

SUVICHE

makiroll

8 Pieces per order

CUCUMBER, AVOCADO 2.4oz VTGF	470
TUNA 2.4oz GFR	820
SPICY TUNA 2.4oz SR	900
YELLOWTAIL JALAPENO 2.4oz SR	900
SALMON, AVOCADO 2.4oz RGF	900
SEARED SALMON, TOMATO, SERRANO CHILE 2oz G	930
SHRIMP TEMPURA, CILANTRO 2.4oz G	900
GRILLED EEL, PERSIAN CUCUMBER 2oz G	960
CALIFORNIA, ALASKAN CRAB 1.4oz *	1,050
NEGITORO ROLL	985
RAINBOW ROLL	950
SPICY SALMON OSHI SUSHI	900
SPICY SHRIMP TEMPURA ROLL *	1,060

ceviche

SEABASS & CITRUS RGF	580
with Cilantro 3oz	
TUNA & WATERMELON SR	560
Red Chili Sauce 3oz	
TRADITIONAL CEVICHE SGF	620
Molcajete Sauce 3oz	

soup

MISO SOUP 1.7oz	260
SPICY MISO SOUP S	350
Chicken 1.4oz	

salad

SPICY EDAMAME SALAD	260
EDAMAME WITH LEMON ZEST	260
ORGANIC GREEN SALAD GINGER DRESSING	320
SASHIMI NORI SALAD JALAPEÑO WASABI DRESSING G	460
TOFU SEAWEED AND SHISO SALAD 2oz	280

cold dish

YELLOWTAIL SASHIMI R	550
Chipotle, Yuzu, Cilantro	
SEABASS SASHIMI 2.5oz R	490
Lemon Snow, Horseradish	
HAMACHI CUBES 3oz R	550
Cucumber, Soy-basil Infusion	
KOBE TATAKI WITH MEXICAN SEASONING 1.5oz *	1,800

* Items not included in all "Meal Plans".

Nuts **N** Raw **R** Spicy **S** Vegetarian **VT** Pork **P** Gluten Free **GF** Alcohol **A** Vegan **V**

Please notify our Service Colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. There is a risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the One&Only to inform our guests. While there is not a separate allergen-free preparation area, however One&Only Palmilla will take maximum precaution to prevent allergic reaction, but does not assume any liability.

*To preserve the quality of our fresh products we serve items seasonally, based on availability.

Prices listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included.

Payment by credit card or room charge only.

One&Only nigiri R
2 pieces per order 1oz

SEARED YELLOWTAIL	460
SEARED SALMON	420
TUNA AND BLACK TRUFFLE <small>G</small>	460
LOBINA FISH WITH LIME SCALLION	230
TOTOABA FISH WITH PONZU SAUCE	240

signature One&Only nigiri
2 pieces per order 1oz

FOIE GRAS *	480
TORO FOIE GRAS *	550
WAGYU STEAK SAUCE *	780
WAGYU CAVIAR *	1,100

chef sashimi selection R

CHEF SELECTED 12 PIECES OF SASHIMI 6oz *	1,350
CHEF SELECTED 10 PIECES OF NIGIRI 5oz *	1,190

nigiri & sashimi
2 pieces per order 1oz

YELLOWTAIL <small>R</small>	410
ALASKAN CRAB	410
SALMON <small>R</small>	380
SALMON ROE <small>R</small>	340
TUNA <small>R</small>	400
SHRIMP	420
OCTOPUS	220
LOCAL SEABASS <small>R</small>	380
STRIPED BASS <small>R</small>	380
BLUEFIN TUNA <small>R</small> *	410
BLUEFIN CHU-TORO <small>R</small> *	420
BLUEFIN TORO <small>R</small> *	480
KAMPACHI <small>R</small>	320

hot stone

SPICY SHRIMP 2.5oz	600
TUNA 2.5oz	580
SALMON 2.5oz	560
TENDERLOIN 2oz	625
WAGYU 1oz *	1,080
KOBE 1oz *	1,200

tempura

SHRIMP	700
VEGETABLES	480

hot dish

TERIYAKI CHICKEN 3oz	520
BEEF TONGUE CROQUETTE 2oz	520
HAMACHI KAMAYAKI 3oz	680
YAKIMESHI 4oz	480
Chicken	
Shrimp	
PORK RAMEN 1oz	480

dessert

WARM CHOCOLATE CAKE	380
Matcha Ice Cream	
STRAWBERRY MOCHI SUNDAE	380
MATCHA FONDANT TART	380
Matcha Sable, White Chocolate	
Matcha Fondant	
Sour Cherry Sorbet	
VEGAN GRAPEFRUIT EXPLOSION	290
Grapefruit Gelee, Finger Lime Pearls	
Grapefruit Granite	

ice cream & sorbet selection

MATCHA	290
VAINILLA	
STRAWBERRY	
COCONUT	
CHOCOLATE	
LIME	
STRAWBERRY RED WINE	
MANGO	

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