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## **TO START WITH PARA COMENZAR**

### **BABY SPINACH & ROCKET SALAD**

Wild lettuce, Granny Smith apples and Gorgonzola DOP  
*Hojas verdes ligeramente amargas, manzana Granny Smith y queso Gorgonzola DOP*

### **HAND-PICKED "LION'S CLAW" SCALLOPS**

Pan-seared with creamy quinoa, radish and fresh mint  
*Salteado con quinoa cremosa, rábano y hojas de menta fresca*

## **FRESHNESS IS OUR... ¡LA FRESCURA ES NUESTRO...!**

ALL OF OUR RAW OPTIONS ARE MADE-TO-ORDER IN OUR OPEN KITCHEN

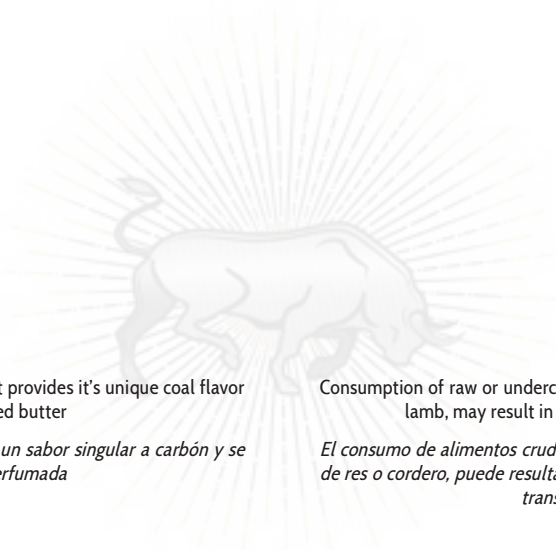
*¡TODAS NUESTRAS OPCIONES CRUDAS SE PREPARAN AL MOMENTO  
EN LA COCINA Y A LA VISTA UNA VEZ QUE USTED HAGA SU PEDIDO!*

### **SOY WASABI TUNA TATAKI**

Spicy yellowfin tuna, avocado, wasabi and ginger vinaigrette  
*Atún de aleta amarilla, aguacate, wasabi en vinagreta de jengibre*

### **OUR STEAK TARTARE**

Made to your taste tableside  
*Preparado a su gusto en la mesa*



Our homemade bread is seared on the grill that provides it's unique coal flavor and is served with scented butter

*Nuestro pan casero dorado en la parrilla tiene un sabor singular a carbón y se sirve con mantequilla perfumada*

Consumption of raw or undercooked foods from animal origin, such as beef or lamb, may result in an increased risk of foodborne illness

*El consumo de alimentos crudos o poco cocidos de origen animal, como carne de res o cordero, puede resultar en un mayor riesgo de contraer enfermedades transmitidas por alimentos*

## WORLD STREET FOOD

A GASTRONOMIC TRIP AROUND THE MOST ICONIC CULINARY STREETS FROM AROUND THE GLOBE!

*¡UN VIAJE GASTRONÓMICO A TRAVÉS DE LAS CALLES CULINARIAS MÁS REPRESENTATIVAS DEL PLANETA!*

### ARGENTINEAN “EMPANADAS”

Filled with savory spiced beef prepared Criollo style  
*Sabrosa carne especiada al estilo “Criollo”*

## CLASSIC PETITE MARMITES

A VARIETY OF CLASSIC SOUPS SLOWLY SIMMERED ON OUR KITCHEN'S STOVES USING LOCAL BAJA INGREDIENTS

*COCIDO A FUEGO LENTO EN NUESTROS FOGONES, OFRECE SABROSAS SOPAS CLÁSICAS HECHAS CON INGREDIENTES LOCALES*

### SAN FELIPE, B.C. CLAM CHOWDER

Potato foam, smoked bacon and crispy parmesan cheese  
*Espuma de patata, tocino ahumado y crujiente de queso parmesano*

### UNCTUOUS ONION SOUP

Topped with grated and melted Swiss cheese and flavored with thyme  
*Ligeramente dulce, queso Suizo fundido, gratinado y aromatizado con tomillo*



