

STARTERS

SOPA MISO 150ml

EDAMAMES 100gr

Steamed Soybean

ALMEJA CHOCOLATA FRESCA 30gr

Spicy Ponzu and Lemon

KAMA YAKI 180gr

Grilled Fish Jaw, Served with House Special Sauce and Chives

TAQUITOS CRISPY 4pc 65gr

To Choose: Salmon - Tuna - Mixed

Wonton, Spicy Mayo, Avocado, Truffle Oil and Tobiko

CAMARONES ROCA 100gr

Rock Shrimp and Fresh Salad Bowl

TEMPURA DE CAMARÓN (3)

Shrimp and Vegetable Tempura 250gr

GYOZAS

SHORT RIB 4pc 70gr

Stuffed with Short Rib and Ishiyaki Sauce

CAMARÓN 4pc 70gr

Spicy Mayo, Chives, Ponzu Sauce with Sesame Oil

BOWLS

SALMÓN SPICY 73gr

Salmon, Tobiko, Chives, Avocado, Spicy Mayo and Sweet Soy

ATÚN SPICY 73gr

Akami, Tobiko, Avocado, Cucumber, Carrots and Spicy Mayo

RYOSHI BOWL 73gr

Tuna, Salmon, Tobiko, Avocado, Cucumber, Carrots, Chives, Spicy Mayo, Kosho Mayo, Sweet Soy, Crispy Onion, Wakame and Sesame

MAKIS

ATÚN SPICY 45gr (6pc)

Tuna with Spicy Mayo, Avocado and Chives

SALMÓN SPICY 45gr (6pc)

Salmon with Spicy Mayo, Tobiko and Avocado

RYOSHI ROLL 65gr (8pc)

King Crab, Spicy Mayo, Tobiko, Tanuki, Seared Tuna, Ponzu Reduction, Cilantro Sprouts

TARTUFO ROLL 75gr (8pc)

Spicy Tuna, Avocado, Cucumber, Tobiko Inside, Tuna, Truffle Mayo and Serrano Outside

RED DRAGON ROLL 75gr (8pc)

Shrimp Tempura, Cucumber, Avocado, Kanikama, Spicy Mayo, Red Tobiko, French Chives and Sweet Soy

TIGER ROLL 50gr (8pc)

Shrimp Tempura, Salmon, Avocado, Asparagus, Kanikama Tempura, Mayo Tiger and Tobiko

SPIDER ROLL 95gr (8pc)

Soft Shell Crab, Salmon, Seaweed, Kanikama Mayo and Truffle Mayo Inside. White Fish on the Outside

LOTUS ROLL 75gr (8pc)

Spicy Tuna, Salmon, Kampachi, Ku Sauce; Cucumber on the inside, Avocado, Sriracha, and Chives on the Outside

TOTOABA ROLL 50gr (8pc)

Salmon, Avocado, Lettuce, Seared Farmed Totoaba, Wasabi Mayo, Ponzu Reduction and Serrano Slice



Hotaru



TEMAKIS

ATÚN MISO 25gr

Miso-Marinated Tuna with Truffle, Sriracha, Honey Dressing and Crispy Leek

SALMÓN SPICY 25gr

Salmon with Spicy Mayo, Tobiko and Avocado

BAKED KING CRAB 20gr

Steamed King Crab with Butter, Masago, Mamenori, Japanese Mayonnaise

HOTARU 20gr

Snook, Enoki and Spicy Mayo Flamed

KAMPACHI ESPECIAL 20gr

Kampachi, Mayo Spicy Special, Avocado, Tanuki, Chives, Sweet Soy, Tobiko

CRAB HAND ROLL 30gr

Kanikama and Truffle Mayo with Butter Soy

OMAKASE EXPERIENCE

Broccoli Skewer 50gr

Short Rib Gyozas (2) 20gr

Kampachi Special Temaki 20gr

Crab Hand Roll Temaki 30gr

Huachinango Nigiri 10gr

Nigiri Scottish Salmon 10gr

Chutoro Nigiri 10gr

Hamachi Butter Nigiri 10gr

Butterfish Nigiri 10gr

Eel Nigiri 10gr

Mango, Green Tea or Taro Mochi (1) 38gr

SASHIMI HOTARU 70gr

TRUFFLE SASHIMI

Salmon, Hamachi and Akami with Truffle and Caviar

HAMACHI SERRANO

Hamachi Marinated in Ponzu-Yuzu with Slices of Serrano Pepper, Coriander and Wasabi Salt

