ANTOJITOS

GUACAMOLE — $14
Avocado, served with Tlayuda.

GUACALOTE — $14
Avocado, corn, queso fresco, served with Tlayuda.

FUNDIDOS DE QUESO — $13
Melted Chihuahua & Greyure cheese served with choice of:
RAJAS - TRUFFLE - SEASONAL MUSHROOMS

STEAK TARTAR (RAW) — $18
Crispy hand cut chips, caviar, fillet mignon

TETELA DE BERENJENA — $18
Herloom masa corn, eggplant, Miatake.

ELOTE — $13
Cotija, aioli, Chile piquín, Epazote aioli

PLATOS FUERTES

POLLO A LA PLANCHA — $25
Pan sear chicken breast, creamy grits, gruyere, seasonal mushrooms

FILETE NEGRO — $38
Fillet mignon, black lime, pomme pure

SEA SCALLOPS — $26
Pea hummus. haricot vert. hazelnuts.

FIDEO SECO — $24
Mexican style pasta, sour cream, queso fresco, maitake mushroom

HOT STONE

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

FILLET (7 OZ) — $42
SKIRT (7 OZ) — $33

WONG-TONG TACOS

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

AHI TUNA - SHRIMP - SALMÓN — $21

60% OF OUR MENU IS VEGANIZABLE

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

GLUTEN FREE · VEGAN · VEGANIZABLE · VEGETARIAN · SPICY

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

RAW BAR

OYSTERS ON THE HALF ½ DOZEN — $17
Sangrita, Mexican cocktail sauce.

SHRIMP COCKTAIL — $23
5pc peeled jumbo shrimp, Mexican cocktail sauce.

CEVICHES

AGUACHILE DE ATÚN (RAW) — ROASTED TOMATOES — $19
Tomatoe, tuna, smoked cucumber, chiltepin.

VUELVE A LA VIDA — $18
Poached shrimp, cilantro, tomatoes, red onions, avocadosliced serranos.

AJI AMARILLO SHRIMP CEVICHE — $22
Cucumber, lightly poached shrimp

AGUACHILE DE REMOLACHA — $22
Golden and red beets, golden nugget mandarin, seasonal radish

TACO BOWLS

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

ALAMBRE DE FILET MIGNON — $23
Baby shitake mushrooms, red onions, cotija cheese, soy glaze, sesame seeds.

CARNITAS DE PUERCO — $25
Salsa verde cruda, chicharron, cilantro

SALMÓN — $22
Yuzu soy salmón, rice, cilantro, Fresh Avocado.

POSTRES

CHURROS — $12
Classic churro, Cajeta.

MAYAN MANGO GOLD — $12
Mango, chammoy, coco nibs, chile piquin.

SWEET TOOTH FLAN — $13
Seasonal berries, strawberry cotton candy.

XOCOLATE — $14
Layered mouse cake, crispy crepe flakes, almond sponge.

DESSERT PLATTER — $50

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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

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

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 DIOSES $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

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

TRUFFLE AVOCADO	$15
SPICY TUNA	$17
JALAPENO HAMACHI	$17

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