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## OUR BUTCHER SHOP

AT TORO STEAKHOUSE, WE ONLY USE SUSTAINABLE MESQUITE CHARCOAL FROM THE MEXICALI VALLEY REGION, WHICH PROVIDES A SLIGHTLY SMOKEY TASTE

*EN EL TORO STEAKHOUSE, SOLO UTILIZAMOS CARBÓN DE LEÑA DE MEZQUITE PROVENIENTE DE UN CULTIVO SOSTENIBLE DE LA REGIÓN DEL VALLE DE MEXICALI, QUE PROPORCIONA UN SABOR LIGERAMENTE AHUMADO*

### FLANK STEAK

Rock salt & pepper

*Sal gruesa y pimienta negra*

### RIB EYE

Sliced and served with roasted garlic

*Laminado y servido con ajo asado*

### USDA CHOICE SHORT RIBS

In homemade South Carolina BBQ sauce

*Receta BBQ casera de Carolina del Sur*

### SUCKLING PIG LEG

Slow-cooked with habanero sauce

*Cocido a fuego lento con salsa de chile habanero*

### YELLOW CHICKEN

Smoked and seared in a sweet Cajun crust

*Ahumado y sellado en costra de Cajún dulce*

## FROM THE CORTEZ SEA

ALL OF OUR FRESH, LOCALLY-CAUGHT FISH AND SEAFOOD IS PAINSTAKINGLY GRILLED OVER HOLM OAK WOOD

*UTILIZANDO SÓLO MADERA DE ENCINA DONDE CUIDADOSAMENTE ASAMOS A LA PARRILLA NUESTROS PESCADOS Y MARISCOS FRESCOS PROVENIENTES DE LOS MARES CERCANOS*

### FRESHLY CAUGHT & GRILLED

Yellow-spotted grouper served with roasted garlic sauce

*Mero de aleta amarilla moteado servido con salsa de ajo asado*

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# STIR IT UP SAUCES

**GORGONZOLA DOP CHEESE SAUCE**  
**QUESO GORGONZOLA DOP**

**HAND-EMULSIFIED TARRAGON BÉARNAISE**  
**BEARNESA EMULSIONADA A MANO CON ESTRAGÓN**

**FRESH HORSERADISH SAUCE**  
**SALSA DE RÁBANO PICANTE**

**ARGENTINEAN CHIMICHURRI SAUCE**  
**SALSA CHIMICHURRI**

**BONE MARROW BORDELAISE SAUCE**  
**SALSA BORDALESA CON TUÉTANO**

## SIDE TO SIDE

**TORO-GRILLED CORN ON THE COB**  
**ELOTE ASADO**

**GRANDMA'S FRENCH FRIES**  
**PATATAS FRITAS DE LA ABUELA**

**MAC & CHEESE**  
**MACARRONES CON QUESO**

**TEMPURA ONION**  
**AROS DE CEBOLLA EN TEMPURA**

**MUSHROOM PIE**  
**TARTA DE HONGOS**

**CHARRED RED BELL PEPPERS**  
**PIMIENTOS ROJOS A LAS FLAMAS**

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## OUR EXCLUSIVE CUTS\*

\*Oops sorry! our premium cuts are not included in the all-inclusive offer, but do not hesitate to try them!

*\*¡Oh, lo sentimos! nuestros Cortes Premium no están incluidos en la oferta de Todo Incluido, ¡pero no dejes de probarlos!*

### BLACK ANGUS - USDA PRIME

Sourced from Platte Valley Nebraska, our Black Angus is one of the world's highest quality cuts, sourced from grass-fed cows that freely roam the range all year long. Our Premium cuts are served with truffle butter mashed potato and grilled bone marrow

*Una de las mejores carnes del mundo proviene de Platte Valley en Nebraska, alimentadas con pasturas de alta calidad al aire libre durante todo el año. Nuestros Cortes Premium van acompañados de puré de papas con mantequilla trufada y tuétano a la parrilla*

