



OMAKASE GAUDENCIORUI



日本廚師

## CHEF GAUDENCIO RUIZ

CHEF GAUDENCIO RUIZ MATEO, ORIGINALLY FROM SANTIAGO MATATLÁN, OAXACA, EMIGRATED TO THE UNITED STATES IN SEARCH OF NEW OPPORTUNITIES. IN HIS NEW LAND, HE EXCELLED IN SOME OF THE MOST PRESTIGIOUS RESTAURANTS OF JAPANESE CUISINE, SUCH AS NOBU MATSUHISA AND KATSUYA BY CHEF KATSUYA UECHI, AND WAS EXECUTIVE CHEF AT SAKE DOJO IN LITTLE TOKYO, LOS ANGELES.

THROUGHOUT HIS CAREER, CHEF GAUDENCIO RUIZ HAS EXPLORED AND MASTERED VARIOUS INTERNATIONAL CUISINES, INCLUDING ITALIAN, FRENCH, SOUTH AMERICAN, PERUVIAN AND, OF COURSE, MEXICAN, WITH A SPECIAL EMPHASIS ON JAPANESE.

IN 2018, HE WON THE USA TOP CHEF WASHOKU COMPETITION, COMPETING AGAINST 200 RENOWNED CHEFS. THIS WIN ALLOWED HIM TO PARTICIPATE IN INTERNATIONAL COMPETITIONS IN TOKYO, JAPAN, AND TO EXPLORE CULINARY CULTURES IN EUROPE AND PERU.

WITH MORE THAN TWO DECADES OF EXPERIENCE, CHEF GAUDENCIO RUIZ MATEO HAS ESTABLISHED HIMSELF AS ONE OF THE BEST CHEFS IN THE WORLD, BRINGING HIS CULINARY LEGACY BACK TO OAXACA.

## TICKETS-ZENSAI

<b>ROCK SHRIMPS</b>	<b>3220</b>	<b>MAGYU GYOZAS 3PCS</b>	
Panko fried shrimps in miso and lightly spicy miso dressing		Japanese ravioli stuffed with A5 Wagyu beef cooked in deep fryer	
<b>CHICKEN KARA-AGE 150 G</b>	<b>3125</b>	<b>SHRIMP GYOZAS 3PCS</b>	<b>3 85</b>
Deep fried Japanese chicken nuggets, yuzu, aioli and sweet and sour sauce		Cooked in deep frying	
<b>CRISPY RICE SPICY TUNA 3 PCS 70G</b>	<b>3 95</b>	<b>BLACK COD SAIKYO MISO 100G</b>	<b>3 175</b>
Crispy rice cubes, spicy tuna tartar, dashi mayo te verde, tare sweet sauce		Marinated in three different types of sweet miso paste, baked in the oven	
<b>GYU ASPARAGUS</b>	<b>3185</b>	<b>TEMAKI-HAND ROLL SUSHI</b>	
Beef fillet wrapped with asparagus and seared on the griddle, coated in sweet soy sauce		<b>BAKED CRAB</b>	<b>3 85</b>
<b>FISH KARA-AGE (FRIED FISH) 150G</b>	<b>3175</b>	Pasta from crab gratin at oven wrapped in soya paper	
Breaded fish fillet, Japanese style, with tartar sauce f lameada		<b>SPICY TUNA</b>	<b>3 85</b>
<b>TEMPURA WITH SHRIMPS AND VEGETABLES</b>	<b>3 95</b>	Spicy tuna tartar	
Vegetable variant, 2 pieces of Japanese-style battered shrimp		<b>TORO TAKUAN</b>	<b>3 95</b>
<b>SAUTÉED EDAMAME 120G</b>	<b>3 90</b>	Bluefin Tuna Belly Tartare, Japanese Pickled Turnip	
Soya beans in pods sautéed in a wok, dipped in sweet and sour sauce and slightly spicy.		<b>HAMACHI</b>	<b>3 85</b>
<b>SALMON SKIN SUNOMONO 80G</b>	<b>3 90</b>	Yellowtail fish tartare (yellowtail)	
Mixed seaweed salad with kyuri cucumber marinated in sweet tosazu vinaigrette, crispy fried salmon skin.		<b>BAKED SCALLOP'S</b>	<b>3 85</b>
<b>AKADASHI MISO SOUP</b>	<b>3 75</b>	Creamy catarina clam callus au gratin baked in the oven	
Dashi base with red miso paste endemic to the Kyoto region		<b>UNAGUI KIURY AVOCADO</b>	<b>3 85</b>
<b>TEBASAKI WINGS 3 PCS</b>	<b>3 85</b>	Oven-smoked eel, Japanese gherkin	
Japanese-style crispy fried wings dipped in sweet tare sauce		<b>KANI EBY</b>	<b>3 85</b>
		Crab paste mixed with cooked shrimps, cucumber and avocado, wrapped in soybean paper	

