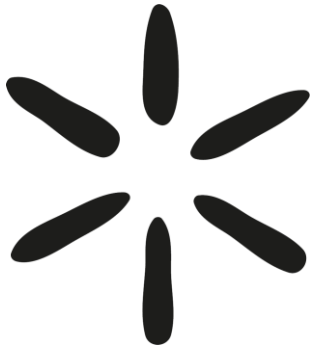
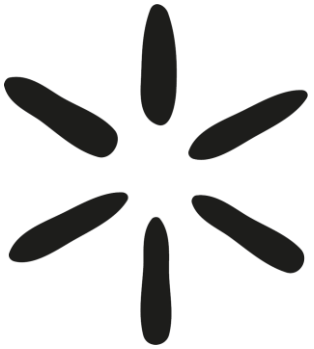




Nikkei cuisine was born from a journey.

In the late 19th century, Japanese families crossed the Pacific Ocean to Peru, bringing with them their traditions, discipline, and a profound respect for craftsmanship and excellence in their trade.
Japanese technique met the Peruvian soul.

What began as adaptation evolved into transformation: delicate knife work shaped by bold flavors, the freshest seafood elevated by vibrant acidity, fire balanced with subtlety, and traditions reimagined through place and memory.

Our cuisine is inspired by the Nikkei spirit—a dialogue between cultures where precision and spontaneity coexist in harmony. Each dish reflects the meeting of two worlds: the elegance of Japanese craftsmanship and the warmth, color, and vitality of Peru.

Every ingredient is treated with intention, every technique with respect, and every experience delivered with heart.

Where Japan meets Peru.

◆ Appetizers ◆

PONJA EDAMAME 7 oz **VT**
Pachikay Sauce, Yuzu Kosho

FRESH OYSTERS *3 pcs.* **R S**
Chalaquita Criolla, Ikura

HAMACHI TIRADITO 2.5 oz **F R**
Rocoto Tiger's Milk, Furikake, Chulpi Corn

SALMON TATAKI 2.5 oz **F R SP**
Jalapeño Sauce, Tropical Chalaquita, Crispy Shiso

TUNA SASHIMI 2.5 oz **F R SP**
Acevichada Sauce, Oriental Chalaquita, Chili Oil

CEVICHE NIKKEI 3 oz **F R SP**
Salmon, Nikkei Tiger's Milk, Sweet Potato Mousse, Chulpi Corn

TUNA TARTARE 2.5 oz **G R**
Shiso Tempura, Avocado Mousse, Hajikami

BABY ZUCCHINI SASHIMI 2 oz **A VG**
Truffle Yuzu Sauce, Crispy Sweet Potato

HOSHI SALAD 4 oz **SP VG**
Wakame, Quinoa, Peach and Yuzu Dressing

ADD

Caviar 0.2 oz

Truffle 0.2 oz

Alcohol **A** Dairy **D** Egg **E** Fish **F** Gluten **G** Nuts **N** Raw **R** Seafood **S** Spicy **SP** Vegan **VG**
Vegetarian **VT** Sustainably Sourced Locally Sourced

Our food is prepared in an environment where peanuts, tree nuts, and other allergens are handled. There is a risk associated with consuming raw or undercooked animal products, including eggs. In accordance with O&O Resorts policy, we are committed to informing our guests of this potential risk. While One&Only Palmilla takes every reasonable precaution to ensure guest safety, it cannot accept responsibility for any adverse reactions.
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Robatas

GRILLED WAGYU 4 oz
Yellow Chili Causa, Chimichurri, Shiso Sauce

ANTICUCHERO OCTOPUS 3.5 oz **S**
Sweet Potato Mousse, Chimichurri

CHILEAN SEA BASS ANTICUCHO 4 oz **F**
Miso Marinade, Chalaquita Criolla, Crispy Shiso

ROBATA SHRIMP 4 oz **S**
Grilled Asparagus, Teriyaki Sauce, Carretillero Sauce, Black Sesame

CAULIFLOWER ROBATA 7 oz **D VT**
Yuzu Miso Cream, Chimichurri

SMOKED AVOCADO 3 oz **G VT**
Tofu Cream, Hijiki, Fansi

ADD

Caviar 0.2 oz **Truffle** 0.2 oz

Makis

TUNA MAKI ROLL 2.5 oz **R**
Kiuri, Red Pepper, Shiso Sauce

ACEVICHADO ROLL 2.5 oz **R**
Flame-Seared Sea Bass, Acevichada Sauce, Crispy Sweet Potato

ROLLO EBI FURAI 2 oz **S**
Tempura Shrimp, Sesame Seeds, Carretillero Sauce, Avocado Mousse

AVOCADO ROLL 2 oz **G V**
Cucumber, Bell Pepper, Carretillero Sauce, Crispy Shiso

