

## DRINKS

### CHILL SAKE

SAKE [8 oz]	115
DAI JIN GO PLATINUM [10 oz]	370
SAKE DRY [6 oz]	175
HANAWAKA [10 oz]	270
KARATAMBA [10 oz]	360
YAEGAKI [10 oz]	270
BLUE OZÉKI [10 oz]	270
NIGORI [12.5 oz]	400
RASPBERRIE [8 oz]	135
APPLE SAKE [8 oz]	135
LYCHEE SAKE [8 oz]	135

### HOT SAKE

SAKE [8 oz]	115
DAI JIN GO PLATINUM [10 oz]	370
KARATAMBA [10 oz]	360
YAEGAKI [10 oz]	270

### BEERS

SAPPORO [22 oz]	160
ASAHI DRY [12 oz]	95
ASAHI SELECT [12 oz]	100
KIRIM ICHIBAN [12 oz]	95
COORS LIGHT [12 oz]	85
HEINEKEN [12 oz]	85
DOMESTIC BEER [12 oz]	75

### SPECIALS

APPLE SAKE MARTINI [6 oz]	150
BONSAI [5 oz]	150
FUJIYAMA [8.5 oz]	150
JIN MU MOJITO [8 oz]	150
LYCHEE SAKE MARTINI [6 oz]	150
MIKADO MOJITO [6 oz]	150
RASPBERRIE SAKE MARTINI [6 oz]	150
TOKIO MARTINI [6 oz]	150
MAGIC MOMMENTS	175



MARRIOTT RESORT  
CASAMAGNA CANCUN

Blvd. Kukulcán. Km. 14.5 Z.H. Cancún Q. Roo, México.



## MAKI [8 PIECES]

<b>MIKADO</b> Eel and cucumber roll wrapped with avocado	150
<b>CASAMAGNA</b> Shrimp, cucumber, cream cheese, avocado wrapped with kanikama	150
<b>CALIFORNIA</b> Shrimp and kanikama with avocado, cucumber and tobiko	150
<b>CALIFORNIA SPECIAL</b> Kanikama tempura, shrimp, avocado, cucumber, togarashi and Masago	155
<b>BANANA ROLL</b> Crab tempura, octopus, cream cheese, spicy mayonnaise wrapped with avocado and fried banana	140
<b>SAKE</b> Smoked salmon with cream cheese and wrapped in soy leaf	140
<b>VEGETARIAN</b> Cucumber, spinach, asparagus, seaweed, carrots, tofu and vegetables tempura	120
<b>MIKADO DRAGON</b> Breaded lobster, avocado, cucumber, chipotle mayonnaise, green onion and togarashi	160
<b>CRISPY ROLL</b> Shrimp tempura with cream cheese, carrot, tomato and a mix of spicy seaweed	140
<b>CARIBE</b> Coconut breaded roll filled with lobster, avocado, mango and Asian tartar	160
<b>MARRIOTT</b> Yellow tail tuna, scallop, fresh salmon, cucumber and sweet shiitake wrapped with tuna cajun tataki	160
<b>SEAFOOD KAMIKASE</b> Kanikama, scallops and hamachi wrapped with shrimp	140
<b>SPECIAL PAPAYA ROLL</b> Breaded apple, cream cheese, avocado, cucumber, wrapped with papaya	120
<b>ALASKA KING ROLL</b> Breaded roll filled with king crab salad, avocado, lime, masago and wasabi	170
<b>SPICY TUNA ROLL</b> Tuna and spicy mayonnaise	150
<b>HAMACHI ROLL</b> Breaded roll with yellow tail tuna, cucumber, avocado, papaya and spicy mayonnaise	175

## TEMAKI [CONES]

[3 oz each one]

<b>TEMAKI RAINBOW</b> Cucumber, shrimp, kanikama, smoked salmon, avocado and fresh tuna	130
<b>VEGETARIAN TEMAKI</b> Cucumber, red bell pepper, asparagus, avocado and mixed lettuce	120
<b>TEMAKI SPIDER</b> Soft-shell crab tempura, cucumber, avocado, cream cheese served with spicy mayonnaise	140
<b>CALIFORNIA TEMAKI</b> Kanikama with spicy mayonnaise, cucumber, shrimp, avocado and cream cheese	120

## NIGIRI [1 PIECE]

<b>IKURA:</b> Salmon roe [0.5 oz]	60
<b>MASAGO:</b> Shrimp roe [0.5 oz]	60
<b>TOBIKO:</b> Flying fish roe [1 oz]	60
<b>TAMAGO:</b> Egg omelette [1 oz]	60
<b>UNAGUI:</b> Eel [0.5 oz]	70
<b>TAKO:</b> Octopus [0.5 oz]	70
<b>HAMACHI:</b> Yellow tail tuna [0.5 oz]	85
<b>HOTATE GAI:</b> Scallop [0.5 oz]	60
<b>EBI:</b> Shrimp [1 oz]	60
<b>MAGURO:</b> Tuna [0.5 oz]	70
<b>KANIKAMA:</b> Crab stick [0.5 oz]	60
<b>KANI:</b> King crab [0.5 oz]	65
<b>SAKE:</b> Salmon [0.5 oz]	70
<b>SMOKED SAKE:</b> Smoked salmon [0.5 oz]	60
<b>SABA:</b> Mackerel [0.5 oz]	60

## SASHIMI [8 PIECES]

	THIN CUT [3.5 oz]	THICK CUT [4.2 oz]
<b>TAKO:</b> Octopus	170	180
<b>HAMACHI:</b> Yellow tail tuna	200	225
<b>HOTATE GAI:</b> Scallop	180	200
<b>MAGURO:</b> Tuna	180	210
<b>SAKE:</b> Salmon	170	200
<b>SMOKED SAKE:</b> Smoked salmon	170	200
<b>SABA:</b> Mackerel	165	180

