



DRINKS / BEBIDAS

SIGNATURE / ESPECIALES

Apple sake martini [6 oz]	\$190
Bonsai [5 oz]	\$190
Fujiyama [8.5 Oz]	\$190
Jin mu mojito [8 oz]	\$190
Lychee sake martini [6 oz]	\$190
Mikado mojito [6 oz]	\$190
Raspberry sake martini [6 oz]	\$190
Tokio martini [6 oz]	\$190
Magic moments	\$210

CHILL SAKE / SAKE FRIO

Sake [8 oz]	\$150
Dai gin jo platinum [10 oz]	\$495
Sake dry [6 oz]	\$195
Hanawaka [10 oz]	\$395
Karatamba [10 oz]	\$395
Yaegaki [10 oz]	\$420
Blue ozeki [10 oz]	\$380
Nigori [12.5 oz]	\$310
Raspberry [8 oz]	\$185
Apple sake [8 oz]	\$185
Lychee sake	\$185

HOT SAKE / SAKE CALIENTE

Sake [8 oz]	\$150
Dai gin jo platinum [10 oz]	\$495
Karatamba [10 oz]	\$395
Yaegaki [10 oz]	\$420

BEERS / CERVEZAS

Sapporo [22 oz]	\$180
Asahi dry [12 oz]	\$105
Asahi select [12 oz]	\$105
Kirim ichiban [12 oz]	\$105
Coors light [12 oz]	\$90
Heineken [12 oz]	\$90
Domestic beer [12 oz]	\$80

Mikado
SUSHI BAR AND JAPANESE CUISINE



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Mikado
SUSHI BAR AND JAPANESE CUISINE



SUSHI

4 piezas 8 piezas

MIKADO MAKI	\$140	\$230
Eel, cucumber roll wrapped with avocado Anguila y pepino, envuelto en aguacate		
CASAMAGNA MAKI	\$140	\$230
Shrimp, cucumber, cream cheese, avocado, wrapped with kanikama Camarón, pepino, queso crema, aguacate, envuelto en kanikama		
CALIFORNIA MAKI	\$140	\$230
Shrimp, kanikama, avocado, cucumber and tobiko Camarón, kanikama, aguacate, pepino y tobiko		
FUTOMAKI	\$150	\$240
Tuna, squid, shrimp, eel, tamago, kampyo, cucumber and shiso leaves Atún, calamar, camarón, anguila, tamago, kampyo, pepino y hojas de shiso		
BANANA MAKI	\$120	\$210
Crab tempura, octopus, cream cheese, spicy mayo, wrapped with avocado and fried banana Cangrejo tempura, pulpo, queso crema, mayonesa picante, envuelto en aguacate y plátano frito		
SAKE MAKI	\$130	\$220
Smoked salmon with cream cheese and wrapped in soy leaf Salmon ahumado, queso crema, envuelto en hoja de soya		
MIKADO DRAGÓN MAKI	\$150	\$240
Breaded lobster, avocado, cucumber, chipotle mayo, green onion and togarashi Langosta empanizada con panko, aguacate, pepino, mayonesa de chipotle, cebollín y nanami togarashi por fuera		
CRISPY MAKI	\$140	\$230
Shrimp tempura, cream cheese, yamagobo, sundried tomato, spicy seaweed Camarón tempura, queso crema, yamagobo, tomate deshidratado, mezcla de algas		
CARIBE MAKI	\$150	\$240
Coconut breaded roll, lobster, avocado, mango, Asian tartar Langosta caribeña, aguacate, mango, tártara asiática, empanizado con coco		
MARRIOTT MAKI	\$150	\$240
Yellowtail tuna, scallop, salmon, cucumber, sweet shitake wrapped with tuna Cajun tataki Hamachi, callo de hacha, salmón, pepino, shitake dulce, envuelto en tataki de atún		
CRAB MAKI	\$150	\$240
Breaded roll filled with crab salad, avocado, lime, masago and wasabi mayo Rollo empanizado, ensalada de cangrejo picante, aguacate, masago y mayonesa de wasabi		
SPICY TUNA MAKI	\$130	\$220
Tuna and spicy mayo Atún y mayonesa picante		
HAMACHI MAKI	\$150	\$250
Breaded roll with yellow tail tuna, cucumber, avocado, kampyo and spicy mayo Rollo empanizado, hamachi, pepino, aguacate, kampyo, mayonesa picante		
TEKKA MAKI (6 pieces) (6 piezas)	\$130	
Tuna roll Rollo de atún		
KANPYO MAKI	\$120	
Pickled Japanese squash Calabaza japonesa		

TEMAKI

SPIDER TEMAKI (1 piece)(2 oz)(1 pieza)(60 grs)	\$160
Sot-shell crab tempura, cucumber, avocado, cream, cheese, wasabi-tobiko	
CALIFORNIA TEMAKI (1 piece / 2 oz)(1 pieza / 60 grs)	\$150
Kanikama, spicy mayo, cucumber, shrimp, avocado and cream cheese Cono de camarón, kanikama, mayonesa picante, pepino, aguacate y queso crema	
TEKKA TEMAKI (1 piece / 1 oz)(1 pieza / 30 grs)	\$150
Tuna Atún	

Selected items are not included in the total escape package or
all-inclusive meal plans; there is an additional charge of
\$250 Mexican pesos for each item.

