



Samurai

MENU

ENTRADAS

Assorted Sushi

MIX YAKIMESHI

Fried rice with mixed vegetables and egg, sauteed with soy sauce

GOHAN

Boiled rice

SHRIMP TEPANYAKI

With roasted vegetables and oyster sauce

**extra charge \$100 mxn*

LOBSTER TEPANYAKI

Served with grilled vegetables finely selected with a touch of teriyaki sauce

**extra charge \$250 mxn*

BEEF TEPANYAKI

Flap meat and roasted vegetables in a mustard sauce

CHIKEN TEPANYAKI

Vegetables seasoned with teriyaki sauce and chicken breast

SUSHI BAR

CALIFORNIA MAKI

Cucumber, avocado and shrimp, topped with white sesame

PHILADELPHIA ROLL

Salmon, cucumber and avocado covered with cream cheese and massago

IMPERIAL

Flank steak and shrimp topped with breaded

TAMPICO

Kanikama, chipotle mayonnaise and covered with a light lift of cucumber

VEGETARIAN

Cucucmber, spinach, red and yellow pepers covered with mango

NIGGIRIS

Salmon
Bluefin tuna

SHABU SHABU

The name comes from the sound you hear when cooking your favorite meat on the the pot. During Genghis Khan Empire was an efficient and healthy way to feed his soldiers using their helmets to cook ther food ration; Today enjoying Shabu Shabu is experience that feeds the soul, as we become aware of every bite when cooked and tasted

We invite you to live the experience of enjoying this traditional japanese dish

CHOOSE YOUR FAVORITE INGREDIENTS

- Slices of sirloin or salmon
- Shitake mushrooms
- Fresh mushrooms
- Tofu cubes
- Chicoria
- Pores
- Kombu soup
- Ponzu sauce

Regular All-Inclusive guests: 200 MXN p/p
EP guests: 500 MXN p/p
Non guests: 1000 MXN p/p

PRECIOS INCLUYEN BARRA LIBRE ESTÁNDAR

Precios en pesos mexicanos
Impuestos incluidos



THEREEFRESORTS.COM

Samurai

DESSERTS

FRIED ICE CREAM

Topped with crispy tempura served with Ying-Yang jelly and fruit sauce

PASSION FRUIT FLAN WITH COCONUT

Served with tapioca pearls and green tea foam

LYCHEE

Lychee fruit coulis served with tangerine and ginger panna cotta

