

SUVICHE

SIGNATURE COCKTAILS

COSMOPOLITA 110ml

Absolut Vodka 45ml, Pomegranate Juice
Lime Juice, Syrup

PEARL SWIZZLE 125ml

Havana 7 Dark Rum 45ml, Pear Juice, Lime Juice
Orange Juice

SILK & VELVET 110ml

Tanqueray Gin 30ml, Absolut Vodka 30ml
Dry Vermouth Pear Infused 30ml,
Clarifield Lemon Juice

ICHIGO 150ml

Tanqueray Gin 45ml, Sake Strawberry Infused
Red Berry Tea 30ml, Vanilla, Lemon Juice

MORI 150ml

Suntory Toki Whisky 45ml, Dry Vermouth 30ml
Ginger Infused, Mint & Green Tea, Lemon Juice

MIENAI 120ml

Jimador Cristalino Tequila 30ml, Southern Comfort 30ml
Licor Drambuie 30ml, Jasmine Tea, Lemon Juice

TENSAI 125ml

Espina Negra Mezcal 45ml, Chartreuse Verte 30ml
Luxardo Maraschino 30ml, Clarified Lemon Juice,
Syrup

ZAFRA 120ml

Havana 7 Dark Rum 45ml, Chocolate Bitters
Grilled Lemon Juice, Maple Syrup

SHISO BEAUTIFUL 120ml

Maker's Mark Bourbon 45ml, Orange Bitters
Matcha Tea, Lemon Juice, Syrup

PURPLE SKY 115ml

Hennessy VSOP Cognac 30ml, Luxardo Maraschino 30ml
Chambord 30ml, Blood Orange Bitters, Lemon Juice
Purple Glitter

WINE BY THE GLASS

CHAMPAGNE & PROSECCO 150ml

NAO NIS |

Prosecco Extra Dry, Italy N.V

NAO NIS |

Prosecco Rosé Extra Dry, Italy N.V

VEUVE CLIQUOT |

Brut Reserve, Champagne, France N.V

WHITE WINE 150ml

CHARDONNAY |

L'Artisan, Pays d'Oc, France 2022

CHARDONNAY |

Kendall Jackson, California, 2022

PINOT GRIGIO |

Albino Armani, Friuli, Italy 2023

SAUVIGNON BLANC |

Pascal Jolivet Attitude, Loire, France 2022

SAUVIGNON BLANC |

Henri Lurton, Valle de Guadalupe, México 2021

ROSE WINE 150ml

WHISPERIN ANGEL |

Château D'Esclans, Grenache Blend 2021

RED WINE 150ml

PINOT NOIR |

Lyric by Etude, Santa Barbara Country, USA 2022

CHIANTI |

Borgo Cipressi, Tuscany, Italy 2019

CABERNET SAUVIGNON |

School Reserve, Alexander Valley, USA 2018

CABERNET SAUVIGNON |

La Vaqueria, Cohahuila, Mexico 2022

CÔTES DU RHÔNE |

Pierre Amadeu, Roulepierre, France 2021

SWEET WINE & PORT 90ml

CHATEAU DOISY VEDRINES |

Sauternes, Grand Vin de Bordeaux, France 2015

TAYLOR'S |

10 Years, Douro, Portugal.

Every wine glass is 5oz/ 150 ml serving format. Every dessert wine glass is 3oz/90 ml serving format.
Our house pours for all our spirits are of 2oz/ 60 ml per glass.

Prices listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included.
Payment by credit card or room charge only.

