

TORA

CONTEMPORARY JAPANESE CUISINE

Our menu design is Izakaya style, typical in the most cosmopolitan restaurants in Japan, where there is no protocol to order food and where food can be shared at the center of the table or enjoyed individually.

The concept revolves around the Robata grill, an ancient custom of cooking on hot coals, where Binchotan, a sustainable carbon is used. This charcoal generates no smoke and gives food a subtle smoky flavor characteristic of this Japanese technique.

C O L D D I S H E S

SEARED TUNA SASHIMI
Tangerine ponzu · crispy garlic
coriander · red onion

ORA KING SALMON SASHIMI
Thick cut · yuzu · yellow
aji black salt

HAMACHI TIRADITO
Jalapeño ponzu fried leek
jalapeño pepper

SASHIMI PLATTER
A Bluefin tuna · Ora King salmon hamachi
colossal octopus - to share -

DUO TARTARE
Ora King salmon · Bluefin tuna
black tobiko · rice cracker

H O T D I S H E S

**MISO SOUP
WITH TOFU**

EDAMAME
Robata grilled
maldon salt

SHISHITO PEPPERS
Robata grilled · olive oil
maldon salt

**ASPARAGUS
ROBATAYAKI**
Teriyaki sauce

**SPICY
LOBSTER SOUP**

ROCK SHRIMP
Sweet spicy sauce

FRIED TOFU
Sweet & sour tofu puree · ginger
vinaigrette organic lettuce

VEGETABLE YAKIMESHI
Japanese style sautéed rice with
carrots zucchini · soy sauce

MIXED YAKIMESHI
Fillet · shrimp · carrot
zucchini · soy sauce

FIRE BALLS
- flambéed tableside -
Rice balls · Alaskan King
Crab · spicy wafu

G Y O Z A S

SHRIMP AND GINGER
Spicy soy sauce
4 pcs

SHORT RIB
Smoked miso sauce
4 pcs

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

TORA SIGNATURE

NORDIC SALMON
Organic · handcrafted
smoked · robata-grilled
8 oz

SHORT RIB
Asian spices · ginger
honey · spicy sauce
18 oz

**HOT FIRE
ALASKAN KING CRAB**
Yuzu butter · soy wafu
8 oz

**USDA PRIME
SPICY FILLET**
Sesame · red pepper
sweet soy 6 oz

ROBATA

TORA JAPANESE RESERVE

WAGYU
100% Tajima Beef · marbled between
8 and 10 · highly prized · refined flavor
New York 8 oz

TAKAMORI
From sake-fed cows · unique
flavor · extra juicy
Rib Eye 7 oz

OMI
Japan's oldest brand with 400 years of history,
known as the Emperor's meat
New York 7 oz

KOBE INFERNO

A unique culinary experience that celebrates luxury and Japanese tradition, highlighting a portion of exquisite Kobe Tajima Beef, paired with authentic Japanese whisky for a unique sensory experience designed for lovers of quality and sophistication. The flambeéd process enhances the meat with a smoky touch and deep notes, creating an incredibly tender and juicy texture.

Fillet 7 oz - Tableside flambeéd -

FROM THE SEA

BLACK COD WITH MISO
Miso reduction
8 oz

COLOSSAL OCTOPUS
With soy wafu
8 oz

**U2 NIGERIAN
COLOSSAL SHRIMP**
Garlic and ginger butter
11 oz each

**LOBSTER
TAIL**
17 oz

SKEWERS

**ELOTES
BUTTER**
Shiso

SPICY BEEF
Hot sauce ginger

KUROBUTA PORK
Spicy sauce with
ginger and honey

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HOT RICE POT

These rice casseroles are a traditional dish in Japan, our Takikomi Gohan has transcended generations, and it is an honor to present it in our menu as our chef's signature dish, made with enoki, shiitake, eringui and shimeji mushrooms

JAPANESE MUSHROOMS
Shaved fresh black truffle

SEAFOOD
Shrimps · scallop U8 mussel · octopus

TEMPURA

SERVED WITH 3 SAUCES: Tempura dashi · habanero wafu · sweet & spicy sauce

U10 TIGER SHIMP
5 pieces

VEGETABLES
Organic baby vegetables

NIGIRI SUSHI

NORDIC SALMON

HAMACHI

ORA KING SALMON

TORO TUNA

BLUEFIN TUNA

KOBE BEEF
Flambéed table side

MAKI ROLLS

CALIFORNIA CRAB ROLL

Inside: Breaded Shrimp · cucumber
Outside: Avocado · Alaskan King Crab · spicy wafu and masago · sesame seeds

