



TORA

CONTEMPORARY JAPANESE CUISINE

by grupo rosanegra

CANCUN



PERFECT MEMORIES

Tora presents a contemporary concept of Fine Japanese cuisine, integrating ancient and avant-garde techniques and becoming one of the best restaurants in Cancun & Tulum. The balance between culinary traditions and the creativity of modern cuisine merges with the selection of the best quality gourmet products to bring this concept to life.

a unique dining
experience



menu 01

FIRST COURSE

to choose

MISO SOUP WITH TOFU

Soy paste broth · with tofu and seaweed

SEAWEED SALAD

Hiyashi wakame salad · sweet soy sauce · avocado

ROCK SHRIMP

Spicy Mayo · lemon slices

SECOND COURSE

to choose

SALMON TWO WAYS

Inside: grilled salmon · cucumber
Outside: avocado · fresh salmon

TEMPURA DE ROBALO

KAI RICE POT

Kamameshi (creamy rice) with seafood · scallops · shrimps and mussels

DESSERT

to choose

YUZU KEY LIME PIE

Flambéed tableside

SORBETS

Ginger · lichi · yuzu

NUTELLA TO DIE FOR

Madagascar vanilla ice cream · apple pie · salted pecan streusel · warm caramel sauce

\$850 PESOS

Tax included, 15% gratuity not included



menu 02

FIRST COURSE

to choose

FRIED TOFU

Sweet & sour tofu puree · ginger vinaigrette organic lettuce

SHRIMP GYOZA

Pan fried dumpling stuffed with shrimp and vegetables · spicy ponzu on the side

MAKI SPICY MISO

Inside: spicy tuna tartar · flying fish roe · avocado
Outside: spicy tuna tartare · sesame seed

SECOND COURSE

to choose

NORDIC SALMON

ROBATAYAKI

Tasmanian salmon · aonori powder · soy mayo

PRIME RIB TERIYAKI

WASABI

U10 TIGER SHIMP

spicy mayo · itameru sauce · kaeshi sauce

DESSERT

to choose

CHOCOLATE ROLL

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

OVER THE TOP SUNDAE

Madagascar vanilla ice cream · apple pie · salted pecan streusel · warm caramel sauce

ICE CREAM

Nutella · vanilla · chocolate

\$1,150 PESOS

Tax included, 15% gratuity not included



Gourmet Menu

FIRST COURSE

to choose

NIGIRI DINNER

Akami, Hamachi, salmon
· 4 pcs ·

SHORT RIB GYOZA

Pan fried dumpling stuffed with pulled beef · demi glace miso sauce on the side

BLACK COD WITH MISO

Crispy fried balls · stuffed with miso coriander nam jim black cod · citrus mayo on the side

KUROBUTA PORK

Spicy sauce with ginger and honey

SECOND COURSE

to choose

SALMÓN TWO WAYS

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

SPICY CRUNCHY HAMACHI

Inside: Spicy Hamachi tartar · avocado · Tanuki
Outside: Wasabi mayo · pepper slices

MAKI TUNA CEVICHE

Inside: shime ebi (Marinated shrimp), cucumber, Avocado
Outside: fresh tuna, leche de tigre sauce, fresh red onion

third course

to choose

BLACK COD MISO

Miso marinated black cod robatayaki

SPICY TENDERLOIN

USDA prime beef grilled and glazed with itameru sauce · soy mayo on the side

KINOKO RICE POT

Kamameshi (creamy rice) with mushrooms and fresh black truffle

DESSERT

to choose

OVER THE TOP SUNDAE

Apple pie laying on Madagascar vanilla ice cream topped with caramel sauce

BLACK TO THE FUTURE VALRHONA

gluten free chocolate cake · decorated with 14K gold flakes

CHOCOLATE ROLL

Chocolate roll stuffed with white chocolate mousse · dulce de leche ice cream · chocolate teddy bear

\$1,450 PESOS

Tax included, 15% gratuity not included



Cocktail

FIRST COURSE

to choose

GRILLED EDAMAME

Grilled green soybeans · Maldon salt · lemon wedges

SHISHITO PEPPERS

Sweet grilled peppers, sweet yuzu miso sauce

NIGIRI DINNER

2 pieces to choose)

Akami · Hamachi · salmon

BLACK COD KOROKKE

Crispy fried balls · stuffed with miso coriander nam jim black cod · citrus mayo on the side

SECOND COURSE

to choose

MAKI TUNA CEVICHE

Inside: shime ebi (Marinated shrimp) · cucumber · Avocado
Outside: fresh tuna · leche de tigre sauce · fresh red onion

SALMON TWO WAYS

Inside: grilled salmon · cucumber.
Outside: avocado · fresh salmon

SPICY CRUNCHY HAMACHI

Inside: Spicy Hamachi tartar · avocado · Tanuki
Outside: Wasabi mayo · pepper slices

\$700 PESOS

Tax included, 15% gratuity not included



GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

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