

## MOTTO

**Crispy Krab Wanton** (4) **8**

**Crocante Motto**

crispy rice bed, dynamite.  
avocado, smoked salmon (6) **12**

**ReneBoy the best!**

rice spheres, salmon, crunchy  
sweet walnut eel topping **14**

**Pork Belly Motto**

slow cooked pork belly, sweet  
and sour sauce, pesto,  
orange segment (4) **15**

**Motto Kani**

King crab leg, truffle-almond  
butter, citrus air **MP**

## HOT & COLD

**Edemame**

steamed or spicy sauteed **5**

**Gyoza dumplings**

seared then steamed, pork and  
wasabi-goat cheese filling (4) **8**

**Lollipop Wings**

lollipop style chicken wings, sesame  
seeds. spicy-sweet soy sauce (4) **10**

**Chicken Pinchos**

Chicken brochettes (2) **12**

**Tiradito**

white fish, fresh lime, picadillo  
chili relish **14**

**Ceviche**

fluke, citrus segment. avocado.  
passion dragon dressing **15**

**Tuna Tartar**

spicy tuna, avocado, citrus dressing **15**

**Mixed Tiradito**

white fish. octopus, picadillo  
fresh lime, chili relish **16**

## SOUPS & SALADS

**Miso Soup**

wakame, tofu **4**

**Wakame Salad**

seaweed salad **6**

**Motto Salad**

greens, cherry tomato,  
garlic chips, ginger dressing **7**

**Motto Soup**

lobster broth, coconut milk,  
lime, chicken breast **9**

**Ra Salad**

mix of krab, maguro, sake,  
ebi, white fish, wakame,  
cucumber, spicy mayo **14**

## TEMPURA

**Vegetables**

tentsuyu sauce **10**

**Crunchy Shrimp**

dragon sauce **12**

**Rock Shrimp**

red onions, spicy mayo, yuzu air **14**

## SIGNATURE MAKIS

**Plantain Roll**

1 riceless 1 salmon. masago, avocado, cream  
cheese, rolled in ripe plantain, breaded with corn  
flakes, flash fried. Motto sauce **14**

**Tiger Roll**

salmon, masago, avocado, cream cheese. tempura  
fried, Motto sauce **14**

**Nori Roll**

white fish, tuna, salmon, krab, ponzu sauce **14**

**Sakura Roll**

crispy white fish. warm unagi, scallions, cream  
cheese, topped with krab. Motto sauce **16**

**Mario Roll**

krab, masago, avocado, cream cheese.  
breaded with corn flakes, flash fried.  
topped with dynamite, Motto sauce **16**

**Chichi Roll**

dynamite. crispy prawn. unagi, topped with  
avocado, tuna, wakame, Motto sauce **16**

**Ale Roll**

smoked crispy shrimp asparagus, crispy bacon,  
cream cheese topped with avocado **16**

**MOTTO Roll**

crispy krab, watercress tempura, cream cheese,  
topped with peppered tuna, avocado, side of spicy  
pineapple, tamarindo chutney **18**

**J Roll**

shrimp tempura, masago, warm unagi, scallions,  
cream cheese, layer of salmon, tempura fried with  
a topping of dynamite, Motto sauce **20**

**King Roll**

alaskan king crab (marinated), cucumber, avoca-  
do, topped with unagi, avocado, sesame seed and  
Motto sauce **23**

## MAKIS

**California Roll**

krab. avocado, cucumber. toppings  
of masago, sesame seeds **7**

**Crunchy Roll**

roasted salmon skin, cream cheese,  
and scallions, topped with sesame seeds **9**

**Alaska**

salmon, cream cheese. and avocado,  
topped with sesame seeds **10**

**Vegetarian**

vegetables selection and wakame **10**

**Dynamite Roll**

dynamite, avocado, masago **12**

**Ebi Tempura**

shrimp and vegetable tempura. and cream  
cheese. topped with sesame seeds, Motto sauce **12**

**Spicy Tuna**

crispy watercress, topped with spicy tuna tartar **12**

**Maguro**

tuna. cream cheese, and avocado,  
topped with sesame seeds **14**

**Cucumber**

1 riceless 1 white fish, tuna, salmon. rolled in  
cucumber. topped with ponzu sauce **14**

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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## SUSHI & SASHIMI