All prices are in Mexican Pesos including taxes.

Los artículos seleccionados no están incluidos en el paquete Total escape o
los paquetes Todo Incluido. Hay un cargo adicional de \$250 pesos mexicanos por cada 1.
Todos los precios son en Pesos Mexicanos, incluyen impuestos.

Enero 2018

SASHIMI

(8 pieces) (4 oz) (8 piezas) (120 grs)	
Tako/Octopus/Pulpo	\$170
Hamachi/Yellow tail tuna/Atún cola amarilla	\$250
Maguro/Tuna/Atún	\$250
Sake/Salmon	\$240
Saba/Mackerel/Macarela	\$210
Ika/Squid/Calamar	\$210

SELECTION OF MIKADO STYLE NIGIRI \$320

(6 pieces) (3 oz)	
SELECCIÓN DE NIGIRIS MIKADO	
(6 piezas) (90 oz)	
NIGIRI MIKADO (1 pieza)	\$90
Tako, hamachi, maguro, sake, saba, ika, unagui, ebi, kanikama, tamago, ikura, masago, tobiko	

YAKIMESHI (2 OZ) (60 GRS)

Additional fried rice order will complete your dinner

Vegetables / Vegetales	\$80
Chicken / Pollo	\$90
Beef / Res	\$110
Shrimp / Camarón	\$110
Mixed / Mixto	\$120

TEPPAN-YAKI

All these dishes include miso or sumashi soup, steamed rice, vegetables and
Japanese green tea

Estos platillos van acompañados con sopa miso o sumashi, arroz al vapor, vegetales
y té verde

Lobster tail/Langosta (7 oz) (210 grs)	\$560
Calamari/Calamar (7 oz) (210 grs)	\$350
Beef filet/Filete de res (8 oz) (240 grs)	\$460
New York strip (8 oz) (240 grs)	\$450
Salmón (7 oz) (210 grs)	\$370
Grouper/Mero (7 oz) (210 grs)	\$370
Chicken breast/Pechuga de pollo (8 oz) (240 grs)	\$370
Vegetarian/Vegetariano	\$290
Ribeye (8 oz) (240 grs)	\$450
Scallop/Callo de hacha (7 oz) (210 grs)	\$350
Tuna filet/Filete de atún (7 oz) (210 grs)	\$370
Shrimp/Camarón (10 pieces) (10 piezas)	\$420
Swordfish/ Pez espada (7 oz) (210 grs)	\$350
COMBINATIONS [8OZ]COMBINACIONES	
Two item combination	\$460
Dos ingredientes	
Any combination with lobster	\$540
Cualquier combinación con langosta	

NOODLE BAR

GYOSA	\$140
Dumpling served in beef broth with vegetables and eggs Dumpling en caldo de res con vegetales y huevo	
KAISEN SOUPE	\$190
Harusame, shrimp, scallops, calamari, mussels, shitake, bok choy, wakame Fideos harusame, camarón, callo de hacha, calamari, mejillones, shitake, bok choy, wakame	
UDON	\$190 \$355
Udon nodles, chikuwa, inari, age, spring onion, wakame, negi, kakiague tempura and shrimp tempura Udon, chikuwa, inari age, tallo de cebolla chambray, wakame, negi, kakiague y camarón tempura	
YAKI UDON	\$140 \$315
Grilled noodle with chicken, beef, vegetables and yaki soba sauce Pasta udon asada con pollo, res y vegetales con salsa yakisoba	
YAKI SOBA	\$140 \$325
Egg noodles with shrimp, New York steak, vegetables and yaki soba sauce Fideos orientales asados con camarón, New York y vegetales con salsa yakisoba	
RAMEN NOODLES (4 oz) (120 grs)	\$140
Tonkotsu broth, pork Chashu, wakame, negi, menma and sesame Caldo Tontksu, cerdo Chashu, wakame, negi, menma y ajonjolí	

Consuming raw or undercooked meats, poultry, seafood,
shellfish or egg may increase your risk of foodborne illnesses.
El consumo de carnes crudas o poco cocidas, pollo, pescado,
marisco o huevos pueden aumentar el riesgo de enfermedades
transmitidas por los alimentos.

