

APPETIZERS

CRISPY TAKOYAKI SQUIDS | 16 ^{2 3 4 8 10}

Fried croquette octopus, spicy and sweet sauce
Croqueta de pulpo, salsa dulce y picante

TEMPURA VEGETABLES | 14 ^{4 13}

Mixed vegetables tempura
Tempura de vegetales mixtos

ROCK SHRIMPS TEMPURA | 20 ^{1 2 4 5 7}

Shrimp and chilli garlic sauce
Camarones y salsa de chile con ajo

EGGPLANT | 18 ^{2 4 13}

Eggplant steak in three cooking with miso au gratin & ginger soy sauce
Berenjena en tres cocciones con miso gratinado & salsa soja de jengibre

EDAMAME | 10 ¹³

Edamame steamed with salt (Natural or Togarashi)
Edamame al vapor y sal (Natural o Togarashi)

CRISPY RICE TUNA*(2 und.) | 16 ^{2 4 5 6 13}

Rice with tuna tartare, spicy mayonnaise, jalapeño
Arroz con tartar de atún, mayonesa picante y jalapeño

SOUPS, RICE & PASTA

YAKIMESHI | 28 ^{2 4 5}

Fried rice, egg tortilla, ankake and torikara sauce
Chicken, vegetables or Fish
Arroz frito, tortilla de huevo, salsa de Ankake y torikara de pollo, vegetales o pescado

MISOSHIRU SOUP | 14 ^{4 13}

Traditional Japanese soup, diced tofu and wakame
Sopa Japonesa tradicional, tofu en cubos y wakame

NOODLES SINGAPORE | 20

Asian style noodles, curry sauce, hard eggs, pork belly
Tallarín Asiático, salsa al curry, huevo, panceta de cerdo

PAD-THAI | 20 ^{2 3 4 5 7 10 13}

Rice noodles, shrimps, season vegetables and tamarindo sauce
Tallarín de arroz, camarón, verduras de temporada y salsa de tamarindo

SHRIMPS GYOSA | 18 ^{2 4 13}

Grilled Japanese shrimps ravioli with citrus soy sauce
Ravioli de camarón a la plancha con salsa de soya cítrica

CHICKEN GYOSA | 16 ^{2 4 13}

Grilled Japanese chicken ravioli with citrus soy sauce
Ravioli de pollo a la plancha con salsa de soya cítrica

WAGYU -FOIE GRAS GYOZA | 24

Grilled Japanese wagyu - foie gras with citrus soy sauce
Wagyu - foie gras a la parrilla con salsa de soya cítrica

FROM THE GRILL

USDA Filet 10oz | 52

New York Strip 12oz | 48

Skirt steak 8oz | 42

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 | *Hongos salteados* 8

Charred broccoli | *Brócoli* 8

Grilled vegetables | *Vegetales al grill* 8

Cobs of corn | *Maíz* 8

Mac & Cheese | *Macarrones y queso* 8 ¹¹

Lobster Mac& cheese | *Macarrones, queso, langosta* 20 ^{1 4 7 11}

Cantonese Fried Rice | *Arroz frito cantones* 12 ^{4 5 13}

ACHIOTE BEEF | 20

Grilled skirt steak skewers with achiote sauce
Brocheta de churrasco en salsa achiote

CRUNCHY YAKITORI | 16 ^{4 13}

Chicken skewers, teriyaki sauce
Brochetas de pollo, salsa teriyaki

KOREAN SPICY BROCCOLI | 14 ^{2 4 13}

Crispy broccoli with 7 Asian spices sauce
Brocoli crocante con salsa de 7 especias Asiáticas

TAIWAN BUN | 14 ^{2 3 4 8}

Pork belly, mustard, purple cabbage, coriander, sweet chili sauce
Panceta de cerdo, mostaza, repollo morado, cilantro

TUNA & FOIE GRAS BAO BUN | 16 ^{2 4 5 6}

Bao bun with tuna tartare, foie gras, spicy mango sauce
Pan Bao con tartar de atún, foie gras, salsa de mango picante

SWEET & SOUR PORK RIBS | 20

Baby Ribs glazed in sweet & sour sauce and crispy peanuts
Costilla bebe glaseada en salsa agrdulce y cajuil crujiente

