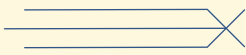


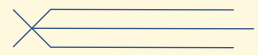


TAIYO

MENU



BOWLS



TAIYO BOWL 1,060

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

HAMACHI 880

Japanese yellowtail

SAKE 740

Atlantic salmon

KOBE 1,800

Seared Kobe beef

MAGURO 800

Yellowfin tuna

YASAI^V 650

Braised shiitake,
carrot & radish julienne,
mixed seaweed

KANI 1,060

King crab

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

RICE

Traditional sushi rice

CHA SOBA

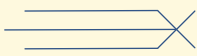
Buckwheat green tea noodles

MIXED GREENS

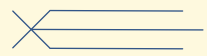
Arugula, spinach, watercress

SAUCES

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



MAKI ROLLS



ESENCIA MAKI 620

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

SPICY TUNA 410

SALMON AVOCADO 410

HAMACHI 410

EEL & CUCUMBER 410

BLUE SHRIMP TEMPURA 580

ROCK LOBSTER TEMPURA 820

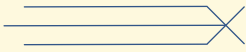
KING CRAB CALIFORNIA ROLL 820

SEABASS 440

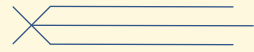
Seabass from Mar de Cortés

VEGGIE ROLL^V 440

Assorted veggies



SUSHI



	Sashimi <i>2 slices</i>	Nigiri <i>1 piece</i>	Temaki <i>Hand Roll</i>
BLUEFIN FATTY TUNA <i>Otoro</i>	490	250	580
YELLOWFIN TUNA <i>Maguro</i>	350	250	300
ATLANTIC SALMON <i>Sake</i>	350	250	390
JAPANESE YELLOWTAIL <i>Hamachi</i>	350	200	350
SEABASS <i>Suzuki from Mar de Cortés</i>	320	200	350
HOKKAIDO SCALLOPS <i>Hotate</i>	390	200	400
ALASKA KING CRAB <i>Kani</i>	780	500	780
FRESH WATER EEL <i>Unagi</i>	400	210	400
A5 WAGYU & OTORO <i>Wagyu~Toro</i>	~	580	740

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 1,850 ~

Nigiri 10pc
Ikura Gunkan
Tobiko Gunkan
Sake Maki

SIDES

TUNA TATAKI 550 Seared yellowfin tuna, soy sauce, sesame seeds	TAIYO SALAD 1,060 Seared salmon, diced avocado, greens, tahini dressing
HAMACHI CARPACCIO 690 Japanese yellowtail, yuzu ponzu, sprouts, jalapeño	MISO SOUP 330 EDAMAME 330

DESSERTS

MANGO PANNA COTTA 350

WASABI-YUZU ICE CREAM 350

MACARRONS 350
Matcha, Mango, Yuzu

MATCHA TIRAMISÚ 350

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

BEER

Asahi 240 Sapporo 240