ENZU

HYDE & SO/ MEXICO CITY

INDIVIDUAL

OMAKASE

$ 2,200 pp

A seven courses Kaiseki inspired omakase experience by ENZU, featuring individually plated selections across cold dishes, sushi, hot courses, robata and dessert.

Choice of
Steamed Edamame or Spicy Edamame

Hamachi Sashimi Salad
Yuzu kosho dressing, yuzu juice

Tuna Tataki
Wasabi flakes, charred onion pickles, limon jalapeno sauce

Sushi platter
Chef's special choice nigiri & maki

Miso Soup

Firecracker Eggplant
Sticky chilli sauce, coriander, sesame

Choice of
American Wagyu Ultra 8+ Sirloin
Mishima reserve, wasabi, cucumber pickles

Miso Glazed Black Cod
Orange, ginger, caramelized miso

Matcha Crepe
Delicate matcha crêpes with matcha whipped cream, matcha crumbles

Rare or undercooked products are consumed under costumer responsibility. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. All prices are in Mexican pesos. The gratuity is not mandatory. We accept the following payment methods: cash, VISA, MasterCard and American Express. The payment with credit cards does not generate commission. All prices are inclusive of VAT –16% rate. Authorities Contact Number for comments about the service: *0311 or 55 5658 1111.

SUSHI BAR

OMAKASE

$ 2,200 pp

A seven courses Kaiseki inspired omakase experience by ENZU at Sushi Bar, featuring individually plated selections across cold dishes, sushi, hot courses, robata and dessert.

Choice of
Steamed Edamame or Spicy Edamame

Hamachi Sashimi Salad
Yuzu kosho dressing, yuzu juice

Tuna Tataki
Wasabi flakes, charred onion pickles, limon jalapeno sauce

Sushi
Chef's special choice 3 pcs of nigiri & Futomaki

Miso Soup

Firecracker Eggplant
Sticky chilli sauce, coriander, sesame

Wagyu Fried Rice
Onsen egg, foie gras, wasabi furikake

Matcha Crepe
Delicate matcha crêpes with matcha whipped cream, matcha crumbles

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SHARING

OMAKASE

$ 1,800 (Minimum 8 pax)

A 12 dish Kaiseki inspired omakase designed for sharing,
offering a more relaxed and convivial take on Japanese home style dining.

Steamed Edamame or Spicy Edamame

Tuna tataki
Wasabi flakes, charred onion pickles, limon jalapeno sauce

Red Snapper New Style
Red snapper sashimi, smoking sesame oil, ponzu

Sushi platter
Daily chef's special nigiris & specialty makis

Miso Soup
Silken tofu, wakame, scallions

Wagyu Gyoza
Truffle Ponzu, chayote, jicama, shichimi

Grilled Asparagus
Teriyaki sauce, sesame seeds

48 Hour Soy Glazed Beef Short Rib
Pear, avocado puree, crispy shallot rice, pickles

Mushroom Kushi (v)
Teriyaki sauce, negi

Horenzo no gomaae
Baby spinach, crispy shallot, goma dressing

Frozen Peanut Parfait
Caramel peanut butter, chocolate sponge, caramel sauce

Chocolate Fondant
Callebaut 56% cacao, hojicha ice cream

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