



AMA JAPANESE BAR

**COCKTAILS**

**JAMAICON**

*Mezcal Rey Campero Espadín + hibiscus  
+ chipotle + pineapple + worm salt*

**7 AÑOS EN JAPÓN**

*Suntory Toki Whisky + Disaronno  
orange shrub + ginger + pepperleaf  
+ noodles*

**NAMI SPRITZ**

*Nami Sake + red potion Aperol  
+ grapefruit + Co2*

**NIKKEI**

*Mezcal Rey Campero Espadín +  
chile poblano liquor + cucumber shrub  
+ wasabi+ sea weed*

**CACAO BEE'S WAX  
OLD FASHIONED**

*Ama rum blend + cacao +  
bitters + bee's wax*

**SAKE**

**NAMI JUNMAI** / 110 ml

**OZEKI SUPER DRY** / 110 ml

**SOFT DRINKS**

**KOMBUCHA  
OF THE DAY**

**COLD POTIONS**

*Lemon Verbena - Dandelion  
Lemon Balm - Eucalyptus  
Logwood  
Sage*

**TEA CEREMONY**

**HERBAL**

*Egyptian chamomile  
Good night  
Lemongrass  
Gunpowder marroqui*

**WHITE TEA**

*Moonlight jasmine  
Grapefruit lavender  
Best friend*

**BLACK TEA**

*Ceylon decaf  
English breakfast  
Earl grey lavender  
Pure earl grey*



OPEN FROM : DE 4 PM TO 10 PM



AMA JAPANESE BAR

BEERS

**LAGER LOCAL**

MEXICAN CRAFT LAGER  
355 ml  
Morenos brewery,  
Mexico city

**SUR 69**

AMERICAN PALE ALE  
355 ml  
Morenos brewery,  
Mexico city

**TIPSY**

SESSION IPA  
473 ml  
Bruer brewery,  
Ensenada, Baja California

**ENSENADA SUNSET**

AMBER ALE  
355 ml  
Bruer brewery,  
Ensenada, Baja California

**DAISY**

BLONDE ALE  
355 ml  
Bruer brewery,  
Ensenada, Baja California

**FAMOUS PEANUT**

**BUTTER STOUT**  
PEANUT BUTTER STOUT  
355 ml  
Bruer brewery,  
Ensenada, Baja California

**HAKA NEGUI**

**CONSUP**  
NEW ZEALAND PILSNER  
473 ml  
Gardenia/Tiny Bastards brewery,  
Chihuahua

**SAISON**

FARMHOUSE ALE  
472 ml  
Cyprez brewery,  
Mexico city

**HANABI**

RICE LAGER  
355 ml  
Pacheco brewery,  
Mexico city

**MÄRZEN**

AMBER LAGER  
355 ml  
Tres Casas brewery,  
Mexico city

**POLARIS**

ENGLISH PALE ALE  
355 ml  
Tres Casas brewery,  
Mexico city

**MISTERIO**

SMASH RED IPA  
355 ml  
Irreverente brewery,  
Mexico city





AMA JAPANESE BAR

RED WINE

**NERO D'AVOLA**

RAPITALA,  
*Italy*

**CABERNET FRANC**

MI TERRUÑO,  
*Argentina*

**MALBEC ORGÁNICO  
& NATURAL**

HIPSTER ANIMAL,  
*Argentina*

**TANNAT**

AMAUTA ABSOLUTO,  
*Argentina*

**MALBEC BIODINÁMICO**

ZORZAL,  
*Argentina*

**CHIANTI RESERVA  
D.O.G.C.**

MELINI NEO CAMPANA,  
*Italy*

**CABERNET SAUVIGNON  
& MERLOT**

FINCAS VINICULTORES  
*Mexico*

**VALPOLICELLA RIPASSO**

SANTI SOLANE,  
*Italy*

**PINOT NOIR BIODINAMICO**

GRAN TERROIR ZORZAL,  
*Argentina*

**BARBERA D'ALBA**

DOC SUPERIORE CASAVECCHIA,  
*Italy*

RED WINE

**AOC BEAUJOLAIS  
ORGÁNICO & DEMETER**

CHÂTEAU DE LAVERNETTE,  
*France*

**NEBBIOLO D'ALBA**

PIADVENZA,  
*Italy*

**RIBERA DEL DUERO  
CRIANZA**

TIONIO,  
*Spain*

ROSE

**CHIARETTO D.O.C.**

INFINITO  
*Italy*

**COTES DE  
PROVENCE AOP**

DOMAINE SAINT MARTIN  
*France*

**CRIOLLA (Natural)**

LE PETITE VOYAGE  
*Argentina*





AMA JAPANESE BAR

WHITE WINE

**PINOT GRIGIO**

*BORGO MAGREDO*

*Spain*

**SAUVIGNON BLANC**

*VISTA MAR*

*Chile*

**CHARDONNAY**

**ORGÁNICO**

*LAUDUM*

*Spain*

**VERDEJO RUEDA**

*AUSTUM*

*Spain*

**ALBARIÑO**

*LENDA*

*Spain*

**TORRONTÉS (Natural)**

*LE PETITE VOYAGE*

*Argentina*

**CHENIN BLANC**

*SUEÑOS*

*Mexico*

**CHARDONNAY**

**GRAN RESERVA**

*CASA GRANDE*

*Mexico*

**RIESLING ORGÁNICO**

*JEAN BECKER*

*Alsace-France*

**SANCERRE BLANC AOC**

*CAVE DE LA PETITE FONTAINE*

*France*

SPARKLING

**PROSECCO**

**SUPERIORE**

*BRUT DOCG MILLESIMATO*

*Italy*

**PROSECCO**

*MILLESIMATO ROSÉ*

*Italy*

**CRÉMANT DE BORDEAUX**

*BRUT AOP BALLARIN*

*France*

**MOËT&CHANDON**

*CHAMPAGNE*

*France*