1 PIECE PER ORDER

**Sake** Salmon **3**

**Ebi** Shrimp **3**

**Tako** Octopus **3**

**Masago** Capelin Roe **3**

**Unagui** Eel **4**

**Maguro** Tuna **4**

**Ikura** Salmon Roe **4**

**Hamachi** Yellow Tail **4**

**Toro** Fatty Tuna **12**

**Motto Sashimi**

3 salmon, 3 tuna,

3 white fish of the day **22**

## TEMAKIS

**California**

krab, cucumber, masago **7**

**Dynamite**

dynamite, avocado, masago **8**

**Salmon Skin**

roasted salmon skin,

cream cheese, scallions **9**

**Alaska**

salmon, avocado, cream cheese **10**

**Spicy Tuna**

spicy tuna tartar **12**

**Unagi**

unagi, cream cheese, scallions **16**

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## ENTREES & ROBATA

**Yakisoba**

noodles, garlic butter, tokatsu sauce

Chicken **12** | Beef **12** | Shrimp **14** | Mix **16**

**Yakimeshi**

fried rice, vegetables, garlic butter, soy sauce

Chicken **10** | Beef **10** | Shrimp **12** | Mix **14**

**Yaki Tori**

grilled chicken breast, yakitori reduction **24**

**Sake Teriyaki**

grilled salmon, mushroom

escabeche salad, teriyaki reduction **25**

**Skirt Steak 10oz.**

white japanese chimichurri **25**

**Daburu Lamb Chops**

double-flavored grilled lamb chops

1 japanese bbq, 1 spicy soy **30**

**Yaki Beef**

tenderloin medallion, sweet and

spicy soy, sauteed asian slaw **34**

**Miso Seabass**

grilled Chilean sea bass marinated with a citrus

miso dressing, served with wakame ginger salad **36**

**Senshi Bone-In Rib Eye 24oz.**

24oz prime rib eye aged 21 days, marinated in a

garlic, ginger, cilantro soy, side of buttery truffle

ponzu explosion sauce, shaved black truffle **MP**

**Japanese Kobe Beef**

A-5 per ounce **MP**

## SIDE DISHES

**Asparagus**

shallot-truffle sauce **7**

**Corn**

grilled corn, spicy butter cream **7**

**Fried Rice 7**

**White Rice 3**

## BEVERAGES

**Sodas**

coke, diet coke, zero, sprite **3**

**Green Tea**

hot or cold **4**

**Natural Lemonade**

fresh lime, yuzo, sugar **5**

**Natural Juices**

seasonal fruits **6**

## DESSERTS

**Crispy Banana Cream Sticks**

spring roll **7**

**Nutella Arruchadito**

crispy phyllo dough filled with nutella,

served with vanilla ice cream (4) **10**

**Coconut flan 10**

**Rossell Marquesa**

chilled, creamy almond cookie cake **12**

**MAYA MP**

## COFFEE

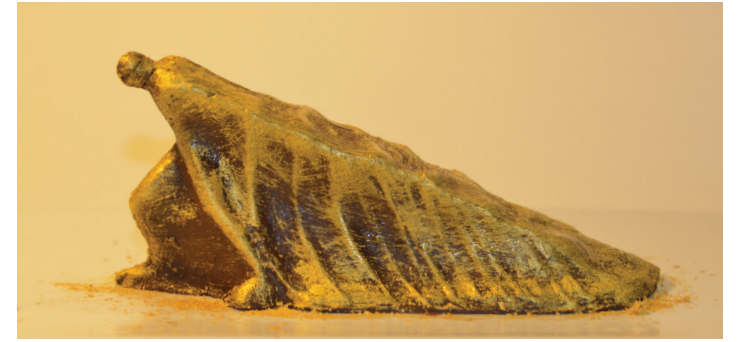
**Espresso 3**

**Macciato 4**

**Cortadito 4**

**Cappuccino 5**

**Latte 5**



## MAYA

Maya is born after the collaborative work of multidisciplinary Cuban artist Antuán Rodríguez and Entrepreneur Rene Buroz.

Their passion and experience brought them together in this culinary venture where they created an innovative and exquisite combination of art and flavors, breaking all concepts among the most recognized culinary arts around the world.

This project was develop in two stages. The first stage consists of the realization of a bronze sculptural mold from which we obtain the chocolate statute. The second stage, erupts with the investigation made by Motto to discover the finest ingredients to make this piece attainable.

The final ingredient is a 75% pure dark chocolate, combined with a rich and creamy chocolate Bavarian infused with Madagascar vanilla bean with layers of mixed fresh berries compote and tropical fruit gelée. This decadent dessert sits on the vase of French jaconde. The whole dessert is then coated with a layer of irresistible “Fleur de Cao” chocolate. For the finishing touch, the sculpture is garnished with a fine edible gold dust that creates an aphrodisiac effect on your taste buds.

**IN COLABORATION WITH CHEF RASSIEL GOMEZ**

Maya nace como fruto de la colaboración entre el artista multidisciplinario Cubano Antuán Rodríguez y el empresario Rene Buróz. Su pasión y experiencia los unió en esta travesía culinaria donde crearon una innovadora y exquisita combinación de arte y sabores que rompen con todos los conceptos culinarios más reconocidos alrededor del mundo.

Este proyecto se desarrolló en dos etapas. La primera, consiste en la realización de un molde escultórico en bronce a partir del cual se obtiene una estatua de chocolate. La segunda fase está marcada por la investigación y experimentación de Motto para encontrar los ingredientes y grados de cocción exactos que hicieron posible esta pieza.

El ingrediente final es un delicado chocolate negro con un 75% de pureza y combinado con un rico y cremoso Baviera de chocolate impregnada con vainilla de Madagascar con capas de compota mezclada con gelée de frutas tropicales. Este delicioso postre se monta en una base de jaconde francés. Todo el postre se recubre con una capa de irresistible chocolate de la “flor de Cao”. Y para el toque final, la escultura se adorna con un fino polvo de oro comestible que crea un efecto afrodisíaco en su paladar.

**COLABORACION DEL CHEF RASSIEL GOMEZ**