

## Salads

<b>WATERCRESS SALAD</b> <sup>5 10 13</sup> 	16	<b>KING CRAB SALAD</b> <sup>1 2 3 5 7</sup>	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>	
<b>BLUE SALAD</b> <sup>2 3 8 10</sup> 	18	<b>GOMA WAKAME SALAD &amp; SASHIMI MIX</b> <sup>2 4 6 13</sup> 	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 seaweed with mixed sashimi fish & orange ponzu sauce <i>Ensalada de algas con sashimi mixto de pescado &amp; salsa ponzu de naranja</i>	


## Small Dishes

<b>CRISPY FRIED SQUIDS</b> <sup>2 3 4 8 10</sup>	16	<b>ANTICUCHERO</b> 	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>	
<b>TEMPURA VEGETABLES</b> <sup>4 13</sup>	14	<b>CRUNCHY YAKITORI</b> <sup>4 13</sup>	16
Mixed tempura vegetables <i>Tempura de vegetales mixtos</i>		Chicken skewers, teriyaki sauce <i>Brochetas de pollo, salsa teriyaki</i>	
<b>ROCK SHRIMPS TEMPURA</b> <sup>1 2 4 5 7</sup>	20	<b>KOREAN SPICY BROCCOLI</b> <sup>2 4 13</sup>	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>	
<b>EGGPLANT</b> <sup>2 4 13</sup>	18	<b>TAIWAN BUN</b> <sup>2 3 4 8</sup>	14
Eggplant steak in three ways with miso gratin & ginger soy sauce <i>Berenjena en tres cocciones con miso gratinado &amp; salsa soja de jengibre</i>		Pork belly, mustard, purple cabbage, coriander <i>Panceta de cerdo, mostaza, repollo morado, cilantro</i>	
<b>EDAMAME</b> <sup>13</sup> 	10	<b>TUNA &amp; FOIE GRAS BAO BUN</b> <sup>2 4 5 6</sup>	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>	
<b>CRISPY RICE TUNA*</b> (2 und.) <sup>2 4 5 6 13</sup>	16		
Rice with tuna tartare, spicy mayonnaise, jalapeño <i>Arroz con tartar de atún, mayonesa picante y jalapeño</i>			

## Blue Signature

<b>GYUDON TACOS*</b> (2 und.) <sup>4 11 13</sup>	18	<b>SANDO SANDWICH</b> <sup>4 5 11</sup>	46
Ribeye, tensuyo sauce, mashed potatoes and onion <i>Tacos ribeye, salsa tensuyo, puré de papa y cebolla</i>		Double ranch prime beef, Sando sauce <i>Carne doble ranch prime, salsa Sando</i>	
<b>BEETROOT TACOS*</b> (2 und.) <sup>4 5</sup>	14	<b>WAGYU SLIDERS</b> (2 und.) <sup>4 5</sup>	22
Beetroot tartare, guacamole, chipotle mayonnaise <i>Tartar de remolacha, guacamole, mayonesa de chipotle</i>		Mini Wagyu Burger, homemade sauce <i>Mini Hamburguesa Wagyu, salsa de la casa</i>	
<b>TUNA TACOS*</b> (2 und.) <sup>4 5 6</sup>	16		
Tuna tartare, guacamole, chipotle mayonnaise <i>Tartar de atún, guacamole, mayonesa de chipotle</i>			

## Soups, Rice & Pasta

<b>YAKIMESHI</b> <sup>2 4 5</sup>	28	<b>PAD-THAI</b> <sup>2 3 4 5 7 10 13</sup>	20
Fried rice, egg tortilla, ankake and chicken torikara sauce, vegetables or Fish <i>Arroz frito, tortilla de huevo, salsa de ankake y torikara</i>		Rice noodles, shrimps, seasonal vegetables and tamarindo sauce <i>Tallarín de arroz, camarón, verduras de temporada y salsa de tamarindo</i>	
<b>MISOSHIRU SOUP</b> <sup>4 13</sup>	14	<b>SHRIMPS GYOZA</b> <sup>2 4 13</sup>	18
Traditional Japanese soup, diced tofu and wakame <i>Sopa japonesa tradicional, tofu en cubitos y wakame</i>		Grilled Japanese shrimp ravioli with ponzu sauce <i>Ravioli de camarón a la plancha con salsa de soya citrica</i>	
		<b>CHICKEN GYOZA</b> <sup>2 4 13</sup> 	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

<b>USDA Filet</b> 10oz	52
<b>New York Strip</b> 12oz	48
<b>Ribeye</b> 12oz	58
<b>T-bone</b> 46oz (to share 2-3 guest)	160
<b>Tomahawk</b> 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 <sup>11</sup>
Lobster Mac & cheese   <i>Macarrones, queso, langosta</i>	20 <sup>1 4 7 11</sup>
Cantonese Fried Rice   <i>Arroz frito cantones</i>	12 <sup>4 5 13</sup>

