



TORA

CONTEMPORARY JAPANESE CUISINE

BY GRUPO ROSANEGRA



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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

(STYLE SERVICE IZAKAYA)

FIRST COURSE

to choose

MISO SOUP WITH TOFU

VEGETABLE YAKIMESHI (VEGAN)

Japanese style sautéed rice with
carrots zucchini soy

NIGIRIS

2 pieces to choose
(Salmon or Hamachi)

SECOND COURSE

to choose

HOT RICE POT SEAFOOD

Shrimps · scallop U8 mussel ·
octopus

SALMON TWO WAYS ROLL

Inside: Roasted salmon ·
cucumber

Outside : Fresh salmon · avocado ·
sriracha sauce · tamarind sauce ·
tobiko

ROCK SHRIMP

Sweet spicy sauce

DESSERT

to choose

CHOCOLATE COOKIE BALLS

Oreo cookie crumbs vanilla ice
cream, custard cream

ICE CREAM

Nutella · vanilla · chocolate

SORBETS

Ginger · lichi · yuzu

NUTELLA TO DIE FOR

Nutella ice cream · chocolate
sauce · toffee bits salted caramel
popcorn

\$1,100 MXN

Tax included, 15% gratuity not
included



MENU 02

(STYLE SERVICE IZAKAYA)

FIRST COURSE

to choose

FRIED TOFU

Sweet & sour tofu puree · ginger
vinaigrette organic lettuce

SHRIMP AND GINGER GYOZAS

Spicy soy sauce

NIGIRIS

2 pieces to choose
(Hamachi or Salmon Ora King)

SECOND COURSE

to choose

ORA KING SALMON

Robata-grilled

SPICY TUNA ROLL

Inside : Fresh tuna · avocado ·
cucumber

Outside : Mixed sesame seeds ·
jalapeño crispy tortilla bits ·
tobiko · sriracha sauce

TEMPURA TIGER SHRIMP (U10)

DESSERT

to choose

CHOCOLATE LAVA CAKE

Warm caramel sauce

OVER THE TOP SUNDAE

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

ICE CREAM

Nutella · vanilla · chocolate

\$1,350 MXN

Tax included, 15% gratuity not
included



GOURMET MENU

FIRST COURSE

to choose

SHORT RIB GYOZAS

Smoked miso sauce

NIGIRIS

2 pieces to choose

(Bluefin Tuna or Salmon Ora King)

KUROBUTA PORK ROBATA

GRILLED SKEWERS

Spicy ginger and honey sauce

TEMPURA VEGETABLES

Organic baby vegetables

SECOND COURSE

to choose

SPICY TUNA ROLL

Inside : Fresh tuna · avocado · cucumber

Outside : Mixed sesame seeds · jalapeño crispy tortilla bits · tobiko · sriracha sauce

SALMON TWO WAYS ROLL

Inside: Roasted salmon · cucumber

Outside : Fresh salmon · avocado · sriracha sauce · tamarind sauce · tobiko

ANGRY DRAGON ROLL

Inside : Shrimp tempura · spicy wafu cucumber · avocado

Outside : Tuna · kimchi sauce

THIRD COURSE

to choose

COLOSAL OCTOPUS

With soy wafu

USDA PRIME SPICY FILLET

Sesame · red pepper sweet soy

HOT RICE POT JAPANESE MUSHROOMS

Shaved fresh black truffle

DESSERT

to choose

OVER THE TOP SUNDAE

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

BLACK TO THE FUTURE

Valrhona flourless chocolate cake
14k gold flakes

CHOCOLATE ROLL

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

\$1,850 MXN

Tax included, 15% gratuity not included



COCKTAIL

FIRST COURSE

EDAMAMES

Robata grilled · maldon salt
NIGIRIS

SISHITO PEPPERS

Robata grilled · olive oil · maldon salt

NIGIRIS 2 pcs

(Salmon, Hamachi or Tuna)

\$900 MXN

Tax included, 15% gratuity not included

SECOND COURSE

To choose

SPICY YELLOWTAIL ROLL

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

SPICY TUNA ROLL

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

SALMON TWO WAYS ROLL

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

COSMO ROLL

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

DESSERT

SORBET

Ginger · lichi · yuzu



TERMS AND CONDITIONS

Prices include taxes , **15%** gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. | 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 requested in advance. By company policy we do not accept uncorks.

BUY OUTS are subject to authorizathion, the sales executive would be send a quotation.

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, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal. | The 50% downpayment 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.

No shows are charge 100%

Any cancellation or change of date with less than 4 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.

GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES