STARTERS

Edamame

steamed soy beans with sesame and a spicy touch **3,50€**

Kaki no Ponzu (1 uni.)

oyster with Ikura, chive, cucumber, soy and citrus sauce **3,50€**

Chicken Gyozas (5 uni.) **5,50€**

Prawn Gyozas (5 uni.) **7,50€**

Vegetable Gyozas (5 uni.) *New* **6,50€**

Maguro Gyozas (5 uni.) *New* **9,00€**

Shake Gyozas (5 uni.) *New* **7,50€**

Tori no karage

japanese style chikcken, with thin batter of potato starch **7,50€**

Takoyaki (5 uni.)

octopus balls and vegetables, mayonnaise, takoyaki sauce and katsuobushi **9,90€**

Miso soup

miso, dehydrated wakame seaweed, tofu and chives **3,50€**

Agedashi tofu

tofu battered with potato starch, vegetables, bamboo, sesame

and nori seaweed, dipped in dashi broth **8,50€**

Wakame salad

wakame seaweed, tobiko and sesame oil **7,00€**

Wafu salad

carrot, beet, turnip, cabbage, wakame seaweed, tuna cooked with

oyster sauce and secret sauce **10,00€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

TATAKI

Tuna

with passion fruit pulp sauce, strawberry air and sake **16,50€**

Black Angus

Black Angus beef, beet ground, shimeshi, mushrooms, crispy sweet potato and Gyu Tataki sauce **17,50€**

UDON

Teriyaki Udon

sautéed noodle with vegetables and teriyaki chicken **9,50€**

Niku Udon

noodles with broth, sautéed vegetables, garlic, soy and Iberian pork **12,00€**

Tsukimi Udon

noodles with broth, sautéed vegetables, garlic, soy and poached egg **9,00€**

Tanuki Udon *New*

noodles with broth, sautéed vegetables and tenkatsu **8,00€**

YAKISOBA

Vegan Yakisoba

sautéed green tea noodles with vegetables and yakisoba sauce **10,50€**

Ebi Yakisoba

sautéed noodles with vegetables, prawns and yakisoba sauce **12,00€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

BAO (2 uni.)

Bacon

bacon bao with Satay sauce, pickled cucumber, tenkatsu, sisho and sesame **12,00€**

Duck

duck breast bao with sprouts and soy sauce, sake, coriander butter

and truffle oil **13,00€**

Tuna

tuna bao with granny smith, ponzu sauce, wasabi and salicornia **15,00€**

Sukomi

tuna bao, smoked eel Roset, granny smith, ponzu sauce, wasabi and salicornia **16,00€**

Black

Sorolla cod bao with tempura, yuzu mayonnaise, chives and salicornia **14,00€**

TEPPANYAKI

Tako

octopus leg with purple potato parmentier, shimeshi mushrooms,

crispy beet and lombard cabbage air **15,90€**

Maguro no teriyaki

japanese style tuna, with coriander butter and teriyaki sauce, with rice **15,90€**

Teriyaki chicken

with teriyaki sauce, vegetables and secret sauce **7,50€**

Unagi no teriyaki

japanese style eel, with coriander butter and teriyaki sauce, with rice **15,90€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

Ebi hotate

japanese style prawns and scallops, with coriander butter sauce, sake,

soy and truffle oil, with rice and vegetables **15,90€**

Iberian pork

sautéed in oyster sauce and sake, with strawberry crisp, granny smith

and shichimi **15,00€**

Kamoyaki

japanese style duck breast, with orange jam and coriander butter sauce,

soy, sake and truffle oil **15,00€**

Iberian Okonomiyaki

typical japanese flour omelette with vegetables, bacon, mayonnaise,

okonomiyaki sauce and katsuobushi **9,00€**

Vegetarian Okonomiyaki

typical japanese flour omelette with vegetables and okonomiyaki sauce **8,00€**

TEMPURA

Yasai

seasonal vegetables **11,50€**

Ebi

king prawns **17,50€**

Mori

vegetables, king prawns and white fish **16,50€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

SUSHI

TEMAKIS (1 uni.)