	PESOS	USD
680g-24oz DUO PORTERHOUSE T-BONE (FOR TWO / PARA DOS PERSONAS) .....	\$640	\$31
900g-32oz OUR BIG BOY TOMAHAWK (FOR TWO / PARA DOS PERSONAS) .....	\$840	\$41
200g-7oz GRASS-FED NEW ZEALAND RACK OF LAMB .....	\$300	\$15
150g-5oz SURF & TURF; BLACK ANGUS & 120g-4oz PRAWNS .....	\$340	\$17
300g-10.5oz SAN CARLOS, B.C. WILD-CAUGHT LOBSTER TAIL .....	\$520	\$25
300g-10.5oz WAGYU BEEF. TORO PREMIUM BURGER .....	\$200	\$10



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# KID'S MENU

## MENU DE NIÑOS

### GOURMET BABY FOOD

Homemade soft food using fresh products from nearby farms and local producers. For babies four months to two years of age

Carrot & Zucchini  
Broccoli & Turkey  
Beef & Pumpkin  
Fish & Vegetables  
Chicken & Rice  
Peas with Ham  
Fruit Poti Poti

### JR. ROCKERS

#### HOMEMADE SOUPS

Chicken and vegetables

Cream of broccoli and asparagus

#### CARBS

Spaghetti with tomato sauce or butter

Mac & cheese

#### PROTEINS

Chicken nuggets and french fries

Fish fingers and grilled sweet corn

Corn or wheat quesadillas

McRock burger and onion rings

Shrimp stir-fry with sweet & sour sauce

Grilled beef steak and mashed potatoes

### SPECIALTY CUISINE

#### TORO - ARGENTINEAN EMPANADAS

Delicious criollo-style empanadas

#### FLANK STEAK

Sweet potato puree and grilled asparagus

### GOURMET BABY FOOD

*Papillas preparadas por nuestros Chefs utilizando productos frescos de agricultores y granjeros locales. Para bebés de cuatro meses a dos años de edad*

Zanahoria y calabacín  
Brócoli y pavo  
Tenera con calabaza  
Pescado y verduras  
Pollo con arroz  
Chicharos con jamón  
Macedonia de frutas

### JR. ROCKERS

#### SOPAS CASERAS

Pollo y verduras

Crema de brócoli y espárragos

#### CARBOHIDRATOS

Espagueti con mantequilla o tomate

Macarrones con queso

#### PROTEÍNAS

Nuggets de pollo con papas fritas

Palitos de pescado con elote asado

Quesadillas con tortilla de maíz o trigo

Hamburguesa McRock con aros de cebolla

Camarones salteados con salsa agri dulce

Filete de res a la parrilla con puré de papa

### SPECIALTY CUISINE

#### TORO - ARGENTINEAN EMPANADAS

Sabrosas empanadas al estilo criollo

#### FLANK STEAK

Puré de camote y espárragos asados



# **SWEET ENDINGS!**

## **¡DULCE FINAL!**

### **CHEESY PASSION**

Cheesecake, crispy caramelized almonds and  
passion fruit crème brûlée

*Pastel de queso, crujiente de almendras caramelizadas y  
crème brûlée de maracuyá*

### **CARAJILLO**

Our version of the classic coffee cocktail, made with cappuccino foam,  
coffee ice cream, vanilla ganache and Licor 43

*Nuestra versión del clásico con espuma de capuchino, helado de café,  
ganache de vainilla y licor del 43*

### **APPLE TART**

Cinnamon Sablé Bretón (French butter cookies), creamy custard and  
caramelized apples served with vanilla ice cream

*Sablé Bretón de canela, crema pastelera y manzana caramelizada  
servido con helado de vainilla*

THERE'S NOTHING BETTER THAN A CREAMY SCOOP  
OF BAYLEY'S ICE CREAM TO HELP CAP OFF YOUR  
DECADENT MEAL—DON'T MISS IT!

