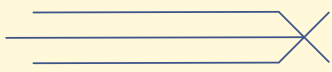
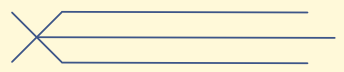


TAIYO

MENU



BOWLS



TAIYO BOWL 500

Atlantic salmon, yellowfin tuna,
king crab, shiitake, tobiko

SAKE 400

Atlantic salmon

MAGURO 450

Yellowfin tuna

KANI 400

King crab

HAMACHI 500

Japanese yellowtail

KOBE 2,000

Seared Kobe beef

YASAI^v 380

Braised shiitake,
carrot & radish julienne,
mixed seaweed

Served with cucumber, edamame,
yuzu-avocado purée, scallions, and seaweed salad,
with your choice of base:

RICE

Traditional sushi rice

CHA SOBA

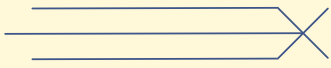
Buckwheat green tea noodles

MIXED GREENS

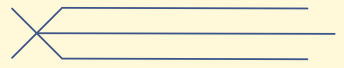
Arugula, spinach, watercress

SAUCES

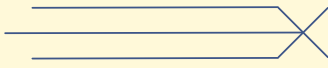
Wasabi soy ~ Sesame ginger ~ Spicy sesame soy ~ Spicy miso



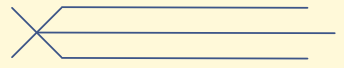
SUSHI



| | Sashimi | Nigiri | Temaki |
|---|---------|--------|--------|
| OTORO Bluefin fatty tuna | 540 | 250 | 540 |
| MAGURO Yellowfin tuna | 300 | 200 | 250 |
| SAKE Atlantic salmon | 300 | 150 | 200 |
| HAMACHI Japanese yellowtail | 300 | 190 | 250 |
| SUZUKI Seabass from Mar de Cortés | 350 | 170 | 300 |
| HOTATE Hokkaido scallops | 400 | 170 | 350 |
| KING CRAB Alaska king crab | 400 | 190 | 350 |
| UNAGI Fresh water eel | 400 | 190 | 350 |
| WAGYU~TORO A5 Wagyu & Otoro | 800 | 350 | 720 |



MAKI



~ Our Signature Cut Rolls ~

ESENCIA MAKI 500

Tuna, salmon, cucumber,
avocado, wakame, and braised
shiitake mushrooms

SPICY TUNA 350

SALMON AVOCADO 350

HAMACHI 400

EEL & CUCUMBER 380

BLUE SHRIMP TEMPURA 380

ROCK LOBSTER TEMPURA 380

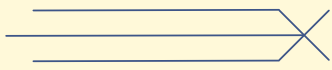
KING CRAB CALIFORNIA 380

SEABASS 500

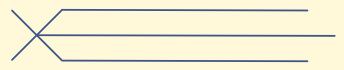
Seabass from Mar de Cortés

YASAI^V 300

Assorted veggies



SIDES



TUNA TATAKI 350

Seared yellowfin tuna, soy sauce,
sesame seeds

HAMACHI CARPACCIO 350

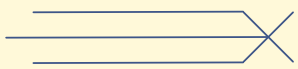
Japanese yellowtail, yuzu ponzu,
sprouts, jalapeño

TAIYO SALAD 350

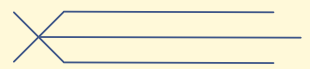
Seared salmon, diced avocado,
greens, tahini dressing

MISO SOUP 200

EDAMAME 200



OMAKASÉ



Try our Omakasé Bar and watch our Chef create a special dinner for you based on the freshest ingredients of the day.

Seating is limited, so we kindly request reservations.



DESSERTS



MANGO PANNA COTTA 220

WASABI-YUZU ICE CREAM 220

MACARRONS 220
Matcha, Mango, Yuzu

MATCHA TIRAMISÚ 220



DRINKS



SAKÉ

Nami Junmai Daigingo 3,500
750ml

Nami Junmai Ginjo 2,800
750ml

BEER

Asahi 200
Sapporo 200

*

See our cocktail menu for Taiyo's signature cocktails!

V = Vegetarian

Please advise your server if you have any special dietary requirements.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices are in Mexican Pesos and do not include 20% service charge.

Our dishes are prepared to order in our own kitchen from fresh, seasonal, and locally sourced ingredients.