## NIGIRI SUSHI

ITEM 30G

HON MOGURO BLUEFIN

TUNA AKAMI-LEAN TUNA 3 75

Tuna loin

CHU-TORO 3 85

TORO 3 15

Marbled and delicate fatty

O-TORO KAMA-TORO 3120

Select and delicate gill meat

HAMACHI-TORO 3150

Yellowtail belly

SHAKE-TORO 3 85

Salmon belly

BULL WITH CAVIAR 3 85

Bluefin tuna belly

SHAKE-SALMON 3175

HAMACHI-YELLOWTAIL 3 75

SHIRO-MI 3 75

White fishing

ANGUILA 368

LION'S CLAW CALLUS 375

385

EAST COAST

PULPO 380

ALBACORE ALBACORE 375

3115

TUNA

WAGYU A5

NIGIRI GUNKAN

IKURA-SALMON ROE 3 15

Marinated salmon roe

ITEM 30G

TORO TAKUAN 3 15

Tartar from bacon from tuna y

Japanese pickled turnip

SHAKE IKURA 3115

Salmon tartar and salmon roe

KAIBASHIRA 3 55

Catarina clam callus with flying fish roe masago

KANI-EBY 3 55

Crab pasta with boiled shrimp

SEA URCHIN IN SEASON

Market price

## FUTOMAKI

### TRADITIONAL COARSE ROLL

CHIRASHI 6 PCS 3175

Fish tasting

TORO TAKUAN 6PCS 3115

Bluefin pancheta tartare

SHAKE IKURA 6 PCS 3185

Salmon, salmon roe

UNAGUI KYURI AVOCADO 3155

Smoked eel, crab, cucumber and avocado paste

SOF SHELL CRAB 6PCS 3185

Soft-shell crab, Japanese pickled turnip, f lick tartar sauce and masago

SPICY TUNA 6 PCS 3155

Spicy tuna tartar, cucumber and avocado

SPICY SALMON 6 PCS 3155

Tartar of spicy salmon, cucumber and avocado

HAMACHI SCALLION 6 PCS 3155

Yellowtail and chives



## URAMAKIS

### HOUSE SPECIALITIES

#### ROCK AND ROLL 6PCS 3275

Roll stuffed with spicy tuna tartar, topped with breaded shrimps, dipped in miso dressing || igeramente picante

#### DOUBLE DOUBLE 8PCS 3195

Filled with salmon, cucumber and avocado, on the outside tartar of salmon, sauce tartar f licked, bathed in ponzu sauce

#### ROKU 6PCS 3185

Roll stuffed with crab paste, cucumber, avocado and tempura shrimp, topped with creamy catarina clam chowder au gratin

#### GENSAI 8PCS 3210

Stuffed with shrimps sautéed in butter and garlic, on the outside spicy albacore tartar, fried red onion and covered with ponzu sauce.

#### KAMPAI 8PCS 3225

Filled with butter and garlic sautéed shrimps, cucumber and avocado, salmon slices on the outside, dynamite crab paste and baked au gratin.

#### SAMURAI 8PCS 3195

Stuffed with tempura shrimps, cucumber and avocado, with tuna and salmon slices on the outside, with a lick of lemon aioli and ponzu sauce.

