

Noodle Bar



CREATE YOUR OWN NOODLE BAR EXPERIENCE



NOODLES

SOBA	
RAMEN	
GREEN TEA	80
UDON	



VEGETABLES

BOK CHOY	20
BABY CORN	20
SHITAKE MUSHROOMS	25
BOTTOM MUSHROOMS	20
BEAN SPROUTS	20
EDAMAMES	20
CILANTRO	20
WAKAME	20
NORI	20
BAMBOO SHOOTS	20
CHERRY TOMATOES	20
BABY BEET	20
ASPARAGUS	25
CARROTS	20
BROCCOLI	20
SCALLIONS	20



PROTEINS

LEMON CHICKEN (4oz)	60
SHRIMP (3oz)	120
GROUPE (4oz)	120
OCTOPUS (3oz)	120
BEEF (4oz)	160
HARD BOILED EGG	40
PORK BELLY (4oz)	100
SQUID (3oz)	120
LOBSTER (4oz)	240



BROTH

CHICKEN	
PORK	
BEEF	
SOMI MISO	80
TONKOTSU	
VEGETARIAN	

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MISO VEGETARIAN \$340
(SOBA NOODLE)

Somi miso, bok choy, baby corn, wakame seaweed, sesame, scallions, bamboo shoot, shitake mushrooms

MISO SEAFOOD \$480

Somi miso, grouper (2oz), tempura shrimp (1oz), squid (1oz), octopus (2oz), sesame, nori seaweed, narutomaki, bean sprouts, scallions

TONKOTSU (RAMEN NOODLE) \$430

Somi tonkotsu, scallions, sesame, soft boiled egg, chashu (marinated braised pork belly) (3oz), nori seaweed, bamboo shoot

KASAI \$390
(FRESH UDON)

Chicken broth, somi tonkotsu, sesame, scallions, chashu (marinated braised pork belly) (3oz), nori seaweed, narutomaki, soft boiled egg, wakame

PORK BELLY (RAMEN NOODLE) \$390

Pork broth, somi tonkotsu, marinated braised pork belly (3oz), soft boiled egg, sesame, scallions, nori seaweed, narutomaki

LEMON CHICKEN \$390
(SOBA NOODLE)

Chicken broth, soft boiled egg, wakame, baby beets, nori seaweed, scallions, togarashi, chicken with lemon (4oz)

SPICY BEEF \$390

Beef broth, soy, beef tataki (4oz), onions, cherry tomatoes, sesame, soft boiled egg, cilantro, sliced serrano chili

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GROUPEE GREEN TEA SOBA \$470

Green tea noodle, miso, grouper (8oz), bean sprouts, soy, sesame oil, garlic, scallions, brown sugar

YAKI UDON (3 oz) (8 oz)
\$185 \$390

Grilled noodles with chicken, beef, vegetables and yakisoba sauce

YAKISOBA \$185 \$405

Egg noodles with shrimp, New York steak, vegetables and yakisoba sauce

RAMEN NOODLES \$190
(4 oz)

Tonkotsu broth, pork Chashu, wakame, negi, menma and sesame

SESAME SEED UDON \$390

Fresh udon noodle, sesame oil, soy, butter, salt, pepper, garlic, edamames

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses. All prices are in Mexican Pesos including taxes.



S U S H I



HAMACHI MAKI

Breaded roll with yellow tail tuna, cucumber, avocado, kampyo and spicy mayo

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8
PCS

\$170 \$275

MIKADO MAKI

Eel, cucumber roll wrapped with avocado

\$160 \$260

KASAI MAKI

Shrimp, cucumber, cream cheese, avocado, wrapped with kanikama

\$170 \$260

CALIFORNIA MAKI

Shrimp, kanikama, avocado, cucumber and tobiko

\$170 \$260

FUTOMAKI

Tuna, squid, shrimp, eel, tamago, kampyo, cucumber and shiso leaves

\$175 \$270

BANANA MAKI

Crab tempura, octopus, cream cheese, spicy mayo, wrapped with avocado and fried banana

