

# TACOS

Choose your type of tortilla!

Homemade  
corn  
tortilla

OR

Flour  
tortilla

Enjoy our rich corn-based tortilla!  
In Mexico when people talk about  
tortillas this is what they mean!  
Corn tortillas tend to be a little harder  
than the flour tortillas.

Enjoy a light flower-based tortilla!  
Flour tortillas are a staple in U.S.  
Texmex and are softer than  
corn tortillas.

## TACOS

<b>OUR SPECIALTY FISH</b> -----	¥400 <small>(¥418 inc. tax)</small>
<b>CHICKEN</b> -----	¥380 <small>(¥363 inc. tax)</small>
<b>BEEF</b> -----	¥450 <small>(¥440 inc. tax)</small>
<b>PORK</b> -----	¥420 <small>(¥385 inc. tax)</small>
<b>SHRIMP</b> -----	¥400 <small>(¥418 inc. tax)</small>
<b>CHILITOMAPEÑO BEANS</b> -----	¥400 <small>(¥396 inc. tax)</small>

## QUESA TACOS (CHEESE AT THE BASE OF THE TORTILLA)

<b>OUR SPECIALTY FISH</b> -----	¥450 <small>(¥495 inc. tax)</small>
<b>JALAPEÑO</b> -----	¥300 <small>(¥330 inc. tax)</small>
<b>CHICKEN</b> -----	¥430 <small>(¥473 inc. tax)</small>
<b>BEEF</b> -----	¥470 <small>(¥517 inc. tax)</small>
<b>PORK</b> -----	¥500 <small>(¥550 inc. tax)</small>
<b>SHRIMP</b> -----	¥450 <small>(¥495 inc. tax)</small>
<b>CHILITOMAPEÑO BEANS</b> -----	¥450 <small>(¥495 inc. tax)</small>

THERE IS A COVER CHARGE OF ¥300 (¥330 INCLUDING TAX) PER GUEST.

# ALCOHOL

## TEQUILA BLANCO (FERMENTED FOR LESS THAN 60 DAYS)

- DON JULIO BLANCO** (AN ALMOST SWEET BUT WELL BALANCED TEQUILA)----- ¥1,000 (¥1,100 inc. tax)  
THE LEADER IN PREMIUM TEQUILA
- AHA TORO BLANCO** (FAINTLY SIMILAR TO WINE, THIS TEQUILA CONTAINS THE SPIRIT OF MEXICO) ¥1,000 (¥1,100 inc. tax)  
MADE BY A "TAO" WHICH GRINDS AND DISTILLS THE AGAVE
- FORTALEZA BLANCO** (FAINT HINTS OF GRAPEFRUIT, BUTTER AND OLIVES)----- ¥1,500 (¥1,650 inc. tax)  
MADE THROUGH A TRADITIONAL METHOD THAT HAS BEEN PASSED DOWN FOR OVER 100 YEARS
- TIERRA BLANCO** (A TASTE CLOSE TO A CITRUS FRUIT MIXED WITH VANILLA AND SPICES)--- ¥1,000 (¥1,100 inc. tax)  
MADE WITH CAREFULLY SELECTED ORGANIC 8-YEAR-OLD AGAVE
- HAPPILA BLANCO** (A FAINT TASTE OF CHERRY)----- ¥1,600 (¥1,760 inc. tax)  
MADE WITH 100% PREMIUM AGAVE GIVING IT A NATURAL FLAVOR. MIXED WITH 20% REPOSADO TO MAKE YOUR TASTEBUDS HAPPILA

## TEQUILA REPOSADO (FERMENTED FOR MORE THAN 2 MONTHS)

- DON JULIO REPOSADO** (THE BALANCE OF FLAVORS MAKES THIS A POPULAR GO-TO. A LITTLE DRIER THAN A BLANCO) ¥1,100 (¥1,210 inc. tax)  
THE LEADER IN PREMIUM TEQUILA
- TIERRA REPOSADO** (A TANGERINE/LEMON SCENTED TEQUILA)----- ¥1,100 (¥1,210 inc. tax)  
MADE WITH CAREFULLY SELECTED ORGANIC 8-YEAR-OLD AGAVE
- FORTALEZA REPOSADO** (A SPICY TEQUILA WITH A CINNAMON SCENT)----- ¥1,600 (¥1,760 inc. tax)  
MADE THROUGH A TRADITIONAL METHOD THAT HAS BEEN PASSED DOWN FOR OVER 100 YEARS

## TEQUILA AÑEJO (FERMENTED FOR MORE THAN 1 YEAR)

- DON JULIO AÑEJO** (A MATURE SWEET AND BITTER TEQUILA)----- ¥1,200 (¥1,320 inc. tax)  
THE LEADER IN PREMIUM TEQUILA
- FORTALEZA AÑEJO** (A TEQUILA WITH A MELLOW BUT COMPLEX SCENT AND A CARAMEL/HAZELNUT FLAVOR) ¥1,700 (¥1,870 inc. tax)  
MADE THROUGH A TRADITIONAL METHOD THAT HAS BEEN PASSED DOWN FOR OVER 100 YEARS

## MESCAL

(WITH A POPULARITY MATCHING TEQUILA, MEZCAL EVENS OUT THE PLAYING FIELD)

### WE SERVE EVERY TYPE OF MEZCAL MADE BY DERRUMBES

(ENJOY THE DIVERSITY IN AGAVE AS WELL AS THE TRADITIONAL SPIRIT MEZCAL. EXPERIENCE MEXICO IN JAPAN)

- SAN LUIS POTOSI** (MEZCAL MADE USING AGAVE CALLED "SALMIANA" THAT ONLY GROWS IN DRY REGIONS)----- ¥1,200 (¥1,320 inc. tax)
- ZACATECAS** (USING BLUE AGAVE LIKE TEQUILA, THIS MEZCAL IS MADE USING A TRADITIONAL METHOD THAT HELPS EMPHASIZE THE SCENT AND FLAVOR) ¥1,500 (¥1,650 inc. tax)
- OAXACA** (MADE IN SANDIEGO MATATLAN, THE PLACE FOR MEZCAL)----- ¥1,200 (¥1,320 inc. tax)
- DURANGO** (NATURALLY FERMENTED AND DISTILLED IN A COPPER KETTLE GIVES THIS MEZCAL A FRESH FRUITINESS)----- ¥1,400 (¥1,540 inc. tax)
- TAMAULIPAS** (MEZCAL MADE WITH A BLEND OF 3 DIFFERENT TYPES OF AGAVES RESULTING IN A DRY LYCHEE FLAVOR)--- ¥1,400 (¥1,540 inc. tax)
- MICHOACAN** (FERMENTED IN AN UNDERGROUND TANK, THIS MEZCAL HAS A FIERY BUT FRUITY TASTE)----- ¥1,500 (¥1,650 inc. tax)




# ALCOHOL


## BEER

 MICHELADA (MEXICAN BEER COCKTAIL MADE WITH BLENDED SPICES AND TOMATOES)-----	¥650 (¥715 inc. tax)
CORONA (AN EASY TO DRINK AND REFRESHING CLASSIC MEXICAN BEER)-----	¥650 (¥715 inc. tax)
ASAHI TAP BEER (THE STAPLE IN JAPANESE BEER)-----	¥600 (¥660 inc. tax)

## SPARKING WINE (Imported from Mexico)

 SPARKLING WINE - GLASS (SALA VIVÉ)-----	¥650 (¥715 inc. tax)
SPARKLING WINE - BOTTLE (SALA VIVÉ)-----	¥3,200 (¥3,520 inc. tax)