#### SHRIMP TEMPURA BORN 8PCS 3185

Stuffed with tempura shrimp, crab paste, cucumber and avocado, topped with tempura corn kernels dipped in dashi mayo and sweet tare sauce.

#### CRUNCHY 6PCS 3155

Stuffed with crab paste, tempura shrimp, cucumber and avocado, topped with tempura crunchies

#### CRA& SCALLOP TEMPURA 8PCS 3185

Stuffed with crab paste, cucumber and avocado, Mixed fish with passionfruit granita topped with tempura clam cheeks, dipped in caramel mayonnaise and dashi mayo.

#### WAGYU MAKI 8PCS 3475

Stuffed with sautéed zetas and asparagus covered of beef of Wagyu beef A5 A5 I igeramente f lame, crispy fried onions and dipped in ponzu sauce

#### SHRIMP TEMPURA 8PCS 3195

Stuffed with crab paste, tempura shrimp, cucumber and avocado, topped with eel and dipped in sweet taré sauce.

## USUZUKURI

### VERY THINLY SLICED

#### ALBACORE CRISPY ONION 100G 3195

Slices of seared albacore tuna, crispy fried red onion, dipped in ponzu sauce

#### SALMON TATAKI SASHIMI 100G 3220

Licked fried salmon with yuzu and chive vinaigrette

#### SASHIMI HAMACHI JALAPEÑO 100G 3235

Yellowtail fish, coriander in ponzu aguachile sauce

#### SASHIMI GYU 100G 3255

Thin cuts of charcoal-seared beef fillet topped with ponzu sauce

#### SASHIMI WHITE FISH 100G 3195

Fresh catch of the day and ceviche ponzu sauce

#### SASHIMI TUNA TATAKI 100G 3220

Sesame-crusted tuna with yuzu vinaigrette seared

## CEVICHEs

#### CEVICHE LOCAL 3175

Isthmian dried shrimps, grasshoppers, organic tomatoes from the garden, creole coriander, miso tostada, yuzu shoyu ceviche dressing

#### CEVICHE EDO 3225

## CEVICHES

### CEVICHE WHITE FISH

House ceviche sauce with seasonal regional chilli peppers 3225

### CEVICHE NIKKEI

Chef's choice of fish, tiger's milk and crispy fries 3275

### TASTING OF 3 CEVICHES

Three different ceviches chosen by the chef 3395

## DON-BURI

BOWL OF RICE VINEGARED, ACCOMPANIED BY A PROTEIN OF YOUR CHOICE

### BARA CHIRASHI 250G

Tasting of different varieties of fish of the chef's choice, on rice mix with Japanese pickles, chives and sesame seeds. 3375

### TEKKA-DON 250G

Bluefin tuna sashimi in thin slices on rice mix with Japanese pickle, scallion and nori seaweed filaments 3350

### SHAKE KOBUJIME IKURA 250G

Cured tuna sashimi in kombu seaweed, marinated salmon roe, spring onion, toasted sesame seeds 3375

### SPICY TUNA 250G

Spicy tuna tartar, avocado and fried leek 3325

### EBY PANKO 250G

5 pieces of breaded shrimps, dipped in sweet humadashi sauce, on a bed of steamed rice 3295

### GYU SUKIYAKI 250G

Thin slices of beef tenderloin cooked in sweet soy sauce on a bed of steamed rice 3395

### CHICKEN TERIYAKI 250G

Grilled chicken supreme fillet with sweet taré sauce, over a bed of steamed rice 3295

### CHAHAN 200G

Wok fried rice 3185

## SASHIMI

### COARSE CUT

### SASHIMI MORIAWASE 10PCS

Tasting of five different cuts of fish of chef's choice 3395

### SASHIMI SANPINMORI

Three different cuts of fish the chef's choice 3325

### SASHIMI ELITE 10PCS

Tasting of different cuts of chu-toro, toro, o-toro, kama-toro and fresh wasabi tuna. 3750