Maguro

tuna **7,50€**

Spicy Maguro

spicy tuna **7,50€**

Shake

salmon **6,50€**

Ebi avocado

prawn and avocado **6,50€**

Yasai

cucumber and avocado **5,50€**

HOSOMAKIS (6 uni.)

Kappa

cucumber **5,50€**

Shake

salmon **6,50€**

Tekka

tuna **7,50€**

Unagi

eel **7,50€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

Avocado

avocado **6,50€**

Oshinko *New*

pickled turnip **5,50€**

NIGIRIS (2 uni.)

Maguro

tuna **6,50€**

Maguro zuke

marinated tuna **6,50€**

Shake

salmon **5,00€**

Shake zuke

marinated salmon **5,00€**

Hamachi

lemon fish **5,50€**

Ebi

prawn **5,50€**

Hotate

scallop **6,00€**

Sukomi

butter fish **5,50€**

Fish of marketplace **5,50€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

Smoked Unagi *New*

smoked eel **6,50€**

Unagi kabayaki *New*

eel **6,50€**

Nigiris combo **17,50€**

(7 uni.)

GUNKAN (2 uni.)

Shutoro

tuna belly **7,50€**

Smoked unagi

smoked eel Roset **7,50€**

Tobiko

tobiko roe **6,00€**

Ikura

salmon roe **6,00€**

SASHIMI (9 uni.)

Maguro

tuna **17,00€**

Shake

salmon **11,00€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

Hamachi

lemon fish **13,00€**

Hotate

scallop **14,00€**

Fish of Marketplace **11,00€**

Mori

assorted 21 uni. **32,00€**

Shake/Maguro

assorted salmon and tuna **14,50€**

ASSORTED SUSHI

"may contain gluten"

COMBO 1

3 sashimis, 3 makis, 4 uramakis, 3 nigiris **20,00€**

COMBO 2

8 uramakis, 6 makis, 4 nigiris **24,00€**

COMBO 3

6 makis, 8 uramakis, 8 nigiris **29,00€**

COMBO 4

6 sashimis, 3 makis, 8 uramakis, 6 nigiris **31,00€**

COMBO 5

9 sashimis, 6 makis, 8 uramakis, 9 nigiris **42,00€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

COMBO Balfegó tuna

(10 uni.) **22,00€**

COMBO Shake/Maguro

tuna and salmon (16 uni.) **26,00€**

URAMAKIS (8 uni.)

Dragon roll

battered prawn and cream cheese, topped with avocado, eel sauce

and tobiko **13,00€**

Unagi roll

eel and cucumber, topped with avocado and eel sauce **13,00€**

Spicy salmon roll

salmon and cucumber, spicy mango sauce, sisho and honey **12,00€**

Spicy tuna roll

tuna, cucumber, hot sauce and fried onion **12,50€**

Rainbow roll

crab meat, avocado and mayonnaise, topped with salmon, tuna and avocado **14,00€**

Vegetal roll

asparagus, cucumber, avocado, kanpyo, cream cheese and fried onion **11,00€**

Skin roll

salmon, roasted salmon skin, avocado and mayonnaise **10,50€**

Vegan roll

seasonal vegetables in tempura **10,00€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

California roll

snow crab meat, avocado, mayonnaise, tobiko and sesame **12,50€**

Sukomi roll

tempura salmon and cream cheese, topped with flambéed salmon,

mayonnaise, tobiko and eel sauce **12,50€**

Soft shell roll

freshwater crab in tempura and avocado, tobiko and sesame **12,50€**

Piripiri (6 uni.)

chumaki, tempura prawn, cucumber and sweet and sour sauce **12,50€**

Salmon prawn roll

salmon, cooked prawn and cucumber, topped with salmon and

honey mustard sauce **13,00€**

Drakomi roll

prawn in tempura, topped with flamed salmon, eel sauce and

tobiko mayonnaise **13,00€**

Smoked unagi roll

smoked eel Roset, cooked prawn and cucumber, topped with ginger

and honey mustard sauce **13,50€**

Maguro roll

tempura tuna topped with tuna and truffled mayonnaise **16,00€**

Crunchy roll (6 uni.) *New*

crispy salmon maki with avocado tartare **12,50€**

Futomaki Sukomi *New*

chef's choice (ask about allergens) **13,50€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

