood /

seafood broth flavored with lemongrass, mushrooms, *serrano* pepper and cilantro

gohan 🌱🍚

the traditional steamed white rice

mixed yakimeshi

with egg and a mix of vegetables, slightly scented with garlic butter and soy sauce, with beef, chicken and shrimp

mixed yakisoba

wok-stirfried noodles with vegetables and sweet and sour sauce, mayonnaise, aonori, benishoga, chicken, beef and shrimp

main dishes

green curry ^V

green thai-style spicy vegetable curry

roasted cauliflower ^V

with a herbal-spicy sauce and natural yogurt

sambal fish ^V

fish in indonesian-style spicy sauce

misoyaki lobster

200g USD 29

slow-cooked lobster marinated in sweet miso sauce

almond chicken ^S

wok stir-fried almond chicken with vegetables,
chili pepper and sweet-sour sauce

spicy chicken ^S

crunchy chicken topped with gochujang sauce

szechuan pork ^V

wok-fried with a hint of ginger, garlic and chilli

steak in garlic crust

sirloin covered in miso and black garlic

japanese wagyu A5 ishiyaki ^{*}

150g USD 30

juicy slices cooked at your table on a hot stone
with yuzu sauce, spicy lime and anticucho sauce

american angus ishiyaki ^S

juicy flat iron slices cooked at your table on a hot
stone with yuzu sauce, spicy lime and anticucho
sauce

^{GF} 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.

^S This food contains nuts or seeds that can cause allergies. ^{NA} Non-alcoholic drink ^V Vegan ^V Vegetarian ^H Hot

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

The exchange rate for service charge is MXN \$21.00