

# TAH XIDO

A contemporary Japanese restaurant by Chef Luis Arzapalo with the best of oriental cuisine.

"Improvisation is my strength; pressure and creativity are good ingredients."

CHEF  
*Luis Arzapalo*

## PORK SPRING ROLL

Harumaki stuffed with pork and cooked vegetables, white cabbage, onion, carrots, pumpkin and pathai dip

## PORK GYOZA

Sweet and sour pork dim sum with tentsuyo

## TAH-XIDO

Mixed lettuce salad marinated in apple vinaigrette, with Mayan octopus tentacles

## SPICY SOYA BEANS

Sautéed with citrus fruit and shichimi togarashi

## FRIED WONTON

Crab, shrimp, lobster and tartar

## PORK BELLY BAO BUN

Pork belly marinated with sake, mirin, soya, ginger, and red Pixoy achiote with cucumber, red cabbage, negi and oyster sauce

## TOM KHA GAI SOUP

A fowl stock with coconut milk, mushrooms, wild mushrooms, negi, chicken cubes, baby corn, carrots enoki mushrooms and chili peppers

## WONTON SOUP

Pork and shrimp wonton, negi and bamboo heart

## MISO SHIRO SOUP

With steamed fish, shiitake, fried tofu, wakame and negi

## GOHAN RICE

Steamed rice

## MIXED YAKIMESHI

Chicken, beef, shrimp, onion, carrot, pumpkin, soya and sprouts

## ROCK SHRIMP

With fresh lettuce, and a yuzu juice vinaigrette

## TONKATSU UDON

Fresh wok sautéed udon, seasonal vegetables flambéed with sake and breaded korobuta

## BLACK COD IN MISO

Cod marinated in miso and perfumed with mezcal, with truffle mashed potatoes and purslane salad

## CHICKEN AND PORK RAMEN

Sashu, negi, nori algae, egg, enoki mushroom, shiitake mushroom, bok choy, kimchi, takuan and naruto

## SAKE NIGIRI

Salmón

## HAMACHI NIGIRI

Hamachi from the Japanese coast

## MAGURO NIGIRI

Blue fin tuna fish from Ensenada, Baja California

## TAMAGO NIGIRI

## SALMÓN

HAMACHI

ATÚN

## SALMÓN

With a yuzu lime dressing, with passion fruit and rayu

## HAMACHI

With shaved soya, sesame seeds, mirin and negi

## FISH OF THE DAY

Caught in the traditional way on the hook by the local fishermen using the Japanese Ikejime technique

## URAMAKI DRAGON

Temura shrimp, avocado, cream cheese and salmon on the outside. Flambéed, with eel sauce and Japanese mayonnaise

## UNAGI ROLL

Filled with salmon, avocado and cucumber, with a flambéed eel armor

## SALMON MAKI

Salmon, kanikama, avocado and cucumber. With an oriental style BBQ sauce dressing

## SALMON URAMAKI

Salmon, avocado, cream cheese, sesame seeds and teriyaki sauce

## HAMACHI TEMAKI

Hamachi, cucumber, avocado, tobico, negi and sesame seeds

## EEL TEMAKI

Eel, cream cheese, cucumber, avocado, negi, sesame seeds and eel sauce

## TUNA FISH TEMAKI

Tuna fish, kanikama, cucumber, negi, avocado, sesame seed, Japanese mayonnaise and masago

## SALMON TEMAKI

Salmon, cucumber, avocado, ikura, sesame seeds and Japanese mayonnaise

## CUCUMBER

Algae, rice and cucumber

## TUNA FISH

Algae, rice and tuna fish

## SALMON

Algae, rice and salmon

Consuming raw or undercooked food may increase the risk of Foodborne illness, especially if you have certain medical conditions.



### APPETIZERS

### SOUPS AND RICE

### MAIN COURSE

### NIGIRI

### SASHIMI

### FISH STRIPS

### SUSHI BAR

### SUSHI ROLL

### TEMAKIS

### HOSOMAKIS