ADD

Caviar 0.2 oz **Truffle** 0.2 oz

Nigiris

2 pieces per order

CHUTORO TUNA NIGIRI 1.5 oz **R**
Truffle Mayonnaise, Fresh Truffle, Gold Leaf

HAMACHI NIGIRI 1.5 oz **G R**
Teriyaki, Finger Lime, Tobiko

SALMON NIGIRI 1.5 oz **R SP**
Carretillero Sauce, Chalaquita Criolla, Black Sesame

A5 WAGYU NIGIRI 2 oz
Chimichurri Sauce, Hajikami

AKAMI TUNA NIGIRI 1.5 oz **R SP**
Chalaquita Oriental, Caviar

NIKKEI TOMATO NIGIRI 1 oz **VG**
Marinated Tomatoes, Avocado Mousse

PLANTAIN NIGIRI 2 oz **S VT**
Black Garlic Paste, Togarashi

ADD

Caviar 0.2 oz **Truffle** 0.2 oz

Soups

MISO SOUP 5 oz **VT**
Seaweed, Fresh Tofu

SHRIMP BISQUET 5 oz **A S**
Katsuobushi, Chives

Alcohol **A** Dairy **D** Egg **E** Fish **F** Gluten **G** Nuts **N** Raw **R** Seafood **S** Spicy **SP** Vegan **VG**
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Purchases exceeding MXN $452.56 by guests not staying at the resort will be subject to an additional local environmental tax.
Please inform our team of any food allergies or dietary intolerances.
Prices are quoted in Mexican Pesos. A 16% VAT and a 15% service charge are included.
In accordance with company policy, cash payments are not accepted.

Chef Luisa´s Degustation Menu

An 8-course culinary journey through the seasons of Japan and Peru,
crafted from the Chef's personal selection,
featuring the finest offerings of the day

Signature Pairing

A curated selection of premium Sake (2oz), finest wines (3oz), and a signature cocktail, thoughtfully paired to complement chef Luisa's tasting menu

Desserts

SUSPIRO NIKKEI **A D G N**
Peruvian Manjar, Port Meringue, Braised Pears

MANGO
White Chocolate, Aji Amarillo, Mango Gel, Citrus Granita

JAPANESE COTTON CAKE **D G**
Yuzu, Ginger, Vanilla

HOJICHA **D**
Coconut Namelaka, Shiso Leaf, Hojicha Ice Cream

Sake Selection

By the Glass 4 oz

Nami, Junmai Ginjo, Culiacán, Sinaloa, Mexico

Nami Nigori, Culiacán, Sinaloa, Mexico

Half Bottle 13 oz

Nami Nigori, Culiacán, Sinaloa, Mexico

Nami Ginjo, Culiacán, Sinaloa, Mexico

Nami Daiginjo, Culiacán, Sinaloa, Mexico

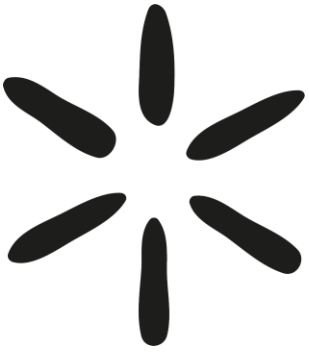
By the bottle 25 oz

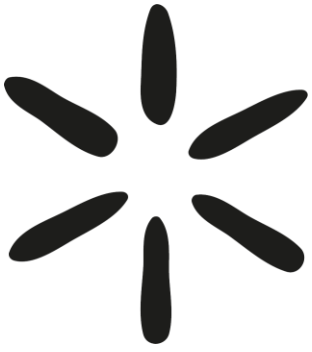
Nami, Junmai Ginjo, Culiacán, Sinaloa, Mexico

Nami, Junmai Daiginjo, Culiacán, Sinaloa, México

Alcohol **A** Dairy **D** Egg **E** Fish **F** Gluten **G** Nuts **N** Raw **R** Seafood **S** Spicy **SP** Vegan **VG**
Vegetarian **VT** Sustainably Sourced Locally Sourced

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Signature Cocktails

Each cocktail is inspired by elements of Japanese and Peruvian culture and nature, combining traditional ingredients with contemporary techniques to create a unique experience in every sip of the Nikkei fusion.

SAKURA 桜 140ml D
Inspired by the Japanese cherry blossom, it combines floral notes, red berries, and yuzu in a fresh and elegant experience

Floral-infused Roku Gin (50ml), berries shrub, jasmine tea, zesty yuzu

UMI 海
Named after the Japanese word for “wave,” celebrates the connection between Japan, Peru, and Mexico

Pisco Quebranta (45ml), Nami Junmai (15ml), Clear Guava, soda water

LIMA SOUR 白サワー
Inspired by the classic Peruvian Pisco Sour, Shiro Sour bridges Japan and Peru through delicate white miso, balancing bright citrus, silky texture, and subtle umami.