## COCKTAIL

 MEXICAN HIGHBALL (TEQUILA, LIME, SODA)-----	¥600 (¥660 inc. tax)
TEQUILA TONIC (TEQUILA, LIME, TONIC WATER)-----	¥600 (¥660 inc. tax)
BATANGA (TEQUILA, LIME, COKE, SALT CROWN)-----	¥600 (¥660 inc. tax)
TEQUILA SUNRISE (TEQUILA, ORANGE JUICE, GRENADINE)-----	¥600 (¥660 inc. tax)
EXTREME TEQUILA BUCK (CHILI INFUSED TEQUILA, GINGER ALE, LIME, CHILI PEPPER)-----	¥600 (¥660 inc. tax)
MARGARITA (TEQUILA, COINTREAU, LIME JUICE)-----	¥900 (¥990 inc. tax)
MEZCAL SODA (MEZCAL, SODA, ORANGE SLICE)-----	¥1,000 (¥1,100 inc. tax)
MEZCAL TONIC (MEZCAL, TONIC WATER, LIME)-----	¥1,000 (¥1,100 inc. tax)
MEZCAL PINEAPPLE (MEZCAL, PINEAPPLE JUICE, LIME)-----	¥1,100 (¥1,210 inc. tax)
MEZCALRITA (MEZCAL, COINTREAU, ORANGE JUICE, TAJIN CROWN)-----	¥1,100 (¥1,210 inc. tax)

## SPIRITS (We can make most cocktails upon request)

BACARDI RUM (WHITE RUM MADE FROM SUGARCANE)-----	¥600 (¥660 inc. tax) ~
RON ZACAPA 23 RUM-----	¥1,200 (¥1,320 inc. tax) ~
SMIRNOFF VODKA (CLEAR AND TASTY VODKA USED IN MOST COCKTAILS)-----	¥600 (¥660 inc. tax) ~
BEEFEATER DRY GIN (EASY TO DRINK GIN WITH A JUNIPER BERRY SCENT)-----	¥600 (¥660 inc. tax) ~

## WHISKY

OLD GRANDAD -----	¥700 (¥770 inc. tax)
(ON THE ROCKS, STRAIGHT OR WITH SODA)	
KAKU JAPANESE HIGHBALL -----	¥550 (¥605 inc. tax)

THERE IS A COVER CHARGE OF ¥300 (¥330 INCLUDING TAX) PER GUEST.





# DRINK

- SABOTENPINE** (CACTUS, PINEAPPLE, CELERY, LEMON)----- ¥500 (¥550 inc. tax)  
MADE WITH CACTI GROWN IN JAPAN, THIS DRINK IS HEALTHY AND FULL OF FIBERS!
- HONEY LIMONADE**----- ¥500 (¥550 inc. tax)  
POPULAR LOCALLY AND IN OUR ENSENADA BRANCH, THIS DRINK IS OUR ORIGINAL LIME
- TEPACHE** (PINEAPPLE, BROWN SUGAR, CINNAMON)----- ¥500 (¥550 inc. tax)  
MADE BY MIXING A FERMENTED MEXICAN JUICE AND SODA
- MATÉ TEA (ICE/HOT)**----- ¥400 (¥440 inc. tax)  
JUST AS HEALTHY AS VEGETABLES, MATÉ TEA PROVIDES AN EASY RECOVERY FROM EXHAUSTION AS WELL AS A GOOD DRINK FOR PEOPLE ON A DIET
- ORANGE JUICE**----- ¥420 (¥4262 inc. tax)  
HEALTHY FRESH ORANGE!
- Limited Quantity** **CARRAPPLE** (CARROT, APPLE, GINGER, LEMON, CELERY)----- ¥500 (¥550 inc. tax)  
AN ENZYME RICH HOMEMADE JUICE
- COKE**----- ¥400 (¥440 inc. tax)
- GINGER ALE DRY**----- ¥400 (¥440 inc. tax)
- SPARKLING WATER**----- ¥400 (¥440 inc. tax)

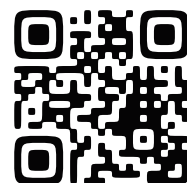
# CAFE

- SPICY CHOCOLATE LATTE (ICE/HOT)**----- ¥500 (¥550 inc. tax)  
HOMEMADE CHOCOLATE LATTE WITH A FAINT SMELL OF CINNAMON AND CHILI PEPPERS
- COFFEE (ICE/HOT)**----- ¥400 (¥440 inc. tax)  
COFFEE BEANS ARE IMPORTED FROM MEXICO
- CAFÉ LATTE (ICE/HOT)**----- ¥450 (¥495 inc. tax)  
COFFEE BEANS ARE IMPORTED FROM MEXICO
- AGAVE CAFÉ LATTE (ICE/HOT)**----- ¥500 (¥550 inc. tax)  
COFFEE BEANS ARE IMPORTED FROM MEXICO

THERE IS A COVER CHARGE OF ¥300 (¥330 INCLUDING TAX) PER GUEST.

