



SAKE SELECTION

DINNER MENU

SAKE

Sake, also spelled saki, Japanese alcoholic beverage made from fermented rice.

Sake is light in colour, is noncarbonated, has a sweet flavor, and contains up to 18 percent alcohol.

Sake is often mistakenly called a wine because of its appearance and alcoholic content; it is made 100% with rice.



Jar 200 ML



Jar 200 ML

GINJO

NAMI JUNMAI,
750 ml

\$90 \$30

NIGORI

NAMI NIGORI
375 ml

\$60

JUNMAI GINJO

MOMOKAWA DIAMOND SAKE,
Junmai Ginjo 300 ml

\$55

JUNMAI NIGORI

OZEKI NIGORI
750 ml

\$50 \$15

MOMOKAWA PEARL,
Junmai Ginjo 750 ml

\$100 \$35

JUNMAI PREMIUM

NAMI JUNMAI DAI GINJO,
750 ml

\$155 \$55

SHIRATAKI SHUZO,
Junmai-Ginjo 720 ml

\$110 \$35

SOCHU

MOMOKAWA "G",
Junmai Ginjo 750 ml

\$110 \$40

SHENGETSU KOISHISO C/RED PEAR, \$85
Sochu 500 ml

Prices are shown in USD (American Dollars).

Charges in local currency are established according to the day's exchange rate which can be found published at hotel's reception desk.

HOME

SAKE EXPERIENCE

Enjoy this oriental experience
served with delicious canapes

OZEKI NIGORI

JUNMAI GINJO, MOMOKAWA "G"
Oregon, USA

JUNMAI GINJO, SHIRATAKI SHUZO
Niigata, Japan

JUNMAI DAI GINJO, NAMI
Sinaloa, Mexico

Price per person
\$50 USD

DINNER MENU

SUSHI すし

Served with soy sauce,
pickled ginger and wasabi

NIGIRI にぎり寿司

SAKE

raw salmon

🍣 EBI
cooked shrimp

🍣 MAGURO
raw red tuna

MAKI 巻き寿司

CALIFORNIA

kanikama, avocado, cucumber,
tampico

DRAGON ROLL

battered fried shrimp, avocado,
cucumber, mayo with olives, mango gel

🍷 SPICY TUNA
asian apple salad, plum, cucumber,
soy sauce

SASHIMI 刺身

🍣 HAMACHI
raw yellow fin

🍣 SAKE
raw salmon

TATAKI たたき

🍣 MAGURO
seared red tuna

🍣 SAKE
seared salmon

GOHANMONO ご飯もの

🍣 RICE ごはん
white, steamed

🍣 YAKIMESHI 焼きめし
MIXED BEEF, CHICKEN & SHRIMP
fried rice, vegetables, soy sauce

🍣 DONBURIMONO 丼もの
rice bowl, fish, beef, domburi sauce,
egg, ponzu caviar

🍣🍷 BEEF RIBS
Thai sauce, zucchini, shitake,
pineapple gel

TORIDON トリドン

chicken croquettes, teriyaki sauce,
sweet potato purée, ikura

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

SHIRUMONO するもの SOUP

- 🌿 MISO みそしる
tofu, wakame, mushrooms

NERIMONO ねりもの

RAMEN ラーメン
pancetta, chicken, vegetables, naruto

UDON うどん
wheat noodles, beef, spring onion,
green beans, wild mushrooms,
zucchini, hoisin sauce

AGEMONO 揚げ物

TEMPURA SHRIMP の天ぷら
vegetable wontons, warm
coconut sauce

YAKIMONO 焼きもの GRILLED ENTRÉES

- 🌿 ABURI RED TUNA アブリマグロ
marinated in soy sauce, sesame
oil, siracha, ponzu gel, creamy
avocado, caviar
- 🌿 MISO SALMON 焼き鮭
nori, asparagus, beetroot confit,
miso sauce

DEZATO デザート




JAPANESE CHEESECAKE
スフレチーズケーキ

BANANA バナナ
tempura, warm chocolate sauce,
green tea ice cream

-
- 🌿 Gluten free dishes
 - 🌶️ Spicy dishes

WHOLE FOOD PLANT-BASED MENU



STARTERS

-  **FIRE AVOCADO**
Quelites, habanero ash, pepper paté
-  **CHERRY TARTINE**
Rosemary confit tomato,
black olive, onion paté
-  **CAULIFLOWER BONELESS**
Gochujang, BBQ, sweet potato fries

SOUP



-  **POTATO AND LEEK CREAM**

MAIN COURSES

-  **BEANS & MUSHROOMS TETELA**
Mushrooms, button mushrooms,
hoja santa, cactus salad, peanut sauce
-  **MUSHROOM CRÊPES**
Creamy poblano sauce, sweet corn,
spring onion, green beans

DESSERTS

-  **RED VELVET**
Eggless red velvet sponge with
vanilla plant-based cream
and red berry compote

-  Healthy dishes which help in
maintaining balanced diet
-  Gluten free dishes
-  Spicy dishes

-  Contains dairy and/or milk
-  Whole Food Plant-Based option



EXCELLENCE

RIVIERA CANCUN MEXICO

[HOME](#)