




# TEPPAN-YAKI

All these dishes include miso or sumashi soup, steamed rice, vegetables and Japanese green tea

	Lobster tail 7 oz / 210 grs	\$730
	Calamari 7 oz / 210 grs	\$380
	Beef fillet 8 oz / 240 grs	\$610
	New York strip 8 oz / 240 grs	\$550
	Salmon 7 oz / 210 grs	\$490
	Grouper 7 oz / 210 grs	\$480
	Chicken breast 8 oz / 240 grs	\$460
	Vegetarian	\$365
	Ribeye 8 oz / 240 grs	\$650
	Scallop 7 oz / 210 grs	\$440
	Tuna Fillet 7 oz / 210 grs	\$460
	Shrimp 10 pieces / 10 piezas	\$505
	Swordfish 7 oz / 210 grs	\$430

## COMBINATIONS /COMBINACIONES 8oz

	Two item combination	\$575
	Any combination with lobster	\$710

# SASHIMI

8 pieces / 4 oz

Tako/Octopus	\$230
Hamachi/ Yellow tail tuna	\$305
Maguro/Tuna	\$305
Sake/Salmon	\$280
Saba/Mackerel	\$270
Ika/Squid	\$270



# NIGIRI

	SELECTION OF MIKADO STYLE NIGIRI 6 pieces / 3 oz	\$430
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NIGIRI MIKADO (1 pieza)	\$110
Tako, hamachi, maguro, sake, saba, ika, unagui, ebi, kanikama, tamago, ikura, masago, tobiko	



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# YAKIMESHI

Additional fried rice order will complete your dinner 2 oz

Vegetables	\$130
Chicken	\$135
Beef	\$135
Shrimp	\$135
Mixed	\$145



# NOODLE BAR

<b>BEEF GYOSA</b> (3 pieces) Beef dumplings served with smooth oriental spicy tomato- anise sauce	\$210
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<b>GYOSA</b> Dumpling served in beef broth with vegetables and eggs	\$185
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<b>KAISEN SOUPE</b> Harusame, shrimp, scallops, calamari, mussels, shitake, bok choy, wakame	\$220
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(3 ONZAS) (8 ONZAS)

<b>UDON</b> Udon nodles, chikuwa, inari, age, spring onion, wakame, negi, kakiague tempura and shrimp tempura	\$210	\$280
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<b>YAKI UDON</b> Grilled noodle with chicken, beef, vegeta- bles and yaki soba sauce	\$185	\$390
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<b>YAKI SOBA</b> Egg noodles with shrimp, New York steak, vegetables and yaki soba sauce	\$185	\$405
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<b>RAMEN NOODLES</b> (4 oz) (120 grs) Tonkotsu broth, pork Chashu, wakame, negi, menma and sesame	\$190
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# SUSHI

## MIKADO MAKI

Eel, cucumber roll wrapped with avocado

4 pieces	8 pieces
\$160	\$260

## KASAI MAKI

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

\$170	\$260
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## CALIFORNIA MAKI

Shrimp, kanikama, avocado, cucumber and tobiko

\$170	\$260
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## FUTOMAKI

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

\$175	\$270
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## BANANA MAKI

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

\$160	\$250
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## SAKE MAKI

Smoked salmon with cream cheese and wrapped in soy leaf

\$160	\$250
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## MIKADO DRAGÓN MAKI

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

\$175	\$270
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## CRISPY MAKI

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

\$170	\$260
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	4 pieces	8 pieces
<b>CARIBE MAKI</b> Coconut breaded roll, lobster, avocado, mango, Asian tartar	\$170	\$270
<b>MARRIOTT MAKI</b> Yellowtail tuna, scallop, salmon, cucumber, sweet shitake wrapped with tuna Cajun tataki	\$175	\$270
<b>CRAB MAKI</b> Breaded roll filled with crab salad, avocado, lime, masago and wasabi mayo	\$170	\$260
<b>SPICY TUNA MAKI</b> Tuna and spicy mayo	\$160	\$260
 <b>HAMACHI MAKI</b> Breaded roll with yellow tail tuna, cucumber, avocado, kampyo and spicy mayo	\$170	\$275
<b>TUNA TATAKI</b> Sealed tuna Tataki accompanied with wasabi mayo and rice vinegar	\$280	
<b>MARINATED TUNA</b> Marinated tuna in sesame crust with tahini sauce	\$285	

## TEMAKI

<b>SPIDER TEMAKI</b> (1 piece/2 oz) (1 pieza/60 grs) Sot-shell crab tempura, cucumber, avocado, cream, cheese, wasabi-tobiko	\$205
<b>CALIFORNIA TEMAKI</b> (1 piece/2 oz) (1 pieza/60 grs) Kanikama, spicy mayo, cucumber, shrimp, avocado and cream cheese	\$190
<b>TEKKA TEMAKI</b> (1 piece / 1 oz) Tuna	\$180



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## DRINKS



### 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

### 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
Sake Hakutsuru sparkling [10 oz]	\$610
Sake Momokawa [4 oz]	\$170
Raspberry [8 oz]	\$250
Apple sake [8 oz]	\$250
Lychee sake	\$250

### HOT SAKE


Sake [8 oz]	\$190
Dai gin jo platinum [10 oz]	\$495
Karatamba [10 oz]	\$395
Yaegaki [10 oz]	\$435






# Mikado

SUSHI BAR AND JAPANESE CUISINE

 mikado.cancun

 @marriottgourmetexperience

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