



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 reimaged 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.

Here, you will discover family traditions reinterpreted through unexpected contrasts of smoke, umami, and spice. Every ingredient is treated with intention, every technique with respect, and every hospitality experience with heart.

Where Japan meets Peru.



◆ Appetizers ◆

EDAMAME **SE VT**
Maldon Salt, Lemon Zest

PONJA EDAMAME **SE VT**
Pachikay Sauce, Yuzu Kosho

FRESH OYSTERS **R SH**
Creole Chalaquita, Ikura

HAMACHI TIRADITO **R SH**
Rocoto Tiger's Milk, Furikake, Chulpi Corn

SALMON TATAKI **R S SE**
Jalapeño Sauce, Tropical Chalaquita, Crispy Shiso

TUNA SASHIMI **C P S**
Acevichada Sauce, Oriental Chalaquita, Chili Oil

CEVICHE NIKKEI **C CT S**
Salmon, Nikkei Tiger's Milk, Sweet Potato Mousse, Chulpi Corn

TUNA TARTARE **C G**
Shiso Tempura, Avocado Mousse, Hajikami

BABY ZUCCHINI SASHIMI **A V**
Truffle Yuzu Sauce, Crispy Sweet Potato

HOSHI SALAD **S V**
Wakame, Quinoa, Peach and Yuzu Dressing

Raw **R** Shellfish **SH** Vegetarian **VT** Vegan **V** Gluten **G** Spicy **S** Alcohol **A** Nuts **N** Dairy **D**
Sesame **SE** Sustainably Sourced Locally Sourced

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Nigiris

2 pieces per order

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

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

SALMON NIGIRI **P R SE**
Salsa carretillero, chalaquita criolla, sésamo negro



A5 WAGYU NIGIRI
Chimichurri Sauce, Hajikami

AKAMI TUNA NIGIRI **R P**
Chalaquita oriental, caviar

NIKKEI TOMATO NIGIRI **V**
Marinated Tomatoes, Avocado Mousse

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

Makis

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

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

ROLLO EBI FURAI **SH SE**
Tempura Shrimp, Sesame Seeds, Carretillero Sauce, Avocado Mousse

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



Robotas

ANTICUCHERO OCTOPUS **SH SE**
Sweet Potato Mousse, Chimichurri

CHILEAN SEA BASS ANTICUCHO
Miso Marinade, Creole Chalaquita, Crispy Shiso

ROBATA SHRIMP **SH**
Grilled Asparagus, Teriyaki Sauce, Carretillero Sauce, Black Sesame

GRILLED WAGYU
Yellow Chili Causa, Chimichurri, Shiso Sauce

HAMACHI KAMAYAKI
Teriyaki Glaze, Carretillero Sauce, Crispy Garlic



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

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

Soups

MISO SOUP **VT**
Seaweed, Fresh Tofu

SHRIMP BISQUET **A SH**
Katsuobushi, Chives

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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.



Desserts

SUSPIRO NIKKEI **A D G N**

Peruvian Manjar, Port Meringue, Coffee Ice Cream

MANGO

White Chocolate, Yellow Chili, 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 (120ml)

Nami, Junmai Ginjo, Culiacán, Sinaloa, Mexico

Nami Nigori, Culiacán, Sinaloa, Mexico

Half Bottle (375ml)

Nami Nigori, Culiacán, Sinaloa, Mexico

Nami Ginjo, Culiacán, Sinaloa, Mexico

Nami Daiginjo, Culiacán, Sinaloa, Mexico



By the bottle (750ml)

Nami, Junmai Ginjo, Culiacán, Sinaloa, Mexico

Nami, Junmai Daiginjo, Culiacán, Sinaloa, México

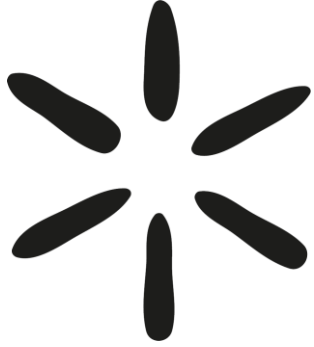
Chef Luisa's Degustation Menu

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.

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Cabo Blanco, A Tribute to My Roots...

Cabo Blanco was born from a journey that began more than twelve years ago, when I left Peru to travel the world carrying with me much more than recipes: my culture, my roots, and a way of understanding cuisine as a form of expression, identity, and connection. Every country, every kitchen, and every experience has enriched my perspective, allowing me to develop a unique culinary style that I now share through this menu.

From Los Cabos, Mexico, I find a profound connection to my origins, remembering Cabo Blanco, the coastal town in Piura, Peru, where I was born. The sea, the salty breeze, and the richness of its products shaped my earliest memories and continue to inspire much of my cooking today. “Cabo Blanco” also represents my love for Nikkei cuisine: the balance between Peruvian tradition and Japanese precision, where technique, flavors, textures, and colors come together naturally to create memorable experiences around the table.

Each dish is a tribute to my Peruvian roots, to the treasures of the sea, to the places that have welcomed me, and to everything I have learned along the way. This menu is a part of my story: a combination of origin, travel, evolution, and a passion for sharing. Because for me, cooking is about keeping alive the memory of where I come from while continuing to explore where I can go.

Welcome to this journey of flavors.

Chef Luisa Serna



◆ NIJI ◆

TUNA TIRADITO **R S**

Truffle Yuzu Sauce, Baby Red Radish, Oriental Chalaquita

OCTOPUS WITH OLIVE **SE**

Wakame, Olive Sauce, Avocado Mousse, Rice Crackers

NIKKEI CEVICHE **R S SE**

Salmon, Nikkei Tiger’s Milk, Sweet Potato Mousse, Chulpi Corn

KING CRAB CAUSA **SH**

King Crab Meat, Yellow Chili Potato Base, Shiso Mayonnaise

HOTATE ROBATA **G SH**

Yuzu Kosho Butter, Caviar, Citrus Caviar, Crispy Sweet Potato

ANTICUCHO WAGYU

Chimichurri, Carretillero Sauce , Hajikami

SHRIMP BISQUET **SH**

Shrimp Stock, Katsuobushi, Scallion

LECHE VOLTEADA **D SE**

Dulce de Leche Ice Cream, Bubu Arare, Crispy Sesame

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