

Gourmet experience



STARTERS

ORIGINAL SUSHI

SALMON ABURI WITH SWEET MISO 🍣 🍣 🍣 🍣

Torched tableside and glazed with sweet miso and a touch of yuzu. Garnished with crispy puffed rice.

SHRIMP GUNKAN WITH IKURA 🍣 🍣 🍣 🍣 🍣

Cooked shrimp over rice and nori, topped with ikura and a hint of yuzu. Garnished with microgreens.

NIKKEI TUNA & PASSION FRUIT TARTARE 🍣 🍣 🍣 🍣

Fresh tuna cubes with passion fruit pulp, black sesame, and microgreens.

PACIFIC OCTOPUS SASHIMI 🍣 🍣 🍣

Cooked octopus sliced thin, served cold with lemon, shiso, and sesame oil. Presented on ice or a chilled stone for maximum freshness.

FROM OUR ROBATA

HALF LOBSTER (300 G) 🍤 🍤 🍤

Glazed with yuzu butter and toasted sesame.

SALMON 🍣 🍣 🍣

SHRIMP 🍣 🍣 🍣

OCTOPUS 🍣 🍣 🍣

CHICKEN YAKITORI 🍢 🍢

With sesame sauce.

GLAZED BEEF 🍢 🍢

With miso and ginger, served with a mini skewer of roasted vegetables.

DESSERT

"SWEET NIKKEI" CREPE 🍰

With matcha cream and red berries.



\$900MXN**
PER PERSON

The consumption of raw or undercooked foods may pose a health risk, and their intake is the sole responsibility of the guest.

All prices are in Mexican Pesos and must be charged to your room.

10% OFF

ON SELECTED WINES
WHEN PURCHASING THE GOURMET EXPERIENCE

MEMBERS 20% OFF IN ALL WINES



GRANDSIRENIS
RIVIERA MAYA RESORT & SPA

Exclusive

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sushi assortment



TEMPURA SHRIMP URAMAKI WITH MANGO AND CHIPOTLE



Roll filled with tempura shrimp and cucumber, topped with slices of fresh mango and a mild chipotle mayo. Sweet, spicy, and crispy.



GREEN DRAGON URAMAKI



Filled with kanikama crab and avocado, topped with glazed eel and more avocado, finished with unagi sauce and tempura crunch.



OCTOPUS GUNKAN WITH AJÍ AMARILLO



Rice wrapped in nori and topped with octopus marinated in a creamy ají amarillo sauce. A flavorful Peruvian-Japanese fusion.

\$700mxn**

FOR TWO PEOPLE



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STREET FOOD



NOODLES

CHICKEN NOODLES

Pad Thai noodles or fried rice



PAD PAD

Stir-fried rice noodles
with chicken and shrimp



SWEET CHILI NOODLES

With sweet chili paste
(spicy chili option available) and vegetables



RAMEN & SOUPS

MISO RAMEN

Miso broth with fried chicken



FRIED NOODLES WITH CURRY CHICKEN

White noodles
with curry chicken



VEGETABLE SOUP

With soy noodles



GOZAS

CHICKEN GYOZAS

Marinated chicken with vegetables



SHRIMP AND BAMBOO



VEGETABLE



DIM SUM

SHRIMP SHUMAI



VEAL WONTON



PORK XIAOLONGBAO



100%

UNITS - 10<WRN

BAO BUNS

CLASSIC BAO

Pork, pico de gallo, red onion and cilantro



JAPAN BAO

Prawn, kimuchi sauce, shiso, and red onion



TUNA BAO

Marinated tuna, wasabi, red onion and cilantro



CHICKEN BAO

Crispy chicken, kimuchi, cilantro, basil, mint and red onion



SASHIMI

TUNA



SALMON



MAKIS & TEMAKIS

VEGETARIAN ROLL

Cucumber, tofu, avocado, sesame, carrot, teriyaki and chives



SPICY TUNA

Tuna, chives, tempura flakes, soybean sprouts, sesame, tobiko, cucumber, avocado, fried onion, and spicy mayo



HOT ROLLS

TUNA

Tuna and avocado topped with caramelized onion



SALMON

Salmon, curry, shrimp, mango, and Japanese mayo



NIGIRI

SALMON

Flambéed salmon
with teriyaki sauce



SHRIMP

Flambéed shrimp
with chili mayo



ROBATA

YAKITO

Chicken skewer
with teriyaki sauce



PIG PIG

Marinated pork skewer with
oyster and soy sauce



BEEF TENDERLOIN

With a touch of salt



SPICY SHRIMP

With sesame, red chili,
and sweet soy



SALMON SKEWER

Salmon skewer



CORN COBS

Grilled corn pieces



RICE TRIANGLE

Soy-marinated rice grilled to a golden finish



GRILLED VEGETABLES

Daily vegetables with miso sauce and garlic chips



EDAMAME

Grilled to perfection



OKASHI (DESSERTS)

STICKY RICE
With seasonal fruit.



LYCHEE TAPIOCA



CHOCOLATE CAKE
Flavored with ginger.



CURRY CAKE



CREPE STATION
With Asian toppings and fresh fruits.



ALLERGENS

-  DAILY
-  NUTS IN SHELL
-  GLUTEN
-  CELERY
-  SESAME
-  SULPHITE
-  EGG
-  CRUSTACEANS
-  LUPINS
-  SHELLFISH
-  FISH
-  SOY
-  PEANUTS
-  MUSTARD

teppanyaki gourmet

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STARTERS

Assortment of sushi and sashimi     

Edamame with white truffle salt  

Yakimeshi with flank steak    

FROM OUR TEPPANYAKI

½ grilled lobster    
(300 g – per person)

Bluefin tuna   

Beef tenderloin  

Chicken  

Shrimp  

Seasonal vegetables  

DESSERT

Matcha tea mousse with
almond crumble and yuzu sorbet  

\$1800MXN**
PER COUPLE

WEDNESDAY & SATURDAY
19:00 HRS.
LIMITED AVAILABILITY

BOOK NOW
WITH YOUR CONCIERGE

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TEPPANYAKI

STARTERS

MISO SOUP

Traditional Japanese soup.



SUNOMONO SALAD



SUSHI SELECTION



MAIN COURSES

FLAMBÉED SHRIMP



TERIYAKI CHICKEN



BEEF TENDERLOIN

With garlic and soy sauce.



CATCH OF THE DAY



SIDES

TEPPAN VEGETABLES



FRIED RICE



DESSERTS

JAPANESE CHEESECAKE

Served with a delicious berry sauce.



CHOCOLATE MUSHI PAN

A delightful Japanese steamed cake with warm chocolate sauce.



FRUIT ZUCOTTO

A delicious combination of fruits and gelatin topped with whipped cream.





ALLERGENS

- | | | |
|---|--|---|
|  DAILY |  SULPHITE |  FISH |
|  NUTS IN SHELL |  EGG |  SOY |
|  GLUTEN |  CRUSTACEANS |  PEANUTS |
|  CELERY |  LUPINS |  MUSTARD |
|  SESAME |  SHELLFISH | |

