

ANTOJITOS

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|---|-----------------|------|
| GUACAMOLE Avocado, served with Tlayuda. | ☞ V NO CHEESE V | \$14 |
| GUACALOTE Avocado, corn, queso fresco, served with Tlayuda. | ☞ V | \$14 |
| FUNDIDOS DE QUESO Melted Chihuahua & Gruyere cheese served with choice of: RAJAS - TRUFFLE - SEASONAL MUSHROOMS | V | \$13 |
| STEAK TARTAR (RAW) Crispy hand cut chips, caviar, fillet mignon | | \$18 |
| TETELA DE BERENJENA Herloom masa corn, eggplant, Miatake. | ☞ V | \$18 |
| ELOTE Cotija, aioli, Chile piquín, Epazote aioli | | \$13 |

PLATOS FUERTES

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|---|---|-------|
| POLLO A LA PLANCHA Pan sear chicken breast, creamy grits, gruyere, seasonal mushrooms | | \$25 |
| SHORT RIB A LA BARBACOA Achiote ancho marinate, turnip, mache, herloom tortillas. | | \$38 |
| FILETE NEGRO Fillet mignon, black lime, pomme pure | ☞ | \$38 |
| 16oz RIB EYE COWBOY STEAK Rib eye, black lime, pomme pure | | \$60 |
| 32oz PRIME TOMAHAWK Pickled seasonal vegetables, veal demi glace. | | \$135 |
| GROUPE A LA VERACRUZANA Cappers, olives, tomatoes, potatoes. | | \$35 |
| SEA SCALLOPS Pea hummus, haricot vert, hazelnuts. | | \$26 |
| FIDEO SECO Mexican style pasta, sour cream, queso fresco, maitake mushroom | | \$24 |
| ARROZ CALDOZO DE CAMARON Pan seared shrimp, lime, shrimp broth. | | \$32 |
| BRANZINO A LA SAL Papas bravas, yellow mustard aioli | | \$72 |

//////////////////// **60% OF OUR MENU IS VEGANIZABLE** //////////////////////

Service charge and Merchant fee automatically included on all bills for your convenience.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



HOT STONE

BUILD YOUR OWN TOSTADA
Avocado, heirloom blue corn, table sauces

| | |
|-----------------|-------|
| WAGYU A5 (4 OZ) | \$150 |
| RIBEYE (8 OZ) | \$60 |
| FILLET (7 OZ) | \$42 |
| SKIRT (7 OZ) | \$33 |
| BEEF SAMPLER | \$110 |

WONG-TONG TACOS

MINIMUM ORDER OF FIVE (5) TACOS
(Served with jalapeno pico de gallo, chipotle mayo and creamy miso avocado)

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|----------------------------|------|
| JAPANESE A5 WAGYU | \$40 |
| AHI TUNA - SHRIMP - SALMÓN | \$21 |



RAW BAR

| | |
|---|-------|
| ROYAL SEAFOOD TOWER 2 lb lobster, Alaskan king crab, 12 oysters, 6 snow crab, encivechado, 12 jumbo shrimp. | \$265 |
| SEAFOOD TOWER 1 lb lobster, 8 oysters, 8 jumbo shrimp, 3 snow crab, ceviche de atun. | \$180 |
| OYSTERS ON THE HALF ½ DOZEN Sangrita, Mexican cocktail sauce. | \$17 |
| SHRIMP COCKTAIL 5pc peeled jumbo shrimp, Mexican cocktail sauce. | \$23 |

CEVICHES

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| 🔥 AGUACHILE DE ATÚN (RAW) Tomatoe, tuna, smoked cucumber, chiltepin. | \$19 |
| 🔥 AGUACHILE DE LANGOSTA Cucumber, chile piquin, meyer lemon, caviar. | \$39 |
| 🔥 VUELVE A LA VIDA Poached shrimp, cilantro, tomatoes, red onions, avocadosliced serranos. | \$18 |
| 🔥 AJI AMARILLO SHRIMP CEVICHE Cucumber, lightly poached shrimp | \$22 |
| AGUACHILE DE REMOLACHA Golden and red beets, golden nugget mandarin, seasonal radish | \$22 |



