



TO START & SHARE

EDAMAMES \$8

Steam | roasted | spicy garlic (4,6,15)

CHICKEN YAKI-GYOZA(100g) \$9

Spicy ponzu sauce, sesame seed oil (1,6,11)

**EBI FURAI (PRAWNS PANKO
FRIED)(100g) \$22 * (1,3,5)**

Prawns, mole verde

OYSTERS 5 PCS \$22

Sake kasu – chiltepin sauce (14)

**SHRIMP KIMCHI
AGUACHILE (120g) \$17**

Kimchi aguachile, cucumber, onion (6,4)

OCTOPUS TIRADITO (100g) \$17

Spicy seaweed vinaigrette, mexican sauce, avocado
puree (6,14)

LITTLE GEM KIMCHI SALAD \$12

Lettuce mini romaine, kimchi ranch, butter miso,
bacon, parmiggiano (3,4,6)

BUTTER MISO RAMEN \$23

Noodles, pork belly, soy sprout, spinach, butter, sweet
corn (1,3,6)

NIDO SIGNATURES

HAMACHI TATAKI (100g) \$34 *

Habanero kosho-truffle purée, leek fried, butter, ponzu (4,6)

KARAAGE FRIED CHICKEN (120g) \$18

Fried chicken, shio negi sauce, sweet cabbage salad (1,3,6,11)

STEAM PORK BELLY BUNS (100g) \$18

Dashi-miso mayonnaise, carrot, hajikami (1,3,4,6)

ROBATAYAKI

NEGIMA (CHICKEN THIGH 150g) \$14 (6)

ASADA (SKIRT TEAK 150g) \$25 (1,6)

AL PASTOR (PORK BELLY 150g) \$25

PRAWNS “A LA TALLA” (150g) \$35 * (2,3)

LOBSTER “A LA TALLA” (150g) \$78 * (2,3)

OCTOPUS “A LA TALLA” (150g) \$28 (3,14)

BACON & ASPARAGUS (150g) \$20 (6)

SALMON \$27 (4)

RICE & SIDES

NASU MISO \$13 (11,15)

Eggplant, den miso, sesame seeds

JAPANESE POTATO SALAD \$10 (3,4)

Potato, mayonnaise, cucumber, sweet corn, carrot,
hard boiled egg

SUSHI RICE BOWL \$8 (15)

Kizami nori

YAKIMESHI \$10 (6,3,15)

Rice, vegetables, egg, sesame seed oil

ENHANCE YOUR YAKIMESHI:

Chicken breast (60g) | \$7

Shrimp (60g) | \$8

Flank steak (60g) | \$8

Prices in MXN are an approximated of rate exchanged

For payments in national currency please consult valid exchange rate at front desk

Items marked with (*) are not part of any contracted Meal Plan

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs
(15) Suitable for vegans

NIDO

MAKI ROLLS

TUNA AVOCADO ROLL \$25

Guacamole – yuzu, tuna tartare (60g), asparagus, soy paper, chives ^(4,6,11)

SALMON AVOCADO ROLL \$25

Guacamole – yuzu, salmon tartare (60g), asparagus, soy paper, chives ^(4,6,11)

TEKKA MAKI ROLL \$17

Nori seaweed, avocado, tuna (30g), chives ⁽⁴⁾

KAPPA MAKI ROLL \$12

Nori seaweed, cucumber, sesame seeds ⁽¹⁵⁾

NIGIRI SUSHI

\$12 per 2pc / \$36 per 5pcs

TUNA (15g per pc) ⁽⁴⁾

SALMON (15g per pc) ⁽⁴⁾

OCTOPUS (15g per pc) ⁽¹⁴⁾

HAMACHI (15g per pc) ⁽⁴⁾

EEL (15g per pc) ^(1,4,6)

SHRIMP (20g per pc) ⁽²⁾

\$18 per 2pc / \$41 per 5pcs*

IKURA (10g per pc)

TUNA TARTAR (15g per pc) ⁽⁴⁾

SALMON TARTAR (15g per pc) ⁽⁴⁾

\$9 per 2pc / \$23 per 5pcs

AVOCADO ⁽¹⁵⁾

WATERMELON ⁽¹⁵⁾

EGGPPLANT ⁽¹⁵⁾

SASHIMI

TUNA (100g) \$22 ^(4,6,11)

SALMON (100g) \$22 ⁽⁴⁾

HAMACHI (100g) \$30* ⁽⁴⁾

AMBERJACK (100g) \$18 ⁽⁴⁾

OCTOPUS (100g) \$20 ⁽¹⁴⁾

MORIAWASE OMAKASE*

The complete fate of your meal is in the hands of the chef.

Omakase is what the customer says to the chef when settling down at the sushi bar.

Traditionally, sushi bars in Japan didn't even have menus.

CHEF SELECTION

PERFECT TO SHARE

INCLUDES SWEET

\$110

Prices are in US dollars, 16% local tax and a 15% 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.

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