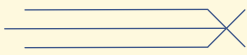


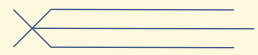


TAIYO

MENU



BOWLS



TAIYO BOWL 960

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

SAKE 640

Atlantic salmon

MAGURO 700

Yellowfin tuna

KANI 960

King crab

HAMACHI 780

Japanese yellowtail

KOBE 1,700

Seared Kobe beef

YASAI^V 560

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

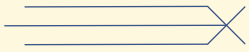
Buckwheat green tea noodles

MIXED GREENS

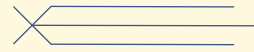
Arugula, spinach, watercress

SAUCES

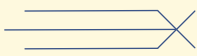
Wasabi soy ~ Sesame ginger ~ Spicy sesame soy ~ Spicy miso



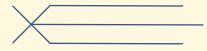
SUSHI



	Sashimi <i>2 slices</i>	Nigiri <i>1 piece</i>	Temaki <i>Hand Roll</i>
BLUEFIN FATTY TUNA <i>Otoro</i>	430	220	500
YELLOWFIN TUNA <i>Maguro</i>	300	220	260
ATLANTIC SALMON <i>Sake</i>	300	220	340
JAPANESE YELLOWTAIL <i>Hamachi</i>	300	180	300
SEABASS <i>Suzuki from Mar de Cortés</i>	280	180	300
HOKKAIDO SCALLOPS <i>Hotate</i>	340	180	350
ALASKA KING CRAB <i>Kani</i>	680	440	680
FRESH WATER EEL <i>Unagi</i>	350	180	350
A5 WAGYU & OTORO <i>Wagyu~Toro</i>	~	500	740



MAKI ROLLS



ESENCIA MAKI 540

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

SPICY TUNA 360

SALMON AVOCADO 360

HAMACHI 360

EEL & CUCUMBER 360

BLUE SHRIMP TEMPURA 500

ROCK LOBSTER TEMPURA 720

KING CRAB CALIFORNIA ROLL 720

SEABASS 380

Seabass from Mar de Cortés

VEGGIE ROLL^V 380

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 1,600 ~

Nigiri 10pc
Ikura Gunkan
Tobiko Gunkan
Sake Maki

SIDES

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

TAIYO SALAD 600
Seared salmon, diced avocado,
greens, tahini dressing

HAMACHI CARPACCIO 590
Japanese yellowtail, yuzu
ponzu, sprouts, jalapeño

MISO SOUP 290
EDAMAME 290

DESSERTS

MANGO PANNA COTTA 300

WASABI-YUZU ICE CREAM 300

MACARRONS 300
Matcha, Mango, Yuzu

MATCHA TIRAMISÚ 300

DRINKS

SAKÉ

Kikusui Junmai Ginjo 300 ml 880
Kikusui Junmai Ginjo 720 ml 2,400
Nami Junmai Daiginjo 750ml 3,800
Nami Junmai Ginjo 750ml 3,300
Soto Premium Junmai Daingingo 720ml 2,800

BEER

Asahi 240 Sapporo 240

*

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.