

**Address:** The Ritz-Carlton

**Phone:** 1 (345) 815 6019

**Cuisine:** Sushi

## APPETIZERS

<b>Togarashi Edamame</b>	<b>CI\$10</b>
Garlic, bonito flakes, togarashi, soy sauce, lime	
<b>Yellowtail Jalapeño</b>	<b>CI\$22</b>
Hamachi, lemongrass ponzu, Valencia orange, jalapeño	
<b>Gyoza</b>	<b>CI\$14</b>
Chicken dumplings, ginger-chili soy sauce	
<b>Yasai Salad</b>	<b>CI\$16</b>
Local Cayman greens, Asian pear, miso sesame vinaigrette, tempura flakes, toasted sesame	
<b>Duck Bao Buns</b>	<b>CI\$20</b>
Duck confit, cucumber, scallion, kewpie, black bean BBQ sauce	
<b>Watermelon Avocado Poke</b>	<b>CI\$16</b>
Poke-marinated watermelon, cucumber, crispy rice, yuzu avocado	
<b>Jonah Crab Salad</b>	<b>CI\$28</b>
Local Cayman greens, cucumber, sesame, tempura flakes, Japanese BBQ sauce, spicy mayonnaise	
<b>Snapper Ceviche</b>	<b>CI\$20</b>
Jicama, local pepper, aji amarillo + passion fruit leche de tigre, crispy pumpkin	
<b>Ebi Shrimp Tempura</b>	<b>CI\$20</b>
Tentsuyu sauce, grated ginger + daikon	
<b>Binchotan Scallop</b>	<b>CI\$32</b>
Miso hollandaise, Cayman sea salt, furikake	

## TAIKUN SIGNATURES

<b>Salmon Foie Gras</b>	<b>CI\$25</b>
Salmon nigiri, foie gras, tobiko, scallion, Japanese BBQ sauce, wasabi mayonnaise	
<b>Truffle Tuna Flower</b>	<b>CI\$28</b>
Yellowfin tuna, Asian pear rose, truffle miso butter, yuzu pearls	
<b>Truffle Nasu Nigiri</b>	<b>CI\$20</b>
Japanese eggplant, truffle aioli, kabayaki	
<b>Wagyu Beef Nigiri</b>	<b>CI\$35</b>
Wagyu beef nigiri, garlic chip, scallion, Japanese BBQ sauce, wasabi mayonnaise	

## SASHIMI & NIGIRI

<b>Salmon, Red Snapper, Pink Shrimp</b>	<b>CI\$10</b>
<b>Unagi, Hiramasa, Hamachi, Ora King Salmon</b>	<b>CI\$12</b>
<b>Yellowfin Tuna</b>	<b>CI\$14</b>
<b>Sustainable Baja Bluefin Tuna</b>	<b>CI\$16</b>
<b>Chef's Selection</b>	<b>MP</b>
Premium Japanese Fish	

## MAKI ROLLS

<b>Caterpillar</b>	<b>CI\$22</b>
Shrimp tempura, cucumber, avocado, Japanese BBQ sauce, wasabi mayonnaise, tobiko	
<b>Yuzu Kosho Snapper</b>	<b>CI\$22</b>
Snapper, jalapeño, cilantro, lime, yuzu kosho, katsu	
<b>Korean Fried Chicken</b>	<b>CI\$20</b>
Crispy fried chicken, cucumber, kimchi, gochujang glaze, kochu karu aioli	
<b>Crunchy Sweet Potato</b>	<b>CI\$16</b>
Tempura sweet potato, marinated mushroom, cucumber, avocado, lotus root chips, wasabi mayonnaise	
<b>Mango</b>	<b>CI\$18</b>
Jicama, avocado, tempura flakes, scallion, seasoning pepper mango sauce	

<b>Hiramasa</b>	<b>CI\$22</b>
Takuan, negi, cucumber, ginger citrus ponzu	
<b>California</b>	<b>CI\$25</b>
Jonah crab, avocado, cucumber, kimchi mayo	
<b>Dragon</b>	<b>CI\$32</b>
Hamachi, salmon, tuna, snapper, cucumber, avocado, tobiko	
<b>Rainbow</b>	<b>CI\$26</b>
Spicy tuna, spicy salmon, shrimp tempura, cucumber, tobiko, tempura flakes, scallion, Japanese BBQ sauce, wasabi mayonnaise	
<b>Volcano</b>	<b>CI\$28</b>
Jicama, cream cheese, kabayaki	

## SIGNATURE ROLLS

<b>Spicy Tuna Tataki</b>	<b>CI\$30</b>
Spicy tuna, cucumber, avocado, Japanese BBQ sauce, spicy mayonnaise, tobiko	
<b>Dragon</b>	<b>CI\$28</b>
Shrimp tempura, unagi eel, avocado, cucumber, tobiko, sesame, Japanese BBQ sauce	
<b>Rainbow</b>	<b>CI\$32</b>
Hamachi, salmon, tuna, snapper, cucumber, avocado, tobiko	
<b>Volcano</b>	<b>CI\$26</b>
Spicy tuna, spicy salmon, shrimp tempura, cucumber, tobiko, tempura flakes, scallion, Japanese BBQ sauce, wasabi mayonnaise	
<b>Soft Shell Crab &amp; Unagi</b>	<b>CI\$28</b>
Jicama, cream cheese, kabayaki	

## HOT ENTRÉES

<b>Yakimeshi</b>	<b>CI\$22</b>
Japanese rice, soft poached egg, mixed vegetables, scallion, soy sauce. Chicken (CI\$26), Shrimp (CI\$28)	
<b>Yakisoba</b>	<b>CI\$22</b>
Yakisoba noodles, mixed peppers, hondashi, garlic, scallion, soy sauce, broccolini, bok choy. Chicken (CI\$26), Shrimp (CI\$28)	

**Tori Ramen****CI\$30**

Dashi chicken broth, ramen noodles, braised chicken, broccolini, bamboo shoots, mushroom, soft-boiled egg, scallion

**Seabass Ochazuke****CI\$56**

Chilean seabass, shiro miso, local oyster mushroom, bok choy, black garlic, umami dashi

**DAIMYO****Scallop, Wagyu, Yellowtail****MP**

6 pieces each of sashimi and nigiri, and 3 maki rolls (all Chef's choice)

20% gratuity will be added to your bill

Last updated: Tue 10 Mar, 2026