

Postres

Pastel de Campechana de Pistache

Layers of puff pastry, house-made caramel, pistachio ice cream. 399

Pastel de Tres Leches y Cajeta

Vanilla sponge cake soaked in three milks. 287

Cheesecake de Frutos Rojos

Vanilla cookie crust, berries. 378

Chorreado de Chocolate

Chocolate cake, whipped cream with white chocolate, semi-sweet chocolate ganache. 359

Mostachón Monkey Banana

With cajeta ice cream. 329

Vainilla Ice Cream 89

Ejotes Almendrados Sweet and sour sauce. 180 g 258

Boneless de Coliflor Miso sauce. 120 g 158

Ravioles de Betabel Goat cheese and pistachio, sweet balsamic vinaigrette, orange, and arugula. 195 g (5 pcs) 247

Ensalada de Arúgula y Kale Green apple, grilled asparagus, toasted almonds, golden raisins, and Eureka lemon vinaigrette. 200 g 248

Esquites Asados With Japanese chili street-corn mayo, sautéed edamame. 160 g 198 | + Roasted bone marrow. 90

Aguacate Asado con Arúgula Mustard vinaigrette 180 g 289

Sopa de Letras Chicken broth, vegetables. 240 ml 139

Camarones Roca Finished with morita mayo and sriracha. 150 g 239

Tostadas Pangueras Sea bass tripe, shrimp, octopus, avocado, and cucumber. Chiltepin chili sauce with lime. 150 g (3 pcs) 379

Tostada de Atún Akami over truffled mayo, serrano chicharrón, and ponzu sauce. 60 g 259

Chicharrón de Rib Eye con Pulpo Piquín lime. 300 g 580

Tostada de Porkbelly y Pulpo Regio-style beans, xnipec, creamy avocado with purslane, served on a blue corn tostada. 110 g (1 pc) 199

Yakimeshi Mixto de Rib Eye Vegetables with soy, morita chili aioli, quail eggs, and fresh chives. 100 g 258

Dumplings de Short Rib Yellow Chili, short rib jus. 4 pc 389

Tiradito de Papada Pork jowl, piquin, and lime vinaigrette. 120 g 328

Rocoto Ribs Gochujang and red rocoto, lime, and peanuts, and fresh cilantro. 300 g (4 pcs) 364

Gyozas de Chicharrón Crispy pork rind in green sauce, jalapeño cream, in oriental black sauce. 60 g (5 pcs) 278

Piedra Volcánica Marinade in oriental sauce with chiltepin mayo. Slices of beef filet 125 g 369 | Japanese Wagyu A5 slices 100 g 1,190

Raw dishes are served at the discretion of the guest and with full awareness of the risks involved. Our kitchen uses the Jospier grilling method. The weight of each dish refers to its raw state. As we work with fresh and/or specialty products, some items may not be available. All our prices include VAT and are listed in Mexican Pesos.

Barra Japonesa

Maki Dinamita Kanikama with dynamite mayo, negi, and avocado inside, sesame mamenori outside, served with butter-soy sauce. 110 g 229

Maki Hamachi Toro Toro with avocado and cucumber inside, topped with hamachi, black tobiko, and spicy miso sauce. 165 g 358

Maki Animal Breaded shrimp, cucumber, and avocado inside, topped with spicy totoaba, tempura bits, and sweet soy. 165 g 329

Maki Tuna Bruselas Tempura shishito and avocado inside, topped with bluefin akami, wafu parmesan, fried brussels sprouts, and eel sauce. 175 g 349

Maki Monkey Breaded shrimp, avocado, and cucumber inside, topped with salmon, mango, sweet-spicy sauce, and black sesame. 165 g 298

Maki Spicy Tuna Spicy Tuna Tartar, avocado, tanuki inside. Bluefin akami, wafu spicy, serrano outside. 165 g 328

Maki Roca Breaded shrimp, asparagus, and cucumber inside, topped with mamenori, sesame, tempura shrimp, and avocado. 175 g 248

Maki Lee Loo Kani salad, avocado inside. Nori gold, tempura, wafu spicy, tsume, negi, tobiko. 150 g 309

Sashimis

Sexy Fish Bluefin akami, Ora King salmon, totoaba, jalapeño ponzu. 40 g each 529

De Hamachi Yuzu and piquín chili sauce, earthy crisps. 75 g 389

Nigiris

Totoaba (15g) 75	Chutoro (15g) 79	Salmón Ora King (15g) 109
Akami (15g) 75	King Crab (15g) 189	Salmón Dinamita (15g) 89
Wagyu (15g) 189	Toro Trufa (15g) 129	Salmón Canadá (15g) 69
Unagi (15g) 79	Hamachi (15g) 99	

Toppings: Trufa Negra 1 g 89 Foie Gras 1 g 89

Fuertes

Rib Eye Salvaje With chiltepín garlic sauce, served with roasted brussels sprouts, grilled onion, sautéed with jalapeño and black sauces. 450 g 998

Totoaba a las Brasas Jospier-grilled platter, served with esquites and shishito peppers, chambray onion sautéed in butter, chemita sauce, arugula. 200 g 698

Tomahawk High Choice, served with baby potatoes in sambal sauce, chiltepín, lime, and Swiss chard sautéed with ponzu-lime sauce. 236 per 100 g

Arrachera en la Parrilla Roasted onion with sambal sauce, shishito peppers, and bone marrow veladora with butter, accompanied by fried brussels sprouts in black sauces 250 g 598

Short Rib Choice Slow-baked for 12 hours, served with raw piquín sauce, flour tortillas, and fresh salad. 450 g 598

Pulpo Zarandeado Confit potatoes with habanero alioli. 200 g 469

Cheeseburger de Wagyu A4+ Japanese beef with french fries. 180 g 490

Tacos

Rib Eye Cheese crust, avocado, chiltepín sauce, in corn tortilla. 100 g (2 pcs) 299

Arrachera con Tuétano Oriental black sauce, topped with seared serrano and sautéed onion, in corn tortilla. 250 g (3 pcs) 520

Taco de Pulpo y Chile Güero Chargrilled, stuffed with Chihuahua cheese, frijoles Regios (Monterrey-style beans) in corn tortilla. 70 g (1 pc) 119

Tacos de Hongos Mixtos Sautéed with a touch of serrano and onion, cheese crust, oriental chutama, on blue corn. 70 g (2 pcs) 137

Tacos Laguneros Cheese crust, avocado, sirloin, in flour tortilla. 200 g (3 pcs) 359

Trompo Atrevido

Orden de Tacos: Onion, cilantro, pineapple, in corn tortilla. 200 g (5 pcs) 279

Taco Árabe: Cheese, jocoque, in flour tortilla 60 g (1 pc) 159

Taco Animal: Trompo atrevido, pork jowl, cheese crust, avocado, cilantro, in flour tortilla 110 g (1 pc) 139