*¡PARA DIGERIR TANTA PROTEÍNA, NADA MEJOR QUE UN  
HELADO CREMOSO DE BAYLEY'S, NO TE LO PIERDAS!*





**BELLINI**

Sparkling wine and peach  
liqueur

*Vino espumoso y licor de  
durazno*

**KIR ROYAL**

Sparkling wine and crème  
de cassis

*Vino espumoso y licor de  
cassis*

**COSMOPOLITAN**

Citron vodka, orange  
liqueur, lime juice and  
cranberry juice

*Vodka citrón, licor de  
naranja, jugo de limón y  
jugo de arándano*

**NEGRONI**

Red vermouth, Campari  
and gin

*Vermut rojo, Campari y  
ginebra*

**DRY MARTINI**

Gin and dry Vermouth  
Ginebra y Vermut seco

**OLD FASHIONED**

Whisky, macerated orange  
and Angostura bitters

*Whisky, rodaja de naranja  
macerada y amargo de  
Angostura*

**TOM COLLINS**

Gin, lime juice, simple syrup  
and sparkling water

*Ginebra, jugo de limón,  
jarabe natural y agua  
mineral*



# WINE LIST

LISTA DE VINOS



# MÉXICO

## WHITE

	PESOS	USD
2018 CASA MADERO, CHARDONNAY, COAHUILA	\$600	\$26

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## RED

	PESOS	USD
2016 SANTO TOMÁS, MERLOT, GUADALUPE VALLEY	\$750	\$33
2017 VINO DE LA REINA, MALBEC, GUADALUPE VALLEY	\$790	\$35
2016 3V CASA MADERO, CABERNET BLEND, COAHUILA	\$790	\$35
2015 CUNA DE TIERRA, CABERNET-MERLOT, DOLORES HIDALGO, GUANAJUATO	\$1,050	\$46
2014 CASA MADERO, CAB. SAUVIGNON, GRAN RVA, COAHUILA	\$1,500	\$65
2015 CASA MADERO, GRAN RVA, SHIRAZ, COAHUILA	\$1,650	\$72
2016 ADOBE GUADALUPE, RAFAEL, CABERNET-NEBBIOLO, GUADALUPE VALLEY	\$1,890	\$83
2016 GRAN RICARDO, MONTE XANIC, CABERNET BLEND GUADALUPE VALLEY	\$2,400	\$105

# USA

## WHITE

	PESOS	USD
2017 ROUND HILL, CHARDONNAY, CALIFORNIA	\$600	\$26
2015 RUTHERFORD RANCH, CHARDONNAY, NAPA VALLEY	\$1,100	\$48
2017 DUCKHORN, SAUVIGNON BLANC, NAPA VALLEY	\$1,200	\$52
2017 FRANK FAMILY, CHARDONNAY, CARNEROS	\$1,950	\$85

## RED

	PESOS	USD
2016 INDIGO EYES, CABERNET SAUVIGNON, CALIFORNIA	\$550	\$24
2016 ROUND HILL, CABERNET SAUVIGNON, CALIFORNIA	\$600	\$26
2016 LEAPING HORSE, CABERNET SAUVIGNON, CALIFORNIA	\$700	\$31
2016 IRONSTONE, PINOT NOIR, CALIFORNIA	\$850	\$37
2016 IRONSTONE, CABERNET SAUVIGNON, CALIFORNIA	\$900	\$39
2016 LANDER JENKINS, PINOT NOIR, CALIFORNIA	\$990	\$43
2016 COLUMBIA CREST, CABERNET SAUVIGNON, WASHINGTON STATE	\$1,050	\$45
2017 PREDATOR, ZINFANDEL, OLD VINE, CALIFORNIA	\$1,100	\$48
2015 RUTHERFORD RANCH, MERLOT, NAPA VALLEY	\$1,700	\$74
2016 IRONSTONE, ROUS VINEYARD RESERVE, ZINFANDEL, LODI, CALIFORNIA	\$1,800	\$78
2018 FRANK FAMILY, PINOT NOIR, NAPA VALLEY	\$2,100	\$92
2016 RUTHERFORD RANCH, CABERNET SAUVIGNON, NAPA VALLEY	\$2,200	\$96
2017 IRONSTONE, CABERNET FRANC, CALIFORNIA	\$2,350	\$102
2016 DUCKHORN, MERLOT, NAPA VALLEY	\$2,650	\$115
2016 DUCKHORN, CABERNET SAUVIGNON, NAPA VALLEY	\$3,000	\$130
2015 STAGS LEAP, CABERNET SAUVIGNON, NAPA VALLEY	\$3,650	\$159
2015 SILVER OAK, CABERNET SAUVIGNON, ALEXANDER VALLEY	\$4,200	\$183
2017 FAR NIENTE, CABERNET SAUVIGNON, NAPA VALLEY	\$8,500	\$369
2015 OVERTURE, CABERNET SAUVIGNON, NAPA VALLEY	\$8,600	\$374

