

新鮮  
ENTREES

**crispy salmon taquitos** (4) 65gr  
wonton + spicy mayo + salmon + avocado  
+ truffle oil + tobiko

**truffle sashimi** 70gr  
tuna + salmon + kampachi + black truffle  
+ caviar + chives + soy with truffle oil

**chocolate clam** (2) 30gr  
ponzu + yellow lemon + truffle oil

**mini tuna corn tostadas** (4) 65gr  
tuna + spicy mayo + ponzu + onion  
purple + avocado + serrano

**tuna tartare**  
tanuki + yuzu soy + spicy mayo + chives +  
black sesame

# ryoshi

暑い  
HOT ENTREES

**bonsai** 200gr  
broccoli + sweet soy + spicy mayo with tobiko

**A5 wagyu slices  
on a hot stone** 70gr  
in sumiyaki + yuzu kosho

**edamames** 100gr  
with robata + soy with truffle oil + spicy salt

**spicy edamames** 100gr  
soy + japanese chillies + ginger

**spicy shrimp tempura** 200gr  
rock shrimp + fresh salad

**shrimp and vegetables  
tempura** 70gr  
sweet sauce

**crispy brussels** 200gr  
fried brussels sprout leaves + pine nuts  
+ sweet soy

**mini duck tacos** (4) 65gr  
flour tortilla + tobanjan + cucumber

**gyozas** (5) 85gr  
short rib stuffed dumplings + ishiyaki sauce

**batayaki clam** (2) 30gr  
butter + garlic + house baby tomato

**cheese skewers** (3pz)  
breaded manchego cheese + sweet sauce

**miso soup** 150ml

**coliflor roca** 200gr  
with spicy dressing + black sesame seeds +  
fresh salad

ご飯と茶わん  
RICE & BOWLS

**ryoshi bowl** 145gr  
tuna + salmon + tobiko + avocado  
+ cucumber + carrot + chives  
+ spicy mayo + kosho mayo + sweet soy  
+ wakame + sesame

**ushi rice** 100gr  
rib eye + yakimeshi + shiitake sauce

**yakimeshi** 235gr  
meat  
shrimp  
vegetables 200gr  
mixed 240gr

**gohan** 200gr  
steamed rice

**tuna spicy bowl** 68gr  
tuna + tobiko + avocado + cucumber  
+ carrot + spicy mayo + chives

**spicy salmon bowl** 70gr  
salmon + avocado + tobiko + spicy mayo  
+ chives + sweet soy

**BR5 bowl** 65gr  
(by bárbara de regil)  
hamachi + canadian salmon + ikura +  
truffle + edamame + carrot + sweet seaweed

刺身  
SASHIMIS

**hamachi ninniku** 65gr  
soy yuzu + serrano tempura + chips  
garlic + truffle oil

**snore tuna** (8pz)  
a trip through the four parts  
of the tuna: kama toro + chutoro +  
toro + akami with  
special ponzu sauce

**3 varieties** 65gr  
akami + salmon + kampachi  
(6 pieces)

**5 varieties** 100gr  
akami + toro + salmon + kampachi +  
lubina (10 pieces)

**7 varieties** 145gr  
akami + toro + king salmon +  
salmon + lubina + hamachi +  
kampachi (14 pieces)

ボウル  
TEMAKIS

**kampachi special** 18gr  
kampachi + special spicy mayo +  
avocado + tanuki + chives +  
sweet soy + tobiko + mamenori

**baked king  
crab hand roll** 18gr  
csteamed alaskan crab  
+sweet japanese mayo  
+ masago + mamenori

**spicy tuna** 25gr  
tuna + avocado + spicy mayo + chives

**spicy salmon** 30gr  
salmon + avocado + tobiko  
+ spicy mayo + chives

**spicy king crab** 18gr  
alaskan crab + avocado  
+ spicy mayo + tobiko + mamenori

**crab hand roll** 18gr  
kanikama + mayo trufa + butter soy

**COSTENO**

LIFESTYLE & HOSPITALITY GROUP

The dishes may vary depending on the branch.

