TAZUNA

ENTREES & SALADS

STEAMED EDAMAME — 225
Accompanied with grain salt, togarashi, soy sauce and lemon

PACIFIC WONTON TOSTADA — 220
Fried wontons chopped fresh tuna with spicy sesame oil, avocado slices, pickled onion and toasted sesame seeds

VEGETARIAN TOSTADA — 225
Fried won ton, cauliflower and cucumber salad, seasoned with spicy sesame and soybean oil, avocado, pickled onion, and toasted sesame seeds

TOGARASHI SQUID — 320
Panko breaded and sautéed with soy sauce and chives served with wasabi mayonnaise

CHICKEN SALAD — 310
Mixed lettuce, grilled chicken, avocado, ginger vinaigrette and toasted black sesame seeds

TATAKI SALAD — 340
Sangria lettuce, cucumber, red onion, avocado, local tuna, dashimoto, black sesame seeds, mango dressing and sesame oil

SUNOMONO — 360
Cucumber mashed in salt. Hydrated wakame seaweed and hijiki, with shrimp and vinaigrette, toasted black sesame seeds

RAMEN SOUP — 235
Udon, broth and chicken slices, hard-boiled egg, carrot, celery mushrooms, fresh chives

MISO SOUP — 200
Served with rice noodles, tofu, wakame seaweed and chives

GYOZAS — 220
Scallops and shrimps fried wonton, ginger, sautéed and topped with spicy sesame sauce

MAIN DISHES

CHICKEN TERIYAKI — 410
Grilled chicken breast, smothered in teriyaki sauce, served with sautéed vegetables and Gohan rice

NEGI MAGURO — 400
Cuts of fresh tuna, seared and bathed with miso and dashi broth, a touch of sesame oil and scallion

FLANK STEAK TERIYAKI — 480
Juicy cuts of beef served with baked potatoes, roasted broccoli and teriyaki sauce

CURRY UDON WITH SHRIMP — 480
Udon pasta with creamy curry sauce and shrimp, served with sautéed vegetables

INDICATES GLUTEN FREE
INDICATES VEGAN & VEGETARIAN
INDICATES RAW FISH

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk. Menu items at all Pueblo Bonito Resorts are trans fat free. Prices are in Mexican Currency. Tax included.

TAZUNA

TSUKUNE — 385
Skewered ground chicken, seasoned with sesame, ginger, scallion, garlic, topped with teriyaki sauce on a bed of Gohan, frosted with scallion and sesame seeds

KATSUDON — 395
Bowl with Gohan rice, slices of breaded pork, avocado, tamarind sauce, black sesame, and chives

SHIROMI MISO WITH YUZU — 460
Pan-seared white fish with miso and yuzu sauce, served with vegetables and teriyaki pasta

TEMPURA SHRIMP — 450
Served with Gohan sautéed vegetables and sweet and sour sauce

TEMPURA MIX — 450
Vegetables and crispy shrimp tempura with sweet soya sauce and sake

YAKIMESHI MIXED OR VEGETARIAN — 380
Fried rice, chicken, beef, shrimp or vegetables only, served with sesame seeds and fresh chives

TERIYAKI TOFU — 350
Grilled extra firm tofu, on sautéed vegetables, with garlic, ginger, pepper, salt, bathed in a vegan and gluten-free teriyaki sauce

LOBSTER PALOMITA (EXTRA CHARGE) — EP 1300 / AI 850
Cuts of lobster seasoned with garlic and ginger, fried with tempura and panko, mounted on sautéed Gohan vegetables, with spicy mayonnaise and ponzu

SASHIMIS

BLACK SASHIMI — 415
Fresh fish sashimi crusted with sesame seeds and served with pickled onion, chives and curry and citrus soy infused oil

CORIANDER SASHIMI — 415
Fresh catch of the day topped with a creamy coriander sauce

SALMON CURRICANE — 310
Stuffed with crab and spicy sesame sauce

HAMACHI SPECIAL SASHIMI (EXTRA CHARGE) — EP 700 / AI 400
Hamachi slices with chives, red onion, roasted garlic, and curry oil with soy sauce

SERRANITO SASHIMI — 415
Fresh catch of the day with thin slices of serrano chili and red pepper oil

