

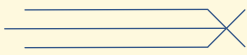


# TAIYO

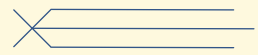
MENU



# 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<sup>V</sup>** 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**

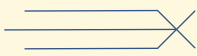
*Buckwheat green tea noodles*

**MIXED GREENS**

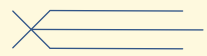
*Arugula, spinach, watercress*

**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

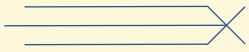
**KING CRAB CALIFORNIA ROLL** 820

**SEABASS** 440

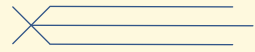
Seabass from Mar de Cortés

**VEGGIE ROLL<sup>V</sup>** 440

Assorted veggies



# SUSHI



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

## PAVLOVA 350

Meringue, Grilled Pineapple with Guava and Hoja Santa,  
Yuzu Cremeux, Coconut Espuma, Coconut Sorbet

## MILLEFEUILLE 350

Mexican Vainilla Cream, Crispy Tuiles,  
Caramelized Almonds, Cajeta

## MANGO PANNA COTTA 350

## WASABI-YUZU ICE CREAM 350

## MACARRONS 350

Matcha, Mango, Yuzu

# 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

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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.