

TORA

CONTEMPORARY JAPANESE CUISINE

CANCÚN



Tora® offers a contemporary concept of Japanese haute cuisine, which combines ancient and avant-garde techniques, giving an authentic culinary journey through the most traditional flavors of the Asian country.

It is located in the most exclusive sector of the Hotel Zone of Tulum, currently its branch in Cancun is listed as the best restaurant in Cancun on TripAdvisor, being recently awarded the Certificate of Excellence 2019, we hope to repeat the success in Tulum.



The importance that the Japanese give to the preparation of their food and the enjoyment of these, is the basis of the concept of Tora; that stands out for its creative plates where the food is arranged in such a way that it is a real visual pleasure for the diner. The menu is designed in the Izakaya style, typical in the most cosmopolitan restaurants in Japan, where there is no established order to serve, and the dishes can be shared at the table or enjoyed individually

Tora, is a Japanese haute cuisine restaurant, redesigned in a sophisticated and innovative style, unique in Mexico. It is characterized by its fresh and exotic products brought from Japan and its unmatched sense of service and customer care, offering an unforgettable culinary experience.



MENU #1

(STYLE SERVICE IZAKAYA)

FIRST COURSE

GYOZAS

Sweet corn ginger White truffle
oli or shrimp and Thai chili.

EDAMAME

Robata grilled . maldon salt

NIGIRIS

2 Pieces to choose (shrimp,
salmon on Hamachi.

FOURTH COURSE

CHOCOLATE ROLL

Creme patisserie,
Madagascar vanilla ice
cream chocolate teddy
bear

DECONSTRUCTED CHEESECAKE

Graham cracker rim, peach
& strawberry sauce

CHOCOLATE COOKIE BALLS

Oreo cookie crumbs,
vanilla ice cream, custard
cream

SECOND COURSE

OCTOPUS CARPACCIO

Yuzu . yellow aji . guindilla
chilli . shiso dressing .
black salt . daikon

VEGETABLE OR SHRIMP YAKIMESHI

Japanese style sautéed
rice with carrots zucchini .
soy

FRIED TOFU

Arugula salad, Avocado,
Sweet chili sauce

THIRD COURSE

JAPANESE MUSHROOM RICE CASSEROLE

Fresh black truffle slices

NEW YORK AGED IN JAPANESE WHISKEY

Aged for 32 days . USDA
PRIME quality 8 oz
490

SUPER COLOSSAL OCTOPUS WITH ROBATA

225 gr
With habanero wafu

\$950



MENU #2

(STYLE SERVICE IZAKAYA)

FIRST COURSE

SHORT RIB

Asian spices . ginger .
honey . spicy sauce 18 oz

MISO SOUP WITH LOBSTER

NIGIRIS
3 pieces to choose
(Shrimp, Salmon or Hamachi)

TIRADITO DE HAMACHI

Jalapeño ponzu fried leek, jalapeño
pepper

SECOND COURSE

TORO TUNA TARTAR

ROCK SHRIMP
Arugula baby, spicy
mayonnaise

THIRD COURSE

NEW YORK USDA PRIME
220 gr

SALMON ORA KING AL ROBATA

Listed as the finest salmon in
the world. High in omegas

LOBSTER TEMPURA
Served with 3 sauces: Dashi
tempura, Habanero wafu.
Spicy sweet sauce

FOURD COURSE

CHOCOLATE LAVA CAKE

Warm caramel sauce

OVER THE TOP SUNDAE
Madagascar vanilla ice cream
apple pie salted pecan streusel,
warm caramel sauce

NUTELLA TO DIE
Nutella ice cream,
chocolate sauce, toffee
bits salted caramel
popcorn



\$1,200

GOURMET MENU

(STYLE SERVICE IZAKAYA)

