

Omotenashi means hospitality, it's grounded on above-and-beyond kind of customer service. Is a beautiful word that means taking pride in anticipating and fulfilling people's needs in advance; the little things are some of the most powerful ways we can nurture our relationships. Omotenashi is given without the expectation of being given anything in reward...

- Chef Yamamoto



FREDY LOPEZ  
Specialties Chef

## cocktails

### **lychee and roses martini**

the perfect mix between sake, lychee and roses

### **sake aviation**

gin mezcacal, sake, lavender and a hint of citrus fruits

### **lychee mojito**

a classic, the perfect companion

### **whiskey & ginger sour**

a version of the classic whiskey sour with a hint of fresh ginger

### **ginger and cucumber martini**

a cocktail with great personality and character, the perfect balance between the freshness of cucumber and the complexity of ginger

### **enjoy our favorite non-alcoholic drink**

### **lavender calpis**

a recreation of the classic japanese drink with a touch of fresh lavender

# sashimi

all portions are served with wasabi. toro is subject to availability

tuna 🍣 ✨

hamachi 🍣 ✨

hiramasa 🍣 ✨

chutoro 🍣 ✨

salmon 🍣 ✨

toro 🍣 ✨

# tartare

tuna ✨ 🍴 🍷

blue fin tuna seasoned with rayu and tartar, accompanied with rice cracker and nori

Japanese wagyu A5 tartare ✨

USD 27

fine-chopped with kizami wasabi, truffle, black tobiko, ikura, won ton chips and nori

# nigiri

nigiri come as one piece per serving, all portions are prepared with sushi rice and served with wasabi, ginger and nikiri sauce. toro is subject to availability

tuna ✨

eel 🍴 🍷

shrimp ✨

hamachi ✨ 🍴 🍷

hiramasa ✨

raw salmon ✨

toro ✨

amaebi shrimp ✨

USD 12

japanese wagyu A5 ✨

USD 6

# oke's

bento oke ✨

sashimi mix selection, 4 nigiris and 11 maki roll pieces

oke for 4 ✨

selection of 5 nigiris, 5 maki roll pieces and a mix of sashimi of the day

# makis

choose your order with either 4 or 8 pieces

## spicy tuna ✨ /

spicy bluefin tuna, masago and scallion

## crispy spicy double salmon ✨ /

salmon, yuzu mayo and salmon tartare topped with crispy tempura flakes

## shrimp california ✨ 🍴

shrimp, fleshy avocado and cucumber topped with creamy kanikama

## momoten

deep fried roll filled with crispy shrimp, asparagus and avocado, topped with yuzu kosho mayo and sweet chili sauce

## acevichado ✨

fresh shrimp and avocado, drizzled with *leche de tigre* sauce, topped with cilantro and sambal

# starters

## edamames with ponzu 🍴 /

with ponzu sauce and togarashi at the wok

## shishitos 🍴 /

with ponzu sauce and togarashi at the wok

## white fish nanbanzuke 🍴 /

fresh vegetables, soybean sprouts and fried white fish salad

## individual moriwase 🍴 ✨

fresh tuna, hamachi and salmon sashimi

## shrimp and octopus sunomono 🍴

fresh cucumber salad, rice noodles, shrimp and octopus with a hint of vinegar

## ponzu oysters ✨ /

ponzu sauce, serrano peppers, garlic and ikura

## vegetable spring roll 🍴

crunchy roll filled with mixed vegetables

## pork and cabbage gyoza

grill-seared, filled with pork and cabbage

## braised short rib bao 🍴

steamed bun filled with braised short rib with galbi sauce, japanese pickled ginger, negi and cilantro

# tempura

## mixed vegetables 🍴

asparagus, squash, mushrooms and bell peppers served with tendashi sauce

## mixed

squid, oyster, shrimp and tofu with tendashi sauce

## rock tempura shrimp 🍴 /

tempura shrimp with spicy mayo

# rice, noodles and soups

## gohan 🌾 🌱

the traditional steamed white rice

## misoshiru

fresh tofu, wakame and negi

## egg soup

a rich broth served with egg and mushrooms

## mushroom kamameshi

rice served in a hot pot, made with mushroom stock and japanese vegetables

## spicy rice 🌶️

with chicken, 5 spices, sriracha, sambal sauces and serrano pepper at the wok

## curry udon

udon noodles in tsuyu broth with curry, mushrooms and beef

## mixed yaki udon

wok-stirfried noodles with vegetables and sweet and sour sauce, mayonnaise, aonori, japanese pickled ginger, chicken, beef and shrimp

# main dishes

## creamy noodles 🌱

sweet potato noodles with soy sauce broth and creamy tofu

## guindara miso

sweet miso-marinated black cod

## sweet-sour chicken 🌱 🌶️

sautéed sweet and sour chicken served with peppers, onion and orange, drizzled with peanuts

## spicy chicken 🌶️ 🌱 🌾

crunchy chicken topped with gochujang sauce

## szechuan pork 🌶️

wok-fried with a hint of ginger, garlic and chilli

## galbi short rib

bone-in braised, served with sweet sauce and galbi

## japanese wagyu

**A5 ishiyaki** 🌸 150g USD 30  
juicy slices cooked at your table on a hot stone with yuzu sauce, spicy lime and anticucho sauce

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### 🌾 Gluten free

Le Blanc Spa 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   🌶️ Hot   🌱 Vegan   🌾 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.  
The exchange rate for service charge is MXN \$21.00