

# TORA

CONTEMPORARY JAPANESE CUISINE

Our menu design is Izakaya style, typical in the most cosmopolitan restaurants in Japan, where there is no protocol to order food and where food can be shared at the center of the table or enjoyed individually.

The concept revolves around the Robata grill, an ancient custom of cooking on hot coals, where Binchotan, a sustainable carbon is used. This charcoal generates no smoke and gives food a subtle smoky flavor characteristic of this Japanese technique.

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## C O L D   D I S H E S

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SEARED TUNA SASHIMI  
Tangerine ponzu · crispy garlic  
coriander · red onion

ORA KING SALMON SASHIMI  
Thick cut · yuzu · yellow  
aji black salt

HAMACHI TIRADITO  
Jalapeño ponzu fried leek  
jalapeño pepper

SASHIMI PLATTER  
A Bluefin tuna · Ora King salmon hamachi  
colossal octopus - to share -

DUO TARTARE  
Ora King salmon · Bluefin tuna  
black tobiko · rice cracker

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## H O T   D I S H E S

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MISO SOUP  
WITH TOFU

EDAMAME  
Robata grilled  
maldon salt

SHISHITO PEPPERS  
Robata grilled · olive oil  
maldon salt

ASPARAGUS  
ROBATAYAKI  
Teriyaki sauce

SPICY  
LOBSTER SOUP

ROCK SHRIMP  
Sweet spicy sauce

FRIED TOFU  
Sweet & sour tofu puree · ginger  
vinaigrette organic lettuce

VEGETABLE YAKIMESHI  
Japanese style sautéed rice with  
carrots zucchini · soy sauce

MIXED YAKIMESHI  
Fillet · shrimp · carrot  
zucchini · soy sauce

FIRE BALLS  
- flambéed tableside -  
Rice balls · Alaskan King  
Crab · spicy wafu

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## G Y O Z A S

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SHRIMP AND GINGER  
Spicy soy sauce  
4 pcs

SHORT RIB  
Smoked miso sauce  
4 pcs

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking.  
Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos.  
Accepted payment methods: cash, debit and credit card (0% on commission). Exchange rate 1 USD = 17 MXN

## TORA SIGNATURE

NORDIC SALMON  
Organic · handcrafted  
smoked · robata-grilled  
8 oz

SHORT RIB  
Asian spices · ginger  
honey · spicy sauce  
18 oz

HOT FIRE  
ALASKAN KING CRAB  
Yuzu butter · soy wafu  
8 oz

USDA PRIME  
SPICY FILLET  
Sesame · red pepper  
sweet soy 6 oz

## ROBATA

### TORA JAPANESE RESERVE

WAGYU  
100% Tajima Beef · marbled between  
8 and 10 · highly prized · refined flavor  
New York 8 oz

TAKAMORI  
From sake-fed cows · unique  
flavor · extra juicy  
Rib Eye 7 oz

OMI  
Japan's oldest brand with 400 years of history,  
known as the Emperor's meat  
New York 7 oz

### KOBE INFERNO

A unique culinary experience that celebrates luxury and Japanese tradition, highlighting a portion of exquisite Kobe Tajima Beef, paired with authentic Japanese whisky for a unique sensory experience designed for lovers of quality and sophistication. The flambeéd process enhances the meat with a smoky touch and deep notes, creating an incredibly tender and juicy texture.

Fillet 7 oz - Tableside flambeéd -

## FROM THE SEA

BLACK COD WITH MISO  
Miso reduction  
8 oz

COLOSSAL OCTOPUS  
With soy wafu  
8 oz

U2 NIGERIAN  
COLOSSAL SHRIMP  
Garlic and ginger butter  
11 oz each

LOBSTER  
TAIL  
17 oz

## SKEWERS

ELOTES  
BUTTER  
Shiso

SPICY BEEF  
Hot sauce ginger

KUROBUTA PORK  
Spicy sauce with  
ginger and honey

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## HOT RICE POT

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These rice casseroles are a traditional dish in Japan, our Takikomi Gohan has transcended generations, and it is an honor to present it in our menu as our chef's signature dish, made with enoki, shiitake, eringui and shimeji mushrooms