ONE&ONLY MARTINIS

KORN-TINI 135ml

Absolut Vodka 45ml, Blue Corn Reduction
Simple Syrup, Clarified Lemon Juice

AVIATION 120ml

Gin 45ml, Violet Liqueur 15ml, Guava Cordial
Lemon Juice

WHITE LADY 135ml

Beefeater Gin Lemongrass-infused 45ml
Orange Liqueur Cointreau 30ml, Citrus Tincture
Simple Syrup, Lemon Juice, Aquafaba

LYCHEE MARTINI 160ml

Gin 30ml, Vodka 30ml, Elderflower Cordial, Lychee

AFTER DINNER COCKTAIL

CARAJILLO MEXICANO 110ml |

Liquor 43 30ml, Espresso, Liquor de
Chile Ancho 30ml

ESPRESSO MARTINI 130ml |

Patrón Reposado Tequila 60ml, Patron Café 10ml
Frangelico 15ml, Espresso

BEER

🍷 CRAFT BEER 355ml |

One&Only Special Edition, Blonde Ale
Punta Baja, Light Lager, Baja California
Carretera 3 IPA, Baja California

IMPORTED BEER 355ml |

Sapporo, Premium Lager, Japan

MEXICAN BEER 355ml |

Pacifico, Pilsner, México
Pacifico Light, Lager, México
Corona, Pilsner, México
Corona Light, Lager, México
Negra Modelo, Munich Dunkel, México

SAKE

ARTISANAL SAKE FROM MEXICO

NAMI, JUNMAI DAIGINJO +4 | LP

SPARKLING SAKE

AWA YUKI, HAKUTSURU -58 |

HONJOZO-SHU

MURAI FAMILY, NIGORI GENSHU -22 |

MURAI FAMILY, TANREI JUNMAI +5 |

JUNMAI-SHU

HATTORI HANZO, JUNMAI 375ml +5 |

KIKU IMASAMUNE, JUNMAI TARU +5 |

BY THE GLASS 120ml

MURAI FAMILY TANREI JUNMAI +5 | LP

MOMOKAWA SILVER +7 |

JUNMAI GINJO-SHU

G.JOY, GENSHU +3 |

YOSHI-NO-GAWA GOKUJO +7 |

TOKUBETSU

HAKKAISAN TOKUBETSU JUNMAI +5 |

MOMOKAWA SILVER TOKUBETSU



JUNMAI +7 | 2,410

Every sake glass is 4 oz/ 120ml serving format.
Our house pours for all our spirits are of 2oz/ 60 ml per glass.

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S U V I C H E

Delight in the creative expression of modern Japanese with exquisite
preparations of sushi, sashimi and ceviche by Chef Hiroki Arai

  * MORIAWASE CORTEZ |
Shrimp & Vegetables Tempura
Chocolata Clam, Scallop Ceviche
Miso Soup (2ptn), Seared Salmon Nigiri (2pcs)
Tuna Truffle Nigiri (2pcs)
Toro Foie Gras Nigiri (2pcs), Yellowtail Jalapeño Roll

  * MORIAWASE DON ABELARDO |
Moriawase Cortez, Toro (2pcs)
Salmon (2pcs), Hamachi Sashimi (2pcs)

  * MORIAWASE HIROKI |
Moriawase Cortez, Toro (2pcs)
Salmon (2pcs), Hamachi Sashimi (2pcs), Toro Tartare

  * MORIAWASE O&O |
Moriawase Cortez, Toro (2pcs), Salmon (2pcs)
Hamachi Sashimi (2pcs), Toro Tartare
Wagyu Nigiri (2pcs), Wagyu Caviar Nigiri (2pcs)

TO START

EDAMAME | **VT GF**
Sea Salt, Lemon Zest

  TORO TATAKI | **R**
Seared Toro, Crunchy Chili Garlic
Truffle Ponzu

ORGANIC GREEN TOFU SALAD | **VT**
Green Salad, Assorted Mushroom, Tofu,
Ginger Miso Dressing

MISO SOUP | **GF**
Tofu, Wakame, Chives

  TUNA CEVICHE | **S R GF**
Tuna, Watermelon

  SEABASS CEVICHE | **S R GF**
Seabass, Pineapple

  SCALLOP TRUFFLE CEVICHE | **S R**
Jamaica Sauce, Habanero, Carrot, Celery
Yuzu Juice, Ikura

