

Salads

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| WATERCRESS SALAD  | 16 | KING CRAB SALAD | 22 |
| Mixed lettuce, wasabi sauce, cucumber, avocado, edamame <i>Mix de lechugas, salsa wasabi, pepino, aguacate y edamame</i> | | Mixed lettuce, curly endive, cucumber, pineapple, cashews & yuzu dressing <i>Mix de lechugas, escarola rizada, pepino, piña, cajuil y aderezo yuzu</i> | |
| BLUE SALAD  | 18 | GOMA WAKAME SALAD & SASHIMI MIX  | 14 |
| Mixed lettuce, cucumber, seed mix, honey and mustard sauce <i>Mezcla de lechugas, pepino, mix de semillas, salsa de miel y mostaza</i> | | Seasoned sea-weed with mix sashimi fish & orange ponzu sauce <i>Ensalada de algas con sashimi mixto de pescado & salsa ponzu de naranja</i> | |

Small Dishes

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| CRISPY FRIED SQUIDS | 16 | ANTICUCHERO  | 20 |
| Fried squid, jalapeños <i>Calamares fritos y jalapeños</i> | | Tenderloin marinated in pancamiso sauce, crunchy garlic, chalaca <i>Filete de res marinado en salsa pancamiso, ajo crocante y chalaca</i> | |
| TEMPURA VEGETABLES | 14 | CRUNCHY YAKITORI | 16 |
| Mixed vegetables tempura <i>Tempura de vegetales mixtos</i> | | Chicken skewers, teriyaki sauce <i>Brochetas de pollo, salsa teriyaki</i> | |
| ROCK SHRIMP TEMPURA | 20 | KOREAN SPICY BROCCOLI | 14 |
| Shrimp and chilli garlic sauce <i>Camarones y salsa de chile con ajo</i> | | Crispy broccoli with 7 Asian spices sauce <i>Brocoli crocante con salsa de 7 especias Asiaticas</i> | |
| EGGPLANT | 18 | TAIWAN BUN | 14 |
| Eggplant steak in three cooking with miso au gratin & ginger soy sauce <i>Berenjena en tres cocciones con miso gratinado & salsa soja de jengibre</i> | | Pork belly, mustard, purple cabbage, coriander <i>Panceta de cerdo, mostaza, repollo morado, cilantro</i> | |
| EDAMAME  | 10 | TUNA & FOIE GRAS BAO BUN | 16 |
| Edamame steamed with salt (Natural or Togarashi) <i>Edamame al vapor y sal (Natural o Togarashi)</i> | | Bao bun with tuna tartare, foie gras, spicy mango sauce <i>Pan Bao con tartar de atun, foie gras, salsa de mango picante</i> | |
| CRISPY RICE TUNA *(2 und.) | 16 | | |
| Rice with tuna tartare, spicy mayonnaise, jalapeño <i>Arroz con tartar de atun, mayonesa picante y jalapeño</i> | | | |

Blue Signature

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| GYUDON TACOS *(2 und.) | 18 | SANDO SANDWICH | 46 |
| Ribeye, tensuyo sauce, mush potato and onions <i>Tacos ribeye, salsa tensuyo, pure de papa y cebolla</i> | | Double ranch prime beef, Sando sauce, kaluga caviar <i>Carne doble ranch prime, salsa Sando, caviar Kaluga</i> | |
| BEETROOTS TACOS *(2 und.) | 14 | WAGYU SLIDERS (2 und.) | 22 |
| Beetroot tartare, guacamole, chipotle mayonnaise <i>Tartar de remolacha, guacamole, mayonesa de chipotle</i> | | Mini Wagyu Burger, homemade sauce <i>Mini Hamburguesa Waygu, salsa de la casa</i> | |
| TUNA TACOS *(2 und.) | 16 | | |
| Tuna tartare, guacamole, chipotle mayonnaise <i>Tartar de atun, guacamole, mayonesa de chipotle</i> | | | |

Soups, Rice & Pasta

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| YAKIMESHI | 28 | PAD-THAI | 20 |
| Fried rice, egg tortilla, ankake and torikara sauce Chicken, vegetables or Fish <i>Arroz frito, tortilla de huevo, salsa de ankake y torikara</i> | | Rice noodles, shrimps, season vegetables and tamarindo sauce <i>Tallarín de arroz, camarón, verduras de temporada y salsa de tamarindo</i> | |
| MISOSHIRU SOUP | 14 | SHRIMPS GYOSA | 18 |
| Traditional Japanese soup, diced tofu and wakame <i>Sopa japonesa tradicional, tofu en cubitos y wakame</i> | | Grilled Japanese shrimps ravioli with citrus soy sauce <i>Ravioli de camarón a la plancha con salsa de soya citrica</i> | |
| | | CHICKEN GYOSA  | 16 |
| | | Grilled Japanese chicken ravioli with citrus soy sauce <i>Ravioli de pollo a la plancha con salsa de soya citrica</i> | |

