kokoro TULUM

NIGIRI BAR EXPERIENCE

kokoro TULUM

BOOKINGS
+52 984 804 1205

OPEN EVERYDAY
6PM-12AM

TRADITION. SENSES. INTUITION.

OMAKASE

LET YOURSELF BE SURPRISED BY THE CHEF

ENTRADAS

●

SASHIMI

●

PLATO CALIENTE

●

NIGIRI

5 PZAS

●

TEMAKI

●

SOPA MISO

●

POSTRE

●

SAKE

$2,500 MXN

KODAWARI, IS A PERSONAL STANDARD, BY WHICH AN INDIVIDUAL PURSUES AN OBJECTIVE ABOVE AND BEYOND ANY REASONABLE EXPECTATION, ABOVE WHAT IS REQUIRED TO ACHIEVE THE DESIRED OUTCOME, ABOVE WHAT THE MARKET MAY REQUIRE.

STARTERS

KOKORO EDAMAME
SAUTÉED EDAMAME WITH GARLIC
AND SOY BUTTER.
$135 MXN

SPICY EDAMAME
STEAMED EDAMAME WITH PONZU,
SPICY SAUCE AND SHICHIMI TOGARASHI.
$125 MXN

STEAMED EDAMAME
STEAMED EDAMAME WITH SALT FLAKES.
$105 MXN

BLUEFIN TUNA TARTAR
TUNA TARTAR, BLACK TRUFFLE PESTO AND
QUAIL EGG.
$370 MXN

SUNOMONO SALAD
WAKAME SEAWEED, CUCUMBER, HARUSAME, RICE
VINAIGRETTE AND SEAFOOD OF THE DAY.
$350 MXN

SEAWEED SALAD
SEAWEED SALAD, SESAME VINAIGRETTE.
$170 MXN

FRESH PACIFIC OYSTER WITH TORO AND IKURA. 1PC
$140 MXN

TUNA CRUNCHY WONTON
CRISPY WONTON WITH TUNA, SPICY MAYO, AVOCADO,
SUKE SOY SAUCE, GARLIC, GINGER AND FRIED PORE.
$145 MXN

SALMON CRUNCHY WONTON
CRISPY WONTON WITH CANADIAN SALMON, JALAPEÑO
MAYO, CUCUMBER, SEAWEED SALAD, PONZU AND
RAYU JAPANESE CHILI OIL.
$130 MXN

KAMPACHI CRUNCHY WONTON
CRISPY WONTON WITH KAMPACHI, JALAPEÑO MAYO,
AVOCADO CREAM, CITRUS SAUCE AND SPROUTS.
$120 MXN

KOKORO SHRIMP
ROCK SHRIMP IN TEMPURA DRESSED WITH LIGHTLY
SWEET CHILI MAYO AND SESAME SEEDS.
$300 MXN

MISO SOUP
MISO SOUP WITH FRESH TOFU AND CHIVE.
$100 MXN

YASAI ITAME
SAUTÉED ORGANIC VEGETABLES WITH SOY SAUCE.
$380 MXN

VEGAN GYOZAS 5 PCS
$200 MXN

SHRIMP GYOZAS 5 PCS
$280 MXN

SALMÓN MISO YAKI
GRILLED SALMON MARINATED WITH SWEET MISO
AND GOHAN STEAMED RICE.
$490 MXN

k TULUM

TEMAKI

SPICY TUNA TEMAKI
NORI, RICE, TUNA, SPICY MAYO, CHIVE, TOBIKO AND AVOCADO.
$195 MXN

SPICY SALMON TEMAKI
NORI, RICE, SALMON, SPICY MAYO, CHIVE, TOBIKO AND AVOCADO.
$180 MXN

NEGI TORO TEMAKI
NORI, RICE, TUNA BELLY AND CHIVE.
$220 MXN

TAKUAN TORO TEMAKI
NORI, RICE, TUNA BELLY AND JAPANESE PICKLED TURNIP.
$220 MXN

k TULUM

MAKI

SPICY TUNA MAKI 8PCS
NORI, RICE, TUNA, SESAME SEEDS, AVOCADO, SPICY MAYO AND TOBIKO.
$350 MXN

SPICY SALMON MAKI 8PCS
NORI, RICE, SALMON, SESAME SEEDS, AVOCADO, SPICY MAYO AND TOBIKO.
$335 MXN

NIKKEI MAKI 8PCS
NORI, RICE, TEMPURA FISH & SHRIMP, JALAPEÑO MAYO, AVOCADO, NIKKEI MANGO SAUCE AND TOBIKO.
$360 MXN

SAKURA MAKI 8PCS
SOY LEAF, RICE, TEMPURA SHRIMP, AVOCADO, SPICY TUNA, EEL SAUCE AND CRISPY RICE.
$420 MXN

KOKORO MAKI 8PCS
NORI, RICE, TEMPURA FISH, AVOCADO, BASS, AVOCADO CREAM, SERRANO MAYO AND FRIED PORE.
$390 MXN

UNAGI SPECIAL MAKI 8PCS
NORI, RICE, EEL, AVOCADO, CUCUMBER, EEL SAUCE, FOIE GRAS MARINATED IN MISO AND BLACK TRUFFLE.
$560 MXN