**VEUVE CLICQUOT**

*CHAMPAGNE*

*France*





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STARTERS / SALADS

**MISO SOUP**

*Accompanied of wakame, tofu, harusame, onion shot and shiitake mushroom.*

**OCTOPUS SALAD**

*Romain lettuce, wakame, edamame beans, cherry tomatoes, octopus and seaweed salad.*

**SUNOMONO SALAD**

*Cucumber, wakame, sprouts, sesame mix, shrimp, and Dijon mustard vinaigrette.*

**VEGETABLES GYOZAS**

*Filled with carrot, shiitake mushroom, asparagus, ginger, garlic, zucchini and red pepper.*

TEMAKIS

**VEGETABLES**

*Wasabi, cucumber, shitake mushroom, avocado, takuan, shiso leaf and nikiri sauce. Wrapped in namenori and vegetable leaf.*

**TOTOABA**

*Semi-fatty white fish, rice, wasabi, shiso and nikiri sauce, wrapped in namenori and vegetable leaf.*

**KING GRAB**

*Takuan, wasabi, truffle mayonnaise and nikiri sauce, wrapped in namenori.*

NIGIRIS

**OCTOPUS**

*Garlic momiji, honey, truffle oil and tare sauce.*

**SHRIMP**

*Truffle japanese mayonnaise with shrimp obobo and nikiri sauce.*

**CATCH OF THE DAY**

*Shiso leaf, truffle oil and yellow lemon zest.*

**TOTOABA**

*Tobiko and yuzu dressing.*

**SARDINA**

*Dijon mustard butter.*

**SALMON**

*Ikura, salmon skin and nikiri sauce.*

**KAMPACHI**

*Foie gras, yuzu kosho, nori and nikiri sauce.*

**TUNA**

*Dijon mustard butter, sprouts and fried garlic.*

**DUO OF CAVIARS**

*Tobiko, Ikura, nori, truffle oil, lemon zest and nikiri suace.*

**UNAGI**

*Sansho, foie gras, truffle oil.*

**WAGYU**

*Yuzu kosho, fried garlic, negi, golden leaf and nikiri sauce.*

**KING CRAB**

*Tosazu sauce, Dijon mustard butter, shiso leaf, uni, nikiri and miso sauces.*

**UNI**

*Shiso leaf, tosazu, Dijon butter and nikiri sauce.*

*"Most or the dishes on this menu contain raw fish. Please note that consuming raw seafood may increase risk of foodborne illness"*



AMA JAPANESE BAR

SASHIMIS

90 grams of protein, accompanied with watermelon turnip, negi, wasabi, gari, shiso leaf, cucumber, shots and soy.

**SEMI-LEAN FISH**

Salmon, hamashi, catch of the day with tobiko and miso sauce.

**LEAN FISH**

Tuna, catch of the day with tobiko and miso sauce.

**FATTY FISH**

Tuna, hamachi, uni and sardine. With golden leaf and shiso sauce.

MAIN DISHES

**DOMBURI DEL MAR**

Rice, takuan, cucumber, sprouts, shiso leaf, tuna, salmon, hamachi, seabass, totoaba, shrimp, kanikama and octopus; with domburi sauce, kisama nori and negi.

**ESPARRAYAKIS**

Asparragus wrapped with american wagyu, yakitori sauce, on Gohan rice, sesame seeds, fried garlic and sprouts.

**NIGIRI SET**

A selection of six pieces of our best nigiris. Shrimp, king crab, tuna, salmon, fish of the day and hamachi.

OSOMAKIS

**MIXED FISH ROLL**

A mix of lean fish, wasabi and shiso leaf.

**SEA FOOD**

Shrimp, kanikama, japanese truffle mayonnaise and wasabi.

URAMAKIS

**AVOCADO**

Spicy dressing, negi and an assortment of fish with avocado, tobiko and crispy fish skin.

**RAINBOW**

Cucumber, kanikama, hamashi, salmon, catch fish of the day, sprouts and domburi sauce.

FUTOMAKIS

**CRAB**

Avocado, tobiko, soft shell crab, truffle dressing with turnip leaf, namentori, ponzu sauce and flambéed with grape and sprout iol.

**CATCH OF THE DAY**

Kanikama, avocado, yuzu dressing, namentori with totoaba, hamashi and mix of leaves, basil, turmip and shiso.

**SHITAKE ICE CREAM**

**ICE CREAM WITH GREEN JELLY**

Lychee ice cream with coconut, white wine sauce, cherry with chocolate and a chocolate crisp.

**TAPIOCA WITH ICE CREAM**

Yuzu ice cream, cherry, white chocolate, passion fruit tapioca and a chocolate crisp.

DESSERTS