From the grill

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| USDA Filet 10oz | 52 |
| New York Strip 12oz | 48 |
| Ribeye 12oz | 58 |
| T-bone 46oz (to share 2-3 guest) | 160 |
| Tomahawk 50oz (to share) | 180 |

Wagyu A5 Experience

Experience true Japanese A5 wagyu served over

Hot Stone

USD 36/oz (3oz min)

Sides

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| Sauteed Mushrooms <i>Hongos salteados</i> | 8 |
| Broccoli <i>Brócoli</i> | 8 |
| Grilled vegetables <i>Vegetales al grill</i> | 8 |
| Grilled Avocado <i>Aguacate al grill</i> | 8 |
| Mac & Cheese <i>Macarrones y queso</i> | 8 |
| Lobster Mac & cheese <i>Macarrones, queso, langosta</i> | 20 |
| Cantonese Fried Rice <i>Arroz frito cantones</i> | 12 |

Blue Signature

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| BARANIKU NITSUKE | 42 |
| Short rib, nitsuke sauce, potato gratin, quinoa, spinach puree <i>Costilla de res, salsa nitsuke, gratinado de papas, pure de espinaca</i> | |
| MISO COD | 44 |
| Black cod marinated in misoyaki sauce <i>Bacalao negro marinado en salsa misoyaki</i> | |
| ROBATAYAKI SPINY LOBSTER | 58 |
| Grilled spiny lobster with miso butter, chives, tenkatsu <i>Langosta al grill con mantequilla de miso, cebollin, tenkatsu</i> | |
| OCTOPUS | 38 |
| Grilled octopus, with pepper & tomatoe foam with crunchy panko <i>Pulpo a baja temperatura al grill, con espuma de aji y tomate, y panko crocante</i> | |

Pizza Gourmet

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| BUFALA  | 18 |
| Tomato, buffalo mozzarella <i>Tomate, mozzarella de bufala</i> | |
| SUMMER TRUFFLE | 22 |
| Burrata and black truffle <i>Burrata y trufa negra</i> | |
| EDEN ROC PIZZA | 18 |
| Guacamole sauce, ceviche shrimps, jalapeño, mozzarella & cherry tomatoes <i>Salsa de guacamole, ceviche de camarón, jalapeño mozzarella y tomates cherry</i> | |
| CALZONE | 20 |
| Calzone, ham, spinach, cherry tomatoes, mozzarella, pesto sauce <i>Calzone, jamon, espinacas, tomates cherry, mozzarella, salsa pesto</i> | |
| MORTADELLA PISTACCHIO | 20 |
| Italian Mortadella, with pistachio sauce & buffalo mozzarella <i>Mortadella Italiano, con salsa de pistacho, mozzarella de bufala</i> | |

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Raw Bar

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| CEVICHE | 24 |
| Fish of the day, chulpi corn, Leche de Tigre and sweet potato <i>Pescado del día, maíz chulpi, leche de tigre y camote</i> | |
| HAMACHI JALAPEÑO | 22 |
| Sliced Hamachi, yuzu ponzu sauce and jalapeños <i>Láminas de Hamachi, salsa de yuzu y ponzu y jalapeños</i> | |
| CAVIAR TUNA TARTARE | 36 |
| Caviar and tuna, Honey mustard soy sauce <i>Tartar de atún y caviar, salsa de mostaza dulce con soya</i> | |
| SCALLOP TIRADITO | 16 |
| Scallops tiradito flamed, spring roll chips and violet sweet potatoes <i>Tiradito de vieiras flameado, chips de rollos primavera y papas dulces violetas</i> | |
| TATAKI BEEF | 18 |
| With oriental chalaca, smoked tozazu sauce and marinated mushrooms <i>Chalaca oriental, salsa ahumada tozazu y hongo marinado</i> | |

