

## DRINKS / BEBIDAS

### SIGNATURE / ESPECIALES

Apple sake martini [6 oz]	\$210
Bonsai [5 oz]	\$210
Fujiyama [8.5 Oz]	\$210
Jin mu mojito [8 oz]	\$210
Lychee sake martini [6 oz]	\$210
Mikado mojito [6 oz]	\$210
Raspberry sake martini [6 oz]	\$210
Tokio martini [6 oz]	\$210
Magic moments	\$230

### CHILL SAKE / SAKE FRIO

Sake [8 oz]	\$155
Dai gin jo platinum [10 oz]	\$495
Sake dry [6 oz]	\$210
Hanawaka [10 oz]	\$395
Karatamba [10 oz]	\$395
Yaegaki [10 oz]	\$435
Blue ozeki [10 oz]	\$395
Nigori [12.5 oz]	\$320
Sake Hakutsuru sparkling [10 oz]	\$610
Sake Momokawa [4 oz]	\$170
Raspberry [8 oz]	\$210
Apple sake [8 oz]	\$210
Lychee sake	\$210

### HOT SAKE / SAKE CALIENTE

Sake [8 oz]	\$155
Dai gin jo platinum [10 oz]	\$495
Karatamba [10 oz]	\$395
Yaegaki [10 oz]	\$435

### BEERS / CERVEZAS

Sapporo [22 oz]	\$180
Asahi dry [12 oz]	\$105
Asahi select [12 oz]	\$105
Asahi dry black [12 oz]	\$110
Coors light [12 oz]	\$90
Heineken [12 oz]	\$90
Domestic beer [12 oz]	\$80



**Mikado**  
SUSHI BAR AND JAPANESE CUISINE

## SUSHI

4 piezas 8 piezas

<b>MIKADO MAKI</b>	\$140	\$230
Eel, cucumber roll wrapped with avocado Anguila y pepino, envuelto en aguacate		
<b>CASAMAGNA MAKI</b>	\$140	\$230
Shrimp, cucumber, cream cheese, avocado, wrapped with kanikama Camarón, pepino, queso crema, aguacate, envuelto en kanikama		
<b>CALIFORNIA MAKI</b>	\$140	\$230
Shrimp, kanikama, avocado, cucumber and tobiko Camarón, kanikama, aguacate, pepino y tobiko		
<b>FUTOMAKI</b>	\$150	\$240
Tuna, squid, shrimp, eel, tamago, kampyo, cucumber and shiso leaves Atún, calamar, camarón, anguila, tamago, kampyo, pepino y hojas de shiso		
<b>BANANA MAKI</b>	\$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		
<b>SAKE MAKI</b>	\$130	\$220
Smoked salmon with cream cheese and wrapped in soy leaf Salmon ahumado, queso crema, envuelto en hoja de soya		
<b>MIKADO DRAGÓN MAKI</b>	\$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		
<b>CRISPY MAKI</b>	\$140	\$230
Shrimp tempura, cream cheese, yamagobo, sundried tomato, spicy seaweed Camarón tempura, queso crema, yamagobo, tomate deshidratado, mezcla de algas		
<b>CARIBE MAKI</b>	\$150	\$240
Coconut breaded roll, lobster, avocado, mango, Asian tartar Langosta caribeña, aguacate, mango, tártara asiática, empanizado con coco		
<b>MARRIOTT MAKI</b>	\$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		
<b>CRAB MAKI</b>	\$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		
<b>SPICY TUNA MAKI</b>	\$130	\$220
Tuna and spicy mayo Atún y mayonesa picante		
<b>HAMACHI MAKI</b>	\$150	\$250
Breaded roll with yellow tail tuna, cucumber, avocado, kampyo and spicy mayo Rollo empanizado, hamachi, pepino, aguacate, kampyo, mayonesa picante		
<b>TEKKA MAKI (6 pieces) (6 piezas)</b>	\$130	
Tuna roll Rollo de atún		
<b>KANPYO MAKI</b>	\$120	
Pickled Japanese squash Calabaza japonesa		

## TEMAKI

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

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

**SELECTION OF MIKADO STYLE NIGIRI** \$320

<b>(6 pieces) (3 oz)</b>	
<b>SELECCIÓN DE NIGIRIS MIKADO</b>	
<b>(6 piezas) (90 oz)</b>	
<b>NIGIRI MIKADO (1 pieza)</b>	\$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

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

## NOODLE BAR

<b>GYOSA</b>	\$140
Dumpling served in beef broth with vegetables and eggs Dumpling en caldo de res con vegetales y huevo	
<b>KAISEN SOUPE</b>	\$190
Harusame, shrimp, scallops, calamari, mussels, shitake, bok choy, wakame Fideos harusame, camarón, callo de hacha, calamari, mejillones, shitake, bok choy, wakame	
<b>UDON</b>	\$190
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	
<b>YAKI UDON</b>	\$140
Grilled noodle with chicken, beef, vegetables and yaki soba sauce Pasta udon asada con pollo, res y vegetales con salsa yakisoba	
<b>YAKI SOBA</b>	\$140
Egg noodles with shrimp, New York steak, vegetables and yaki soba sauce Fideos orientales asados con camarón, New York y vegetales con salsa yakisoba	
<b>RAMEN NOODLES (4 oz) (120 grs)</b>	\$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.

