

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.
Accepted payment methods: cash, debit and credit card (0% on commission). Exchange rate 1 USD = 17 MXN

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 flambéed process enhances the meat with a smoky touch and deep notes, creating an incredibly tender and juicy texture.

Fillet 7 oz - Tableside flambéed -

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 · 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

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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

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COFFEE & TEA

Americano 240 ml
Cappuccino 240 ml
Espresso 50 ml
Cortado Espresso 40 ml
Double Espresso 60 ml

Carajillos

Classic 120 ml
Chocolate covered coffee beans
Licor 43 · strawberries

Mazapán 120 ml
Coffee · Licor 43 · Frangelico
Vodka · Tres leches syrup

Speculaas 120 ml
Coffee · Licor 43 · vodka
Speculaas syrup

De Olla 120 ml
De olla cold brew · Licor 43
Vodka · Piloncillo syrup

Roses 120 ml
Coffee · vodka · roses and
cinnamon syrup

Irish 120 ml
Coffee · Kahlua · Licor 43
Jameson whiskey cream

Ronnefeld Tea 240 ml

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

Ronnefeld Tea 240 ml

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

DIGESTIFS

Anís Las Cadenas	45 ml
Amareto Disaronno	45 ml
Baileys	45 ml
Chartreuse Amarillo	45 ml
Chartreuse Verde	45 ml
Chinchon Dulce	45 ml
Chinchon Seco	45 ml
Fernet Branca	45 ml
Frangelico	45 ml
Grand Marnier Cordon Rouge	45 ml
Kahlua	45 ml
Licor 43	45 ml
Pacharan Zoco	45 ml
Sambuca Vaccari Blanco	45 ml
Sambuca Vaccari Negro	45 ml
Strega	45 ml

Classic cocktails are made with specific spirits and/or liqueurs. If you prefer a different brand, the price will be adjusted to match the value of that spirit according to the drink menu.

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SIGNATURE COCKTAILS

They Call Me Pau

Flavor notes: ferment · fresh · bubbly

Herradura Plata Tequila · Mio Sake
artisanal flower liqueur · strawberry and cucumber
cordial · meringue garnish with lemon zest 250 ml

Ginger Dragon

Flavor notes: fresh · creamy · herbal

Japanese Rum Ryoma · Yellow Chartreuse
matcha and ginger syrup · milk punch 225 ml

Pineapple Express

Flavor notes: smoky · spicy

Japanese Whiskey Yamazakura · chile ancho liqueur
spiced roasted pineapple compote 250 ml

Ipanema Girl

Flavor notes: spicy · fresh

Agua Bendita Mezcal · chile liqueur
tamarind and ginger syrup 215 ml

Spring in Osaka

Flavor notes: fresh · tropical · full-bodied

Vodka Ukiyo · Sake Nami · mango
sharbat · aquafaba 225 ml

Kimono Kiss

Flavor notes: red fruits · fresh · aromatic

Yuzu Gin Ukiyo · Sake Nami
blackberry and lychee cordial · yuzu 220 ml

Geisha's Memories

Flavor notes: fruity · currant · vanilla

Absolut Raspberry Vodka · Chambord
blueberry syrup · yuzu 245 ml

Tokio Latino

Flavor notes: fresh · tropical · herbal

Patrón Cristalino Tequila · Ancho Reyes liqueur
cucumber and basil syrup · nori and kiwi salt 240 ml

Cucumber Wasabi

Flavor notes: spicy · fresh · herbal

Bombay Gin · Ancho Reyes liqueur
worm salt · wasabi · lime 220 ml

Moombai Fever

Flavor notes: fresh · herbal

Nami Sake · mint and lychee syrup · ginger ale 350 ml

Tora Espresso

Flavor notes: coconut · horchata · fresh

Absolut Blue Vodka · coconut liqueur
rice syrup · espresso 220 ml

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GIN & TONIC MIXOLOGY

Forest 320 ml
Puerto Indias Strawberry Gin · Forest syrup
premium tonic water

Mediterraneo 320 ml
Bombay Sapphire Gin · orange jam
passion fruit syrup · premium tonic water

London Park 320 ml
Bombay Sapphire Gin · lemongrass syrup
coriander · premium tonic water

Dolce Malfy 320 ml
Bombay Sapphire Gin · citrus oleo saccharum
cucumber · premium tonic water

GIN

Beefeater 750 ml
Beefeater Blackberry 700 ml
Beefeater Pink 700 ml
Bombay Sapphire 750 ml
Brockmans Intensely Smooth 700 ml
Hendrick's 750 ml
Monkey 47 500 ml
Monkey Sloe 500 ml
Puerto de Indias BlackBerry 750 ml
Puerto de Indias Guadalquivir 750 ml
Puerto de Indias Strawberry 750 ml
Puerto de Indias Sweet Melon 750 ml
Tanqueray Ten 700 ml
The Botanist 700 ml
The London Nº 1 700 ml

TONIC WATER

Fever Tree 200 ml
Fever Tree Ligth 200 ml
Seventeen 200 ml
Fentimans 200 ml
Seagram's 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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