

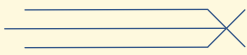


# TAIYO

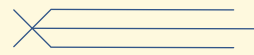
MENU



# MENU



# BOWLS



**TAIYO BOWL** 1,200

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

Served with cucumber, edamame,  
yuzu-avocado purée, scallions, and seaweed salad

Choice of base:

**RICE**

*Traditional sushi rice*

**CHA SOBA**

*Buckwheat green tea noodles*

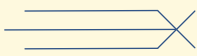
**MIXED GREENS**

*Arugula, spinach, watercress*

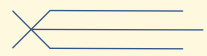
**SAUCES**

Wasabi soy ~ Sesame ginger

Spicy sesame soy ~ Spicy miso



# MAKI ROLLS



## ESENCIA MAKI 620

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

## ☀️ KOBE MAKI 850

Grilled asparagus, avocado, habanero  
mayo, topped with japanese kobe

## SPICY TUNA 410

## SALMON AVOCADO 410

## EEL & CUCUMBER 410

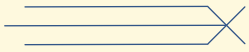
## BLUE SHRIMP TEMPURA 580

## ROCK LOBSTER TEMPURA 820

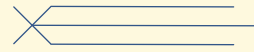
## KING CRAB CALIFORNIA ROLL 820

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

Assorted veggies



# SUSHI



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

# OMAKASÉ

Try our Omakasé bar and watch our chef prepare a special 15-course tasting dinner right in front of you.

The Omakasé experience is available during dinner service only and for a maximum of 4 guests.

We kindly request reservations.

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For a taste of our Omakasé experience:

~ OMAKASÉ PLATTER 1,850 ~

Nigiri 10pc • Ikura Gunkan • Tobiko Gunkan • Sake Maki

# SMALL PLATES

❁ KOBE YAKIMESHI 850  
Wok-finished rice, egg, rib-eye, chives, torched Kobe beef

CHAWANMUSHI 490  
Dashi custard with shrimp, pickled shiitake, edamame, salmon roe

TUNA TATAKI 600  
Seared yellowfin tuna, soy sauce, sesame seeds

HAMACHI CARPACCIO 730  
Japanese yellowtail, yuzu ponzu, sprouts, jalapeño

TAIYO SALAD 1,060  
Seared salmon, diced avocado, greens, tahini dressing

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.