# MEXIPON

<https://www.mexipon.jp/>





## APPETIZER

- CEVICHE**----- ¥1,500 (¥1,650 inc. tax)  
CITRUSY SEAFOOD SALAD MADE WITH SHRIMP, OCTOPUS AND FRESH VEGETABLES
- FRESH GUACAMOLE**----- ¥1,200 (¥1,320 inc. tax)  
MADE WITH AVOCADO AND LIME, SERVED WITH CHIPS TO CREATE THE PERFECT HARMONY IN FLAVOR
- TOSTADA DE VERDE**----- ¥1,000 (¥1,100 inc. tax)  
FISH, AVOCADO AND GREEN SALSA. MADE WITH THE STANDARDS FROM ENSENADA SALAD

## SALAD

- SANAORIMUCHO**----- ¥600 (¥660 inc. tax)  
SALAD MADE WITH CARROTS AND KARAMUCHO, A TYPE OF JAPANESE CHIPS
- RED CABBAGE SALAD**----- ¥600 (¥660 inc. tax)  
PICKLED RED CABBAGE WITH CUMIN AND PEANUTS
- CAESAR SALAD**----- ¥880 (¥968 inc. tax)

## MEAT

- IGADO CHICKEN LIVER**----- ¥700 (¥770 inc. tax)  
PREPARED USING LOW HEAT TO BRING OUT THE JUICINESS AND FLAVOR-
- PON CHICKEN**----- ¥900 (¥990 inc. tax)  
JAPANESE STYLE TULIP (LOLLIPOP) CHICKEN WING WITH FRIES
- ARRACHERA**----- ¥1,480 (¥1,628 inc. tax)  
MEXICAN SKIRT STEAK WITH TWO TYPES OF SALSAS AS WELL AS FRIES

## NACHOS AND FRIES

(NACHOS ARE CORN CHIPS WITH TOPPINGS SUCH AS MEAT, CHEESE AND VEGETABLES)

- MEXIPON NACHOS**----- ¥1,600 (¥1,760 inc. tax)  
CHARCOAL GRILLED BEEF, CHEESE, FRESH VEGETABLES, NACHO CHIPS
- PORK NACHOS**----- ¥1,550 (¥1,705 inc. tax)  
PORK, CHEESE, FRESH VEGETABLES, NACHO CHIPS
- CHICKEN NACHOS**----- ¥1,500 (¥1,650 inc. tax)  
CHICKEN, CHEESE, FRESH VEGETABLES, NACHO CHIPS
- VEGGIE NACHOS**----- ¥1,400 (¥1,540 inc. tax)  
CHILI BEANS, AVOCADO, FRESH VEGETABLES, NACHO CHIPS
- BLUE CHEESE FRIES**----- ¥880 (¥968 inc. tax)  
CREAM BLUE CHEESE ON FRIES WITH AGAVEN SYRUP
- PAPASUT**----- ¥770 (¥847 inc. tax)  
PERFECT WITH MEXICAN CRAFT BEER! THE ENSENADA STYLED POTATO FRIES

## DESSERT

- CHURRO FLAN**----- ¥700 (¥770 inc. tax)  
CHURROS AND FLAN MIXED TO MAKE THE PERFECT COMBINATION
- FLAN (HOMEMADE)**----- ¥600 (¥660 inc. tax)
- PLAIN CHURROS**----- ¥550 (¥605 inc. tax)
- CHURROS WITH CARAMEL SAUCE**----- ¥600 (¥660 inc. tax)