# ARGENTINA

## WHITE

	PESOS	USD
2018 FUZION, CHENIN - CHARDONNAY, MENDOZA	\$500	\$22
2017 FINCA FLICHMAN, ROBLE, CHARDONNAY, MENDOZA	\$500	\$22
2017 CATENA ALTA, CHARDONNAY, MENDOZA	\$1,400	\$61

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## RED

	PESOS	USD
2018 FUZION, MALBEC, MENDOZA	\$550	\$24
2017 FINCA FLICHMAN, MISTERIO, MALBEC, MENDOZA	\$600	\$26
2017 ALTA VISTA PREMIUM, CABERNET SAUVIGNON, MENDOZA	\$790	\$35
2017 ALTA VISTA PREMIUM, MALBEC, MENDOZA	\$790	\$35
2017 ZUCCARDI, SERIA A, BONARDA, MENDOZA	\$790	\$35
2015 FINCA FLICHMAN, CABALLERO DE LA CEPA, MALBEC, MENDOZA	\$850	\$37
2015 ZUCCARDI Q, CABERNET SAUVIGNON, MENDOZA	\$1,200	\$52
2017 ZUCCARDI Q, MALBEC, MENDOZA	\$1,200	\$52
2015 TERRAZAS DE LOS ANDES, SINGLE VINEYARD, MALBEC, MENDOZA	\$1,400	\$61
2015 CHEVAL DES ANDES, MALBEC, CABERNET, PETIT VERDOT, MENDOZA	\$3,100	\$135
2013 ZUCCARDI, ALUVIONAL, MALBEC, GUALTALLARY, UCO VALLEY, MENDOZA	\$4,000	\$174

# FRANCE

## CHAMPAGNE

	PESOS	USD
NV MOËT & CHANDON, BRUT IMPERIAL, EPERNAY	\$1,800	\$78
NV VEUVE CLICQUOT, BRUT, REIMS	\$1,900	\$82
NV MOËT & CHANDON, ICE IMPERIAL, EPERNAY	\$2,250	\$98
NV RUINART, BLANC DE BLANCS, REIMS	\$2,900	\$126
2008 DOM PERIGNON, BRUT, EPERNAY	\$6,200	\$270

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## CHAMPAGNE ROSÉ

	PESOS	USD
NV MOËT & CHANDON, ROSÉ IMPERIAL, EPERNAY	\$2,200	\$96
NV VEUVE CLICQUOT, BRUT ROSÉ, REIMS	\$2,250	\$98

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## ROSÉ

	PESOS	USD
2017 LE POUSSIN, PAYS D'OC	\$600	\$26
2017 LA CHAPELLE GORDONNE, CÔTE DE PROVENCE	\$1,600	\$70

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## WHITE

	PESOS	USD
2017 LA POULE BLANCHE, SAUVIGNON BLANC, PAYS D'OC	\$600	\$26
2016 LOUIS LATOUR, ARDÈCHE, CHARDONNAY, BURGUNDY	\$700	\$31
2016 GÉRARD BERTRAND, RÉSERVE SPÉCIALE, SAUVIGNON BLANC, NARBONNE	\$750	\$33
2017 BOUCHARD PÈRE & FILS, POUILLY-FUISSÉ, MÂCONNAIS	\$1,300	\$57

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## RED

	PESOS	USD
2017 COTES DU RHONE BELLERUCHE, GRENACHE	\$790	\$35
2015 CHÂTEAU LES HAUTS-CONSEILLANTS, POMEROL	\$1,800	\$78
2014 LA SIRENE DE GISOURS, MARGAUX	\$2,900	\$126

