



## Dinner

### Appetizers

Entradas

#### Spring Rolls Stuffed with Vegetables with Sweet & Sour Sauce

*Rollo Primavera Rellenos de Vegetales Salsa agridulce*

#### Shrimp & Scallops Gyozas with Honey & Chile Vinaigrette

*Gyosas de Camarón y Callo Vinagreta de Miel y Chile*

#### Dembory (Teriyaki Chicken Strips), White Rice, and Strips of Seaweed

*Dombory (Tiras de pollo teriyaki), Arroz Blanco, Tiras de Alga Nori*

#### Secrets Gohan

White Rice, Fish Eggs, Tampico, Cream Cheese, Avocado, and Breaded Shrimp Served with Spicy Mayo & Eel Sauce

*Arroz Blanco, Masago, Tampico, Queso Crema, Aguacate y Camarón Empanizado Servido con Mayonesa Picante y Salsa de Anguila*

#### Tuna Gravlax

Tuna Gravlax, Tomato Jelly Wasabi Salad, Lavish Bread & Avocado Ragú with Caramelized Shallot

*Atún Gravlax, Ensalada de Wasabi, Jalea de Tomate, Pan Lavash y Ragú de Aguacate con Chalote caramelizado*

#### Steam Bum Korobuta

Steamed bread, Wakame Seaweed Salad, with Oyster Sauce

*Pan al vapor, Ensalada de alga, Wakame con Salsa Oyster*

#### Cheese & Banana Kushiagues

*Kushiagues de Queso y Plátano*

## Salads

### Ensaladas

#### Wakame Salad with Hoisin Dressing & Sesame Oil

*Ensalada Wakame con Aderezo Hoisin y Aceite de Ajonjolí*

#### Green Papaya Salad with Jicama, Lettuce, and Ginger Vinaigrette

*Meal Description in Spanish Ensalada de Papaya Verde, Jícama, Lechugas, Vinagreta de Jengibre*



For your security we advise you not to eat raw foods. If you have any allergies please inform the manager of this restaurant.

Por su seguridad le sugerimos no hacer consumo de alimentos crudos Si sufre de alguna alergia favor de informarle al Gerente de este restaurante.





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## Herlein Tomato Texture Salad

Jam that is Dehydrated & Smoked with Mascarpone Cheese Foam and Cardamom  
*Mermelada, Deshidratado y Ahumado con Espuma de Queso Mascarpone y Cardamomo*

## Soup

*Sopa*

## Miso Soup with Tofu, Shiitake Mushrooms, Wakame & Daikon

*Sopa Miso con Tofu Hongo Shiitake Wakame y Daikon*

## Tom Young Soup

Rice, noodles, and Shrimp  
*Sopa Tom Young Fideos de Arroz & Camarón*

## Main Courses

*Platos Principales*

## Yakimeshi

Fried Rice with choice of Beef, Shrimp, Chicken, or Mixed  
*Yakimeshi Res Pollo Camarón Mixto*

## Tepanyaki

With Choice of Beef, Chicken, Shrimp or Mixed  
*Res, Pollo, Camarón o Mixto*

## Pad Thai Pasta

*Pasta Pad Thai*

## Peking Duck

Hoisin Sauce, White Rice, Flour Tortillas  
*Pato Pekín Salsa Hoisin Arroz Blanco Tortillas de Harina*

## Sweet & Sour Chicken with Stir Fry Vegetables & Gohan Rice

*Pollo Agridulce, Vegetales al wok y Arroz Gohan*

## Fish of the Day

Wasabi Puree, Radis, Asian Pear Salad, and Tuna Broth  
*Pesca día Puré de Wasabi Rábano Ensalada de Pera Asiática Caldo de*

## Tuna and Scallop Gratin on Avocado Ragu

*Atún y Callo Gratinado sobre Ragú de Aguacate Miso*

## New York Steak

With Sriracha Butter, Poached Onion, and Rice Vinegar Served with Jicama Puree and Wasabi  
*Con Mantequilla de Shirasha, Cebolla Escalfada con Vinagre de Arroz, Acompañado de Puré de Jicama y Wasabi*



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## Desserts

Postres

### Tempura Fried Ice Cream

Sake & Wasabi Sauce

*Helado Frito con salsa de sake y wasabi*

### Stuffed Wonton with Banana

Star Anise & Cinnamon Sauce

*Wonton relleno de plátano con salsa de anís estrella y canela*

### Bitter Chocolate Furokishi

Ginger & Lychee compote

*Furokishi de chocolate amargo jengibre y compota de lychee*

### Coconut Milk & Mango Mousse

With Palm Sugar

*Mousse de leche de coco mango con azúcar de palma*

### Pineapple Sushi

With Coconut and Jasmine Sauce

*Sushi de piña coco salsa de jazmín*

### Tapioca with Mango Sweetness

Glutinous Rice Milk Sauce

*Tapioca con dulce de mango salsa de leche de arroz glutinoso*