VEGGIE MAKI 8PCS
NORI, RICE, AVOCADO, CUCUMBER, TAKUAN, SHITAKE AND SESAME SEEDS.
$210 MXN

SOFT SHELL MAKI 6PCS
NORI, RICE, SOFT SHELL CRAB, AVOCADO, CUCUMBER, TOBIKO, CHIVE, SPICY MAYO AND EEL SAUCE.
$425 MXN

NIGIRIS

k TULUM

AKAMI
$85 MXN

CHUTURO
$120 MXN

TORO
$180 MXN

KAMATORO
$200 MXN

CANADIAN SALMON
$80 MXN

ORA KING SALMON
(NEW ZEALAND)
$140 MXN

HAMACHI
$130 MXN

KAMPACHI
$65 MXN

DOGFISH
$55 MXN

STRIPED BASS
$55 MXN

GROUPER
$50 MXN

SNAPPER
$50 MXN

HOGFISH
$50 MXN

BASS
$45 MXN

OCTOPUS
$50 MXN

EBI
(SHRIMP)

CLAM
$120 MXN

UNI
(ERIZO DE MAR) EN TEMPORADA
$230 MXN

HOTATE
(CALLO DE HACHA) EN TEMPORADA
$70 MXN

IKURA
(HUEVA DE SALMÓN)
$175 MXN

JAPANESE WAGYU
CERTIFICADO A5
$280 MXN

EEL
$105 MXN

QUAIL EGG
$60 MXN

CHEF'S SELECTION 5PZAS
$450 MXN

PREMIUM CHEF'S SELECTION 5PZAS
$750 MXN

EXTRA TOPPINGS

FOIE GRAS	$50 MXN
TRUFFLE TAPENADE	$80 MXN
FRESH BLACK TRUFFLE	$140 MXN
CAVIAR	$450 MXN

FISH AND SEAFOOD ARE SUBJECT TO SEASONAL AVAILABILITY

CONSUMPTION OF RAW FOOD IS A CONSUMER RESPONSIBILITY

SASHIMI 100 GR.

AKAMI
$460 MXN

CHUTORO
$530 MXN

TORO
$560 MXN

CANADIAN SALMON
$400 MXN

ORA KING SALMON
(NEW ZEALAND)
$590 MXN

HAMACHI
$540 MXN

HAMACHI USUZUKURI
HAMACHI THIN-CUT SASHIMI, IKURA, YUZU LEMONADE, PONZU, SERRANO CHILI, FRIED PORE AND CHIVE.
$600 MXN

KAMPACHI
$380 MXN

DOGFISH
$370 MXN

STRIPED BASS
$370 MXN

GROUPER
$340 MXN

SNAPPER
$340 MXN

HOGFISH
$340 MXN

BASS
$320 MXN

k TULUM

BLUEFIN TUNA TRILOGY
(AKAMI, TORO, CHUTORO)
120 GR.
$650 MXN

SASHIMI 3 CUTS CHEF'S SELECTION
120 GR.
$500 MXN

SASHIMI 5 CUTS CHEF'S SELECTION
200 GR.
$750 MXN

SASHIMI 7 CUTS CHEF'S SELECTION
280 GR.
$1,000 MXN

JAPANESE WAGYU
A5 CERTIFICATE
$2,600 MXN

DESSERTS

TEMPURA ICE CREAM
$160 MXN

MATCHA CRÈME BRÛLÉE
$165 MXN

MATCHA ICE CREAM
$120 MXN

YUZU PANNA COTTA
$160 MXN

LYCHEE CHEESECAKE
$170 MXN

CONSUMPTION OF RAW FOOD IS THE CONSUMER'S RESPONSIBILITY

COCKTAILS

ROKU
ROKU GIN, PINEAPPLE INFUSION, GINGER BEER, LIME JUICE
$240.00 MXN

KEMURI
MEZCAL, PINEAPPLE, BASIL, LIME, HABANERO, ANGOSTURA BITTER
$240.00 MXN

MEXAKE
SAKE, MEZCAL, CHARTREUSE VERDE, NOPAL, JALAPEÑO, THYME
$240.00 MXN

KAKAROTO
WHISKEY, SAKE, GINGER, PINEAPPLE, BASIL, LIME, CARDAMON
$240.00 MXN

SECRET GARDEN
TEQUILA, LIME, LAVENDER, GREEN TEA, WHITE JASMIN
$240.00 MXN

POMELO GIN
GIN, APEROL, GRAPEFRUIT JUICE, LIME
$240.00 MXN

KYANDÍ
SAKE, MEZCAL, LYCHEE, LIME JUICE, STRAWBERRY, EGG WHITE
$240.00 MXN

SAKE

HATTORI 350 ML.
$400.00 MXN /$900.00 MXN

NAMI JUNMAI
$420.00 MXN /$1,800.00 MXN

NAMI JUNMAI GINJO
$2,400.00 MXN

JAPANESE IMPORTED
(CHECK AVAILABLE OPTIONS)