SPICY YELLOWTAIL

Inside: Hamachi · cucumber
Outside: Hamachi slices · Chilli Wafu yuzu

COSMO ROLL

Inside : Breaded shrimp · cucumber
Outside : fresh salmon · avocado habanero wafu · coriander shoots

ANGRY DRAGON

Inside : Shrimp tempura · masago · spicy wafu cucumber · avocado
Outside : Tuna · kimchi sauce

SALMÓN OPEN TEMAKI
Salmón fresco al robata · aguacate

SPICY TUNA ROLL

Inside : Fresh tuna · avocado · cucumber
Outside : Mixed sesame seeds · jalapeño crispy tortilla bits · tobiko · sriracha sauce

TEMPURA PRAWN

Inside: Shrimp tempura · masago · cucumber
Outside : Eel · avocado · spicy tamarind sauce

DRAGON ROLL

Inside : Breaded shrimp · asparagus spicy wafu · eel sauce
Outside : Eel · avocado · mixed sesame seeds

SALMÓN TWO WAYS

Inside : Roasted salmon · cucumber
Outside : Fresh salmon · avocado · sriracha sauce · tamarind sauce · tobiko

EXECUTIVE CHEF OSAMU DEAI

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DESSERTS

Chocolate Cookie Balls
Oreo cookie dough & crumbs
vanilla ice cream

Nutella to Die For
Nutella ice cream · chocolate sauce · toffee bits
salted caramel popcorn

Over The Top Sundae
Madagascar vanilla ice cream · apple
pie · salted pecan streusel · warm
caramel sauce

Yuzu Key Lime Pie
Flambéed tableside
- to share -

Ice Cream
Nutella · vanilla · chocolate

Sorbets
Ginger · lichi · yuzu

Dessert Tasting
Black to the future · Deconstructed Cheesecake
Chocolate Cookie balls · Yuzu Key Lime Pie
Over the Top Sunday · Ice Cream (2 flavours)

VALHRONA SPECIALS

Valrhona, with over 90 years of French tradition, is a renowned chocolate house from Tain-l'Hermitage, Rhône-Alpes. Recognized for its quality and craftsmanship, its carefully selected cocoa and dedication to perfection have distinguished it in haute cuisine.

Chocolate Lava Cake
Warm caramel sauce

Black to The Future
Flourless Valrhona chocolate cake
14 k gold flakes

Chocolate Roll
White chocolate mousse · dulce de leche ice cream
chocolate teddy bear

Nuestros precios incluyen IVA y son en pesos mexicanos.
Las propinas no son obligatorias

COFFEE & TEA

Americano
Cappuccino
Espresso
Cortado Espresso
Double Espresso

Carajillos 120 ml
Classic
Chocolate covered coffee beans · Licor 43
strawberries
Mazapán
Coffee · Licor 43 · Frangelico · Ketel One vodka
tres leches syrup
Speculaas
Coffee · Licor 43 · Ketel One vodka
Speculaas syrup
De Olla
De olla cold brew · Licor 43 · Ketel One vodka
piloncillo syrup
Roses
Coffee · Ketel One vodka · roses and
cinnamon syrup
Irish
Coffee · Kahlua · Licor 43 · Jameson whiskey
cream

Ronnefeld Tea

- Apricot & Almond
- Almond Dreams
- Camomile
- Mint
- Morgentau
- Dung Ti

Ronnefeld Tea

- Green Dragon
- Tie guan yin
- Pau mu tan & Melon
- Fancy sencha sencha
- Pure fruit

DIGESTIVES

Anís Las Cadenas
Amareto Disaronno
Baileys
Chartreuse Amarillo
Chartreuse Verde
Chinchon Dulce
Chinchon Seco
Cointreau
Fernet Branca
Frangelico
Grand Marnier Cordon Rouge
Kahlua
Licor 43
Pacharan Zoco
Sambuca Vaccari Blanco
Sambuca Vaccari Negro
Strega

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Tips are not mandatory

C-R12/01/24

INFUSION BALLS

Crystal balls of exquisite minimalist design; full of natural fruit flavor, flowers and our in house made signature infusions.

