

SUSHI BAR

All sushi is served with soy sauce, pickled ginger and wasabi

- 🍣 **MAKI (4 PIECES)**
Vegetable | Salmon | Tuna Fish
Surimi
- 🍣 **NIGIRI (4 PIECES)**
Vegetable | Salmon | Shrimp
Tuna Fish | Eel
- 🍣 **CALIFORNIA ROLLS (4 PIECES)**
Vegetable | Salmon | Tuna Fish | Fruit
- 🍣 **SASHIMI (4 PIECES)**
Salmon | Tuna Fish
- 🍣 **TEMAKI (4 PIECES)**
Vegetable | Tuna Fish | Salmon
- 🍣 **DRAGON'S KISS (8 PIECES)**
Shrimp and avocado maki,
Japanese mayonnaise
and oyster sauce

APPETIZERS


- 🍣 🍏 **CHICKEN SATAY**
Marinated chicken skewer with
peanut and coconut sauce
- 🍏 **GYOZAS**
Vegetarian Gyozas
- SPRING ROLLS**
Vegetable Spring rolls, spicy
soy sauce
- 🍣 **BEEF "TATAKI"**
Beef strips with soy vinaigrette
and oyster sauce accompanied
with "Wakame" seaweed salad
- 🍣 🍏 **TUNA FISH "TATAKI"**
Tuna fish strips with soy and lime
vinaigrette accompanied with
"Wakame" seaweed salad

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



SALADS

ASIAN SALAD

 Mixed greens with orange wedges, candied walnuts and green apple, sesame dressing

THAI SALAD

Mixed greens with chicken, dried fruits, carrot and noodle, cilantro, coconut and ginger Thai dressing

SOUPS

MISO

Yellow miso, fish broth, mushroom and soft tofu

TOM KHA GAI

Chicken broth and slices, vegetables, coconut milk, fresh cilantro and spices

NOODLES

SHRIMP RAMEN


Rice noodle, shrimps cooked in chicken broth, boiled egg and vegetables

PAD THAI


Spicy and rice noodle with chicken sautéed with vegetables, egg and peanut

YAKI UDON

Beef strips sautéed with rice noodle, vegetables and sweet sauce

 These are healthy dishes which help in maintaining balanced diet

 These are gluten free dishes

 These are spicy dishes

 Whole Food Plant-Based option

RICES

GOHAN

Steamed rice

YAKIMESHI

Stir-fried rice with shrimp, onion, chives, egg and seasoned with soy sauce

FISH AND SEAFOOD

YAKI SAKE

Grilled salmon with teriyaki sauce and onigiri rice balls

🍣 PLA RAD PRIK

Thai style crunchy fish covered with chili sauce

🍣 KUNG PAO SHRIMPS

Sautéed shrimps with dried chilis, celery, peanuts and kung pao garlic, scallion and ginger sauce

MEAT & POULTRY

🍷 SWEET & SOUR CHICKEN

Sweet vinegar chicken, pineapple and grilled vegetables

KUSHIYAKI

Beef flank steak skewer flavored with a soy sauce-based marinade

TONKATSU PORK

Panko breaded cutlet, served with raw shredded cabbage and tonkatsu fruit and vinegar sauce



TEPPAN SHOW COOKING

PICKLED CUCUMBER

Marinade in soy sauce with seaweed and ginger

MISO-SHIRU SOUP

Classic soup made with miso, tofu, wakame seaweed, mushroom and flavored with dried bonito flakes “dashi”

ROBATA

VEGETABLE KUSHIYAKI

Grilled vegetable skewer, mushrooms, cambray onion and bell pepper

YAKITORI

Chicken skewer glazed with japanese tare sauce soy-based

YAKIMESHI

Stir-fried rice with onion, chives, egg and seasoned with soy sauce.

TEPPAN MAIN COURSE

Beef tenderloin and shrimp

OSAKA STYLE CHEESECAKE

Fluffy cheesecake with cream cheese and egg whites

 This dish contains dairy and/or milk



DESSERTS

 **FRUITS**

 Tropical fruits with ginger and orange sauce

  **BANANA**

Fried banana with pineapple syrup and sake syrup

TEMPURA


Vanilla ice cream tempura, honey and sesame sauce

 **RICE PUDDING**

Coconut rice pudding with mango and pineapple

  **TAPIOCA**

Tapioca pearls with lychee and rose water syrup

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 Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

STARTERS

GYOZAS

Vegetarian gyozas

SPRING ROLL


Vegetable spring roll, spicy soy sauce

EDAMAME


Steamed and seasoned with soy sauce and black sesame seeds

SALADS

ASIAN SALAD

 Mixed greens with orange wedges, candied walnuts and green apple, sesame dressing

THAI SALAD

 Mixed greens zucchini, carrot, bell pepper, corn and mint, cilantro, coconut and ginger Thai dressing

SOUPS

MISO


Yellow miso, vegetables broth, mushrooms and soft tofu

MAIN COURSES

YAKI UDON

Sautéed vegetables with rice noodles and sweet sauce

PAD THAI


 Spicy and sweet rice noodle, sautéed with vegetables, egg and peanut

FRIED RICE


With vegetables and soy sauce


KUNG PAO VEGGIE


Sautéed vegetables with dried chilis, celery, peanuts and kung pao garlic, scallion and ginger sauce

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SPECIALTIES MENUS

APPETIZERS

* COMMON APPETIZERS MENU FOR SUKIYAKI, SHABU SHABU AND KOREAN BBQ SPECIAL MENUS

SHRIMP TOAST. CHINA

A mixture of ground shrimp seasoned with scallions, cilantro, and ginger spread on a slice of bread, pan-fried

GOI CUON. VIETNAM

Light and healthy fresh spring rolls, light filling of lettuce, greens, chicken and seafood strips fresh cilantro and fish sauce

SPRING ROLL. CHINA


Chinese style deep-fried spring roll, pork tenderloin, shredded carrot and cabbage. Served with a Hoisin dipping sauce

VEGETARIAN WONTON

Creamy mashed tofu and vegetables, deep-fried and served with soy sauce

GOHAN

 Steamed rice

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SUKIYAKI

Japanese culinary specialty: cook yourself then enjoy at the table
The term means cooking together and relates to ancient times and field laborer's lunch

BEEF LOIN WITH UDON NOODLES

Cabbage, green onion, carrots, mushrooms, tofu

GOMA DARE SAUCE

Sweet and salty soy sauce-based sukiyaki broth

DESSERT

Creamy tapioca pearl puddings and coconut milk, tropical fruit garnished


KOREAN GRILL

Traditional and fun concept of grilling meat and vegetables at your table
Training included

- Marinated breast chicken
- Non-marinated rib eye
- Marinated short rib
- Gyeran Jjim: Korean steamed egg
- Kongnamul muchim: seasoned soybean sprouts
- Goguma Matang: sweet potato
- Kimchi: fermented cabbage
- Chili and soybean paste sauce
- Sesame oil, salt and pepper sauce
- Wasabi and soy sauce

DESSERT

Creamy tapioca pearl puddings and coconut milk, tropical fruit garnished



SHABU SHABU

Japanese culinary specialty: cook and eat at the table
The name comes from the noise made by the food while cooking

RIB EYE

Wheat flour udon noodles

Vegetables: cabbage, green onion, carrots, mushrooms

TOFU

Sesame paste, miso and soy goma dare sauce

Shabu shabu broth: clear kombu-based broth

DESSERT

Creamy tapioca pearl puddings and coconut milk, tropical fruit garnished

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EXCELLENCE

RIVIERA CANCUN MEXICO