JAPANESE MUSHROOMS  
Shaved fresh black truffle

SEAFOOD  
Shrimps · scallop U8 mussel · octopus

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## TEMPURA

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SERVED WITH 3 SAUCES: Tempura dashi · habanero wafu · sweet & spicy sauce

U10 TIGER SHIMP  
5 pieces

VEGETABLES  
Organic baby vegetables

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## NIGIRI SUSHI

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NORDIC SALMON

HAMACHI

ORA KING SALMON

TORO TUNA

BLUEFIN TUNA

KOBE BEEF  
Flambéed table side

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## MAKI ROLLS

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CALIFORNIA CRAB ROLL  
Inside: Breaded Shrimp · cucumber  
Outside: Avocado · Alaskan King Crab · spicy wafu and masago · sesame seeds

SPICY YELLOWTAIL  
Inside: Hamachi · cucumber  
Outside: Hamachi slices · Chilli Wafu yuzu

COSMO ROLL  
Inside : Breaded shrimp · cucumber  
Outside : fresh salmon · avocado habanero wafu · coriander shoots

ANGRY DRAGON  
Inside : Shrimp tempura · spicy wafu cucumber · avocado  
Outside : Tuna · kimchi sauce

SALMÓN  
OPEN TEMAKI  
Salmón fresco al robata · aguacate

SPICY TUNA ROLL  
Inside : Fresh tuna · avocado · cucumber  
Outside : Mixed sesame seeds · jalapeño crispy tortilla bits · tobiko · sriracha sauce

TEMPURA PRAWN  
Inside: Shrimp tempura · masago · cucumber  
Outside : Eel · avocado · spicy tamarind sauce

DRAGON ROLL  
Inside : Breaded shrimp · asparagus spicy wafu · eel sauce  
Outside : Eel · avocado · mixed sesame seeds

SALMÓN TWO WAYS  
Inside : Roasted salmon · cucumber  
Outside : Fresh salmon · avocado · sriracha sauce · tamarind sauce · tobiko

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## DESSERTS

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Chocolate Cookie Balls  
Oreo cookie dough & crumbs  
vanilla ice cream

Nutella to Die For  
Nutella ice cream · chocolate sauce · toffee bits  
salted caramel popcorn

Over The Top Sundae  
Madagascar vanilla ice cream · apple  
pie · salted pecan streusel · warm  
caramel sauce

Yuzu Key Lime Pie  
Flambéed tableside  
- to share -

Ice Cream  
Nutella · vanilla · chocolate

Sorbets  
Ginger · lichi · yuzu

Dessert Tasting  
Black to the future · Deconstructed Cheesecake  
Chocolate Cookie balls · Yuzu Key Lime Pie  
Over the Top Sunday · Ice Cream (2 flavours)

## VALHRONA SPECIALS

Valrhona, with over 90 years of French tradition, is a renowned chocolate house from Tain-l'Hermitage, Rhône-Alpes. Recognized for its quality and craftsmanship, its carefully selected cocoa and dedication to perfection have distinguished it in haute cuisine.

Chocolate Lava Cake  
Warm caramel sauce

Black to The Future  
Flourless Valrhona chocolate cake  
14 k gold flakes

Chocolate Roll  
White chocolate mousse · dulce de leche ice cream  
chocolate teddy bear

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## COFFEE & TEA

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Americano 240 ml  
Cappuccino 240 ml  
Espresso 50 ml  
Cortado Espresso 40 ml  
Double Espresso 60 ml

### Carajillos

Classic 120 ml  
Chocolate covered coffee beans  
Licor 43 · strawberries

Mazapán 120 ml  
Coffee · Licor 43 · Frangelico  
Vodka · Tres leches syrup

Speculaas 120 ml  
Coffee · Licor 43 · vodka  
Speculaas syrup

De Olla 120 ml  
De olla cold brew · Licor 43  
Vodka · Piloncillo syrup

Roses 120 ml  
Coffee · vodka · roses and  
cinnamon syrup

Irish 120 ml  
Coffee · Kahlua · Licor 43  
Jameson whiskey cream

### Ronnefeld Tea 240 ml

- Apricot & Almond
- Almond Dreams
- Camomile
- Mint
- Morgentau
- Dung Ti

### Ronnefeld Tea 240 ml

- Green Dragon
- Tie guan yin
- Pau mu tan & Melon
- Fancy sencha sencha
- Pure fruit

