

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

COLD STARTERS

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

🍷🌙 **KILAWIN**

Fish ceviche lime marinated, with
ginger, onion and chili pepper

HOT STARTERS

SPRING ROLL

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

🍷 **CHICKEN SATAY**

Chicken breast skewer served with
peanut and coconut sauce

WON TON

Shrimp filled and deep-fried,
accompanied with a sweet soy
dipping sauce

SALADS

🍏 CHICKEN SALAD

Mandarin style baked chicken breasts, fresh veggies, almonds, orange juice, crispy wonton strips and ginger dressing

GADO-GADO SURABAYA

Mixed salad with blanched vegetables, steamed potatoes, boiled eggs, tofu, shrimp crackers and peanut-coconut gado-gado sauce

SOUPS

🍲 DOBIN MUSHI

Traditional fish and shrimp soup with dashi

MISO-SHIRU

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

PASTA DISHES

UDON

Yaki don, flour noodle with cabbage, green onions, beef strips, shiitake mushrooms and sweet soy sauce, pickled red ginger


🍲 PAD THAI

Rice pasta with sautéed shrimp or chicken with vegetables, egg and peanuts



RICE DISH


  **PLAIN RICE**
 Steamed rice

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

FISH AND SEAFOOD

  **GRILLED MAHI-MAHI**
Grilled Mahi-mahi steak with sambal sauce and coconut milk rice

TEMPURA
Shrimp, scallop, sea bass and grouper tempura with lemon grass and yellow curry jasmine rice

 **INIHAW NA BARILES**
Red tuna marinated in a sweet and spicy mixture of oyster sauce, garlic, lemon juice, chili sauce and sesame oil, charcoal grilled, served with plain rice

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

MEAT & POULTRY

CHICKEN GREEN CURRY

Chicken breast with asparagus spear, baby corn and cooked in green curry flavored with fish sauce and coconut milk

BÚN CHÀ


Grilled pork meatballs with vermicelli noodles, lettuce, fresh herbs and traditional lime fish sauce dipping

MONGOLIAN BEEF

Stirred flank steak slices, marinated and lightly coated with cornstarch, flavored with ginger, dried chili peppers and soy sauce. Accompanied with steamed rice

 These are healthy dishes which help in maintaining balanced diet

 These are gluten free dishes

 These are spicy dishes

 Whole Food Plant-Based option



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

Chicken breast, beef tenderloin and shrimp

OSAKA STYLE CHEESECAKE

Fluffy cheesecake with cream cheese and egg whites

 This dish contains dairy and/or milk

DESSERTS

🍷 FRIED ICE-CREAM

Vanilla ice-cream wrapped in sponge cake with raspberry sauce

🍷 BALINGHOY

Traditional cassava and condensed milk pudding

🍷 YAKSIK

Sweet rice dessert with soy sauce, chestnuts and pine nuts

🌿 PISANG GORENG

Plantain fritters, coconut syrup

🍷 OSAKA STYLE CHEESE CAKE

🍷 This dish contains dairy or/and milk

🌿 Whole Food Plant-Based option



WHOLE FOOD PLANT BASED MENU

SUSHI

Sushi plate at your choice

- 🌱 🍏 **DAIKON OSHINKO MAKI**
Pickled Japanese radish
- 🌱 🍏 **KAPPA MAKI**
Cucumber
- 🌱 🍏 **YASAI TEMAKI**
Cucumber, avocado, carrot, soybean sprouts
- 🍏 **CALIFORNIA**
Hearts of palm, vegan cream cheese, avocado and cucumber

HOT APPETIZERS

EDAMAME

SPRING ROLLS

Deep fried spring rolls with marinated cabbage and rice noodles

SALADS

- 🌱 🌶️ **THAI SALAD**
Julienned romaine lettuce, red cabbage, carrot, red bell pepper, mango, fresh cilantro and peanuts with peanut dressing
- 🌱 🌶️ **BALINESE SALAD**
With cucumber, papaya, redish, carrot and ginger dressing



SOUP

MISO SOUP

With a combination of mushrooms, tofu, miso, seaweed, and vegetables

PASTA & RICE

YAKI UDON

Flour noodle with cabbage, green onions, seitan strips, shiitake mushrooms and sweet soy sauce, pickled red ginger

🌶️ PAD THAI

Rice pasta with sautéed vegetables, tofu and peanuts

YAKIMESHI

Stir-fried rice with vegetables and seasoned with soy sauce

MAIN COURSES

SPICY SESAME TOFU STIR-FRY

Pan-fried tofu with edamame, mushrooms, broccoli, onion and sesame seeds in a sweet soy glaze

WFPB CHINESE STYLE SEITAN

Grilled seitan slices, brush on a chinese style BBQ sauce, served with white rice and veggies



DESSERTS

🌿 **YAKSIK**

Sweet rice dessert with soy sauce, chestnuts and pine nuts

🌿 **PISANG GORENG**

Plantain fritters, coconut syrup

🍏 These are healthy dishes which help in maintaining balanced diet

🌿 These are gluten free dishes

🌶️ These are spicy dishes



EXCELLENCE

PLAYA MUJERES, MEXICO