TACOS & SANDWICH

GYUDON TACOS*(2 und.) | 18 ^{4 11 13}

Ribeye, tensuyo sauce, mashed potato and onion
Tacos ribeye, salsa tensuyo, pure de papa y cebolla

CRISPY AVOCADO TACOS*(2 und.) | 14 ^{4 5}

Breaded avocado, yuzu sour cream and jalapeño
Aguacate empanizado, crema agría al yuzu, jalapeño

TUNA TACOS*(2 und.) | 16 ^{4 5 6}

Tuna tartare, guacamole, chipotle mayonnaise
Tartar de atún, guacamole, mayonesa de chipotle

WAGYU SLIDERS (2 und.) | 22 ^{4 5}

Mini Waygu Burger, homemade sauce
Mini Hamburguesa Waygu, salsa de la casa

SANDO SANDWICH | 46 ^{4 5 11}

Double Ranch Prime beef, Sando sauce, Kaluga caviar
Carne Doble Ranch Prime, salsa Sando, caviar Kaluga

BLUE SIGNATURE

BARANIKU NITSUKE | 42 ^{4 5 6 13}

Short rib, nitsuke sauce, gratin potato, quinoa, spinach puree
Costilla de res, salsa nitsuke, gratinado de papas, pure de espinaca

MISO COD | 44 ^{1 4 7}

Black cod marinated in misoyaki sauce
Bacalao negro marinado en salsa misoyaki

ROBATAYAKI MAINE LOBSTER | 85 ^{4 11 13}

Grilled lobster with miso butter, chives, tenkatsu
Bogavante al grill con mantequilla de miso, cebollín, tenkatsu

TRUFFLE KING CRAB | 64

Alaskan king crab leg in a truffle butter sauce
Pata de cangrejo real de Alaska en salsa de mantequilla y trufa

ASIAN WELLINGTON FILET | 58

Mushroom shitake, bok choy, Mishima sauce
Hongo shitake, bok choy, salsa Mishima

TERIAKY SALMON | 38

Glazed salmon filet in teriaki sauce & grilled vegetables
Filte de salmon glaseado en salsa teriyaky & vegetal grill

PIZZA GOURMET

BUFALA | 18 ^{4 11 13}

Tomato, Buffalo mozzarella
Tomate, mozzarella de Bufala

SUMMER TRUFFLE | 22 ^{4 11 13}

Burrata and black truffle
Burrata y trufa negra

EDEN ROC PIZZA | 18 ^{4 11 13}

Guacamole sauce, ceviche shrimps, jalapeño, mozzarella & cherry tomatoes
Salsa de guacamole, ceviche de camarón, jalapeño mozzarella y tomates cherry



CALZONE | 20

Calzone, ham, spinach, cherry tomatoes, mozzarella, pesto sauce
Calzone, jamón, espinacas, tomates cherry, mozzarella, salsa pesto

PASTRAMI & CO | 20 ^{4 11 13}

Pastrami, roasted pepper, onion, mozzarella cheese jalapeño
Pastrami, ají rostizado, cebolla, queso mozzarella, jalapeño

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

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

SALADS

WATERCRESS SALAD | 16 ^{5 10 13}

Mixed lettuce, wasabi sauce, cucumber, avocado, edamame
Mix de lechugas, salsa wasabi, pepino, aguacate y edamame

BLUE SALAD | 18 ^{2 3 4 8 10}

Mixed lettuce, cucumber, seed mix, honey and mustard sauce
Mezcla de lechugas, pepino, mix de semillas, salsa de miel y mostaza

KING CRAB SALAD | 22 ^{1 2 3 5 7}

Mixed lettuce, curly endive, cucumber, pineapple, cashews & yuzu dressing
Mix de lechugas, endivia rizada, pepino, piña, cajuil y aderezo yuzu

GOMA WAKAME SALAD & MIXED SASHIMI | 14 ^{2 4 6 13}

Seasoned seaweed with mixed sashimi fish & orange ponzu sauce
Ensalada de algas con sashimi mixto de pescado & salsa ponzu de naranja

RAW BAR

CEVICHE | 24 ^{4 6 9}

Fish of the day, chulpi corn, Leche de Tigre and sweet potato
Pescado del día, maíz chulpi, leche de tigre y batata

