

MOMO
GOOD ASIAN FOOD

Our menu was beautifully crafted to be shared. Let the host guide you and live the experience that we have prepared for you.

HAND SHAKEN COCKTAILS

mango and green tea martini
the coming together of two favorite flavors in japanese culture, mango and green tea, with vodka

backyard sake
cocktail owing its name to its herbaceous components, cucumber and rosemary

vodka & jasmine tonic
a floral and elegant touch to the classic vodka and tonic

ginger liqueur
a homemade liqueur from fresh ginger

green tea and tonic julep ☞
green tea infusion with mint leaves and tonic



COLD STARTERS

som tam 🍴/

papaya and cucumber salad with a hint of citrus

salmon tiradito *🍴/

acevichada sauce, ikura and negi

salmon crispy rice * /

on top of a fried rice crisp, with negi

tuna or salmon won ton taco *🍴/

crispy won ton filled with spicy tartare and wasabi mayo

HOT STARTERS

edamames with ponzu 🍴/

with ponzu sauce and togarashi at the wok

szechuan edamames 🍴/

with garlic butter, hoisin sauce, oyster, benishoga and negi at the wok

vegetable spring roll 🍴

crunchy roll filled with mixed vegetables

rock tempura corn 🍴🍴/

tempura corn with spicy mayo

cheese and plantain kushiage 🍴

breaded cheese and plantain skewer, with tonkatsu and tartare sauces

tatsUAGE chicken

japanese fried chicken marinated in a ginger-garlic mix

pork and cabbage gyozas

seared, with tart-spicy soy sauce

pork won ton

filled with pork and vegetables

SASHIMIS

thick cuts of fish, all portions are served with wasabi

tuna 🍴*

salmon 🍴*

NIGIRI

nigiri come as one piece per serving, all portions are prepared with sushi rice and served with wasabi, ginger and nikiri sauce

tuna *

hiramasa *

ikura *

salmon *

shrimp *

MAKIS

choose your order with either
4 or 8 pieces

garden roll 🌿🥑

pickled Japanese cucumber, pickled daikon, avocado, scallions, with smoked bell pepper, gomadare sauce and toasted sesame seeds

spicy tuna roll 🌶️🐟🌸

bluefin tuna, avocado, scallions, mixed sesame seeds, spicy mayo, fresh *serrano* chili and togarashi

fire crab roll

tempura kanikama and scallions, with spicy crab cream, crispy wonton threads and eel glaze

california roll 🥑

kanikama, avocado, cream cheese and cucumber, finished with fresh masago and mixed sesame seeds

crispy salmon roll 🌸

golden crisp salmon, avocado, with fresh salmon, sweet chili sauce and tenkasu

momoten roll

tempura shrimp and avocado, wrapped in tempura, with yuzu-kosho aioli and sweet chili sauce



BAO

steamed bun

spicy chicken 🌶️🍗

crunchy chicken topped with gochujang sauce, japanese pickles, cilantro and cucumber

char siu 🍖

pork in hoisin sauce, cucumber, negi and benishoga

DIM SUM

siu mae

shanghai style dumpling, shrimp, pork and water chestnuts

wo tip

dumpling stuffed with pork in sweet sauce



SOUP, RICE AND NOODLES

misoshiru

fresh tofu, wakame and negi soup

spicy seafood /

seafood soup flavored with lemongrass, mushrooms, serrano pepper and cilantro

chicken chow fan 🌶️

with vegetables, soy bean sprouts, egg and chicken at the wok

mixed yakimeshi

with egg and a mix of vegetables, slightly scented with garlic butter and soy sauce, with beef, chicken and shrimp

mixed yakisoba

wok-stirfried noodles with vegetables and sweet and sour sauce, mayonnaise, aonori, benishoga, chicken, beef and shrimp

🚫 **GLUTEN FREE.** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

✳️ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌰 This food contains nuts or seeds that can cause allergies.

MAIN DISHES

green curry 🌿 /

green thai-style spicy vegetable curry

teriyaki salmon

roasted and covered in sweet sauce

mandarin shrimp 🌶️

tempura sweet and sour shrimp, with negi and peaches finished at the wok

misoyaki lobster 7 oz

slow-cooked lobster marinated in sweet miso sauce

MXN 528
USD 24

pad thai 🌶️ /

wok-fried rice noodles with chicken and tamarind sauce

sweet and sour chicken 🌶️

sautéed with peppers, onion and orange, drizzled with peanuts

teriyaki chicken 🌶️

marinated and roasted in sweet soy sauce

szechuan pork 🌶️ /

wok-fried with a hint of ginger, garlic and chilli

beef and broccoli 🌶️

beef with hoisin, oyster sauce, five spices, carrots and broccoli

japanese wagyu A4 ishiyaki 5 oz ✨

juicy slices cooked at your table on a hot stone with yuzu sauce, spicy lime and anticuchera sauce

MXN 594
USD 27

japanese wagyu A4 teppanyaki 5 oz 🌶️ ✨

seared, with asparagus, carrot and wasabi

MXN 594
USD 27

🚫 Non-alcoholic drink 🌿 Vegan 🌱 Vegetarian 🔥 Hot

Additional cost applies. The amount will be charged in MXN or the equivalent to USD and it will be charged to the room bill. Please enquire at the front desk about the exchange rate for charges in USD.



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose