

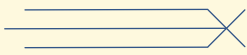


# TAIYO

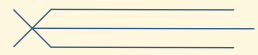
MENU



MENU



# BOWLS



**TAIYO BOWL** 1,200

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

**HAMACHI** 980

Japanese yellowtail

**SAKE** 800

Atlantic salmon

**KOBE** 2,100

Seared Kobe beef

**MAGURO** 880

Yellowfin tuna

**YASAI<sup>V</sup>** 700

Braised shiitake,  
carrot & radish julienne,  
mixed seaweed

**KANI** 1,200

King crab

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

**RICE**

*Traditional sushi rice*

**CHA SOBA**

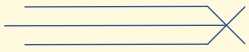
*Buckwheat green tea noodles*

**MIXED GREENS**

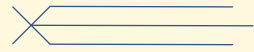
*Arugula, spinach, watercress*

**SAUCES**

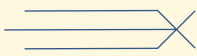
Wasabi soy ~ Sesame ginger ~ Spicy sesame soy ~ Spicy miso



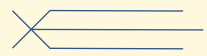
# SUSHI



	Sashimi <i>2 slices</i>	Nigiri <i>1 piece</i>	Temaki <i>Hand Roll</i>
<b>BLUEFIN FATTY TUNA</b> <i>Otoro</i>	540	270	620
<b>YELLOWFIN TUNA</b> <i>Maguro</i>	370	280	320
<b>ATLANTIC SALMON</b> <i>Sake</i>	380	270	420
<b>JAPANESE YELLOWTAIL</b> <i>Hamachi</i>	370	220	370
<b>SEABASS</b> <i>Suzuki from Mar de Cortés</i>	350	220	380
<b>HOKKAIDO SCALLOPS</b> <i>Hotate</i>	420	220	440
<b>ALASKA KING CRAB</b> <i>Kani</i>	850	550	850
<b>FRESH WATER EEL</b> <i>Unagi</i>	440	220	440
<b>A5 WAGYU &amp; OTORO</b> <i>Wagyu~Toro</i>	~	620	920



# MAKI ROLLS



**ESENCIA MAKI 680**

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 900**

**KING CRAB CALIFORNIA ROLL 900**

**SEABASS 480**

Seabass from Mar de Cortés

**VEGGIE ROLL<sup>V</sup> 480**

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 600  
Seared yellowfin tuna,  
soy sauce, sesame seeds

TAIYO SALAD 750  
Seared salmon, diced avocado,  
greens, tahini dressing

HAMACHI CARPACCIO 740  
Japanese yellowtail, yuzu  
ponzu, sprouts, jalapeño

MISO SOUP 360  
EDAMAME 360

═══X DESSERTS X═══

MANGO PANNA COTTA 380

WASABI-YUZU ICE CREAM 380

MACARRONS 380  
Matcha, Mango, Yuzu

MATCHA TIRAMISÚ 380

═══X DRINKS X═══

SAKÉ

Nami Junmai Daigingo 750ml 4,800

Nami Junmai Ginjo 750ml 4,100

Soto Premium Junmai Daigingo 720ml 3,500

BEER

Asahi 300

Sapporo 300

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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.