

Our menu was designed to be shared, so let yourself be guided by your host
and enjoy the experience we have prepared for you

kakuteru hand shaken cocktails

- lychee martini deliciously fragrant roses, vodka and the sweet flavor of fresh lychee berries
- asian cucumber the classy flavor of sake combined with vodka, a dash of lime and sparkling water
- exotic sake a gentle blend of rum and sake with passion fruit hints and fresh lime
- chinese rose elegant and sophisticated drink made with sparkling wine, rose infusion and cantaloupe pearls
- orangina rum based cocktail with citrus flavors, sparkling water and orange
- ginger tonic the dazzling taste of gin mixed with ginger, lime and tonic water
- ice tea mocktail mango and a splash of lime are the perfect compliment to this vibrant iced tea
- passion fruit lemonade mocktail refreshing bright tropical flavor: passion fruit, sparkling water and basil

rei zensai cold starters

- * / tuna pizza baked rice cracker topped with fresh tuna slices, habanero mayonnaise, tonkatsu sauce
✓ ask for our vegan option with avocado
- * nikkei ceviche fresh tuna, rocoto pepper *leche de tigre*, tamarind and miso
- * hiramasa tartare finely chopped hiramasa served with a rice cracker, sparks of tobiko and ponzu sauce
- * crispy salmon crunchy salmon, rice crisp, creamy salmon tartar and ponzu sauce
- ☺ * sashimi mix fresh tuna, hiramasa and salmon slices
- * / tuna and salmon tacos crunchy wonton stuffed with spicy tuna tartare and salmon tartare

on zensai hot starters

- / ♯ shishito pepper roasted and sautéed in ponzu sauce with a hint of lime
- spring roll crispy roll filled with braised duck or mixed vegetables with sweet-sour hoisin sauce
- scallop spikes charcoal-grilled scallops with key lime sauce
- / rock tempura shrimp and squid dipped in tempura batter with spicy sauce
- kimchi octopus grilled octopus, delightfully tender, coated in kimchi panko and kimchi sauce
- / chicken tori crunchy chicken, exceptionally flavorful with habanero sauce
- / korean-style chicken fried boneless bites topped with gochujang sauce
- gyoza steamed and pan-fried gyoza filled with your choice of portobello or japanese-style ground pork
- / pork bao bun pan-fried pork bun with lettuce, spicy sauce and pickled gherkin

men to gohan rice & pasta

- fried rice wok-fired with mixed vegetables and egg seasoned with soy sauce
- ramen authentic savory broth with braised pork and soy topped with noodles and a soft-cooked egg
- wok-fired noodles with mixed vegetables and fried chicken seasoned with semi sweet sauce

shiru mono & sarada soups & salads

- ✓ tofu salad lettuce mix, fried tofu and noodles, cherry tomato and sesame seed sauce
- nikkei salad griddle-seared tuna, rice crisp, vegetables and citrusy, spicy marinade
- miso soup with fresh tofu, wakame and chopped scallion
- / spicy seafood soup lemongrass scented and coconut milk

robotayaki skewers over hot charcoal

- 🌿 vegetables with ponzu sauce
- 🍤 shrimp with xo sauce
- 🍗 chicken with teriyaki glaze
- 🐷 pork belly with wafu sauce
- 🥩 beef with spicy bbq sauce

osusume specialties

- 🐟 catch of the day slow roasted fish in miso marinade and pickled vegetables
- 🍣 salmon with sake fragrant broth with the classy flavor of sake served with vegetables
- 🍗 tempura chicken chicken breast in red curry sauce, steamed rice and mixed vegetables
- 🍗 griddled duck finished off in the oven, uniquely delicious with shiitake sauce and vegetables
- 🍖 pork ribs fall-of-the-bone charcoal-roasted pork ribs with peanut undertones and scallion
- 🍖 new york steak truffle grilled steak with wafu sauce and roasted vegetables
- 🍖 ishiyaki juicy american wagyu slices to cook on a hot stone with yuzu sauce, spicy lime and *antichuchō* style sauce upgrade your beef for japanese new york wagyu A5 5 oz 226 RC
- 🍖 cowboy (for 2) char-grilled bone in rib eye with gomadare sauce and roasted vegetables 21 oz 97 RC
- 🍖 lobster tail char-grilled lobster tail with butter, lemongrass and ginger 7 oz 86 RC

hokan suru complements

- 🌿 🍤 eggplant grilled and coated in sweet miso sauce
- 🌿 🍗 kimchi a great side dish made of spicy and tasty fermented vegetables
- 🌿 🍚 gohan steamed white rice
- 🌿 🌽 corn on the cob grilled and seasoned with butter

nigiri

- 🌿 🍫 avocado
- 🌿 * ikura
- 🍣 * tuna
- 🍣 * ōtoro
- 🍣 * hiramasa
- 🍣 * spicy tuna
- 🍣 salmon flambé
- 🍣 shrimp
- 🍣 beef flambé

Nigiri is one piece per serving, all portions are prepared with sushi rice and served with wasabi, ginger and nikiri sauce. Otoro is based on availability

hisui maki rolls - each order has 4 pieces

- peko peko tempura soft shell crab, chopped scallion and masago
- * ukero fresh salmon, avocado, cucumber and leek
- * 🍗 spicy tuna avocado, cucumber, panko, layered tuna, spicy mayonnaise, eel sauce and tobiko
- * nikkei hiramasa ceviche, creamy avocado and chopped serrano pepper
- 🍗 jade shishito pepper, new york steak, avocado, sesame sauce and manchego cheese au gratin
- akira avocado, cucumber, shrimp tempura, kanikama and eel sauce
- tora cucumber, avocado and shrimp covered with rice flakes

🌿 GLUTEN FREE. Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 VEGETARIAN 🍗 HOT 🌿 VEGAN 🍄 This food contains nuts or seeds that can cause allergies.

Dishes available with Resort Credit. If you do not have available Resort Credit, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Resort Credit and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.

shokuzenshu **digestives**

Asian cucumber

mojito wallas

plum liqueur

geisha

coco Thai

deheli

nomimono **beverages**

sake hot or cold

ng ka py five fruits infusion

ryokucha green tea

regular

espresso

capuccino

latte

mizugashi **desserts**

🌿 lychee infusion lychee granite, campari meringue,

Greek yoghurt sorbet

bamboo forest sesame, chocolate, yuzu yoghurt

🌿 mochi ice cream covered in Japanese

rice dough

🌿 tapioca coconut milk and ice cream

homemade ice cream

ginger ice cream try a brighter, fresher take on the ginger ice cream topped with aromatic candied orange

🌿 sake ice cream there's plenty of sake flavor in this rich ice cream studded with crispy wonton

matcha ice cream incredibly delicious matcha ice cream, it completely coats the palate

lychee sorbet flavorsome dessert with a totally indescribable taste

🌿 **gluten free** 🍷 **Contains alcohol**

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Jade
CONTEMPORARY ASIAN CUISINE

Soup

☯️ ✓ **dobin mushi** mushroom, chicken and lemon

Skewers

✓ **yaki toumorokoshi** roasted corn on the cob

✓ **nankin** grilled zucchini

🌿 **yakitori** chicken breast

Rice

☯️ **gohan** steamed rice

yakimeshi fried rice with beef, chicken or vegetables

Main Course

tori gua bao breaded chicken stuffed buns

sakana no yubi fish sticks with panko and french fries

Sushi

✓ **kappa maki** sesame-cucumber roll

✓ **futo maki** thick veggie roll

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