Geisha's Memories

Grey Goose Vodka · lemongrass syrup
berries puree · cranberries juice

Gin & Jam

Bombay Sapphire Gin · ginger syrup
passion fruit pulp · mint leaves · orange juice

SIGNATURE COCKTAILS

Don Chatto

Herradura Ultra Tequila · Ancho Reyes · cucumber syrup
grapefruit juice · worm salt · lime juice

Burning Sanctuary

Absolut Vodka · ginger syrup
lychee puree · lime juice

Mezcalina Citrus

400 Conejos joven Mezcal · tangerine
soda · orange juice · lychee syrup · lime juice

Cucumber Wasabi Martini

Bombay Sapphire Gin · wasabi
cucumber syrup · lime juice

Rising Sun

Grey Goose Vodka · Aperol · raspberry
puree · lemon juice · natural syrup

Yuzu Gin

Malfy Gin · Cointreau · yuzu · natural syrup

MIXOLOGIST CREATIONS

Red Scarlet

Patrón Silver Tequila · Grand Marnier
berries · volcano salt · agave honey

Caribbean Goose

Grey Goose Vodka · Aperol · freeze-dried
pineapple · ginger syrup

Sunayama Sweet

Victoria Beer · Bacardi 8 year Rum
tamarind · passion fruit · pineapple juice

King Midas

Patrón Silver Tequila · Vermouth Dry
yuzu · cinnamon syrup · pineapple juice

MOCKTAILS

Try any of our Signature Cocktails without alcohol

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GIN & TONIC MIXOLOGY

Forest

Brockmans Gin Intensely Smooth
Forest syrup · premium tonic water

Mediterraneo

Bombay Sapphire Gin · orange jam
passion fruit syrup · premium tonic water

London Park

Bombay Sapphire Gin · lemongrass syrup
coriander · premium tonic water

Dolce Malfy

Malfy Gin · citrus oleo saccharum
cucumber · premium tonic water

GINS

BOT COPA
45 ml

Beefeater 750 ml
Beefeater Blackberry 700 ml
Beefeater Pink 700 ml
Bombay Sapphire 750 ml
Brockmans Intensely Smooth 700 ml
Bulldog 750 ml
Hendrick's 750 ml
Malfy Originale 750 ml
Mom 700 ml
Monkey 47 500 ml
Tanqueray 750 ml
Tanqueray Flor de Sevilla 750 ml
Tanqueray Rangpur 750 ml
Tanqueray Ten 700 ml
The Botanist 700 ml
The London Nº 1 700 ml
Elephant 500 ml

TONIC WATER

BOT

Fever Tree Tonica 200 ml
Fever Tree Ligth 200 ml
Seventeen 200 ml
Fentimans Tonic 200 ml
Schweppes 355 ml
Seagram's Tonic 235 ml

SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary
Peppermint · Lemongrass · Black Pepper · Pink Pepper

FRUIT

Berries · Eureka Lemon · Orange
Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.
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JAPANESE WHISKY

Hibiki Hermony Suntory

Bot 750 ml
Glass 60 ml

Toky Santory

Bot 750 ml
Glass 60 ml

SAKE

Momokawa Diamond

Junmai Ginjo . *Oregon USA*
Dry, stimulant
Bot 750 ml
Bot 300 ml
Tokuri 150 ml
Glass 60 ml

Nami

Junmai Ginjo . *Sinaloa Mexico*
Fresh, semi-dry
Bot 750 ml
Tokuri 150 ml
Glass 60 ml

Shirataki Jozen White

Junmai Ginjo . *Niigata Japan*
Sutyl and revitalizing
Bot 750 ml
Bot 300 ml

Shirataki Jozen Blue

Junmai Daiginjo . *Niigata Japan*
Light and fruity
Bot 750 ml
Bot 300 ml

Sawanotsuru Minume

Junmai Daiginjo . *Hyogo Japan*
Elegant, refreshing and balanced
Bot 720 ml
Glass 60 ml

BEER

Asahi Super Dry

330 ml

Lucky Buddha

330 ml

Sapporo Silver Premium

473 ml

Herencia Cucapá Border

355ml

Budlight

355 ml

Stella Artois

330 ml

Michelob Ultra

355 ml

Negra Modelo

355 ml

Modelo Especial

355 ml

Pacífico (Clara/Suave)

355 ml

Corona (Extra/Light/Cero)

355 ml

Victoria

355 ml

León

355 ml

Montejo

355 ml

Tulum

355 ml

Michelob Ultra Hard Seltzer

355 ml
(Strawberry Watermelon / Mango Peach
Cucumber Lemon / Spicy Pineapple)

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