TULUM

WINES

kokoro TULUM

ROSE

BANSHEE
ROSE SANGIOVESE, GRENACHE,
SYRAH, BARBERA, ZINFANDEL
MENDOCINO COUNTY, CALIFORNIA, USA
$300.00 MXN / $1,430.00 MXN

WHITE

RAYMOND R COLLECTION
CHARDONNAY
NAPA VALLEY, CALIFORNIA, USA
$220.00 MXN /$990.00 MXN

CASA MADERO 2V
CHARDONNAY, CHENIN BLANC
VALLE DE PARRAS, COAHUILA, MÉXICO
$240.00 MXN / $980.00 MXN

BRUMA PLAN B
CHARDONNAY
VALLE DE GUADALUPE, BAJA CALIFORNIA, MÉXICO
$240.00 MXN /$1,080.00 MXN

CANTO DE SIRENAS
SAUVIGNON BLANC
DOLORES HIDALGO, GUANAJUATO, MÉXICO
$**300.00 MXN /$1,390.00 MXN**

CASA ANZÁ BLANCO RESERVA
SAUVIGNON BLANC, SEMILLON
SAN MIGUEL DE ALLENDE, GUANAJUATO, MÉXICO
$**2,040.00 MXN**

ALESIA
CHARDONNAY
ANDERSON VALLEY, CALIFORNIA, USA
$2,750.00 MXN

CASA MADERO V
SHIRAZ
VALLE DE PARRAS, COAHUILA, MÉXICO
$190.00 MXN / $890.00 MXN

DOS BÚHOS-GRENACHE
SAN MIGUEL DE ALLENDE, GUANAJUATO, MÉXICO
$2,000.00 MXN

RED

CASA MADERO 3V
CABERNET SAUVIGNON, MERLOT, TEMPRANILLO
VALLE DE PARRAS, COAHUILA, MÉXICO
$270.00 MXN / 1,280.00 MXN

HEAD HIGH - PINOT NOIR
SONOMA COUNTY, CALIFORNIA, USA
$280.00 MXN /$1,300.00 MXN

BIRICHINO SCYLLA
CARIÑENA, GARNACHA, MOURVÉDRE
CENTRAL COAST, CALIFORNIA, USA
$340.00 MXN / $1,540.00 MXN

DOS BÚHOS
CABERNET SAUVIGNON
SAN MIGUEL DE ALLENDE, GUANAJUATO, MÉXICO
$440.00 MXN /$2,040.00 MXN

HACIENDA ENCINILLAS
CABERNET SAUVIGNON, MERLOT
CABERNET FRANC, PETIT VERDOT
VALLE DE LAS ENCINILLAS, CHIHUAHUA, MÉXICO
$2,240.00 MXN

CASA ANZÁ GRAN RESERVA
CABERNET SAUVIGNON, TEMPRANILLO, MALBEC
SAN MIGUEL DE ALLENDE, GUANAJUATO, MÉXICO
$2,290.00 MXN

SANTOS BRUJOS
TEMPRANILLO
VALLE DE GUADALUPE, BAJA CALIFORNIA, MÉXICO
$2,620.00 MXN

CHAMPAGNE & SPARKLING

JAUME SERRA, BRUT
PAREELLADA, MACABEO, XAREL-LO
CAVA, SPAIN
$150.00 MXN / $860.00 MXN

MOËT & CHANDON, BRUT
PINOT NOIR, MEUNIER, CHARDONNAY
CHAMPAGNE, FRANCE
$3,500.00 MXN

VEUVE CLICQUOT, BRUT
PINOT NOIR, MEUNIER, CHARDONNAY
CHAMPAGNE, FRANCE
$3,600.00 MXN

BOLLINGER SPECIAL, CUVÉE
PINOT NOIR, MEUNIER, CHARDONNAY
CHAMPAGNE, FRANCE
$6,000.00 MXN

SPIRITS

GIN

ROKU	$240 MXN
TANQUERAY	$300 MXN
HENDRICKS	$320 MXN

VODKA

ABSOLUT	$200 MXN
GREY GOOSE	$260 MXN
BELVEDERE	$290 MXN
TITO´S	$300 MXN

WHISKY

BLACK LABEL	$270 MXN
HIBIKI	$580 MXN
MACALLAN 12	$600 MXN

RUM

APPLETON STATE	$200 MXN
HAVANA 7 AÑOS	$240 MXN
ZACAPA 23 AÑOS	$400 MXN

MEZCAL

AMARÁS CUPREATA	$350 MXN
LOS AMANTES	$380 MXN

TEQUILA

DON JULIO BLANCO	$250 MXN
DON JULIO REPOSADO	$280 MXN
DON JULIO 70 CRISTALINO	$400 MXN
DON JULIO 1942 AÑEJO	$700 MXN

k TULUM