

NIDO

RAW BAR

HAMACHI TATAKI (100 g)

Habanero Kosho - Truffle Purée, Butter Ponzu | \$32

TUNA AVOCADO CEVICHE (120 g)

Huancaína - Rocoto Sauce, Nori Chips | \$22

CHOCOLATA CLAM 2 PCS

Sake Butter and Grilled Sourdough | \$15

OYSTERS 5 PCS

Sake Kazu - Chiltepin Sauce | \$15

NIGIRIS 2 PCS

TUNA (50 g)

Truffle Purée

KAMPACHI (50 g)

Green Tomato Sauce

ROASTED BEEF (50 g)

Atocpan Mole

EEL (50 g)

Eel Reduction

SALMON (50 g)

Citrus Miso

AVOCADO (50 g)

Truffle Puree

WATERMELON (50 g)

Citrus Miso

2 Pieces | \$13

Tasting 5 Pieces | \$26

SASHIMI

Tuna (100 g) | \$17

Salmon (100 g) | \$15

Yellow Tail (100 g) | \$13

Raw Platter; Assorted Sashimi (60 g),

Tartar (60 g), Oyster (1 pc), Clam (1 pc) | \$24

PLANT BASED

CHERRY TOMATO SALAD

Crispy Tofu, Sherry Vinaigrette | \$16

CANTALOUPE & PINEAPPLE SALAD

Beet, Cilantro, Ginger-Curry Dressing | \$16

ROASTED WATERMELON CARPACCIO

Aged Ramonetti Cheese, Tomato Ponzu, Basil | \$16

HAND SELECTED

TAKO-TACO (120 g)

Nori, Bao Tortilla, Mushrooms, Avocado | \$24

WILD MUSHROOMS BARBACOA

Bao Tortilla, Avocado | \$15

PRAWNS TEMPURA (120g)

Ajillo Mayonnaise | \$24

GOHAN & TAMAGO

Bonito Flakes, 5 min Egg, Furikake, Seaweed "Toreados" | \$12

STEAM & SEARED

MAYA'S LIME SOUP

Chicken Dumplings | \$16

EDAMAMES

Steamed or Tempura | \$12

PRESSED PORK SKIN DUMPLINGS (100 g)

Tomatillo-Nori Sauce, Cilantro, Chili | \$15

STEAMED PORK BELLY BUNS (100 g)

Dashi-Miso Mayonnaise, Carrot, Hajikami | \$16

ROBATAYAKI

TABLE SIDE JAPANESE GRILL

SEA

Catch of the Day (120 g) | \$21

Prawns (120g) | \$26

Salmon (120 g) | \$23

Octopus (120 g) | \$24

TERRA

Rib Eye (120 g) | \$30

Chicken Breast (120 g) | \$19

EARTH | \$10

Asparagus

Cipollini Onion

Wild Mushrooms

Broccolini

Ramonetti Cheese

Al Pastor Eggplant

SIDES

Sweet Potato Togarashi | \$10

French Fries with Wasabi Oil | \$13