FIRST COURSE

SEAWEE SALAD

Variety of algae, green apple
Cherry tomato, avocado, soy vinaigrette

JAPANESE WAGYU A5 TARTARE

Rice cracker white truffle oil . tobiko 660

BRUSHES OF KUROBUTA PIG

Hot sauce with ginger and honey
to the robata

SECOND COURSE

HOT RICE POT JAPANESE MUSHROOMS

Shaved fresh black truffle

KIMCHI ROLL

Asian cabbage . onion tempura avocado black
sesame seed sauce

COSMO ROLL

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

THIRD COURSE

PORK RIBS

Asian spices sauce . scallion cashews 18 oz

TASMANIAN TROUT

Artisan smoked organic trout robata grilled

RIB EYE PRIME

220g

DESSERT

CHEESECAKE BY MARCARPONE

Miso candy

BLACK TO THE FUTURE

Valrhona flourless chocolate cake
14k gold flakes

GREEN TEA CHEESECAKE

Cheese cake with green tea, Yoghurt cream with chocolate-nut
cracker Crust, served with a garden of berries, mixed berry
sauce, candy paper sprinkled with fresh cardamom



\$1,600

COCKTAIL MENU

Minimum hiring of 30 people. 5 options to choose from
12-piece service per person

SALTED

Edamame Robata with Maldon salt Sweet • Fried tofu with sweet chili sauce
Potato or cassava • Vegetable tempura
Cheese Kushiage • Tempura catch of the day

Amuse Bouche, cream cheese and nori seaweed on crunchy banana
Corn gyozas with ginger and truffle oil
Shrimp Gyozas with Thai chili

ROLLS

Vegetarian

Double Salmon (roasted and fresh)
Spider Roll (breaded crab)
Dragon Roll (breaded shrimp)

SKEWERS

Sweet corn with Robata, miso butter
Shishitos al Robata, olive oil, Maldon salt
Kurobuta al Robata, spicy sauce with ginger and honey
Robata Chicken Wings, sake, mirin
Beef Robata, spicy ginger sauce

SWEET

Chocolate Cookie Balls
Deconstructed cheesecake
Over the Top Sundae (apple pie)
Black to The Future (Valrhona Chocolate Cake)

Lychee sorbet

\$600



Cost per additional
canape: **\$50**

GOURMET CANAPE

We have a selection of gourmet canape that can be added to the package at an additional cost.

NIGIRIS SELECTION

Salmon • Octopus
Shrimp • Hamachi

SKEWERS

Royal Rock Shrimp • Lobster tempura
Trumpet al Robata • Short Rib al Robata

Super Colossal Octopus Robata Arm

SALTED

Alaskan King Crab California Rol
Tuna pizza
Tartar chip (salmon, hamachi tuna)
Crab cakes
Robata pork rib with Asian spice sauce

Upgrade of a sandwich from the regular package to Gourmet

\$50

By snack

Gourmet sandwich cost additional to the package

\$100

By snack



MIXOLOGY KIT

THREE ALCOHOLIC BEVERAGES AND TWO NON ALCOHOLIC BEVERAGES PER PERSON

INCLUDE

Soda

Juices and water

*Glass of Wine under availability

National beer

All our mixology and Gins

INCLUDED: (Appleton . Smirnoff, Bacardi Blanco y Solera, Matusalem, Chinchon, J&B, Tequila Centenario, Tequila Tradicional Reposado, Absolut . Sambuca, Herradura, Jagermaister, Ketel One, Don Julio Blanco, Don Julio Reposado, Don Julio 70, J.W Etiqueta roja, Licor 43, Jack Daniel's, Baileys, Hendriks Belvedere, 400 Conejos espadín).

\$750

NOT INCLUDED: J. Walkers Etiqueta Azul, Negra, Verde y Platinum, Brandy Martell, Brandy Hennessy, Don Julio Real y 1942, Garrafas Xajuar Mezcal, Casa Dragonos, Buchanans, Ron Zacappa Centenario, Angostura 1824, Macallan, Glendfidich, Gin Monkey 47, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon.

WE HAVE ANTICIPATED SALE OF BOTTLES OF WINES AND SPIRITS



TERMS AND CONDITIONS

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances.

Children from 2 to 12 years old, have a children's menu available.

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 made in advance.

The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays.

By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

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; Bank transfer, bank deposit or PayPal.

International Payments (Outside Mexico): Credit / Debt Card with PayPal.

| The 50% settlement 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.

Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 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.





TORA
Contemporary Japanese Cuisine

FACADE



BAR



IMPERIAL TABLE



ROBATA



TERRACE



LAGOON VIEW



NIGHT SHOW

TORA

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www.toramexico.com

