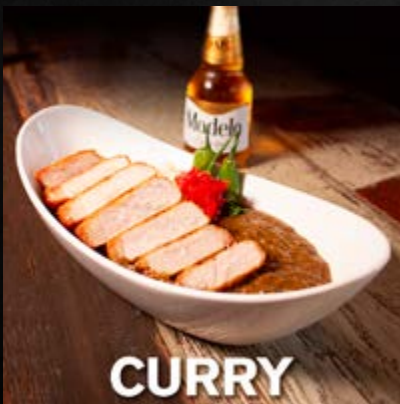


おいしい  
**OISHIOSO**



**ALLERGY GUIDE**

All our prices are in pesos.



**CLICK ON THE PICTURE TO GO TO THAT SECTION**

PASTEL DE  
**HOUJICHA**  
2023

ほうじ茶



Tiramisu-style cake  
with vanilla sponge  
cake, mascarpone  
cheese, houjicha  
and cocoa cream,  
accompanied by  
ladyfingers, and  
sprinkled with  
houjicha powder.  
\$130

*Ask for availability.*

# Matcha

Result of grinding tea leaves, called Tencha.  
It's the most popular amongst Japanese teas, having  
been around for more than 800 years. Reduces stress,  
cholesterol, sugar levels and stimulates the immune system.



<b>Cold matcha</b> Japanese green tea, water and ice.	<b>\$40</b>
<b>Cold matcha with honey</b> Japanese green tea, water, honey and ice.	<b>\$45</b>
<b>Hot matcha</b> Japanese green tea and hot water.	<b>\$40</b>
<b>Hot matcha with honey</b> Japanese green tea, hot water and honey.	<b>\$45</b>
<b>Matcha latte</b> Japanese green tea, lactose-free milk, natural syrup and ice.	<b>\$70</b>
<b>Matcha latte float</b> Japanese green tea, lactose-free milk, natural syrup and vanilla ice cream.	<b>\$85</b>

# Houjicha

It's obtained by roasting leaves and stems of green tea. Unlike matcha, it possess a lighter flavour, less bitter and it contains less caffeine. Ideal beverage for kids and adults.



- |  |             |
|--|-------------|
| <b>Cold houjicha</b><br>Japanese roasted green tea,<br>water and ice.  | <b>\$40</b> |
| <b>Cold houjicha with honey</b><br>Japanese roasted green tea,<br>water, honey and ice.                                  | <b>\$45</b> |
| <b>Hot houjicha</b><br>Japanese roasted green tea<br>and hot water.  | <b>\$40</b> |
| <b>Hot houjicha with honey</b><br>Japanese roasted green tea,<br>hot water and honey.                                    | <b>\$45</b> |
| <b>Houjicha latte</b><br>Japanese roasted green<br>tea, lactose-free milk, natural<br>syrup and ice.                     | <b>\$70</b> |
| <b>Houjicha latte float</b><br>Japanese roasted green tea,<br>lactose-free milk, natural<br>syrup and vanilla ice cream. | <b>\$85</b> |



# Lemonades

- |  |             |
|--|-------------|
| <b>Mint lemonade</b><br>Sparkling water, honey, fresh mint and ice.            | <b>\$55</b> |
| <b>House lemonade</b><br>Sparkling water, organic honey and pinch of sea salt. | <b>\$45</b> |
| <b>Regular lemonade</b><br>Natural or sparkling water, natural syrup and ice.  | <b>\$40</b> |
| <b>Matcha lemonade</b><br>Matcha, sparkling water, natural syrup and ice.      | <b>\$50</b> |

A tall, clear glass filled with a light-colored, bubbly beverage, likely sparkling water. A slice of yellow lemon is perched on the rim. A dynamic splash of water is captured mid-air above the glass, creating a sense of freshness and movement. The background is dark, making the glass and the splash stand out.

# Soft drinks

**Calpico latte** \$60  
Milk-based Japanese beverage made from cured milk, lactic acid and lactobacillus helveticus.

**natural calpico** \$50  
Water-based Japanese beverage made from cured milk, lactic acid and lactobacillus helveticus.

**Mineral calpico** \$50  
Carbonated-based Japanese beverage made from cured milk, lactic acid and lactobacillus helveticus.

**Coke** \$30

**Sparkling water** \$30





# Sake

Traditional Japanese liquor

## **Kikusui Junmai Ginjo**

Light and fruity rice liqueur with a dry finish and a gentle fruity aroma with citrus touches.

