



Japanese folklore tells a love story played out in the heavens. The star Vega is known as the Weaving Princess, renowned for her skills on the loom. One day, while weaving in the Milky Way ('star river'), she realized she had no time to fall in love. Her father, Tentei, the North Star, saw her daughter's pain and united her with Kengyuu, a star from the other side of the 'river'. Their marriage was so happy that she neglected her weaving, and her enraged father separated them, sending Kengyuu back across the Milky Way. On just one night of the year– the 7th day of the 7th month – the moon acts as a ferryman across the night sky, reuniting the couple. This special day is celebrated in Japan as the Tanabata Star Festival, bringing people together to tie paper wishes onto trees.

By Chef Aizat Mohamed





◆ **Cocktails** ◆

**TANABATA STARRY SELECTION**

KAIZEN 改善 120ml

Refined blend of Suntory Whisky (50ml) with tangy tamarind soda zesty lime juice

SAKURA (桜) 140ml **D**

Floral-infused Roku Gin (50ml), berries shrub, jasmine tea, zesty yuzu

UNKAI 雲海 120ml

Vodka (50ml), mint, aloe vera, ginger syrup

SHIRO 城 80ml

Hibiki Whisky (50ml), sake reduction (10ml) orange bitters

KAWA-AKARI 川明かり 120ml

Jameson whisky (30ml), mezcal (20ml), grilled watermelon, lemon juice, soy sauce

HENKO 変更 110ml **G**

Blend of Umeshu (45ml), Gin Monkey 47 (22.5ml), miso paste

◆ **Low ABV** ◆

FIZZI FUJI 泡富士 120ml

Refreshing blend of Umeshu Choya Shiso (45ml), Fever Tree pink grapefruit

KURO KISHI 黒騎士 160ml

Elegant mix of sake (30ml), prosecco (10ml), blackberry shrub

◆ **Mocktail** ◆

SAKURAJIMA 桜島 150ml

Grilled watermelon, lemon, mirin, cherry smoke



◆ **Kenkō Sips** ◆

HARU HARMONY 春の調和 120ml

Lime, aloe vera ginger soda, agave syrup

ALOE KOMBUCHA

◆ **Beer** ◆

Orion Beer 355 ml

Sapporo 355 ml

Non-Alcoholic Beer 355 ml

◆ **Soft Drinks** ◆

Coca Cola 355 ml

Coca Cola Light 355 ml

Coca Cola Zero 355 ml

Freska 355 ml

Sprite 355 ml

Sprite Zero 355 ml

Red Bull 250 ml

Red Bull Sugar Free 250 ml

Fever Tree Club Soda 150 ml

Fever Tree Tonic Water 200 ml

Fever Tree Pink Grapefruit Soda 200 ml

Fever Tree Ginger Ale 200 ml

◆ **Water** ◆

Aqua Panna 750 ml

San Pellegrino 750 ml

Raw **R** Shellfish **SH** Vegetarian **VT** Vegan **V** Gluten **G** Spicy **S** Alcohol **A** Nuts **N** Dairy **D** Local Product

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

All prices are in Mexican Pesos and are inclusive of Service Charge (15%) and Taxes (16%).

Payment by credit card or room charge only.

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## ◆ Appetizers ◆

EDAMAME **V**  
Green lime, salt

WAGYU A5 EDAMAME  
Crispy Wagyu, garlic, salt

TRUFFLE EDAMAME **V**  
Truffle oil, fresh black truffle, salt

HAMACHI WITH GARLIC PONZU SAUCE **R G**  
Crispy onion, ponzu, chives, sesame oil