## NIGIRI & SASHIMI COMBINATION

<b>MIKADO COMBO SUSHI [16 PIECES]</b> Eel mini temaki tempura, ebi, maguro, sake and hamachi nigiri, tobiko and ikura gunkan, hotate gai sashimi, salmon skin roll and sunomono salad	315
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<b>SUSHI COMBO [12 PIECES]</b> California, sake maki, maguro, kanikama, ebi and unagui nigiri	270
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## KUSHIYAKI

[3 PIECES]

Skewers served with citric mayonnaise

<b>SCALLOP</b>	120
<b>SHRIMP</b>	150
<b>CHICKEN</b>	120
<b>FISH</b>	120

## KUSHIAGE [3 PIECES]

Breaded skewers served with japanese tartar sauce and tonkatzu

<b>BANANA</b>	95
<b>CHEESE</b>	130
<b>PORTOBELLO</b>	120
<b>SHRIMP</b>	135

## TEMPURAS [4 PIECES]

<b>ZUCCHINI</b>	95
<b>AVOCADO</b>	95
<b>BROCCOLI</b>	95
<b>CARROT</b>	95
<b>ONION</b>	95
<b>TOFU</b>	95
<b>CHICKEN</b>	95
<b>CALAMARI / IKA</b>	95
<b>SCALLOP / HOTATE GAI</b>	120
<b>SHRIMP/ EBI</b>	160
<b>KING CRAB</b>	235
<b>LOBSTER</b>	235
<b>TEMPURA MIXED COMBINATION [5 pieces]</b> Chicken and shrimp combination with three vegetables of your choice	160
<b>VEGETARIAN COMBINATION</b> Five vegetables of your choice	150
<b>MIKADO'S COMBINATION [5 pieces]</b> King crab, lobster, shrimp, carrot and zucchini	225

Selected items are not included in the total escape package or all-inclusive meal plans; there is an additional charge of \$170 Mexican pesos for each item.

## APPETIZERS

<b>TEMPURA SASHIMI [9 pieces]</b> Tempura tuna roll filled with asparagus, baby onions and miso sauce	170
<b>BEEF GYOZA [4 pieces]</b> Beef dumplings served with smooth oriental spicy tomato-anise sauce	180
<b>BEEF TATAKI [4 oz]</b> Tender beef served with seaweed salad, rice noodles and fried garlic	180
<b>HOTATE GAI SASHIMI [6 oz]</b> Scallop sashimi, japanese turnip and spicy chili sauce served with mango-papaya chutney	160
<b>OCTOPUS WON TON [3 pieces]</b> Sauteed baby octopus with baby onions, bell peppers, crushed pepper, served over fried won ton	160
<b>LOBSTER SPRING ROLLS [3 pieces]</b> Served with mango chutney	205
<b>SEAWEED SALAD</b> Mix of seaweeds and lettuces, bok choy, asparagus, chinese peas and wasabi tempura with miso dressing	140

## SOUPS

<b>GYOZA [4 pieces]</b> Dumplings served in beef broth with vegetables and egg	120
<b>SEAFOOD [4 oz]</b> Seafood fish broth, wheat noddles, baby corn, shiitake, bok choy, coriander and bonito flakes	140
<b>UDON [3 pieces]</b> Soy broth with udon noddles and green onions accompanied with shrimp and vegetables tempura	200

## PASTA

<b>YAKI UDON [6.3 oz]</b> Grilled noodles with chicken, beef, vegetables, coriander, green onions and Soba sauce	205
<b>YAKI SOBA [6.3 oz]</b> Thin egg noodles with shrimp, New York steak, vegetables, green onions and Soba sauce	215

## MAIN DISHES

<b>KUROBUTA CHOP [7 oz]</b> Pork chop, served with mixed tempura salad, gari, plum sauce and korobuta sauce	265
<b>SALMON &amp; SHIITAKE MUSHROOMS [7 oz]</b> With whole wheat noodles, vegetables, sesame and a light shiitake sauce	265
<b>MARINATED CHICKEN [8 oz]</b> With sake infused rice and a tangerine sauce	245
<b>ORIENTAL SHORT RIBS [9 oz]</b> Sapporo beef braised ribs, crispy onions and Mayshi salad	265

## TEPPAN YAKI DINNER

All these dishes include Miso or Sumashi soup, steamed rice, vegetables and Japanese green tea.

<b>LOBSTER TAIL [7 oz]</b>	520
<b>BEEF FILET [7 oz]</b>	395
<b>NEW YORK STEAK [8 oz]</b>	390
<b>SALMON [7 oz]</b>	315
<b>SWORD FISH [7 oz]</b>	290
<b>GROUPER [7 oz]</b>	290
<b>CALAMARI [7 oz]</b>	270
<b>CHICKEN BREAST [8 oz]</b>	290
<b>VEGETARIAN [8 oz]</b>	240
<b>RIB EYE [8 oz]</b>	370
<b>SCALLOP [8 oz]</b>	315
<b>TUNA FILLET [7 oz]</b>	315
<b>SHRIMP [10 pieces]</b>	350

## TEPPAN-YAKI COMBINATIONS [8 oz]

<b>TWO ITEM COMBINATION</b>	380
<b>ADD 4 OZ OF ANY ITEM FOR</b>	185
<b>ANY COMBINATION WITH LOBSTER</b>	505

Additional fried rice order will complete your dinner

<b>YAKIMESHI [1 oz]</b>	70
WITH CHICKEN	80
WITH BEEF	85
WITH SHRIMP	90
MIXED	100

"Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses"