

# THE HIX BAR



## NIGIRIS & SASHIMIS

### NIGIRIS (2 pcs)

Tuna \$130, Salmon \$130, Hamachi \$150, Shrimp \$140, Avocado \$100

### SASHIMIS (4 pcs)

Tuna \$150, Salmon \$140, Hamachi \$230

## TIRADITOS

### TUNA

House Soy Sauce, Avocado, Pickled Cucumber, Serrano, Sesame, Wasabi Pea. \$330

### SALMON

Miso & Beet Puree, Puffed Quinoa, Sesame, Scallions. \$300

### HAMACHI

Japanese Chimichurri, Radish, Fried Leeks. \$350

## ROLLS

### AVOCADO

Cilantro, Crispy Shallot, Sesame. \$220

### CALIFORNIA

Crab Salad, Avocado, Cucumber, Chives, Sesame, Togarashi \$350

### HAMACHI

Cucumber, Cilantro, Mint, Yuzucosho Glace. \$320

### VOLCANO

Flamed Salmon, Asparagus, Avocado, Cucumber, Carrot, Massago, Yellow Pepper Mayonnaise, Sesame, Eel Sauce. \$290

### SPICY TUNA

Tobiko, Chives, Avocado, Cucumber, Shiracha. \$310

### SEAROLL

Shrimp, Salmon, Tuna, Avocado, Sriracha, Fish Glaze. \$330

### SHRIMP

Shrimp Tempura, Asparagus, Avocado, Sesame, Crispy Tempura, Togarashi, Spicy Mayonnaise. \$300

### VEGAN

Cucumber, Avocado, Asparagus, Carrot, Soy Paper, Sesame, Caramelized Orange \$280

## CHEF BITES

### SALMON WONTON (3 pc)

Avocado, Ponzu, Xcatic Mayonnaise, Tobiko, Crispy Wonton, Orange, Grapefruit, Salicornia. \$350

### CRISPY TUNA (4 pc)

Crispy Rice, Tuna, Sesame, Chives, Kewpie, Sriracha. \$250

### POKE

Choice of: Tuna \$420, Salmon \$400, Vegetarian \$340. Pickled Cucumber, Avocado, Wakame, Radish, Furikake, Sriracha, Eel Sauce, Sesame, Ginger, Shitake.

### SWEET POTATO FLAUTA

Rice, Piloncillo and Ancho Chili Reduction, Avocado, Serrano Mayonnaise, Cilantro, Sesame. \$260

### MIDORI SALAD

Mix of fresh Leaves, Seaweed, Tofu, Cherry Tomato, Cucumber, Lemongrass, Avocado, Japanese Vinaigrette, Orange, Grapefruit, Crispy Wonton \$240

### SASHIMI SALAD

Passion Fruit, Hamachi, Salmon & Tuna Sashimi, Avocado, Purple Onion, Cilantro, Mango, Serrano Pepper, Crispy Wonton, Fried Leek, Macha Oil, Pickled Cucumber. \$380

### TACO TEMAKI

Choice of: Tuna \$280, Salmon \$250, Hamachi \$350. Kewpie Mayo, Rice, Shallot, Sesame, Serrano Chili, Shives, Ginger.

\*Any item with an asterisk is not included in meal or beverage plan.

Our menus are subject to change without previous notice. Consuming raw or uncooked food borne illness. Please advise your server of any allergies you have to food products. Prices are in Mexican Pesos, tax included.

# THE HIX BAR



## NIGIRIS Y SASHIMIS

### NIGIRIS (2 pz)

Atún \$130, Salmón \$130, Hamachi \$150, Camarón \$140, Aguacate \$100.

### SASHIMIS (4 pz)

Atún \$150, Salmón \$140, Hamachi \$230.

## TIRADITOS

### ATÚN

Salsa Ponzu de Anís, Aguacate, Pepino Encurtido, Serrano, Ajonjolí, Chicharo Wasabi. \$330

### SALMÓN

Salsas Miso Ají-Betabel, Quinoa Inflada, Ajonjolí, Cebollín. \$300

### HAMACHI

Chimichurri Japonés, Rábano, Crujiente de Poro. \$350

## ROLLOS

### AGUACATE

Cilantro, Echalote Crujiente, Ajonjolí. \$220

### CALIFORNIA

Cangrejo, Aguacate, Pepino, Cebollín, Ajonjolí, Togarashi. \$350

### HAMACHI

Hamachi, Pepino, Cilantro, Menta, Glase de Yuzucosho. \$320

### VOLCÁN

Salmón Flameado, Esparrago, Aguacate, Pepino, Zanahoria, Massago, Mayonesa de Ají Amarillo, Ajonjolí, Salsa de Anguila. \$290

### ATÚN PICANTE

Tobiko, Cebollín, Aguacate, Pepino, Salsa Shiracha. \$310

### SEA ROLL

Camarón, Salmón, Atún, Aguacate, Salsa Sriracha, Ajonjolí, Glase de Pescado. \$330

### CAMARÓN

Camarón Tempura, Esparrago, Aguacate, Ajonjolí, Crujiente de Tempura, Togarashi, Mayonesa Picante. \$300

### VEGANO

Pepino, Aguacate, Esparrago, Zanahoria, Papel de Soya, Ajonjolí, Naranja Caramelizada. \$280

## PLATILLOS DEL CHEF

### WONTON SALMÓN 3 pzas.

Aguacate, Ponzu, Salmón, Mayonesa Xcatic, Tobiko, Wonton Crujiente, Toronja, Naranja, Salicornia. \$350

### CRISPY TUNA 4 pzas

Arroz Crujiente, Atún, Mayonesa Kewpie, Salsa Sriracha, Ajonjolí, Cebollín. \$250

### POKE

A Elección Atún \$420, Salmón \$400, Vegetariano \$340.

Pepino Encurtido, Aguacate, Wakame, Rábano, Furikake, Mayonesa Sriracha, Salsa de Anguila, Ajonjolí, Jengibre, Shitake.

### FLAUTA DE CAMOTE

Arroz, Reducción de Piloncillo y Chile Ancho, Aguacate, Mayonesa de Serrano, Cilantro, Ajonjolí. \$260

### ENSALADA MIDORI

Mezcla de Hojas Frescas, Alga, Tofu, Tomate Cherry, Pepino, Lemongrass, Aguacate, Vinagreta Japonesa, Naranja, Toronja, Crujiente de Wonton. \$240

### ENSALADA DE SASHIMI

Salsa de Maracuyá, Hamachi, Salmón, Atún, Aguacate, Cebolla Morada, Cilantro, Mango, Chile Serrano, Wonton, Poro Frito, Aceite de Macha, Pepino Encurtido. \$380

### TACO TEMAKI

A Elección Atún \$280, Salmón \$250, Hamachi \$350 Kewpie, Arroz, Echalote, Serrano, Ajonjolí, Cebollín, Jengibre.

\* Cualquier artículo con un asterisco no está incluido en el plan de comidas o bebidas.

El consumo de productos crudos o poco cocidos aumenta el riesgo de enfermedades transmitidas por los alimentos. Informe a su mesero de cualquier alergia que tenga a los productos alimenticios. Precios en pesos mexicanos. Incluye Impuestos.

## COCKTAILS

---

### **PERFECTLY FINE**

Makers Mark, Union mezcal, housemade amarena syrup, orange & cocoa bitters. \$300

---

### **VERANO DE AMOR**

Roku gin, regional honey, lemon amarillo, tonic pickled berries. \$240

---

### **OCEAN BREEZE**

Nami sake, Controy, framboise, Blue Curacao, lemon, tonic. \$260

---

### **AGAVE SPRITZ**

Tequila blanco, Aperol, strawberry & rose syrup, lemon amarillo, Prosecco. \$260

---

### **MAYAKOBA SUNSET**

Rye whiskey, blended scotch, regional honey, lemon amarillo, Terrazas Cabernet Sauvignon. \$300

---

### **BALAM**

Roku gin, local sour orange, cardamom. \$240

---

### **WANTS AND NEEDS**

Tequila reposado, caramelized pineapple, jamaica, grapefruit, grapefruit soda. \$240

---

### **SWEET MELODY**

Nami sake, Averna Amaro, blackberry, canela. \$260

---

### **HIERBABUENA**

Tequila blanco, Controy, ginger, cilantro, saline solution. \$250

---

### **HAND SHAKEN COCONUT DAIQUIRI**

Coconut fat-washed Caranda, lime, piloncillo. \$240

---

### **SANGRITA FLIGHT**

Tequila Ocho blanco, sangrita verde, sangrita roja. \$300

## SAKES & BEERS

---

**SAKE NAMI JUNMAI GINJO** 3 oz glass \$278

**SAKE OZEKI NIGORI** 3 oz glass \$195

**SAKE HATTORI** 3 oz glass \$165

**SAPPORO** \$260

**JAPANESE WHISKY\***

**NOBUSHI** \$528\*

**KENSEI** \$500\*

**HIBIKI HARMONY** \$760\*

**BOHEMIA PILSNER** \$120

**BOHEMIA VIENNA** \$120

**WENDLANDT PERRO DEL MAR** \$190

**CORONA** \$120

**VICTORIA** \$120

## WINE BY THE GLASS

---

**PROSECCO FANTINEL VENETO** It – \$310

**SPARKLING WINE CHANDON BRUT**

Ar – \$350

**CHAMPAGNE VEUVE CLIQUOT, BRUT NV**

Fr – \$460\*

**GEWÜRZTRAMINER CH STE MICHELLE**

USA – \$250

**SAUVIGNON BLANC MONTE XANIC**

Mx – \$310

**CHARDONNAY LOUIS LATOUR ARDECHE**

Fr – \$240

**ROSÉ CUVÉE, GUEISSARD CÔTES DE PROVENCE**

Fr – \$250

**PINOT NOIR, HERITAGE DU CONSEILLER, BURGUNDY**

Fr – \$230

**CABERNET SAUVIGNON TERRAZAS DE LOS ANDES,**

Ar – \$300

\*Any item with an asterisk is not included in meal or beverage plan. Our menus are subject to changes without previous notice. Consuming raw or uncooked foodborne illness. Please advise your server of any allergies you have to food products. Prices are in Mexican Pesos, tax included.