HAMACHI JALAPEÑO | 22 ^{6 13}

Sliced Hamachi, yuzu ponzu sauce and jalapeños
Láminas de Hamachi, salsa yuzu, salsa ponzu y jalapeños

CAVIAR TUNA TARTARE | 36 ^{4 6 8 13}

Caviar and tuna, honey mustard soy sauce
Tartar de atún y caviar, salsa de mostaza dulce con soya

SHRIMPS AGUACHILE | 22 ^{2 4 7 9}

Shrimps in green ceviche, jalapeño coriander and avocado
Camarón en ceviche verde, jalapeño, cilantro & aguacate

RED SNAPPER TIRADITO | 20 ^{4 13}

Caribbean red snapper Passion fruit sauce, crispy seeds
Chillo del Caribe, salsa de chinola y semillas crujientes

MAKI ROLLS

SPECIAL ROLL | 23

Red tuna, king crab and unagi sauce
Rollo especial de atún rojo, centollo y salsa unagui

ACEVICHADO | 20 ^{2 4 13}

Breaded shrimp, avocado, tuna, 'acevichada' sauce
Camarón empanizado, aguacate, atún, salsa 'acevichada'

WAGYU ROLL | 28 ^{1 2 4 5 6 13}

Avocado, chives, flamed Wagyu, spicy mayonnaise, crispy panko
Aguacate, puerro fino, Wagyu de res flameado, mayonesa picante, panko crocante

RAINBOW | 22 ^{5 6}

Breaded avocado, tuna, salmon, red snapper and shrimps
Avocado empanizado, atún, salmón, chillo y camarón

VEGGIE AVOCADO ROLL | 18 ^{1 6 7}

Julienne of tempura vegetables, slices of avocado, sesame & teriyaki sauce
Tempura de vegetales a la juliana, rodajas de aguacate, sésamo y salsa teriyaki

KING TRUFFLE SALMON | 25

King crab, cucumber, puffed quinoa, tobiko (salmon tartare), truffle flavoring
King crab, pepino, quinoa inflada, tartar de salmón tobiko, aroma de trufa

HAMACHI ROLL | 22

yellowtail, avocado, chives, chilli jalapeño, aguachile dressing
Hamachi aguacate, puerro, jalapeño, salsa aguachile

CALIFORNIA ROLL | 20

King crab, salmon, avocado and tobiko
Rollo california de cangrejo, salmón, aguacate y tobiko



UNAGI ROLL | 22

Flamed spicy pineapple, smoked glazed eel, sesame, crispy plantain
Piña picante flambeada, anguila ahumada glaseada, sésamo, tostones

SURF & TURF ROLL | 30

Caramelized lobster, avocado, Wagyu beef sweet chili sauce & truffle
Langosta caramelizada, aguacate, res Wagyu salsa dulce picante

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RELAIS &
CHATEAUX

Blue

BY EDEN ROC

SASHIMI

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

34

(Min two pieces)

Salmon Salmón ⁶	7
Tuna Atún	8
Shrimp Camarón ^{1 7}	8
Yellowtail Hamachi ⁶	8
Eel Anguila	8
Local Red Snapper Chillo ⁶	8
Scallops Viera	10
Wagyu Beef Res	9

NIGIRI

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

32

Sake Salmon ⁶	7
Maguro Tuna ⁶	7
Ebi Shrimp ^{1 7}	8
Hamachi Yellowtail	8
Unagi Eel	8
Tsukiji Red Snapper ⁶	8
Hotate Scallops	8
Suzuki Seabass ⁶	8
Wagyu Beef Res	8

GUNKAN

(Two pieces)

CLASSIC

Ikura Salmon eggs ^{4 6 13}	16
Caviar	32
Uni Sea urchin	18
Hotate Scallops ^{1 4 7 13}	14

EDEN MANDARIN DUCK

CREPES DUCK | 18

Chinese pancake pulled duck, coriander spicy hoisin sauce
Crepes chinos, pato deminizado, cilantro, salsa hoisin picante



ROASTED DUCK | Half 55 * Whole 105

Typical roasted duck served with steamed pancakes Mandarin Style
Tipico pato rostizado servido con pancakes tibio al estilo mandarino

BAO DUCK | 16

Steamed buns, roasted duck, pickled cabbage, coriander, jalapeños
Pan bao, pato rostizado, encurtido de repollo, cilantro & jalapeño

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