### Blue Signature

<b>BARANIKU NITSUKE</b> <sup>4 11 13</sup>	42
Short rib, nitsuke sauce, potato gratin, quinoa, spinach puree <i>Costilla de res, salsa nitsuke, gratinado de papas, quinoa, puree de espinaca</i>	
<b>MISO COD</b> <sup>4 5 6 13</sup>	44
Black cod marinated in misoyaki sauce <i>Bacalao negro marinado en salsa misoyaki</i>	
<b>ROBATAYAKI LOBSTER</b> <sup>1 4 7</sup>	68
Grilled maine lobster with miso butter, chives, tenkatsu <i>Bogavante a la parrilla con mantequilla de miso, cebollín, tenkatsu</i>	
<b>OCTOPUS</b> <sup>4</sup>	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

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

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

\*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

<b>CEVICHE</b> <sup>4 6 9</sup>	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>	
<b>HAMACHI JALAPEÑO</b> <sup>6 13</sup>	22
Sliced Hamachi, yuzu ponzu sauce and jalapeños <i>Láminas de Hamachi, salsa de yuzu y ponzu y jalapeños</i>	
<b>CAVIAR TUNA TARTARE</b> <sup>4 6 8 13</sup>	36
Caviar and tuna, honey mustard soy sauce <i>Tartar de atún y caviar, salsa de mostaza dulce con soya</i>	
<b>SCALLOP TIRADITO</b> <sup>2 4 7 9</sup>	16
Flamed scallop tiradito, spring roll chips and purple yam <i>Tiradito de vieiras flameado, chips de rollos primavera y papas violetas</i>	
<b>TATAKI BEEF</b>	18
With oriental chalaca, <sup>4 13</sup> smoked tozazu sauce and marinated mushrooms <i>Chalaca oriental, salsa ahumada tozazu y hongo marinado</i>	

## Maki Rolls

<b>SPECIAL ROLL</b> <sup>2 6 4 13</sup> 	23
Red tuna, king crab and unagi sauce <i>Rollo especial de atún rojo, centollo y salsa unagui</i>	
<b>ACEVICHADO</b> <sup>1 4 5 6 7 13</sup> 	20
Breaded shrimp, avocado, tuna, 'acevichada' sauce <i>Camarón empanizado, aguacate, atún, salsa "acevichada"</i>	
<b>WAGYU ROLL</b> <sup>4 5</sup>	28
Avocado, chives, flamed wagyu, spicy mayonnaise, crispy panko <i>Aguacate, puerro fino, wagyu res flameado, mayonesa picante, panko crocante</i>	
<b>NINJA</b> <sup>1 2 4 6 7 13</sup>	18
Breaded shrimp, crab, snapper, avocado, yakisoba sauce <i>Rollo de camarón, cangrejo, chillo, aguacate, salsa de yakisoba</i>	
<b>VEGGIE AVOCADO ROLL</b> <sup>2 4 13</sup> 	18
Julienne of tempura vegetables, slices of avocado, sesame & teriyaki sauce <i>Tempura de vegetales a la juliana, rodajas de aguacate, sésamo y salsa teriyaki</i>	
<b>KING TRUFFLE SALMON</b> <sup>1 2 4 5 6 13</sup>	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>	
<b>TUNA ROLL</b> <sup>5 6</sup> 	22
Tuna, avocado, wasabi sauce <i>Atún, aguacate, salsa wasabi</i>	
<b>CALIFORNIA ROLL</b> <sup>1 6 7</sup>	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 our best plates

CRISPY RICE  
SCALLOPS TIRADITO  
SHRIMPS GYOZA  
YAKITORI  
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.

Salmon   Salmón <sup>6</sup>	7
Tuna   Atún	8
Shrimp   Camarón <sup>1 7</sup>	8
Yellowtail   Hamachi <sup>6</sup>	8
Eel   Anguila	8
Local Red Snapper   Chillo	8
Scallops   Viera	10
Seabass   Lubina	8
Wagyu Beef   Res	9

## Nigiri

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

32

Sake   Salmon	7
Maguro   Tuna	7
Ebi   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 <sup>4 6 13</sup>	16
Caviar	32
Uni   Sea urchin	18
Hotate   Scallops <sup>1 4 7 13</sup>	14

### SPOON



Truffled tuna <sup>4 6 13</sup>	12
Red Snapper Jalapeño <sup>4 6 13</sup>	12
Salmon Ikura <sup>4 6 13</sup>	12



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