# ITALY

## SPARKLING / FRIZZANTE

	PESOS	USD
LA GIOIOSA, FRIZZANTE, MOSCATO, VENETO	\$550	\$24
VILLA SANDI, PROSECCO, IL FRESCO, BRUT, VENETO, DO	\$680	\$30
VILLA SANDI, ROSATO, BRUT, VENETO, DOC	\$680	\$30
DANZANTE, PROSECCO, EXTRA DRY, TUSCANY, DOC	\$790	\$34

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## WHITE

	PESOS	USD
2016 NICCHIO, PINOT GRIGIO, SICILY	\$450	\$20
2017 FAZI BATTAGLIA, TITULUS, VERDICCHIO DEI CASTELLI DI JESI, MARCHE, DOC	\$700	\$31
2017 TORMARESCA, CHARDONNAY, PUGLIA, IGT	\$700	\$31
2017 DANZANTE, PINOT GRIGIO, VENEZIA, DOC	\$750	\$33
2018 DONACCHIARA, FIANO DI AVELINO, CAMPANIA, DOCG	\$1,100	\$48

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## RED

	PESOS	USD
2015 DANZANTE CHIANTI, VENEZIA, DOC	\$750	\$33
2016 SANTA CRISTINA, CHIANTI SUPERIORE, TUSCANY, DOCG	\$790	\$34
2016 FRESCOBALDI, PATER, SANGIOVESE, TUSCANY, IGT	\$850	\$37
2016 BATASIOLO, BARBARESCO, PIEDMONT, DOCG	\$990	\$43
2016 LA BRACCESCA, ANTINORI, NOBILE DI MONTEPULCIANO, TUSCANY, DOCG	\$1,200	\$52
2014 FRESCOBALDI, NIPOZZANO, CHIANTI RUFINA, RISERVA, TUSCANY, DOCG	\$1,500	\$65
2015 LUCENTE, LUCE, SANGIOVESE-MERLOT, SUPER TUSCAN	\$1,890	\$82
2013 BANFI, BRUNELLO DI MONTALCINO, TUSCANY, DOCG	\$2,300	\$100
2014 PASQUA, BLACK LABEL, AMARONE DELLA VALPOLICELLA, VENETO, DOCG	\$2,400	\$104
2014 PIO CESARE, BAROLO, PIEDMONT, DOCG	\$2,900	\$126
2013 FRESCOBALDI, CASTEL GIOCONDO, BRUNELLO DI MONTALCINO, TUSCANY, DOCG	\$3,200	\$139

# SPAIN

## WHITE

	PESOS	USD
2017 MARTÍN CÓDAX, ALBARIÑO, RÍAS BAIXAS	\$500	\$22

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## RED

	PESOS	USD
2015 VERSOS DE VALTUILLE, BIERZO	\$550	\$24
2015 VERSOS DE VALTUILLE, ROBLE, CEPAS CENTENARIAS, BIERZO	\$600	\$26
2016 PSI, DOMINIO DE PINGUS, TEMPRANILLO, RIBERA DEL DUERO	\$790	\$35
2012 LÓPEZ CRISTOBAL, RESERVA, RIBERA DEL DUERO	\$790	\$35
2016 MAURO, COSECHA, BODEGAS MAURO, CASTILLA Y LEÓN	\$790	\$35
2014 ALIÓN, VEGA SICILIA, RIBERA DEL DUERO	\$850	\$37
2006 ÚNICO, VEGA SICILIA, RIBERA DEL DUERO	\$1,200	\$52

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## OTHER COUNTRIES

	PESOS	USD
2018 CARMEN, INSIGNE, SAUVIGNON BLANC, CHILE	\$550	\$24
2017 MUD HOUSE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$990	\$43

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## PORT

	PESOS	USD
TAYLOR'S, TAWNY 10 YEARS, PORTUGAL BOTTLE	\$120 \$2,200	\$5 \$95

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## SAKE

	PESOS	USD
MOMOKAWA, PEAR JUNMAI GINJO, NIGORI, OREGON, USA	\$990	\$43
MURAI, JUNMAI, GINJO, SUGIDAMA, AOMORI, JAPAN	\$1,700	\$74