

Awaken your senses with the mysticism of the flavors you can find in every bite that the Asian continent has for you. Let the host guide you and live the experience that we have prepared for you

## hand shaken cocktails

### kakuteru

#### nigori bellini

elegant and sophisticated drink made with sparkling wine, peach liqueur and sake

#### bushido slam

a gentle blend of sake and ginger with hints of sweet lychee and crisp green apple taste

#### mango sour

the dazzling taste of gin mixed with lime juice, mango and fragrant cinnamon-flavored vodka

#### tokyo's forest

deliciously fragrant cranberries, pepper-flavored vodka and sweet peach liqueur

#### geisha

sake based cocktail combined with tequila and triple sec, cucumber, bold wasabi flavors and pineapple

## cold starters

### rei zensai

#### roasted eggplant

miso marinated eggplant with ginger

#### mixed greens salad

fresh salad made with avocado, fresh cucumber and cherry tomato with cilantro dressing

#### poke \*

ponzu marinated tuna and avocado

#### asia tacos \*

crispy wonton filled with spicy tuna tartare and salmon tartare

#### tuna tataki \*

fresh tuna seared with tentsuyu sauce, thin sliced serrano pepper and creamy avocado

#### beef tataki \*

lightly seared thinly sliced beef, ponzu, tartufo sauce, crispy garlic chip and serrano pepper

#### beef salad \*

seared beef steak, served with citrus sauce, red onion, cilantro and cherry tomato

#### sushi cake

salmon, tuna or fresh hiramasa, minced cucumber and key lime zest over crispy mound of rice

### sashimi new style

#### hiramasa \*

with rocoto leche de tigre and sweet potato brunoise

#### fish \*

fresh catch of the day, serrano pepper slices, key lime and ponzu

#### tuna \*

thinly sliced tuna, habanero ponzu and chopped scallion

#### salmon \*

fresh salmon, grape ponzu, scallion and ginger

# hot starters

## on zensai

### spring roll

crispy roll filled with mixed vegetables, sweet-sour hoisin sauce and carrot

### fried rice 🌿

wok-fired with mixed vegetables and egg seasoned with soy sauce

### calamari

crispy calamari rings with wasabi sauce

### kataifi shrimp

shrimp in crispy kataifi dough and papaya relish

### shrimp tempura

crispy fried shrimp with aioli mix: wasabi curry and sambal oelek with steamed white rice

### gyoza 🍣

steamed and pan-fried gyoza filled with duck confit and shiitake or lobster and vegetables

### bao

steamed bun stuffed with fried chicken or crab bake, fresh vegetables and tonkatsu sauce

### chicken satay 🍢 🌿

grilled chicken skewers with a thai-style marinade and peanut sauce

### shumai

steamed dumplings stuffed with chicken and pork, served with ponzu sauce

# soups

## wan

### misoshiru 🌿

with fresh tofu, wakame and scallion

### tom kha gai 🍄 🌿

coconut milk, lemongrass, shiitake, bok choy, tomato and chicken

### udon \*

thick japanese noodles in a savory soy soup with finely sliced beef and bok choy

# rolls – each order has 4 pieces

## hisui maki

### **citrus** 🌿 🍋

outside: seaweed, lime and sriracha sauce;  
inside: key lime, cucumber

### **naoki** 🌿 🍋 🌿

outside: seaweed, *poblano* pepper aioli;  
inside: avocado, cucumber, sesame seeds

### **tora** 🌿

outside: fried-battered, spicy salmon tartare;  
inside: avocado and salmon

### **emi** \* 🌿 🌿

outside: tuna tartare, avocado and creamy kimchi dip;  
inside: tuna

### **akane** \* 🌿 🌿

outside: avocado;  
inside: hiramasa, sesame seeds, jalapeno

### **umiko**

outside: eel  
inside: cucumber, cream cheese, masago, avocado

### **california** 🌿

outside: sesame seeds;  
inside: kanikama, cucumber, avocado

### **toki** 🌿 🌿

outside: kanikama, sliced *serrano* pepper;  
inside: octopus, avocado

### **peko peko**

outside: masago, miso mustard;  
inside: fried soft shell crab, scallion and avocado

### **akira**

outside: creamy ponzu;  
inside: cream cheese and shrimp

### **negi toro - 6 pieces** \* 🌿 🌿

outside: seaweed;  
inside: tuna, scallion, wasabi

## nigiri

Nigiri is one piece per serving, all portions are prepared with sushi rice and served with wasabi, ginger and nikiri sauce. Toro is based on availability

**asparagus** 🌿 🍋

**avocado** 🌿 🍋

**hiramasa** \* 🍋

**tuna** \* 🍋

**toro** \* 🍋

**salmon** \* 🍋

**shrimp** 🍋

**octopus** 🍋

**tamago**

**salmon roe** \* 🍋

**gunkan** \* 🍋

**masago** \* 🍋

# main course

## meinkōsu

### catch of the day

steamed fish with green tea infusion and sesame seed oil, served with steamed white rice

### salmon

pistachio-panko crusted salmon with yuzu-cilantro cream sauce and steamed broccolin

### pad thai

rice noodles, egg, peanuts, tamarind sauce and wok-fired shrimp

### kratiem

oyster sauce-garlic marinated shrimp over carrot purée with bok choy and steamed asparagus

### thai green curry

with stewed chicken and aubergine, served with a fish crisp, hard-boiled egg and steamed rice

### japanese-style fried chicken

topped with sweet & sour orange sauce and steamed rice

### glazed duck

soy and plum glazed duck, served with a moo shu pancake filled with fresh tofu and vegetables

### pork belly

five-spice roasted pork belly, griddle-seared with hoisin sauce, sweet potato purée, creamy garlic sauce and roasted vegetables

### flat iron

slow-cooked, griddle-seared steak with fragrant char siu sauce, griddled vegetables and creamy cauliflower sauce served with kimchi

### new york

grilled steak with herb oil, bok choy, wasabi chimichurri, sparks of teriyaki sauce, served with a steamed bao bun and kimchi

### cowboy **\$97 BB**


grilled bone in rib eye with foie gras served with three flavorful dipping sauces: ponzu-daikon, black pepper-basil and chimichurri

### ishiyaki

juicy american wagyu flap meat slices to cook on a hot stone with yuzu sauce, spicy lime and anticucho sauce

- Upgrade your beef for japanese wagyu A5 150g **\$226 BB**

Dishes available with Blanc Benefits. If you do not have available Blanc Benefits, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Blanc Benefits and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.

 **Gluten free.** Le Blanc Spa Resort 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.

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