Maki Rolls

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| SPECIAL ROLL  | 23 |
| Red tuna, king crab and unagui sauce <i>Rollo especial de atún rojo, centollo y salsa unagui</i> | |
| ACEVICHADO  | 20 |
| Breaded shrimp, avocado, tuna, 'acevichada' sauce <i>Camarón empanizado, aguacate, atún, salsa "acevichada"</i> | |
| WAGYU ROLL | 28 |
| Avocado, chives, wagyu flamed, spicy mayonnaise, crispy panko <i>Aguacate, puerro fino, wagyu res flameado, mayonesa picante, panko crocante</i> | |
| NINJA | 18 |
| Breaded shrimp, crab, snapper, avocado, yakisoba sauce <i>Rollo de camarón, cangrejo, chillo, aguacate, salsa de yakisoba</i> | |
| VEGGIE AVOCADO ROLL  | 18 |
| Julienne of vegetables tempura, slices of avocado sesame & teriaky sauce <i>Tempura de vegetales a la juliana, rodajas de aguacate, sésamo y salsa teriyaki</i> | |
| KING TRUFFLE SALMON | 25 |
| King crab, cucumber, puffed quinoa, tobiko salmon tartare, truffle flavoring <i>King crab, pepino, quinoa inflada, tartar de salmon tobiko, aroma de trufa</i> | |
| TUNA ROLL  | 22 |
| Tuna, Avocado, wasabi sauce <i>Atun, Aguacate, salsa wasabi</i> | |
| CALIFORNIA ROLL | 20 |
| King crab, salmon, avocado and tobiko <i>Rollo california con cangrejo, salmón, aguacate y tobiko</i> | |

Chef Selection

Seven course premium seasonal menu, created by the chef including the our best finest plate

CRISPY RICE
SCALLOPS TIRADITO
SHRIMPS GYOSA
YAKITORY
EGGPLANT
SUSHI SELECTION
MISO COD
SIGNATURE DESSERT

USD 85 (Per guest)

Minimum of 2 guests



RELAIS & CHATEAUX

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Blue

BY EDEN ROC

Sashimi

(Min two pieces)

und.

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|----------------------------|----|
| Salmon Salmón | 7 |
| Tuna Atún | 8 |
| Shrimp Camarón | 8 |
| Yellowtail Hamachi | 8 |
| Eel Anguila | 8 |
| Local Red Snapper Chillo | 8 |
| Scallops Viera | 10 |
| Seabass Lubina | 8 |
| Wagyu Beef Res | 9 |

Nigiri

Excellence of combinations of nigiri inspired by the Chef
7 pieces nigiri tasting

32

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|-----------------------|---|
| Sake Salmon | 7 |
| Maguro Tuna | 7 |
| Eby Shrimp | 8 |
| Hamachi Yellowtail | 8 |
| Unagi Eel | 8 |
| Tsukiji Red Snapper | 8 |
| Hotate Scallops | 8 |
| Suzuki Seabass | 8 |
| Wagyu Beef Res | 8 |

Gunkan

(Two pieces)

CLASSIC

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|---------------------|----|
| Ikura Salmon eggs | 16 |
| Caviar | 32 |
| Uni Sea urchin | 18 |
| Hotate Scallops | 14 |

SPOON

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|----------------------|----|
| Tuna truffles | 12 |
| Red Snapper Jalapeño | 12 |
| Salmon Ikura | 12 |



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Dessert Selection

SPECIAL OF THE DAY

MAGIC MUSHROOM

With strawberry mousse, White chocolate and almond foam
*Mousse de fresa, chocolate blanco
y espuma de almendra*

14 USD

LEMON PIE

Lemon, white chocolate, matcha ice cream
Limón, chocolate blanco, helado de té macha

12 USD

OREO CHEESECAKE

Cheesecake Oreo, dulce de leche
Cheesecake Oreo, dulce de leche

14 USD

FRUIT MANGO CAKE

Coconut mousse, mango
Mousse de coco y mango

12 USD

PINEAPPLE BAKED ALASKA

Pineapple, vanilla ice cream, meringue flame *Piña, helado de vainilla, merengue
flambe (Min 2 pers.)*

12 USD (pp.)

CHOCOLATE MOUSSE

Dominican Dark Chocolate mousse
Mousse de Chocolate Dominicano


14 USD

ICE CREAM SELECTION

Chocolate, vanilla, strawberry, lime
Chocolate, vainilla, fresa, limón

9 USD



Allergies: 1.Crustacean 2.Sesame 3.Nuts 4.Gluten 5.Egg 6.Fish 7.Shellfish 8.Mustard 9.Celery 10.Peanuts 11.Milk 12.Sulphite 13.Soya 14.Lupins  Gluten free  Vegan

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