

NIDO



STARTERS TO SHARE

ROBUSUTA-EBI FURAI \$33

Shrimp and lobster, shiso, shimeji, tentsuyu, spicy masago mayo

NIDO'S SIGNATURE RAMEN \$25

Roasted chicken, pork and beef broth, New York beef, shitake, shimeji, cured boiled egg

OYSTERS 5pcs. \$29 – 1pc. \$8 \$8

Sustainable oysters, yellow pepper, leche de tigre, ikura, seaweed pearls

TAKO KARAAGE \$23

Fried octopus flakes, yuzu, macha sauce, ponzu, peanut foam, crispy garlic

GYOZAS (5pcs.) \$18

Free range pork gyozas, ginger, garlic, togarashi, ponzu & sesame oil

EDAMAMES \$16

Steamed or stir fried
Soy sauce, garlic, ginger, togarashi, sesame oil, lime, shishito peppers

KIMCHI SALAD \$14

Grilled mini romaine lettuce, kimchi ranch dressing, Miso butter, applewood bacon, cherry tomatoes

OMAKASE EXPERIENCE

9 COURSES \$150

Embark on a culinary journey with our Omakase experience, where every dish is a surprise crafted by our skilled chefs. "Omakase," meaning "I leave it up to you," invites you to indulge in a curated selection of seasonal and fresh ingredients.

ROBATAYAKI (150g)

LOBSTER, GOCHUJANG \$80

A5 WAGYU, TARE, FRESH TRUFFLE \$52

JUMBO BLUE SHRIMP, GOCHUJANG \$37

SALMON, MISO GLAZE \$29

PRIME NEW YORK, MONGOLIAN PEANUT \$27

NEGIMA (CHICKEN TIGH), TERIYAKI \$18

SIGNATURE TIRADITOS (100g)

CHU-TORO \$35

Flambeed eel sauce, foie gras, ponzu

AKAMI \$31

Spicy ponzu, avocado, persian cucumber

KAMPACHI \$29

White negi shio, yuzu, ikura, cucumber

HAMACHI \$28

Truffled soy sauce, orange segments, caviar, negi

Caviar Kaviari, Paris 1oz. \$130

Sour cream, sesame oil

Negi

Avocado cream with kizami wasabi

Tuna tartar

Pickled persian cucumber in ponzu and sesame oil

Prices are in US dollars, 16% local tax and a 15.60% service charge are included. Consumption of raw or undercooked foods of animal origin such as beef, eggs, lamb, poultry, or shellfish may result in an increased risk of foodborne illness.


Prices in MXN are an approximated of rate exchanged
For payments in national currency please consult valid exchange rate at front desk





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NOT SIMPLE MAKI ROLLS

MAGURO   	\$28
Bluefin tuna, avocado, kanikama furai, fresh truffle	
CRAB  	\$27
Tempura softshell crab, avocado, unagi sauce, kanikama	
FUTO MAKI 	\$27
Ora king salmon, bluefin tuna, kampachi, avocado, lemon zest, caviar	
SAKE   	\$27
Fresh Canadian salmon, shrimp, cucumber, ikura, spicy eel mayo	

SASHIMI (100g)

MORIAWASE - CHEF'S SELECTION 	\$32
ORA KING 	\$32
TORO 	\$30
HAMACHI 	\$29
AKAMI 	\$26
KAMPACHI 	\$24
CATCH OF THE DAY 	\$20

NIGIRIS (15g) (2pcs.)

MORIAWASE - CHEF'S SELECTION 	6pcs. - \$35 / 10 pcs. - \$40
HAMACHI 	\$17
AKAMI 	\$16
EEL  	\$16
KAMPACHI 	\$15
SHRIMP 	\$15
CATCH OF THE DAY 	\$15

PREMIUM NIGIRI SELECTION (15g) (2pcs.)

A5 WAGYU BEEF	\$25
TORO 	\$19
ORA KING SALMON 	\$19

DESSERTS

JAPANESE CHEESECAKE  	\$19
Ginger - mango ice cream, yuzu sauce	
MATCHA TIRAMISU   	\$18
Mascarpone sabayon, single cookie, matcha syrup	
CHOCOLATE CAKE   	\$20
Gioconda cake, dark chocolate ganache, cocoa syrup, orange sorbet	
ICE CREAMS (3 SCOOPS)	\$12
Vanilla, chocolate, strawberry, coconut, taro	
SORBETS (3 SCOOPS)	\$12
Red berries, mango, coconut, passion fruit	

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