

# TORA

CONTEMPORARY JAPANESE CUISINE

CANCÚN



**Tora®** offers a contemporary concept of Japanese haute cuisine, which combines ancient and avant-garde techniques, giving an authentic culinary journey through the most traditional flavors of the Asian country.

It is located in the most exclusive sector of the Hotel Zone of Tulum, currently its branch in Cancun is listed as the best restaurant in Cancun on TripAdvisor, being recently awarded the Certificate of Excellence 2019, we hope to repeat the success in Tulum.



The importance that the Japanese give to the preparation of their food and the enjoyment of these, is the basis of the concept of Tora; that stands out for its creative plates where the food is arranged in such a way that it is a real visual pleasure for the diner. The menu is designed in the Izakaya style, typical in the most cosmopolitan restaurants in Japan, where there is no established order to serve, and the dishes can be shared at the table or enjoyed individually

**Tora**, is a Japanese haute cuisine restaurant, redesigned in a sophisticated and innovative style, unique in Mexico. It is characterized by its fresh and exotic products brought from Japan and its unmatched sense of service and customer care, offering an unforgettable culinary experience.



# MENU #1

(STYLE SERVICE IZAKAYA)

## FIRST COURSE

### GYOZAS

Sweet corn ginger White truffle  
oli or shrimp and Thai chili.

### EDAMAME

Robata grilled . maldon salt

### NIGIRIS

2 Pieces to choose (shrimp,  
salmon on Hamachi.

## FOURTH COURSE

### CHOCOLATE ROLL

Creme patisserie,  
Madagascar vanilla ice  
cream chocolate teddy  
bear

### DECONSTRUCTED CHEESECAKE

Graham cracker rim, peach  
& strawberry sauce

### CHOCOLATE COOKIE BALLS

Oreo cookie crumbs,  
vanilla ice cream, custard  
cream

## SECOND COURSE

### OCTOPUS CARPACCIO

Yuzu . yellow aji . guindilla  
chilli . shiso dressing .  
black salt . daikon

### VEGETABLE OR SHRIMP YAKIMESHI

Japanese style sautéed  
rice with carrots zucchini .  
soy

### FRIED TOFU

Arugula salad, Avocado,  
Sweet chili sauce

## THIRD COURSE

### JAPANESE MUSHROOM RICE CASSEROLE

Fresh black truffle slices

### NEW YORK AGED IN JAPANESE WHISKEY

Aged for 32 days . USDA  
PRIME quality 8 oz  
490

### SUPER COLOSSAL OCTOPUS WITH ROBATA

225 gr  
With habanero wafu

**\$950**



# MENU #2

(STYLE SERVICE IZAKAYA)

## FIRST COURSE

**SHORT RIB**  
Asian spices . ginger .  
honey . spicy sauce 18 oz

**MISO SOUP WITH LOBSTER**

**NIGIRIS**  
3 pieces to choose  
(Shrimp, Salmon or Hamachi)

## SECOND COURSE

**TIRADITO DE HAMACHI**  
Jalapeño ponzu fried leek, jalapeño  
pepper

**TORO TUNA TARTAR**

**ROCK SHRIMP**  
Arugula baby, spicy  
mayonnaise



## THIRD COURSE

**NEW YORK USDA PRIME**  
220 gr

**SALMON ORA KING AL  
ROBATA**  
Listed as the finest salmon in  
the world. High in omegas

**LOBSTER TEMPURA**  
Served with 3 sauces: Dashi  
tempura, Habanero wafu.  
Spicy sweet sauce

## FOURD COURSE

**CHOCOLATE LAVA  
CAKE**  
Warm caramel sauce

**OVER THE TOP SUNDAE**  
Madagascar vanilla ice cream  
apple pie salted pecan streusel,  
warm caramel sauce

**NUTELLA TO DIE**  
Nutella ice cream,  
chocolate sauce, toffee  
bits salted caramel  
popcorn

**\$1,200**

# GOURMET MENU

(STYLE SERVICE IZAKAYA)

## FIRST COURSE

### SEAWEE SALAD

Variety of algae, green apple  
Cherry tomato, avocado, soy vinaigrette

### JAPANESE WAGYU A5 TARTARE

Rice cracker white truffle oil . tobiko 660

### BRUSHES OF KUROBUTA PIG

Hot sauce with ginger and honey  
to the robata

## SECOND COURSE

### HOT RICE POT JAPANESE MUSHROOMS

Shaved fresh black truffle

### KIMCHI ROLL

Asian cabbage . onion tempura avocado black  
sesame seed sauce

### COSMO ROLL

Inside : Breaded shrimp . cucumber Outside : fresh  
salmon . avocado . habanero wafu coriander shoots