\$160 \$250

SAKE MAKI

Smoked salmon with cream cheese and wrapped in soy leaf

\$160 \$250

MIKADO DRAGON MAKI

Breaded lobster, avocado, cucumber, chipotle mayo, green onion and togarashi

\$175 \$270

CRISPY MAKI

Shrimp tempura, cream cheese, yamagobo, sundried tomato, spicy seaweed

\$170 \$260



Selected items are not included in the all-inclusive meal plans; there is an additional charge of \$250 Mexican pesos for each item. All prices are in Mexican Pesos including taxes

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CARIBE MAKI

Coconut breaded roll, lobster, avocado, mango, Asian tartar

4 PCS PZA \$170
8 PCS PZA \$270

MARRIOTT MAKI

Hamachi tuna, scallop, salmon, cucumber, sweet shitake wrapped with tuna Cajun tataki

\$175 \$270

CRAB MAKI

Breaded roll filled with crab salad, avocado, masago and wasabi mayo

\$170 \$260

SPICY TUNA MAKI

Tuna and spicy mayo

\$160 \$260

TUNA TATTAKI

Sealed tuna tataki accompanied with wasabi mayo and rice vinegar

\$150 \$280

MARINATED TUNA

Marinated tuna in sesame crust with tahini sauce

\$160 \$285

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(8 pieces) (4 oz)

Tako - Octopus

\$230

Hamachi - Yellow tail tuna

\$305

Maguro - Tuna

\$305

Sake - Salmon

\$280

Saba - Mackerel

\$270

Ika - Squid

\$270

SELECTION

DE NIGIRIS MIKADO

(6 pieces) (3 oz)

\$430

NIGIRI MIKADO (1 piece)

\$110

Tako, hamachi, maguro, sake, saba, ika, unagui, ebi, kanikama, tamago, ikura, masago, tobiko

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YAKITORI (3 pieces)

\$190

Grilled chicken skewers, teriyaki sauce

BUTABARAGUSH

(3 pieces)

\$190

Grilled pork belly, teriyaki sauce and Japanese mustard

TSUKUNE (3 pieces)

\$180

Chicken meatballs skewers, teriyaki sauce and Japanese mustard

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SPIDER TEMAKI

(1 piece) (2 oz)

Soft-shell crab tempura, cucumber, avocado, cream cheese, spicy mayo

\$205

CALIFORNIA TEMAKI

(1 piece) (2 oz)

Kanikama, spicy mayo, cucumber, shrimp, avocado and cream cheese

\$190

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KUSHIYAKI (3 pieces/pieces)

Grilled skewers served with yuzu mayo

Hotate gai - Scallop

\$185

Ebi - Shrimp

\$185

Shiromi sakana - White fish

\$170

KUSHIAGE (3 pieces/pieces)

Breaded skewers served with Japanese tartar and tonkatsu

Cheese

\$165

Ebi - Shrimp

\$180

Tori - Chicken

\$165

Butabara - Pork belly

\$165

Gyu - Beef

\$165

Ika - Squid

\$170

TORIMOMONIKU SUMIYAKI



TEMPURA

(4 pieces)

All served with ten-dashi sauce, ginger and daikon

Tofu	\$180
Tori - Chicken	\$190
Ika - Squid	\$200
Ebi - Shrimp	\$260
❖ Lobster	\$290

VEGETARIAN COMBINATION

(5 pieces)

Zucchini, avocado, tamanegi/onion, nasu/eggplant, red pepper

\$175

MIXED COMBINATION

(5 pieces)

Chicken and shrimp with three vegetables of your choice

\$230

MIKADO'S COMBINATION

(5 pieces)

Soft shell crab, lobster, shrimp, onion and asparagus

\$295

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BEEF GYOSA (3 pieces)

