

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

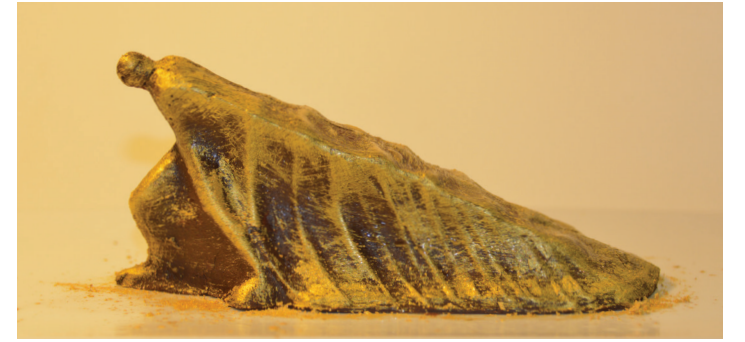
Espresso 3

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