

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



JESSICA LIZETH CRUZ FRAGOSO  
Chef de Cuisine

## 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 🌿✿

kampachi 🌿✿

salmon 🌿✿

toro 🌿✿

## 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 🌿✳️

kampachi 🌿✳️🌿🌿

ikura 🌿✳️

raw salmon 🌿✳️

tuna and foie gras 🌿✳️

japanese wagyu A5 🌿

USD 2

USD 6

## oke's

sashimi, nigiri and maki choices to share

**bento oke** ✳️

sashimi mix selection, 4 nigiris and 11 maki roll pieces

**oke for 4** ✳️

selection of 5 nigiri, 4 maki roll pieces and a mix of sashimi of the day

## makis

choose your order with either 4 or 8 pieces

**veggie** 🌿🌿🌿

japanese pickled vegetables wrapped with avocado and mixed seaweed with sesame taste

**spicy tuna** ✳️🌿

spicy bluefin tuna, masago and scallion

**crispy salmon** ✳️🌿

deep fried roll filled with salmon, avocado, spicy mayo and cream cheese

**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

**spicy spider** 🌿🌿🌿

deep fried soft shell crab with arugula, furikake and spicy mayo

**eel and seafood tartar** ✳️🌿🌿

sweet smoky eel, mixed with seafood tartare

## starters

### kampachi tataki ✨/

acevichada sauce, wasabi and peruvian cancha corn

### moriwase to share 🍴 ✨

octopus, salmon, kampachi and bluefin tuna sashimi

### tartare: tuna or salmon ✨ 🍴

seasoned with rayu and tartar, accompanied with rice cracker and nori

### edamames with ponzu 🍴 🍴

with ponzu sauce and togarashi at the wok

### vegetable spring roll 🍴

crunchy roll filled with mixed vegetables

### spicy shrimp gyozas /

seared, filled with spicy shrimp, truffled soy sauce and black tobiko

### won ton taco: tuna or salmon ✨/ 🍴

crispy wonton filled with spicy tartare and wasabi mayo

### bao crab cake

steam bun filled with crab cake, fresh vegetables and tonkatsu sauce

### bao spicy chicken / 🍴

steamed bun filled with crunchy chicken topped with gochujang sauce, daikon, shibasuke, kappazuke, cilantro and cucumber

## tempura

### mixed vegetables 🍴

asparagus, squash, mushrooms and bell peppers served 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

### mushroom kamameshi

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

### spicy seafood /

seafood soup flavored with lemongrass, mushrooms, jalapeño pepper and cilantro

### pad thai 🍴

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

### spicy rice /

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

### nikudon

udon noodles in a savory soy soup with finely sliced beef

### mixed yakimeshi 🍴

with egg and a mix of vegetables slightly scented with garlic butter and soy sauce with beef, chicken and shrimp

### mixed yakisoba

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

## main dishes

### nasu miso 🌱🌿

slow-roasted eggplants marinated in sweet miso sauce

### madarin shrimp

tempura sweet and sour shrimp, with negi and peaches, finished at the wok

### 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

### korean bbq ribs 🌶️🌱

oven-roasted baby back rib with a spicy korean sauce

### szechuan beef 🌶️

fine wok-sautéed beef slices with a touch of ginger, garlic and a hint of chilli

### 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

---

Ⓜ️ 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.

🌿 nuestros alimentos se preparan bajo estrictas normas de higiene y calidad, sin embargo, el consumo de productos crudos es bajo su propio riesgo.

🌱 Vegan 🌿 Vegetarian 🌶️ 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.

The exchange rate for service charge is MXN \$21.00

# homemade ice cream

## **ginger ice cream**

try a brighter, fresher take on the ginger ice cream topped with aromatic candied orange

## **sake ice cream** 🍷

there's plenty of sake flavor in this rich ice cream studded with crispy wonton

## **matcha ice cream**

incredibly delicious matcha ice cream, it completely coats the palate

## **lychee sorbet**

flavorsome dessert with a totally indescribable taste

# signature drink

## **oriental infusion**

cinnamon, hibiscus flowers and rooibos

lemongrass, rosemary and chamomile

basil, peppermint and sencha green tea

## **matcha**

Oriental green tea, pulverized and prepared at your table

# desserts

## **dango** 🌿🌿

fried rice balls, sesame seeds and coconut ice cream

## **honeyed brioche** 🌿🌿

brioche, caramelized apple and vanilla ice cream

## **origami** 🌿🌿

hazelnut crisp, chocolate mousse, caramel ganache and macadamia nut ice cream

## **flan oriental** 🌿

luscious light and smooth Japanese dessert made with lime tea, calamansi compote, lychee and honey

# coffee

**regular**

**espresso**

**cappuccino**

**latte**

---

🌿🌿 This food contains nuts or seeds that can cause allergies.

🌿 Vegetarian    🚫 Contains alcohol