## THIRD COURSE

### PORK RIBS

Asian spices sauce . scallion cashews 18 oz

### TASMANIAN TROUT

Artisan smoked organic trout robata grilled

### RIB EYE PRIME

220g

## DESSERT

### CHEESECAKE BY MARCARPONE

Miso candy

### BLACK TO THE FUTURE

Valrhona flourless chocolate cake  
14k gold flakes

### GREEN TEA CHEESECAKE

Cheese cake with green tea, Yoghurt cream with chocolate-nut  
cracker Crust, served with a garden of berries, mixed berry  
sauce, candy paper sprinkled with fresh cardamom



**\$1,600**

# COCKTAIL MENU

Minimum hiring of 30 people. 5 options to choose from  
12-piece service per person

## SALTED

Edamame Robata with Maldon salt Sweet • Fried tofu with sweet chili sauce  
Potato or cassava • Vegetable tempura  
Cheese Kushiage • Tempura catch of the day

Amuse Bouche, cream cheese and nori seaweed on crunchy banana  
Corn gyozas with ginger and truffle oil  
Shrimp Gyozas with Thai chili

## ROLLS

Vegetarian

Double Salmon (roasted and fresh)  
Spider Roll (breaded crab)  
Dragon Roll (breaded shrimp)

## SKEWERS

Sweet corn with Robata, miso butter  
Shishitos al Robata, olive oil, Maldon salt  
Kurobuta al Robata, spicy sauce with ginger and honey  
Robata Chicken Wings, sake, mirin  
Beef Robata, spicy ginger sauce

## SWEET

Chocolate Cookie Balls  
Deconstructed cheesecake  
Over the Top Sundae (apple pie)  
Black to The Future (Valrhona Chocolate Cake)

Lychee sorbet

**\$600**



Cost per additional  
canape: **\$50**

# GOURMET CANAPE

We have a selection of gourmet canape that can be added to the package at an additional cost.

## NIGIRIS SELECTION

Salmon • Octopus  
Shrimp • Hamachi

## SKEWERS

Royal Rock Shrimp • Lobster tempura  
Trumpet al Robata • Short Rib al Robata

Super Colossal Octopus Robata Arm

## SALTED

Alaskan King Crab California Rol

Tuna pizza

Tartar chip (salmon, hamachi tuna)

Crab cakes

Robata pork rib with Asian spice sauce

Upgrade of a sandwich from the regular package to Gourmet

**\$50**

By snack

Gourmet sandwich cost additional to the package

**\$100**

By snack



# MIXOLOGY KIT

THREE ALCOHOLIC BEVERAGES AND TWO NON ALCOHOLIC BEVERAGES PER PERSON

## INCLUDE

Soda

Juices and water

\*Glass of Wine under availability

National beer

All our mixology and Gins

**INCLUDED:** (Appleton . Smirnoff, Bacardi Blanco y Solera, Matusalem, Chinchon, J&B, Tequila Centenario, Tequila Tradicional Reposado, Absolut . Sambuca, Herradura, Jagermaister, Ketel One, Don Julio Blanco, Don Julio Reposado, Don Julio 70, J.W Etiqueta roja, Licor 43, Jack Daniel's, Baileys, Hendriks Belvedere, 400 Conejos espadín).

**\$750**

**NOT INCLUDED:** J. Walkers Etiqueta Azul, Negra, Verde y Platinum, Brandy Martell, Brandy Hennessy, Don Julio Real y 1942, Garrafas Xajuar Mezcal, Casa Dragonos, Buchanans, Ron Zacappa Centenario, Angostura 1824, Macallan, Glendfidich, Gin Monkey 47, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon.

WE HAVE ANTICIPATED SALE OF BOTTLES OF WINES AND SPIRITS



# TERMS AND CONDITIONS

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances.

Children from 2 to 12 years old, have a children's menu available.

The assembly will be carried out at the request of the client, in tables of up to 15 people maximum.

The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be made in advance.

The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays.

By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

## **PAYMENT:**

To confirm the reservation a 50% deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal.

International Payments (Outside Mexico): Credit / Debt Card with PayPal.

| The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service. With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.





TORA  
Contemporary Japanese Cuisine

FACADE



BAR



**IMPERIAL TABLE**



**ROBATA**



**TERRACE**



**LAGOON VIEW**



**NIGHT SHOW**

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[www.toramexico.com](http://www.toramexico.com)

