



THE WOODS
CABO

SUSHI NIGHTS SET MENU

BLUEFIN TUNA TIRADITO

Cucumber, Apple, Red Onion, Chives, Fried Leeks

TASMANIAN TROUT TARTAR

Green Onion, Mint, Fresh Avocado-Yuzu

NIGIRI TRIO

Fresh Totoaba, Lemon & Mint

Wild Kampachi Ancho Chile

Bluefin Truffle

UDON SOUP

Marinated Beef, Green Onion, Spinach

ENSENADA TOTOABA & TOMATO MISO

Seared Baby Heirloom Tomato, Grilled Lemon

GRILLED WAGYU NEW YORK

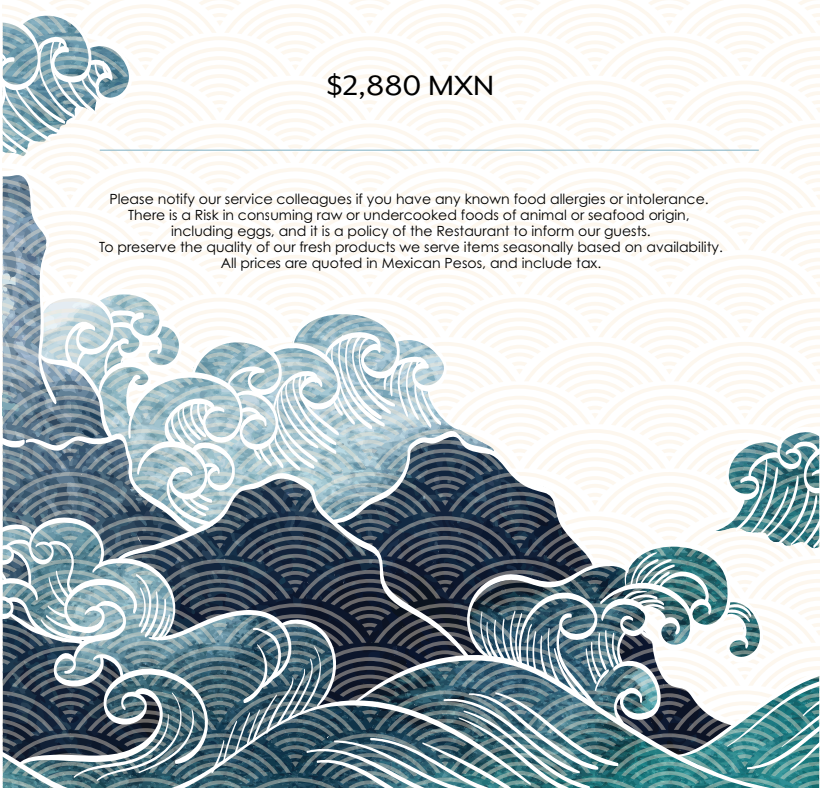
Enoki Mushrooms, Fried Leeks, Red Wine and Eel Reduction

HOMEMADE MATCHA ICE CREAM

Rice Crispy Cracker

\$2,880 MXN

Please notify our service colleagues if you have any known food allergies or intolerance. There is a Risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the Restaurant to inform our guests. To preserve the quality of our fresh products we serve items seasonally based on availability. All prices are quoted in Mexican Pesos, and include tax.





THE WOODS
CABO

SUSHI NIGHTS **SET MENU**

BLUEFIN TUNA TIRADITO

Cucumber, Apple, Red Onion, Chives, Fried Leeks

TASMANIAN TROUT TARTAR

Green Onion, Mint, Fresh Avocado-Yuzu

NIGIRI TRIO

*Fresh Totoaba, Lemon & Mint
Wild Kampachi Ancho Chile
Bluefin Truffle*

UDON SOUP

Marinated Beef, Green Onion, Spinach

ENSENADA TOTOABA & TOMATO MISO

Seared Baby Heirloom Tomato, Grilled Lemon

GRILLED WAGYU NEW YORK

Enoki Mushrooms, Fried Leeks, Red Wine and Eel Reduction

HOMEMADE MATCHA ICE CREAM

Rice Crispy Cracker

\$2,880 MXN

Please notify our service colleagues if you have any known food allergies or intolerance. There is a Risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the Restaurant to inform our guests. To preserve the quality of our fresh products we serve items seasonally based on availability. All prices are quoted in Mexican Pesos, and include tax.



THE WOODS
CABO

SUSHI NIGHTS **SET MENU**

BLUEFIN TUNA TIRADITO

Cucumber, Apple, Red Onion, Chives, Fried Leeks

TASMANIAN TROUT TARTAR

Green Onion, Mint, Fresh Avocado-Yuzu

NIGIRI TRIO

*Fresh Totoaba, Lemon & Mint
Wild Kampachi Ancho Chile
Bluefin Truffle*

UDON SOUP

Marinated Beef, Green Onion, Spinach

ENSENADA TOTOABA & TOMATO MISO

Seared Baby Heirloom Tomato, Grilled Lemon

GRILLED WAGYU NEW YORK

Enoki Mushrooms, Fried Leeks, Red Wine and Eel Reduction

HOMEMADE MATCHA ICE CREAM

Rice Crispy Cracker

\$2,880 MXN

Please notify our service colleagues if you have any known food allergies or intolerance. There is a Risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the Restaurant to inform our guests. To preserve the quality of our fresh products we serve items seasonally based on availability. All prices are quoted in Mexican Pesos, and include tax.

TAPAS & WINE

\$1,275 MX

PAN TUMACA

Jambon de Bayonne

SAUTÉED CALAMARI

White Wine, Parsley, Aioli

GARLIC MUSHROOM

Guajillo Chile, Goat Cheese & Baguette

PORK SOFRITO

Garlic, Olive Oil, Lemon Zest, Parsley



All prices are quoted in Mexican Pesos, and include tax.

THE WOODS
CABO