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## DIGESTIFS

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Anís Las Cadenas	45 ml
Amareto Disaronno	45 ml
Baileys	45 ml
Chartreuse Amarillo	45 ml
Chartreuse Verde	45 ml
Chinchon Dulce	45 ml
Chinchon Seco	45 ml
Fernet Branca	45 ml
Frangelico	45 ml
Grand Marnier Cordon Rouge	45 ml
Kahlua	45 ml
Licor 43	45 ml
Pacharan Zoco	45 ml
Sambuca Vaccari Blanco	45 ml
Sambuca Vaccari Negro	45 ml
Strega	45 ml

Classic cocktails are made with specific spirits and/or liqueurs. If you prefer a different brand, the price will be adjusted to match the value of that spirit according to the drink menu.

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## SIGNATURE COCKTAILS

### They Call Me Pau

Flavor notes: ferment · fresh · bubbly

Herradura Plata Tequila · Mio Sake  
artisanal flower liqueur · strawberry and cucumber  
cordial · meringue garnish with lemon zest 250 ml

### Ginger Dragon

Flavor notes: fresh · creamy · herbal

Japanese Rum Ryoma · Yellow Chartreuse  
matcha and ginger syrup · milk punch 225 ml

### Pineapple Express

Flavor notes: smoky · spicy

Japanese Whiskey Yamazakura · chile ancho liqueur  
spiced roasted pineapple compote 250 ml

### Ipanema Girl

Flavor notes: spicy · fresh

Agua Bendita Mezcal · chile liqueur  
tamarind and ginger syrup 215 ml

### Spring in Osaka

Flavor notes: fresh · tropical · full-bodied

Vodka Ukiyo · Sake Nami · mango  
sharbat · aquafaba 225 ml

### Kimono Kiss

Flavor notes: red fruits · fresh · aromatic

Yuzu Gin Ukiyo · Sake Nami  
blackberry and lychee cordial · yuzu 220 ml

### Geisha's Memories

Flavor notes: fruity · currant · vanilla

Absolut Raspberry Vodka · Chambord  
blueberry syrup · yuzu 245 ml

### Tokio Latino

Flavor notes: fresh · tropical · herbal

Patrón Cristalino Tequila · Ancho Reyes liqueur  
cucumber and basil syrup · nori and kiwi salt 240 ml

### Cucumber Wasabi

Flavor notes: spicy · fresh · herbal

Bombay Gin · Ancho Reyes liqueur  
worm salt · wasabi · lime 220 ml

### Moombai Fever

Flavor notes: fresh · herbal

Nami Sake · mint and lychee syrup · ginger ale 350 ml

### Tora Espresso

Flavor notes: coconut · horchata · fresh

Absolut Blue Vodka · coconut liqueur  
rice syrup · espresso 220 ml

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## GIN & TONIC MIXOLOGY

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Forest 320 ml  
Puerto Indias Strawberry Gin · Forest syrup  
premium tonic water

Mediterraneo 320 ml  
Bombay Sapphire Gin · orange jam  
passion fruit syrup · premium tonic water

London Park 320 ml  
Bombay Sapphire Gin · lemongrass syrup  
coriander · premium tonic water

Dolce Malfy 320 ml  
Bombay Sapphire Gin · citrus oleo saccharum  
cucumber · premium tonic water

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## GIN

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Beefeater 750 ml  
Beefeater Blackberry 700 ml  
Beefeater Pink 700 ml  
Bombay Sapphire 750 ml  
Brockmans Intensely Smooth 700 ml  
Hendrick's 750 ml  
Monkey 47 500 ml  
Monkey Sloe 500 ml  
Puerto de Indias BlackBerry 750 ml  
Puerto de Indias Guadalquivir 750 ml  
Puerto de Indias Strawberry 750 ml  
Puerto de Indias Sweet Melon 750 ml  
Tanqueray Ten 700 ml  
The Botanist 700 ml  
The London Nº 1 700 ml

## TONIC WATER

Fever Tree 200 ml  
Fever Tree Ligth 200 ml  
Seventeen 200 ml  
Fentimans 200 ml  
Seagram's 235 ml

## SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary  
Peppermint · Lemongrass · Black Pepper · Pink Pepper

## FRUIT

Berries · Eureka Lemon · Orange  
Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.  
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.  
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