  TORO TARTARE WITH CAVIAR | **R**
Avocado

  SEABASS TIRADITO | **S R**
Totoaba, Jicama, Ponzu, Sesame Oil
Yuzu Kosho

NIGIRI & SASHIMI

2 pieces per order

ONE&ONLY NIGIRIS

* SEARED YELLOWTAIL |
Onion Sauce, Chives

* SEARED SALMON |
Orange Miso Sauce, Lime Zest

  * TUNA TRUFFLE |
Black Truffle Sauce

* TORO FOIE GRAS |
Seared Toro & Foie Gras, Sweet Soy Sauce

* WAGYU |
Seared Wagyu, Steak Sauce

* WAGYU CAVIAR |
Seared Wagyu, Caviar

* WAGYU ROSSINI |
Seared Wagyu, Foie Gras
Truffle Sauce, Sweet Soy Sauce

CLASSIC

YELLOW TAIL **R**

SALMON **R**

SALMON ROE **R**

  SHRIMP

  * BLUEFIN TUNA **R**

  * BLUEFIN CHU-TORO **R**

  * BLUEFIN TORO **R**

NIGIRI SASHIMI

Local fish and seafood are used by Chef Hiroki Arai to create most of the Japanese inspirations.
Yellowtail is imported from Kagoshima, Japan.

MAKI ROLL

8 pieces per order

🌱🌍 CUCUMBER AVOCADO | **VT GF**

🌱🌍 YUZU SHISO TUNA | **R**
Tuna, Shiso Leaf, Yuzumiso Sauce

SALMON AVOCADO | **R**

🌱🌍 LATINO | **S R GF**
Yellowtail, Jalapeño, Cilantro, Bluefin Tuna

GRILLED EEL |
Unagi, Cucumber

🌱🌍 LOCAL SPICY TUNA | **S R**
Spicy Tuna, Cucumber, Sesame Seeds

🌱🌍 SHRIMP TEMPURA |
Shrimp Tempura, Avocado, Cilantro Sauce

YELLOWTAIL JALAPEÑO | **S R**
Yellowtail, Crispy Onion and Jalapeño,
Aji Amarillo Sauce

🌱🌍 SPICY SHRIMP TEMPURA | **S R**
Shrimp Tempura, Spicy Tuna, Tobiko

YUZU CRAB | **R**
Avocado, Cucumber, Yuzu Crab, Tobiko

UNAGI FOIE GRAS |
Unagi, Cucumber, Foie Gras, Sansho Pepper

HOT DISH

SALMON STONE 2.5 OZ | **GF**
Sesame Sauce

PRIME TENDERLOIN STONE 2 OZ |
Soy & Butter Sauce

* WAGYU BEEF STONE 1 OZ |
Soy & Butter Sauce

🌱🌍 ORGANIC TEMPURA
VEGETABLES | **VT**
Dashi Soy Sauce

🌱 VOLCANO SPICY CORN | **VT S**
Corn Tempura, Spicy Mayonnaise

🌱 JUMBO SHRIMP TEMPURA |
Dashi Soy Sauce

DESSERT

YUZU INFUSED STRAWBERRIES | **GF VT**
Crispy Meringue, Coconut Yogurt
Poppy Seed Sorbet

PASSION FRUIT FLOWER | **DNA**
Chocolate-Praline Mousse, Whipped Passion Ganache & Jus

WARM CHOCOLATE CAKE | **VT**
Matcha Ice Cream, Chocolate Crumble

STRAWBERRY MOCHI SUNDAE | **VT**
Strawberry Mochi, Ice Cream & Sorbet

ICE CREAM - 3 SCOOPS |
Matcha
Vanilla
Strawberry
Chocolate

SORBET - 3 SCOOPS | **GF**
Coconut
Lime
Strawberry Red Wine
Mango

• Items not included in Meal Plan.

🌱 SUSTAINABLY SOURCED

🌱 LOCALLY SOURCED

Raw **R** Spicy **S** Vegetarian **VT** Gluten Free **GF** Alcohol **A** Nuts **N** Dairy **D**

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