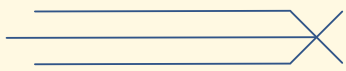


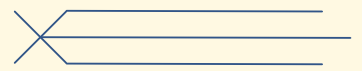


TAIYO

MENU



BOWLS



TAIYO BOWL 980

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

SAKE 720

Atlantic salmon

MAGURO 720

Yellowfin tuna

KANI 1,100

King crab

HAMACHI 820

Japanese yellowtail

KOBE 2,000

Seared Kobe beef

YASAI^V 620

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

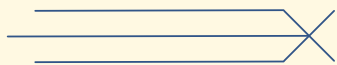
Buckwheat green tea noodles

MIXED GREENS

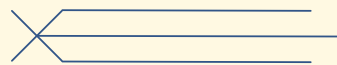
Arugula, spinach, watercress

SAUCES

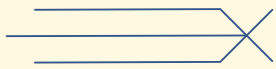
Wasabi soy ~ Sesame ginger ~ Spicy sesame soy ~ Spicy miso



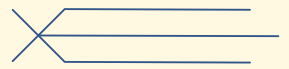
SUSHI



	Sashimi <i>2 slices</i>	Nigiri <i>1 piece</i>	Temaki <i>Hand Roll</i>
BLUEFIN FATTY TUNA <i>Otoro</i>	540	250	620
YELLOWFIN TUNA <i>Maguro</i>	350	250	300
ATLANTIC SALMON <i>Sake</i>	350	250	400
JAPANESE YELLOWTAIL <i>Hamachi</i>	350	200	350
SEABASS <i>Suzuki from Mar de Cortés</i>	350	200	380
HOKKAIDO SCALLOPS <i>Hotate</i>	400	200	420
ALASKA KING CRAB <i>Kani</i>	800	500	800
FRESH WATER EEL <i>Unagi</i>	420	200	420
A5 WAGYU & OTORO <i>Wagyu~Toro</i>	~	600	900



MAKI ROLLS



ESENCIA MAKI 650

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

SPICY TUNA 450

SALMON AVOCADO 450

HAMACHI 450

EEL & CUCUMBER 450

BLUE SHRIMP TEMPURA 620

ROCK LOBSTER TEMPURA 800

KING CRAB CALIFORNIA ROLL 900

SEABASS 450

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.

•

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

~ OMAKASÉ PLATTER 2,000 ~

Nigiri 10pc
Ikura Gunkan
Tobiko Gunkan
Sake Maki



SIDES

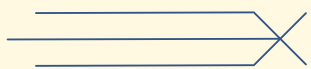


TUNA TATAKI 480
Seared yellowfin tuna,
soy sauce, sesame seeds

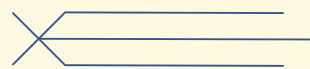
TAIYO SALAD 720
Seared salmon, diced avocado,
greens, tahini dressing

HAMACHI CARPACCIO 480
Japanese yellowtail, yuzu
ponzu, sprouts, jalapeño

MISO SOUP 250
EDAMAME 250



DESSERTS



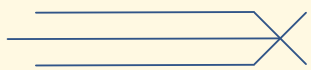
MANGO PANNA COTTA 380

WASABI-YUZU ICE CREAM 380

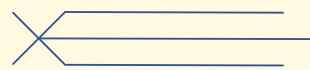
MACARRONS 380

Matcha, Mango, Yuzu

MATCHA TIRAMISÚ 380



DRINKS



SAKÉ

Nami Junmai Daigingo 4,400

750ml

Nami Junmai Ginjo 3,800

750ml

BEER

Asahi 250

Sapporo 250

*

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.