SALMON SASHIMI WITH WHITE TRUFFLE — 415
Cuts of fresh salmon, ponzu, white truffle oil and crushed fried garlic

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FROM OUR SUSHI BAR

TEMAKI TUNA SPICY (1 PC) — 320
Nori seaweed cone, rice, spicy tuna, cucumber, avocado and toasted sesame seeds

CHIRACHI SUSHI — 330
Sushi rice base, thick cut sashimi, topped with a vegetable salad dressed with ponzu and truffle oil, sesame, hijiki seaweed and scallion

SALMON SKIN TEMAKI — 280
Toasted salmon skin, avocado, cucumber, carrot, masago, eel sauce and black sesame seeds

	EP	AI
SOFT SHELL CRAB CONE (EXTRA CHARGE)	450	280

Nori seaweed with fried soft-shell crab, masago, avocado, lettuce, sriracha, eel sauce and toasted sesame seeds

YASAI ROLL — 320
Vegetables, avocado, cucumber, carrot and sesame seed tempura roll

CALIFORNIA MAKI — 315
Shrimp roll with cucumber, avocado, cream cheese, and sesame seeds

	EP	AI
LOBSTER AND KING CRAB TEMAKI (EXTRA CHARGE)	950	450

Soy paper with king crab tempura lobster, avocado, cilantro, lettuce, toasted sesame and a touch of spicy miso sauce

SPICY MAGURO MAKI — 380
Fresh tuna roll seasoned with spicy scallion mayonnaise, sesame seeds, kanikama, avocado and cucumber

SERRANO MAKI — 360
Nori seaweed, rice, shrimp, spicy mayo, slices of fresh fish, onion, thin slices of serrano pepper, lime juice and serranito sauce

SALMON ROLL — 355
Roll with shrimp nori seaweed, tempura, asparagus and avocado, spicy miso sauce, salmon, hijiki seaweed and ponzu

TUNA AND CILANTRO ROLL — 340
Tuna roll, cucumber, avocado and creamy cilantro sauce

TEMPURA ROLL — 335
Fried tempura roll, seaweed nori, rice, shrimp, avocado, cream cheese bathed with eel sauce and mayo-spicy

TAZUNA ROLL — 390
Colorful roll with shrimp and tempura vegetables, rice, nori seaweed on the outside, a variety of mayo-spicy, cilantro, serranito, and eel sauce

	EP	AI
LOBSTER ROLL (EXTRA CHARGE)	1050	650

Soy paper roll, inside an exquisite tempura lobster, cilantro, avocado and lettuce on a creamy spicy peanut sauce seasoned with curry oil ribbon

	EP	AI
CATERPILLAR ROLL (EXTRA CHARGE)	910	605

Inside tempura shrimp, spicy mayo. Outside eel, salmon and Hamachi, interspersed with avocado, masago and sesame seeds, creamy yuzu sauce and eel sauce

	EP	AI
EEL ROLL (EXTRA CHARGE)	650	395

Nori seaweed, rice, crispy tempura shrimp, juicy and warm eel slices interspersed with thin slices of avocado and topped with our classic eel and black sesame sauce

TAZUNA

NIGIRIS 325

ACCOMPANIED BY WASABI, SOY AND GINGER

Tako-octopus · Salmon-Sake · Catch of the day
Hotate-callus · Ebi-shrimp · Masago
Kanikama

Extra charge: Eel EP 465 | AI 260 · Hamachi EP 465 | AI 260
Nigiri de Ikura EP 470 | AI 260

DESSERTS

TEMPURA ICE CREAM | 205
Fried ice cream with chocolate or red fruit sauce

GREEN TEA ICE CREAM | 205

CHERRY ICE CREAM | 205
Flour lily with cherry ice cream and a coconut sauce

TAPIOCA | 205
Delicious vegan version of piña colada with Japanese pearls

LYCHEE FLAN | 205
Traditional flan with delicate notes of lychee on caramel and accompanied with a soft cream

CHEESECAKE WITH A YUZU GELEE | 205
Creamy cheesecake with a graham cracker base and an exotic yuzu gelee

CAKE ROLL | 205
Rolled gingerbread biscuit cake with strawberry and cream filling and green tea ice cream