Beef dumplings served with smooth oriental spicy tomato-anise sauce

\$210

GYU TATAKI (3 oz)

Sliced seared beef served with seaweed salad, harusame and garlic chips

\$230

BUTAMAN & EBIMAN

(2 pieces)

Steamed pork or Shrimp bun

\$200

PORK BUN (2 pieces)

Chashu pork or tempura shrimp, Chinese cabbage, sliced cucumber, nappa and wasabi mayo

\$200

LOBSTER SPRING ROLLS

ROLLOS PRIMAVERA DE

LANGOSTA (2 pieces/piezas)

Served with mango chutney

\$220

MIKADO KAISOU SALAD

ENSALADA MIKADO KAISOU

Mixed seaweed, lettuce, bok choy, asparagus, snow peas, wasabi tempura and sesame-miso dressing

\$175

TOFU SALAD

ENSALADA TOFU

Tofu, asian lettuce, onion, daikon, carrot, bell pepper and sesame-miso dressing

\$175

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HATA SUGIITAYAKI

(6 oz)

Grouper, turnip, eggplant, baby carrot, sea salt

\$285

OKONOMIYAKI (6 oz)

Thin sliced pork, shrimp or octopus, napa cabbage, egg, tonkatsu sauce, Japanese mayonnaise, katsuobushi and aonoriko

\$240

TORIMOMONIKU SUMIYAKI

(6 oz)

Charcoal grilled chicken, teriyaki sauce

\$210

SEIRO-MUSHI STEAM

(6 oz)

Assorted seasonal vegetables cook slowly in a bamboo steamer served with ponzu sauce. Choose your protein:

Shrimp - New York	\$270
Shrimp - Pork belly	\$260
Quinoa	\$240

OKONOMIYAKI



S O U P S

GYOZA SOUP (3 pieces) \$185
Dumplings served in beef broth with vegetables and eggs

KAISEN SOUP (3 oz) \$220
Harusame, shrimp, scallops, calamari, mussels, shitake, bok choy, wakame

UDON (3 oz) (8 oz)
\$210 \$280
Udon noodles, chikuwa, inari age, spring onion, wakame, negi, kakiague tempura and shrimp tempura

D R I N K S

CHILL SAKE
SAKE (8 oz) \$190
DAI GIN JO PLATINUM (10 oz) \$495
SAKE DRY (6 oz) \$210
HANAWAKA (10 oz) \$395
KARATAMBA (10 oz) \$395
YAEGAKI (10 oz) \$435
BLUE OZEKI (10 oz) \$395
NIGORI (12.5 oz) \$320
RASPBERRY (8 oz) \$250
APPLE SAKE (8 oz) \$250
LYCHEE SAKE (8 oz) \$250

HOT SAKE
SAKE (8 oz) \$190
DAI GIN JO PLATINUM (10 oz) \$495
KARATAMBA (10 oz) \$395
YAEGAKI (10 oz) \$435

SIGNATURE
APPLE SAKE MARTINI (6 oz) \$300
BONSAI (5 oz) \$260
FUJIYAMA (8.5 oz) \$260
JIN MU MOJITO (8 oz) \$250
LYCHEE SAKE MARTINI (6 oz) \$280
MIKADO MOJITO (6 oz) \$290
RASPBERRY SAKE MARTINI (6 oz) \$280
TOKIO MARTINI (6 oz) \$280
MAGIC MOMENTS \$300

BEERS
SAPPORO (22 oz) \$240
COORS LIGHT (12 oz) \$105
HEINEKEN (12 oz) \$105
DOMESTIC BEER (12 oz) \$90
LA BRU GINGER BEER (12 oz) \$110



Thinking about your satisfaction, and motivated on the success and innovation in Japanese food, we present a style where you can sample Japanese style tapas, with the idea of sharing dishes and enjoy unique drinks. We want to share this achievement, which was a challenge to be the first Restaurant that introduced the Izakaya style inspired by the city of Osaka.