## **Nigori**

Creamy, sweet and robust rice liqueur, with flavors of banana, vanilla, melon, strawberry and sweet rice cream with a fruity aroma.

## **Takara Plum**

Plum liqueur with a light, sweet and palatable flavor and aroma that balances sweet and aromatic tones with delicious acidity. It is served on the rocks.

**2 oz.**    **% alc.**

**\$150**    **15**

**\$80**    **15**

**\$100**    **12**

*Ask for availability.*





# Beer

		% alc.
Asahi	\$ 100	5
Negra Modelo	\$ 50	5.3
Modelo Especial	\$ 50	4.5
Corona	\$ 50	4.5

*Ask for availability.*

# Wendlandt



Perro del Mar  
7.5 % | \$90

Veraniega  
4.7 % | \$90

Foca Parlante  
5.4 % | \$90

Vaquita Marina  
5.2 % | \$90

Harry Polanco  
5.4 % | \$90

Tuna Turner  
4 % | \$90



# Otsumami

## SIDE DISHES

### Edamame

Soybeans with a pinch of salt.  
\$80

### Garlic Edamame

Soybeans sautéed with garlic  
and dry chili.  
\$95

### Cucumber Umami

Fresh cucumber slices,  
drizzled with plum sauce,  
sesame seeds  
and katsuobushi .  
\$80

### Nitamago

Six halves of eggs marinated in  
soy sauce.  
\$55



# Karaage

**FIVE PIECES OF JAPANESE FRIED CHICKEN**



## Karaage

Soy sauce, japanese mayonnaise,  
cabbage and lemon.

\$130

## Aka Karaage

Soy sauce, chili sauce, japanese  
mayonnaise, cabbage and lemon.

\$130

## Mexican Takoyaki

Ball-shaped appetizers filled with octopus, drizzled in a sweet-and-sour sauce, japanese mayonnaise, chili powder and serrano pepper. \$200



## Takoyaki

Ball-shaped appetizers filled with octopus, drizzled in a sweet-and-sour sauce, japanese mayonnaise, katsuobushi and seaweed powder. \$200

# Onigiri

RICE BALLS WRAPPED IN SEAWEED \$40

## Okaka

Katsuobushi and Japanese mayonnaise filling.

## Tuna Mayo

Tuna and Japanese mayonnaise filling.

## Ume

Japanese sour plum sauce filling.

## Spicy Tuna

Tuna with spicy sauces mix, medium spiciness.

## Plantain

Cream cheese, plantain, pineapple and lemon zest.

## Negi Miso

Seasoned miso paste with caramelized scallions.

## Teriyaki

Pork chunks with our own teriyaki sauce, slightly spicy.

## Kanikama

Surimi and Japanese mayonnaise filling.



*For take-out ask for an Onigiri Box!  
8 pieces of your choose for \$250*

# Sushi



**California Roll**  
Surimi, avocado, cucumber,  
seaweed and sesame.  
\$120



**Spicy Tuna Roll**  
Spicy tuna, cucumber,  
seaweed and sesame.  
\$150

# Bowls

## **Spicy Tuna Bowl**

Rice bed, spicy tuna, cucumber, scallions, avocado, sesame and seaweed.

\$190

## **Tofu Poke Bowl**

Rice bed, natural tofu, seaweed salad, umami sauce and avocado.

\$160

## **Kanikama Bowl**

Rice bed, surimi, cucumber, sesame, seaweed and avocado.

\$165

## **Teriyaki Chashu Bowl**

Marinated pork with our special homemade sauce, scallions, cabbage, sesame and pickled ginger.

\$180







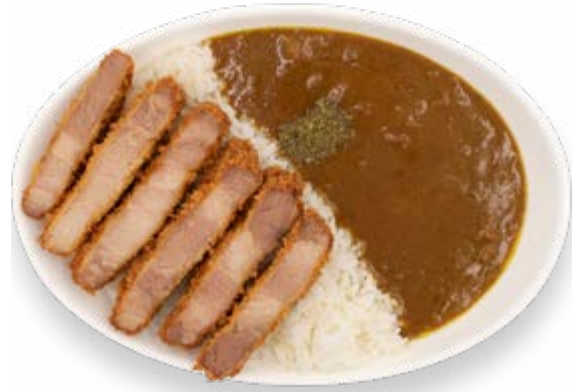
# Curry



## **Curry Rice**

Japanese beef stew with white rice.

