

APPETIZERS

SPRING ROLLS (4)

Filled with carrot, cabbage, bean sprouts, and garlic. / \$102

Filled with pork marinated in soy sauce and scallops, with thin carrots, scallions, and fresh ginger. / \$152

KUSHIPOPS / \$110

10 Danish cheese balls, fried in crispy breadcrumbs

TEMPURA

Simple and delicious, served with mustard dressing

Avocado / \$105
Onion rings / \$98

WONTONS

(Fried or pan-fried) Dipped in teriyaki sauce, tamarind, and cilantro

Beef and pork / \$203
Shrimp, scallions and cream cheese / \$221

SASHIMI / \$180

Thin slices of fresh salmon or tuna to highlight their texture and natural flavor, marinated in sesame oil. Served with citrus soy sauce, cilantro, and habanero slices.

PANCOCO SHRIMP

Shrimp breaded in shredded coconut panko, accompanied by mango chipotle sauce

6 pieces / \$160
12 pieces / \$310

SALAD

Spinach, hummus, cucumber, cherry tomato confit, red onion, olives and peanuts

\$210 Chicken / Tofu Goat Cheese

\$270 Tuna / Salmon



**YUM
YUM
WOK**

SOUPS

Artisanal broth made with selected bones and fresh vegetables, accompanied by the protein and noodles of your choice, topped with nori seaweed and fried leek

SOPA SHIRO MISO / \$210

Vegan, with mushrooms, tofu, tempura spinach, and harusame noodles

Shrimp / \$280

Chicken / \$255

Fried chicken / \$265

Beef / \$265

Salmon / \$280

Tonkatsu / \$270

(Breaded pork)

DESSERTS

COCO FRENCH TOAST / \$160

French toast with vanilla ice cream, creamy coconut sauce, flambéed pineapple in Xtamentún and shredded coconut

STUFFED ROLL / \$115

Crispy roll filled with banana and Nutella, served with strawberries, a touch of mint, and coconut ginger ice cream

BLONDIE MATCHA / \$130

White chocolate and matcha brownie served with vanilla ice cream

FRIED ICE CREAM / \$135

Coconut ice cream with panko-fried ginger, drizzled with chocolate sauce and shredded coconut

ELVIS TOAST / \$190

French toast with peanut butter, flambéed banana with xtamentún liqueur, vanilla ice cream, bacon, and honey

COFFEE FRENCH TOAST / \$150

French toast with vanilla ice cream, creamy coffee sauce, and a touch of cocoa

SANDOS

Japanese style sandwich

Served with sautéed potatoes

With whole wheat bread +\$10 mxn

TAMAGO / \$170

(3) Scrambled eggs, scallions, cheddar cheese, fontina and bacon, served with coleslaw

KATSU / \$240

Pork cutlet (150 g) covered in teriyaki sauce, peanut curry, and cucumber, served with a fresh coleslaw salad

EBY / \$250

(7) Shrimp tempura, cheese crust, cucumber, coleslaw, served with candied cherry tomatoes

BRISKET / \$280

Brisket (150 g), cheddar and fontina cheese, served with coleslaw and candied cherry tomatoes

TUNA SALAD / \$295

Fresh tuna salad (raw / 150 g) with picy mayo, served with candied cherry tomatoes

SALMON / \$280

Fresh salmon sashimi (raw / 150 g) marinated in sriracha, sesame oil and tampico salsa, served with fresh coleslaw

GRILLED CHEESE / \$190

Cheddar, fontina and edam cheese, served with mixed berry jam and rosemary

CHICKEN TERIYAKI / \$250

Deep fried chicken breast (150 g) coated with spicy teriyaki sauce and coleslaw salad served with candied cherry tomatoes

RED PEPPER / \$215

Panko breaded red bell pepper, goat cheese, roasted squash, spinach and hummus served with xcatik chili sauce

TURKEY BACON CHEESE / \$250

Turkey (150 g), bacon, cheddar cheese, fontina and coleslaw, served with candied cherry tomatoes

PORTOBELLO / \$210

With smoked sweet & sour sauce, goat cheese, hummus, cucumber, red onions, olives and red bell pepper served with xcatik chili sauce

LECHON / \$270

Curry suckling pig (150 g), cucumber, xcatik chili sauce, cheddar and fontina cheese, served with fresh coleslaw



SPECIALITIES

PAD THAI

CHICKEN / \$296 SHRIMP / \$311
Rice noodles with chicken, garlic, red cabbage, sprouts, bell pepper, and scrambled eggs, all sautéed in tamarind and orange soy sauce. Topped with cilantro and peanuts

SUPER STAR / \$288

House-made noodles with chicken, bell pepper, sprouts, broccoli, red cabbage, and garlic, all sautéed in a mango chipotle and sriracha honey sauce. Topped with cilantro and peanuts

MEAT LOVER / \$338

House-made noodles with beef, chicken, pork, onion, and garlic, sautéed in soy-orange and peanut curry sauces. Topped with bacon

KHAO PAD / \$252

Rice with pork, corn, broccoli, sprouts and garlic, all sautéed in teriyaki sauce. Topped with a fried egg and green onions

POLLO AGRIDULCE / \$292

Cubes of fried chicken in sweet and sour sauce with vegetables and green onions, served with fried rice

YAKIMESHI / \$233

Rice with chicken, zucchini, carrots, sprouts, scrambled eggs, all sautéed in orange soy sauce. Topped with chives

TONKATSU / \$263

Pork tenderloin breaded in panko, bathed in teriyaki curry sauce, accompanied by fried rice and coleslaw

MIXED YAKIMESHI / \$368

Rice with shrimp, beef, chicken, zucchini, carrots, sprouts, and scrambled eggs, all sautéed in orange soy sauce. Topped with green onions

DEAD SEA / \$259

Black noodles with shrimp, pineapple, corn, onion, carrot, all sautéed in tamarind and peanut curry sauces. Topped with chives

HULK / \$321

Green noodles with beef, bell pepper, broccoli, zucchini, green beans, and garlic, all sautéed in miso cilantro and orange soy sauces. Topped with cilantro, chives, and avocado

CREATE YOUR WOK

01 BASE

\$85 White rice
\$90 House noodle (wheat and egg)
\$95 TGreen noodles (wheat, egg, and spinach)
\$95 Black noodles (wheat, egg, and squid ink)

02 VEGETABLES

\$19 Celery
Bell pepper
Broccoli
Zucchini
Red cabbage
Mushrooms
Corn
Pineapple
Garlic
Onion
Green beans
Sprouts
Carrots

04 TOPPINGS

\$30 Avocado
\$35 Bacon
\$30 Peanuts

05 SAUCE (can be combined)

Soy - Orange
Miso - Cilantro
Peanut - Curry
Teriyaki
Natural Soy

\$99 Rice noodles (rice flour, no wheat or egg)
\$95 Vegetable mix (white and purple cabbage with soybean sprouts)

03 PROTEIN

\$80 Shrimp
\$70 Beef
\$60 Chicken
\$60 Pork
\$60 Tofu
\$80 Fried Chicken
\$140 Tonkatsu

\$18 Green onion
\$18 Egg (fried or scrambled)

Add some spice:
Tamarind
Mango-Chipotle
Sriracha-Honey