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| | | | | |
|-------------|-------|-------------|------------|-------|
| GLUTEN FREE | VEGAN | VEGANIZABLE | VEGETARIAN | SPICY |
|-------------|-------|-------------|------------|-------|

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SUSHI MENU

SASHIMI / NIGIRI

2 PCS PER ORDER

| | |
|-----------------|------|
| TUNA | \$9 |
| SALMON | \$9 |
| HAMACHI | \$11 |
| SABA (MACKEREL) | \$8 |
| TAMAGO | \$6 |
| EEL | \$9 |
| MASAGO | \$7 |
| IKURA | \$8 |
| SCALLOPS | \$8 |

CARPACCIOS / TIRADITOS

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|---|------|
| SCALLOP APPLE | \$16 |
| Lime, truffle | |
| HAMACHI YUZU SOY | \$19 |
| Scallions, shizo | |
| TUNA TATAKI | \$18 |
| Scallions, Sesame, ponzu, garlic chips, garlic chips | |
| SALMON GINGER SALAD | \$22 |
| Ginger dressing, yuzu aioli, ikura, scallions, artisanal greens | |

ROLLS

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|---|------|
|  MAYAMI ROLL | \$22 |
| Spicy tuna sweet chili sauce, avocado, Crispy tempura flakes. | |
|  JAMAPEÑO | \$21 |
| Spicy Hamachi, jalapeno, wasabi. Mayo, serrano | |
| ISLA MUJERES | \$21 |
| Fish assortment, avocado, cucumber | |
| SERPIENTE DE LOS DIOS | \$17 |
| Shrimp tempura, asparagus, avocado | |
| ROLLO DEL JAGUAR | \$18 |
| Salmon, cream cheese, avocado, eel sauce | |
|  MAR Y TIERRA | \$23 |
| Shrimp tempura, ripe plantains, ribeye, asparagus, cream cheese, crispy wonton | |
| ACAMAYA | \$19 |
| Baked creamy kanikama and king crab | |

SMALL PLATES

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|---|------|
|  EDAMAME ALA MACHA | \$12 |
| Mexican chili oil | |
| SWEET CRISPY BRUSSELS SPROUTS | \$16 |
| Sweet soy glaze, balsamic glaze, toasted almonds, bonito flakes, mint, jalapeno | |

CRISPY RICE

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|--|------|
| TRUFFLE AVOCADO | \$15 |
|  SPICY TUNA | \$17 |
|  JALAPENO HAMACHI | \$17 |

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TACO BOWLS

(all bowls served with freshly made tortillas and side of guacamole)

ALAMBRE DE FILET MIGNON

Baby shitake mushrooms, red onions, cotija cheese, soy glaze, sesame seeds.

\$23

CARNITAS DE PUERCO

Salsa verde cruda, chicharron, cilantro

\$25

SALMÓN

Yuzu soy salmón, rice, cilantro, Fresh Avocado.

\$22

🔥 PULPO ALA MACHA

Peanuts, guacamole, cilantro.

\$22

COSTRAS DE QUESO

STEAK



\$12

SHRIMP



\$12

RAJAS



\$12

SEASONAL MUSHROOMS



\$12

CHORIZO



\$12

SIDES AND EXTRAS

RICE

Garlic rice.



\$6

FRIJOLES

Creamy Mayocoba beans.



\$6

TORTILLAS

Herloom Corn tortillas (3 Tortillas).



\$3

POSTRES

CHURROS

Classic churro, Cajeta.



\$12

MAYAN MANGO GOLD

Mango, chammoy, coco nibs, chile piquin.



\$12

SWEET TOOTH FLAN

Seasonal berries, strawberry cotton candy.

\$13

XOCOLATE

Layered mouse cake, crispy crepe flakes, almond sponge.

\$14

DESSERT PLATTER

\$50

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COFFEE

Espresso

\$3

\$3

Latte

\$3.50