Raw dishes are served under consideration of the diner and the risk that this implies. The grammage of each dish is raw. Because we handle fresh and/or special products, some of our dishes may not be available. All our prices include VAT. Prices in Mexican National Currency.

MASARYK

マキ  
MAKIS

**ryoshi roll 65gr**

king crab + spicy mayo + tobiko + bubbles  
tempura + tuna

**nevada roll 80gr**

shrimp tempura + avocado + spinach  
fried + sweet soy + weathered + cream  
cheese + tampico

**spicy tuna roll 40gr**

tuna + avocado + spicy mayo + chives

**spicy salmon roll 47gr**

salmon + avocado + spicy mayo + tobiko  
+ chives

**tiger roll 90gr**

shrimp tempura + salmon + avocado  
+ asparagus + crispy crab + spicy mayo  
+ tobiko

**salmón lover maki 55gr**

salmon + king salmon + mango + avocado  
+ asparagus

**crispy tuna maki 70gr**

spicy tuna + weathered shrimp  
+ cucumber + chives + avocado + crispy  
red onion

**red dragon roll 85gr**

shrimp tempura + cucumber + avocado +  
flamed kanikama + chives + spicy mayo  
+ red tobiko + sweet soy

**tartufo roll 57gr**


spicy tuna + avocado + inside tobiko +  
seared tuna + truffle mayo + outside  
serrano

**spider roll 65gr**

softshell crab + salmón + seaweed + tampico  
inside. Jurel + truffle mayo + tobiko outside

**zazu roll 80gr**

shrimp tempura + cucumber + tobiko +  
fresh tuna + truffle mayo + chives

**lotus roll 80gr**  NEW

spicy tuna + salmon + kampachi +  
ku sauce + avocado + sriracha

にぎり  
NIGIRIS

**akami 10gr** / lean tuna

**chutoro 10gr** / medium fatty tuna

**toro 10gr** / fatty tuna

**kamatoro 13gr**

fatty part of the tuna

**bass 10gr** / yuzu kosho

**wagyu A5 10gr** / japan

**unagi 10gr** / eel

**quail egg (1)**

truffle oil + nikiri + grain salt

**hamachi 10gr** / japanese

**ora king salmon 10gr**

new zealand

**salmon 10gr** / canada

**ikura 10gr** / salmon roe

**ebi 10gr** / shrimp

**uni 10gr** / cove hedgehog

**totoaba 10gr** / of the crop

**kampachi 10gr** / japan

**mini wagyu roll (1) 10gr**

truffle + Japanese wagyu A5 + rice + turnip

**tuna flight**

4 different parts of tuna in nigiri +  
akami with yuzu kosho + chutoro with  
ponzu and truffle oil + toro with wasabi +  
kamatoro with house soy

ロバタヤキ  
ROBATAYAKI

**baby corn 85gr**

japanese mayonnaise + togarashi chili

**asparagus with rib eye 100gr**

miso sauce + tamarind

**wagyu skewer A5 30gr**

yuzu kosho + garlic chips

**pork belly skewer 45gr**

marinated 48 hours

**asparagus 100gr**

mayo wasabi + sesame seeds + japanese citrus

**chicken skewers 200gr**

1 spicy + 1 miso

**robata king crab (1) 30gr**

prepared butter + japanese chili

**teriyaki salmon 250gr**

asparagus + gohan + yuzu kosho

メインコース  
MAIN COURSE

**udon with  
wagyu A5 20gr**

mushroom cream + black truffle

**kama yaki 250gr**

grilled fish neck + special sauce  
+ chives

**rib eye ishiyaki**

**choice 200gr**

shishito + asparagus + fried garlic

デザート  
DESSERTS

**banana pie**

flamed on your table

**rainbow cake**

strawberry ice cream + strawberries

**coconut torreja**

with dulce de leche ice cream

**macadamia nut pie**

**mango mustache**

**corn flan**

cajeta + pretzels

**chocolate**

tres leches cake

**mochi**

1px

3px

taro, mango, matcha

TOPPINGS

**wasabi fresco 4gr**

japanese

**trufa negra 1gr**

from aragon

**foie gras 1gr**

duck + marinated in miso

**caviar 1gr**

sturgeon