

Our menu was designed to be shared, so let yourself be guided by your host and enjoy the experience we have prepared for you

kakuteru hand shaken cocktails

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| lychee martini | deliciously fragrant roses, vodka and the sweet flavor of fresh lychee berries |
| asian cucumber | the classy flavor of sake combined with vodka, a dash of lime and sparkling water |
| exotic sake | a gentle blend of rum and sake with passion fruit hints and fresh lime |
| chinese rose | elegant and sophisticated drink made with sparkling wine, rose infusion and cantaloupe pearls |
| orangina | rum based cocktail with citrus flavors, sparkling water and orange |
| iced tea mocktail | mango and a splash of lime are the perfect compliment to this vibrant iced tea |
| passion fruit lemonade mocktail | refreshing bright tropical flavor: passion fruit, sparkling water and basil |

zensai starters

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|  seafood salad | lettuce mix and vegetables wrapped in rice paper with seafood and sesame seed sauce |
| momo salad | lettuce mix, radish, seasonal fruit, slowly-cooked chicken glazed with honey and citrus dressing |
| beef tataki | lightly seared thinly sliced beef served with a tangy ginger-onion sauce |
|  * crispy salmon | crunchy salmon, rice crisp, creamy salmon tartar and ponzu sauce |
|  steamed tofu | tofu wrapped in pepperleaf with <i>chaya</i> and ginger sauce |
| roasted calamari | stuffed with buttered fish and baby scallops coated in sweet miso sauce |
| yakitori | chicken skewer with grilled onion, sweet soy sauce and spices |
|  pork rib | braised pork rib, glazed in sweet-sour sauce |

dumplings dim sum

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| spring roll | crispy, filled with mixed vegetables or braised duck, served with sweet-sour hoisin sauce |
| har gao | crystal dumpling filled with shrimp, pork and bamboo shoots |
| char siu bao | steamed bun filled with baked sweet pork and shiitake |
| siu mae | shanghai pasta, shrimp, pork and water chestnuts |
| gyoza | griddle-seared, filled with japanese style pork |
| mixed set | enjoy our assortment of dim sum |

shiru mono soups

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| misoshiru | fresh tofu, wakame and scallion |
| ramen | authentic savory broth with braised pork and soy topped with noodles and a soft-cooked egg |

osusume specialties

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|   mushroom stew | mushrooms in spicy sauce with fresh tofu and cherry tomato |
| miso-marinated fish | griddled fish served with steamed vegetables |
|  wok-fired shrimp | fried shrimp in spicy-sour sauce |
| tempura mix | crispy shrimp, tempura-battered fish and vegetables with sweet soy sauce |
|  teriyaki chicken | marinated and roasted chicken in sweet soy sauce |
| pork chop | breaded pork chop served with white rice, topped with sweet sauce made of onion and steamed egg |
| beef curry | breaded beef fillet in japanese curry sauce with vegetables and steamed rice |
|   new york steak | grilled steak with tempura vegetables and sweet-sour sauce |
|   cowboy prime 22 oz for 2 | bone-in-rib eye with peanut sauce, tempura vegetables and garlic shavings USD 29 |
|  ishiyaki | juicy flat iron slices to cook on a hot stone with yuzu sauce, spicy lime and anticucho sauce |

hokan suru complements

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| 🌱🌿🌱 edamame | steamed soybean pods |
| 🌱🌿🌱 gohan | steamed white rice |
| 🌿 wok-fried vegetables | stir-fried vegetables sautéed with soy sauce |
| 🌿🌱 pickled vegetables | vegetable mix |
| fried rice | stir-fried vegetables, egg, scallion and soy sauce |
| wok-fired noodles | your choice of thick or thin noodles with vegetables and sweet-sour sauce |

sashimi new style

all sashimi preparations are served with ponzu sauce and scallion

tuna 🌱 * *

salmon 🌱 * *

hiramasa 🌱 * *

octopus

nigiri

nigiri is one piece per serving, all portions are prepared with sushi rice and are served with wasabi, ginger and nikiri sauce

asparagus 🌱🌿

salmon 🌱 * *

ikura *

avocado

shrimp 🌱

gunkan 🌱 * *

tuna 🌱 * *

octopus 🌱

hiramasa 🌱 * *

kanikama

maki rolls

each order has 4 pieces

-  kirin **outside: nori;**
inside: zucchini, cucumber, shiitake, avocado
-    citrus **outside: nori;**
inside: lime, cucumber, sesame seed
-   haku **outside: nori;**
inside: quinoa, shibazuke, kappazuke, zucchini, avocado
-  * sasori **outside: scallion, masago;**
inside: spicy tuna tartare
-  * kuma **outside: scallion, spicy sauce;**
inside: salmon, masago, kiwi
-   suki **outside: sesame seed, masago, spicy fried crumbs;**
inside: kanikama and cucumber
-  * naoki **outside: seared salmon, pepper, sweet miso sauce;**
inside: cucumber, cream cheese
- yagi **outside: zucchini;**
inside: breaded shrimp and cucumber
- ryu **outside: kanikama, crispy potato-breadcrumbs;**
inside: shrimp, avocado, cucumber
- iteza **outside: fried plantain;**
inside: calamari tempura and carrot

 Gluten free

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

 Vegetarian  Vegan  Hot  This food contains nuts or seeds that can cause allergies.

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.