

Salads

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

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 SHRIMPS TEMPURA	20	KOREAN SPICY BROCCOLI	14
Shrimps and chilli garlic sauce <i>Camarones y salsa de chile y 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 firing with gratin miso & 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

GYUDON TACOS *(2 und.)	18	SANDO SANDWICH	46
Ribeye, tensuyo sauce, mush potato and onion <i>Tacos ribeye, salsa tensuyo, pure de papa y cebolla</i>		Double ranch prime beef, Sando sauce <i>Carne doble ranch prime, salsa Sando</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 Waygu 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

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

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 32/oz (3oz min)

Sides

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

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, cebollín, tenkatsu</i>	
OCTOPUS	38
Grilled octopus, with pepper & tomato foam with crunchy panko <i>Pulpo a baja temperatura al grill, con espuma de aji y tomate, y panko crocante</i>	

Pizza Gourmet

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>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Information about the presence of substances or products that can cause allergies or intolerances is available if requested to the staff. Prices are subject to 18% taxes and 10% service charge to your final bill.

Raw Bar

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

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>Atún, 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



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Blue

BY EDEN ROC

Sashimi

(Min two pieces)

und.

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

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

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

SPOON

Tuna truffles	12
Red Snapper Jalapeño	12
Salmon Ikura	12





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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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