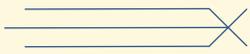




TAIYO

MENU



BOWLS



TAIYO BOWL 1,060

Atlantic salmon, yellowfin tuna,
king crab, shiitake, tobiko

HAMACHI 880

Japanese yellowtail

SAKE 740

Atlantic salmon

KOBE 1,800

Seared Kobe beef

MAGURO 800

Yellowfin tuna

Served with cucumber, edamame,
yuzu-avocado purée, scallions, and seaweed salad

Choice of base:

RICE

Traditional sushi rice

CHA SOBA

Buckwheat green tea noodles

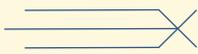
MIXED GREENS

Arugula, spinach, watercress

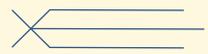
SAUCES

Wasabi soy ~ Sesame ginger

Spicy sesame soy ~ Spicy miso



MAKI ROLLS



ESENCIA MAKI 620

Tuna, salmon, cucumber,
avocado, wakame, and braised
shiitake mushrooms

SPICY TUNA 410

SALMON AVOCADO 410

EEL & CUCUMBER 410

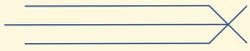
BLUE SHRIMP TEMPURA 580

ROCK LOBSTER TEMPURA 820

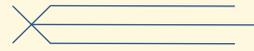
KING CRAB CALIFORNIA ROLL 820

VEGGIE ROLL^V 440

Assorted veggies



SUSHI



	Nigiri <i>1 piece</i>	Sashimi <i>2 slices</i>	Temaki <i>Hand Roll</i>
BLUEFIN FATTY TUNA <i>Otoro</i>	250	490	580
YELLOWFIN TUNA <i>Maguro</i>	250	~	~
ATLANTIC SALMON <i>Sake</i>	250	350	390
JAPANESE YELLOWTAIL <i>Hamachi</i>	200	350	~
SEABASS <i>Suzuki from Mar de Cortés</i>	200	~	350
HOKKAIDO SCALLOPS <i>Hotate</i>	200	~	~
ALASKA KING CRAB <i>Kani</i>	500	780	~
FRESH WATER EEL <i>Unagi</i>	210	~	400
A5 WAGYU & OTORO <i>Wagyu~Toro</i>	580	~	~

OMAKASÉ

Try our Omakasé bar and watch our chef prepare
a special 15-course tasting dinner right in front of you.
Seating is extremely limited so we kindly request reservations.
The Omakasé experience is available for dinner only.

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For a taste of our Omakasé experience
from 11am to 5pm

~ OMAKASÉ PLATTER 1,850 ~

Nigiri 10pc
Ikura Gunkan
Tobiko Gunkan
Sake Maki

SIDES

TUNA TATAKI 550 Seared yellowfin tuna, soy sauce, sesame seeds	TAIYO SALAD 1,060 Seared salmon, diced avocado, greens, tahini dressing
HAMACHI CARPACCIO 690 Japanese yellowtail, yuzu ponzu, sprouts, jalapeño	MISO SOUP 330 EDAMAME 330

DESSERTS

PAVLOVA 350

Meringue, Grilled Pineapple with Guava and Hoja Santa,
Yuzu Cremeux, Coconut Espuma, Coconut Sorbet

MILLEFEUILLE 350

Mexican Vainilla Cream, Crispy Tuiles,
Caramelized Almonds, Cajeta

MANGO PANNA COTTA 350

WASABI-YUZU ICE CREAM 350

MACARRONS 350

Matcha, Mango, Yuzu

DRINKS

SAKÉ

Kikusui Junmai Ginjo 300 ml 880
Kikusui Junmai Ginjo 720 ml 2,400
Nami Junmai Daiginjo 750ml 3,800
Nami Junmai Ginjo 750ml 3,300

BEER

Asahi 240 Sapporo 240

*

See our cocktail menu for Taiyo's signature cocktails!

V = Vegetarian

Please advise your server if you have any special dietary requirements.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices are in Mexican Pesos and do not include 20% service charge.

Our dishes are prepared to order in our own kitchen from fresh, seasonal, and locally sourced ingredients.