\$210



## **Katsu Curry**

Japanese beef stew with white rice and deep-fried breaded pork cutlet.

\$260

# Ramen



## Aka Level 5

*High spiciness*

Pork broth with chashu slices, seaweed, scallions, spicy miso, sesame and a half-cooked egg.  
\$220



## Aka Deluxe

*Medium-high spiciness*

Pork broth with 3 chashu slices, seaweed, scallions, spicy miso, sesame and a half-cooked egg.  
\$230



### **Tonkotsu**

*Fukuoka's traditional ramen*

Pork broth with chashu slices, seaweed, scallions, sesame and a half-cooked egg.  
\$190



### **Aka Tonkotsu**

*Medium spiciness*

Pork broth with chashu slices, seaweed, scallions, spicy miso, sesame and a half-cooked egg.  
\$210



### **Kuro Tonkotsu**

Pork broth with chashu slices, scallions, sesame, roasted garlic paste, fried garlic flakes and a half-cooked egg.  
\$210



## Maze Soba

Oil and white vinegar base,  
marinated pork chunks, scallions  
pickled ginger, seaweed, lemon,  
sesame, half-cooked egg,  
katsuobushi and one poached  
egg.  
\$180



## Chashu Men

*Extra chashu*  
Pork broth with 5 chashu  
slices, scallions and sesame.  
\$240



### **Hokkaido Miso Butter**

Light pork and miso broth, grilled chashu slice, soybean sprout, cabbage, scallions, corn, butter and a half-cooked egg.  
\$210



### **Shoyu Butter**

Light pork broth with soy sauce, chashu slices, soybean sprout, scallions, corn, cabbage, butter and a half-cooked egg.  
\$210



### **Tokyo Shoyu**

Light pork broth with soy sauce, chashu slices, scallions, seaweed and a half-cooked egg.  
\$200

# Shoyu Pepper

## Shoyu Pepper

*Creamy and light*

Light pork broth with soy sauce, grilled chashu chunks, sesame, seaweed, scallions, black pepper and a half-cooked egg.

\$190



## Aka Shoyu Pepper

*Medium spiciness*

Light pork broth with soy sauce, grilled chashu chunks, sesame, seaweed, scallions, black pepper, spicy miso and a half-cooked egg.

\$210

## Kuro Shoyu Pepper

*Roasted garlic*

Light pork broth with soy sauce, grilled chashu chunks, sesame, seaweed, scallions, black pepper and a half-cooked egg.

\$210



## **Coriander Miso Vegan**

Miso, vegetables and shiitake mushroom broth, seaweed, corn, scallions, coriander, soybean sprouts, toasted sesame seeds and fried tofu.  
\$190



## **Aka Coriander Miso Vegan**

Miso, vegetables and shiitake mushroom broth, seaweed, corn, scallions, coriander, soybean sprouts, spicy miso paste, dry chilli chunks, toasted sesame seeds and fried tofu.  
\$200

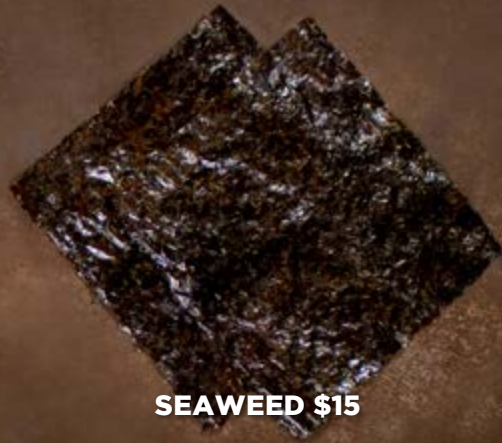
# Toppings



**TOFU \$30**



**CHASHU \$60**



**SEAWEED \$15**



**BUTTER \$15**



**CORIANDER \$10**



**NITAMAGO \$20**



**SCALLIONS \$15**



**CORN \$15**

**We have more ingredients,  
ask for them!**





# Desserts

## Matcha Affogato

Vanilla ice cream and  
hot matcha shot.  
\$80





**Matcha gelato**  
Green tea  
\$60



**Kurogoma gelato**  
Black sesame  
\$60






**Houjicha gelato**  
Roasted green tea  
\$60



RAMEN & CURRY  
**MEXIPON**  
REAL JAPANESE TASTE

Your smile is our greatest motivation.

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