### HON MAGURO-BLUEFIN 6PCS

Bluefin tuna loin 3290

### HAMACHI-YELLOWTAIL 6PCS

Japanese yellowtail fish 3330

### SHAKE-SALMON 6PCS

3290

### ABURI TORO 4PCS

Bluefin tuna belly flicked 3375

## DESSERTS

### MATCHA CATALANA

Creamy custard with green tea and brulee  
Pistachio crumble, red berry compote 3150

### TEMPURA CHOCOLATE GANACHE

Bathed in warm red fruit coulis, with vanilla ice cream from the mountains 3150

### MOCHI 3PCS

Japanese cake made of mochigome and filled with creamy ice cream, matcha, red fruits, taro and chocolate bunny flavours. 3150

## MEZCAL COCKTAILS

YUZU MEZCAL E180

Japanese citrus and Mezcal espadín

SESOKO E180

House Mezcal, grapefruit juice, jalapeño pepper and warm salt.

OKINAWA E210

Mezcal, passion fruit, orange and cinnamon

TOKYO CLASSIC E185

Mezcal from the house, pineapple, curacao and grapefruit soda

MATCHA HIGHBALL E175

Mezcal de la casa, lemon tea and matcha tea

KUMAMOTO E210

Mezcal of the house, agave honey, ginger ole and infusion of bougainvillea and strawberries.

OKAYOMA E175

House Mezcal, hibiscus, rosemary and a touch of chapulin salt.

OAXACAN MOJITO E180

Mezcal of the house, mint, pennyroyal, mascabado sugar and mineral water.

## OAXACAN GIN COCKTAILS

EDO E220

Gin cures ills, red berries and syrup

CLASSIC GIN AND TONIC E220

SAKURA E220

Gin cures ills, cinchona water and bougainvillea syrup

## OTHER

APEROL SPRITE E20

CARAJILLO O

CLERICOT E20

O

E20

## SAKE

HAKKAISAN TOKUBETSU 720ML BOTTLE E145 CUP

HAKKAISEN SPAKLING 360ML O

KIKUSUI 300ML E180

SAKE NAMI JUNMAI O E E135

950

## WINES

E

BOTTLE E145 CUP

FLUXUS RED GRENACHE WITH SYRUP E145

ARENAL BA II RED E1200

RED WHALE E1600

FLUXUS PINK GRENACHE E950

FLUXUS WHITE E950

MOUNT XANIC CHENIN COLOMBIERO E850 E18

E750

ABORIGINAL PINK O

E750

ABORIGEN RED E13

E950

ABORIGINAL SPARKLING O

E13

O

## CHAMPAGNE

BOTTLE

MOËT & CHANDON (PINK) E175

MOËT & CHANDON (WHITE) O

E160

## MEZCAL

O

HOUSE RAPIER E 100

## REAL MATATL

TOBALA E220

TEPEXTATE E250

YEAR 3 YEARS E180



GENEVA

ROKU	E290
HEALS BADS	E220
HENDRICK'S	E285

WHISKY

HIBIKY	E380
SAPPORO	E300
SANTORY	E300
BLACK LABEL	E250
GLENFFIDICH 12	E275

RON

BACARDI	E13
MATUSALEM PLATINUM	5
ZACAPA 23	E16

VODKA

ABSOLUT	E28 E130
GREY GOOSE	O E220

TEQUILA

1800 REPOSED	E20
DON JULIO BLANCO	O

BRANDY

TOWERS 10	O E150
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DIGESTIVES

DISARONE	E15
APEROL	O
LIQUOR 43	E15
VACCARI	O
	E15
	O
	E15
	O

JAPANESE BEER

ASAHI	E120
BLOWER	E140

BEER

BOHEMIA CLARA	E
BOHEMIA OBSCURA	50
BOHEMIAN CRYSTAL	E
BOHEMIA WEIZEN	50
AMSTEL ULTRA	E
B. SERUM	50
B. MICHELADA	E
CHLAMATE	50

ALCOHOL FREE

	E
	50
MINERAL WATER	E 40
PERRIER MINERAL WATER	E 65
BIALE NATURAL WATER	20 E 35
COCA COLA	E 40
COCA DIET	25 E 40
LEMONADE	E 45
	30