NORWAGIAN SALMON **R**  
Jalapeño shisho, herbs

TUNA TATAKI **R**   
Ginger soy, caviar, herbs

FRESH OYSTERS (3pcs) **SH R**   
Ponzu, garlic, shishito

OYSTER CUCUMBER LIME GRANITA (3pcs) **SH R**   
Cucumber lime granita, herbs



## ◆ Nigiri ◆

*2 pieces per order*

WAGYU A5 ROSSINI  
Wagyu, foie gras, fresh truffle, amadare

WAGYU A5 WITH CAVIAR  
Wagyu, caviar, amadare

TUNA WITH CAVIAR **R**   
Bluefin tuna, caviar

SCALLOP VANILLA MISO **SH**  
Scallop, foie gras, vanilla miso

SALMON WITH GINGER MISO SAUCE  
Seared salmon, miso sauce, ginger

HAMACHI MENTAIKO  
Hamachi, burn mentaiko

CHUTORO GINGER **R**  
Chutoro, ginger scallion

FRIED EGGPLANT NIGIRI **V**  
Fried eggplant, honey miso, lemon zest

POACHED PLANTAIN **V**  
Plantain, black garlic paste, nori seaweed

JAPANESE ENOKI NIGIRI **V**  
Enoki, kombu dashi soy

ROASTED ASPARAGUS NIGIRI **V**  
Asparagus, amadare spicy sauce

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\*To preserve the quality of our fresh products we serve items seasonally, based on availability.

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## Makis

SEARED SEABASS ROLL

Seabass, organic kimpira carrots, jalapeño puree

OTORO TARTARE ROLL **R**

Otoro, tofu sauce, truffle oil

SOFT SHELL CRAB ROLL **SH G S**

Crab tempura, aji sauce, bubu arare

SALMON SESAME ROLL **R G**

Marinated sesame salmon, red tobiko, chives

SUN-DRIED TOMATO ROLL **V**

Organic kimpira carrots, sun-dried tomatoes

AVOCADO TRUFFLE ROLL **V**

Avocado, truffle paste, fresh truffle

## Soup

ARAJIRU SOUP

White fish, vegetables

## Robata

WAGYU A5 *2oz/60gr*

Wagyu, ponzu gel, grated radish, enoki mushroom

CHILEAN SEABASS *5oz/140gr* **D**

Marinated chilean seabass, yuzu miso cream, basil oil, baby zucchini hajikami



## Tempura

ORGANIC VEGETABLES **G VT**

Shiso, enoki, asparagus, carrots, zucchini, gochujang sauce kombu soy

U-10 PRAWNS (*4pcs*) **SH G S**

Gochujang sauce, dashi soy

SOFT SHELL CRAB **SH G S**

Aji yellow chili, jalapeño purée

SCALLOP **SH G**

Ume kosho sauce

FRIED TOFU (*5pcs*) **V G**

Tofu, kombu dashi, chives

## Desserts

BLACK SESAME & CHOCOLATE **G D N**

Chocolate mousse, caramelized nuts, black sesame ice cream

COTTON JAPANESE CAKE **G D**

Yuzu, ginger, vanilla

HOJICHA **D**

Coconut namelaka, shiso leaf, hojicha ice cream

GREEN SAKE **V A**

Green apple granite, sake sorbet, tropical fruits

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### Discover our Hoshi Omakase experience

24-hour advance reservation is required to ensure a personalized Omakase experience.

#### ◆ Kengyuu ◆

Amuse Bouche  
Signature Appetizer (3)  
Robata (1)  
Premium Nigiri Sushi (3)  
Seasonal Dessert

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#### ◆ Orihime ◆

Amuse Bouche  
Signature Appetizer (3)  
Robata (2)  
Tempura (1)  
Premium Nigiri Sushi (3)  
Seasonal Dessert

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## ◆ Signature Japanese Teas ◆

### GREEN TEA SENCHA KYUSU

Grassy and slightly vegetal taste, with hints of umami and sweetness

### GREEN TEA KARIGANE

Delicate, with hints of peach syrup, elegant acidic character  
medium finish with pronounced astringency and delightful sea saltiness

### GREEN TEA MATCHA

Pleasant vegetal character, with hints of nuts  
peanuts, sesame seeds and walnuts in the aftertaste

### GREEN TEA GENMAICHA

Dense texture, pleasant freshness, and clear tones of cooked cereal  
saline minerality

### GREEN TEA HOJICHA

Pure green tea with delicate and elegant scents of toasted rice and caramel

## ◆ Pairings ◆

Signature Alcoholic Beverage and Sake

Signature Mocktails and Japanese Tea

## ◆ Coffee ◆

Cappuccino

Macchiato

Mocha

Hot Chocolate

Double Espresso

Espresso

Latte

Americano

Follow us on Instagram [@hoshipalmilla](https://www.instagram.com/hoshipalmilla) to discover new updates  
and share your own experience

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