Pisco Quebranta (60ml), lime juice, yuzu, white miso paste, Aquafaba

SHIRO 城 80ml
Inspired by the nobility of Japanese castles, it offers depth and complexity through whisky and sake.

Hibiki whisky (50ml), sake reduction (10ml), orange bitters

SUIKO 水光 150ml
Like light reflected on water, it stands out for its citrus freshness and delicate notes of Japanese melon.

Midori (30ml), absolut (45ml), sake nami (30ml), lemon juice, agave syrup

YUZU ROYALE 柚子王雅
A refined expression where bourbon meets the vibrant citrus intensity of yuzu and the sweetness of cherry.

Whiskey Maker Mark (45ml), cherry maraschino (30ml), yuzu

Signature Japanese Teas

GREEN TEA SENCHA KYUSU
Grassy and slightly vegetal taste, with hints of umami and sweetness

GREEN TEA KARIGANE
Delicate, with hints of peach syrup, elegant acidic caracter medium finish with pronounced astringency and delightful sea saltness

GREEN TEA MATCHA
Pleasant vegetal character, with hints of nuts peanuts, sesame seeds and walnuts in the aftertaste

GREEN TEA GENMAICHA
Dense texture, pleasant freshness, and clear tones of cooked cereal, saline minerality

GREEN TEA HOJICHA
Pure green tea with delicate and elegant scents of toasted rice and caramel

Coffee

Cappuccino
Macchiato
Mocha
Double Espresso
Espresso
Latte
Americano

All prices are in Mexican Pesos and are inclusive of Service Charge(15%) and Taxes (16%). Payment by credit card or room charge only.

Gin

Roku Suntory
Nikka Coffey Grain
Tanqueray
Tanqueray 10
Monkey 47
Hendrick´s

Vodka

Ketel One
Tito's
Nikka Coffey Grain

Cognac

Courvoisier VSOP
Hennessy XO
Martell Cordon Blue
Hennessy Paradise
Louis XIII

Liquors

Nanbu Bijin Umeshu

Mezcal

Espina Negra Espadín

Clase Azul San Luis

Clase Azul Guerrero

Clase Azul Cenizo

TZUKI UME 月梅
Inspired by the moon and blooming plum blossoms, it is light, refreshing, and delicately balanced.

Plum Sake (45ml), vodka (30ml), lemon juice (30ml)

MURAZAKI 村崎 120ml
The colors of the Japanese twilight come to life in this cocktail, featuring citrus, floral, and fruity notes.

Plum wine (45ml), Roku Gin (45ml), purple matcha, yuzu, lemon sorbet

Low ABV

FIZZI FUJI 泡富士 120ml
Refreshing blend of Umeshu Choya Shiso (45ml), Fever Tree pink, grapefruit

HAMAMI 浜美 210ml
St. Germain (30ml), sake nami (60ml), orion beer (90ml), yuzu, lemon juice

Kenkō Sips
Zero Proof Cocktail

HARU HARMONY 春の調和 120ml
Lime, aloe vera ginger soda, agave syrup

SEIKA 清華 165ml
Rice water, mirin, matcha

KICHIGO 吉祥 180ml
Lychee, raspberry, egg white, lemon juice

Raw **R** Shellfish **SH** Vegetarian **VT** Vegan **V** Gluten **G** Spicy **S** Alcohol **A** Nuts **N**
Dairy **D** Local Product

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Soft Drinks

Coca Cola 355 ml

Coca Cola Light 355 ml

Coca Cola Zero 355 ml

Fresca 355 ml

Sprite 355 ml

Red Bull 250 ml

Fever Tree Club Soda 150 ml

Fever Tree Tonic Water 200 ml

Fever Tree Pink Grapefruit Soda 200 ml

Fever Tree Ginger Ale 200 ml

Beer

Sapporo 355 ml

Lager Peroni 330ml

Agua Mala FUGU

Non-Alcoholic Beer 355 ml

Water

Aqua Panna 750 ml

San Pellegrino 750 ml

Tequila

TEQUILA BLANCO
Reserva de la Familia Platino
Clase Azul
Don Julio

TEQUILA REPOSADO
Clase Azul
Don Julio
Casa Dragones Mizunara

TEQUILA AÑEJO
Clase Azul
Don Julio
Don Julio 1942

TEQUILA EXTRA AÑEJO
Reserva de la Familia
Clase Azul

Whisky

Hibiki Suntory
Suntory Toki
Nikka from the Barrel
Nikka Miyagikyo Single Malt
Nikka Yoichi Single Malt
Macallan 12 Sherry Oak
Macallan 18 Sherry Oak
Yamazaki 12 Years

Bourbon

Woodford Reserve
Maker´s Mark
Bulleit

Rum

Havana 3 Years
Plantation Pineapple

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