

## 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. 299

**Cheesecake de Frutos Rojos**

Vanilla cookie crust, berries. 399

**Chorreado de Chocolate**

Chocolate cake, whipped cream with white chocolate, semi-sweet chocolate ganache. 379

**Mostachón Monkey Banana**

With cajeta ice cream. 349

**Vanilla Ice cream** 89**Ejotes Almendrados** Sweet and sour sauce. 180 g 269**Boneless de Coliflor** Miso sauce. 120 g 165**Ravioles de Betabel** Goat cheese and pistachio, sweet balsamic vinaigrette, orange, and arugula. 195 g (5 pcs) 258**Ensalada de Arúgula y Kale** Green apple, grilled asparagus, toasted almonds, golden raisins, and Eureka lemon vinaigrette. 200 g 259**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 299**Sopa de Letras** Chicken broth, vegetables. 240 ml 139**Camarones Roca** Finished with morita mayo and sriracha. 150 g 249**Tostadas Pangueras** Sea bass tripe, shrimp, octopus, avocado, and cucumber. Chiltepín chili sauce with lime. 150 g (3 pcs) 399**Tostada de Atún** Akami over truffled mayo, serrano chicharrón, and ponzu sauce. 60 g 269**Chicharrón de Rib Eye con Pulpo** Piquín lime. 300 g 609**Tostada de Porkbelly y Pulpo** Regio-style beans, xnipec, creamy avocado with purslane, served on a blue corn tostada. 110 g (1 pc) 209**Yakimeshi Mixto de Rib Eye** Vegetables with soy, morita chili aioli, quail eggs, and fresh chives. 100 g 269**Dumplings de Short Rib** Corn and yellow chili sauce with tamarind short rib jus. 4 pcs 389**Tiradito de Papada** Pork jowl, piquin, and lime vinaigrette. 120gr 339**Rocoto Ribs** Gochujang and red rocoto, lime, peanuts, and fresh cilantro. 300 g (4 pcs) 379**Gyozas de Chicharrón** Crispy pork rind in green sauce, jalapeño cream, in oriental black sauce. 60 g (5 pcs) 295**Piedra Volcánica** Marinated in oriental sauce with chiltepín mayo. Slices of beef filet 125 g 389 | **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 289

**Maki Hamachi Toro** Toro with avocado and cucumber inside, topped with hamachi, black tobiko, and spicy miso sauce. 165 g 368

**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 359

**Maki Monkey** Breaded shrimp, avocado, and cucumber inside, topped with salmon, mango, sweet-spicy sauce, and black sesame. 165 g 309

**Maki Spicy Tuna** Spicy Tuna Tartar, avocado, tanuki inside. Bluefin akami, wafu spicy, serrano outside. 165 g 345

**Maki Roca** Breaded shrimp, asparagus, and cucumber inside, topped with mamenori, sesame, tempura shrimp, and avocado. 175 g 259

**Maki Lee Loo** Kani salad, avocado inside. Nori gold, tempura, wafu spicy, tsume, negi, tobiko. 150 g 319

## Sashimis

**Sexy Fish** Bluefin akami, Ora King salmon, totoaba, jalapeño ponzu. 40 g each 559

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

**3 Variedades** Ora King salmon, bluefin akami, farm-raised totoaba with special ponzu. 60 g each 609

## Nigiris

Totoaba (15g) 79	Chutoro (15g) 85	Salmón Ora King (15g) 109
Akami (15g) 79	King Crab (15g) 199	Salmón Dinamita (15g) 95
Wagyu (15g) 195	Toro Trufa (15g) 135	Salmón Canadá (15g) 69
Unagi (15g) 79	Hamachi (15g) 99	

Toppings: Trufa Negra 1 g 95 Foie Gras 1 g 95 Wasabi 1 g 159

## Fuertes

**Rib Eye Salvaje** With chiltepín garlic sauce, served with roasted brussels sprouts, grilled onion, sautéed with jalapeño and black sauces. 450 g 1,069

**Totoaba a las Brasas** Jospet-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 639

**Short Rib Choice** Slow-baked for 12 hours, served with raw piquín sauce, flour tortillas, and fresh salad. 450 g 629

**Pulpo Zarandeado** Confit potatoes with habanero alioli. 200 g 489

**Cheeseburger de Wagyu A4+** Japanese beef with french fries. 180 g 529

## Tacos

**Rib Eye** Cheese crust, avocado, chiltepín sauce, in corn tortilla. 100 g (2 pcs) 319

**Arrachera con Tuétano** Oriental black sauce, topped with seared serrano and sautéed onion, in corn tortilla. 250 g (3 pcs) 549

**Taco de Pulpo y Chile Güero** Chargrilled, stuffed with Chihuahua cheese, frijoles Regios (Monterrey-style beans) in corn tortilla. 70 g (1 pc) 129

**Tacos de Hongos** Mixed mushrooms sautéed with serrano chili and onion, cheese crust, oriental chutama, in blue corn tortilla. 70 g (2 pcs) 137

**Tacos Laguneros** Cheese crust, avocado, sirloin, in flour tortilla. 200 g (3 pcs) 379

## Trompo Atrevido

Orden de Tacos: Onion, cilantro, pineapple, in corn tortilla. 200 g (5 pcs) 289

Taco Árabe: Cheese, jocoque, in flour tortilla 60 g (1 pc) 169

Taco Animal: Trompo atrevido, pork jowl, cheese crust, avocado, cilantro, on flour tortilla 110 g (1 pc) 149