

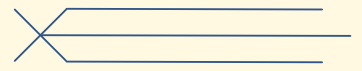


TAIYO

MENU



BOWLS



TAIYO BOWL 850

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

SAKE 650

Atlantic salmon

MAGURO 650

Yellowfin tuna

KANI 1,100

King crab

HAMACHI 750

Japanese yellowtail

KOBE 2,000

Seared Kobe beef

YASAI^V 500

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

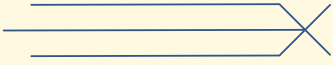
Buckwheat green tea noodles

MIXED GREENS

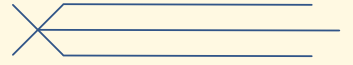
Arugula, spinach, watercress

SAUCES

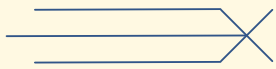
Wasabi soy ~ Sesame ginger ~ Spicy sesame soy ~ Spicy miso



SUSHI



	Sashimi <i>2 slices</i>	Nigiri <i>1 piece</i>	Temaki <i>Hand Roll</i>
BLUEFIN FATTY TUNA <i>Otoro</i>	540	250	540
YELLOWFIN TUNA <i>Maguro</i>	300	200	250
ATLANTIC SALMON <i>Sake</i>	300	200	200
JAPANESE YELLOWTAIL <i>Hamachi</i>	300	200	250
SEABASS <i>Suzuki from Mar de Cortés</i>	350	200	300
HOKKAIDO SCALLOPS <i>Hotate</i>	400	200	350
ALASKA KING CRAB <i>Kani</i>	800	300	400
FRESH WATER EEL <i>Unagi</i>	400	200	350
A5 WAGYU & OTORO <i>Wagyu~Toro</i>	~	400	900



MAKI ROLLS



ESENCIA MAKI 500

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

SPICY TUNA 400

SALMON AVOCADO 400

HAMACHI 400

EEL & CUCUMBER 400

BLUE SHRIMP TEMPURA 550

ROCK LOBSTER TEMPURA 700

KING CRAB CALIFORNIA ROLL 800

SEABASS 350

Seabass from Mar de Cortés

VEGGIE ROLL^V 300

Assorted veggies

OMAKASÉ

Try our Omakasé bar and watch our chef prepare a special 15-course tasting dinner right in front of you.

Seating is extremely limited so we kindly request reservations. The Omakasé experience is available for dinner only.

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For a taste of our Omakasé experience
from 11am to 5pm

~ OMAKASÉ PLATTER 2,000 ~

Nigiri 10pc
Ikura Gunkan
Tobiko Gunkan
Sake Maki

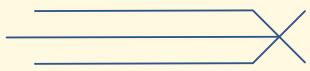
SIDES

TUNA TATAKI 400
Seared yellowfin tuna,
soy sauce, sesame seeds

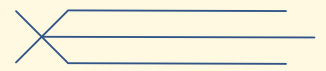
TAIYO SALAD 560
Seared salmon, diced avocado,
greens, tahini dressing

HAMACHI CARPACCIO 400
Japanese yellowtail, yuzu
ponzu, sprouts, jalapeño

MISO SOUP 250
EDAMAME 250



DESSERTS



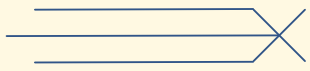
MANGO PANNA COTTA 330

WASABI-YUZU ICE CREAM 330

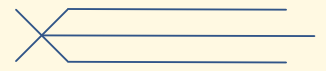
MACARRONS 330

Matcha, Mango, Yuzu

MATCHA TIRAMISÚ 330



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.