ATÚN RONQUEO

A Journey of the Four Parts of the Tuna: Kamatoro, Chutoro, Toro and Akami with Special Ponzu Sauce

SASHIMI CORTE MEDIO

SASHIMI 3 VARIEDADES 80gr

Akami, Salmon and Kampachi (6 pieces)

SASHIMI 5 VARIEDADES 100gr

Akami, Toro, Salmon, Snook and Kampachi (10 pieces)

SASHIMI 7 VARIEDADES 150gr

Snook, Hamachi and Kampachi (14 pieces)

NIGIRI 10 gr (1 piece)

AKAMI

Part of the Lean Tuna Loin

CHUTORO

Tuna Fatty Middle Part

TORO

Tuna Belly

Recommendation: With Truffle

KAMA TORO

Fatty Tuna Neck Part

TUNA

FLIGHT 4 pc

Akami, Chutoro, Toro and Kama Toro

SALMÓN KING

Sealed with Pepper

New Zealand

SALMÓN ESCOCÉS

Yellow Lemon Zest

ROLLITO WAGYU

Truffle, Japanese Wagyu A5, Rice

WAGYU JAPONÉS

Sealed Cut of Meat A5

UNAGI

Eel

HAMACHI

Japan

RÓBALO

Yuzukosho

HUACHINANGO

Furikake and Yellow Lemon Zest

HUEVO DE CODORNIZ

With Olive Oil with Truffle

IKURA

Salmon Roe

KING CRAB

Flamed with Butter

EBI

Shrimp

TAMAGO

Omelete Dulce de Huevo

TOTOABA

Farm Raised

KAMPACHI

Ponzu and Momiji Reduction

HAMACHI MANTEQUILLA

Flamed with Butter and Truffle Oil

ENOKI

With Black Truffle

SALMÓN BELLY

Fatty Salmon and Togarashi Mayo

TOPPINGS

FOIE GRAS 1gr

Duck Foie Gras Marinated in Miso

TRUFA NEGRA 1gr

WASABI FRESCO 4gr

YUZU KOSHO 3gr

CAVIAR 2gr

DESSERT

CHEESECAKE DE

MACADAMIA 175gr

MOCHI 38gr

Matcha, Taro and Mango

MOSTACHÓN

MANGO 145gr

LOTUS CAKE 224gr

Ice Cream Cake, Bathed in Dulce de Leche and Lotus Crumble

MOCHI DUBAI 38gr **NEW**

Pistachio Mousse Filling with a Dubai Chocolate Center, Served with Chocolate Sauce and Fresh Strawberries.

ROBATAYAKI

Japanese Charcoal Grill

EDAMAMES CON TRUFA 90gr

Olive Oil with Truffle, Spicy Salt

ELOTITOS BABY 85gr

Japanese Mayonnaise and Chili Togarashi

SKEWERS

BRÓCOLI 50gr

Sweet Soy

HONGOS ENOKI 50gr

Soy with Citrus

PORK BELLY 50gr

Marinated 48 hours

WAGYU A5 30gr

Yuzu Kosho and Garlic Chips

YAKITORI 45gr

Chicken Thigh and Robata Sauce



COSTENO

LIFESTYLE & HOSPITALITY GROUP

In this establishment, top quality fresh products are served. However, eating raw food is your own responsibility. All our prices include VAT. hotaru.com.mx