DESSERTS

Mochis **6,50€**

Tepan Ice

crepe filled with coconut ice cream with sauteed berries **7,50€**

Yuzu No Cheesu

cheesecake de yuzu **7,50€**

Azuki No Kinico

red vean mousse with African chocolate **7,50€**

Tofu No Coconatsu "vegan"

pistachio, coconut and tofu cream mousse, topped with mango foam,

hazelnuts, roasted Iranian pistachio and chocolate crisp **8,50€**

Ice creams **6,50€**

Kurimi

creamy passion fruit **7,50€**

Denki No *Novedad*

sweet potato ice cream with beet jelly, crispy wayaba and electric flower **7,50€**

mollusks soy gluten eggs fish sesame celery peanut crustaceans dairy products

DRINKS

JAPANESE BEERS

Kirin Ichiban small 25 cl	**2,50€**
Kirin Ichiban big 40 cl	**4,25€**
Asahi	**4,00€**
Sapporo	**5,00€**

NATIONAL BEERS

Estrella	**2,50€**
Voll Damm	**3,00€**
Free Damm	**2,50€**
Radler	**2,50€**
Craft beer	**4,00€**
Belgian beer	**4,00€**

NON ALCOHOLIC BEVERAGES

Soft drink	**2,50€**
Sukomi water 70 cl	**2,20€**
Sukomi soda water 70 cl	**2,50€**
Vichy soda water 50 cl	**3,00€**

COFFEES

Coffee	**1,40€**
Macchiato	**1,60€**
Coffee with liquor	**1,90€**
Milk coffee	**2,00€**
“Bombón”	**1’70€**
Infusion	**2,50€**
“Trifásico”	**2,00€**

* 0,10€ with ice

WHISKY AND LIQUORS

The Kurayoshi Pure Malta Whisky Sherry Cask cup 3 cl	**10,00€**
Teeda Rum Japanese Craft Rum cup 3 cl	**8,00€**
Etsu Japanese Handcrafted Gin cup 3 cl	**6,00€**
Umeshu shot	**3,00€**

To pair the desserts…

Chateau Cousteau Cadillac 2016 (Cadillac) cup 6 cl	**3,50€**
Nieport 10 Years Old cup 6 cl	**5,00€**

WINES

SAKE

ENTER SILVER	4.95€	15.50€
SEDA LÍQUIDA GRAND CRU	4.95€	15.50€
RIHAKU NIGORI	4.50€	15.50€
URAKASUMI ZEN	6.00€	18.00€

SPARKLING

Agustí Torelló Gran Reserva Barrica
(Agustí Torelló Mata) Macabeu 72 mesos. D.O. Cava 29,90€

Titiana Brut Nature Pansa Blanca D.O. Cava 24.00€

Terrers (Recaredo) Xarel·lo, Macabeu i Parellada 35 mesos Corpinnat 31,90€

Ars Collecta Blanc De Noirs 85% PinotNoir 15% Trepat i Xarel·lo
Gran Reserva (35 mesos) D.O. Cava 26,90€

Ars Collecta Grand Rosé 85% Pinot Noir 15% Trepat i Xarel·lo
Gran Reserva (35 mesos) D.O. Cava 24,90€

Ramón Raventós Extra Brut Gn 2016 100% Garnatxa Negra 26,90€

L'O de L'Origan Brut Nature 40% Xarel·lo 30% Macabeu 15%
Parellada 10% Ghardonnay D.O. Cava 24,90€

Moët Brut Imperial Champagne 53,00€

Cava Cup Parxet Brut Reserva 5,00€

WHITES

Les Brugueres (La conreria d'Scala Dei) 100% Garnatxa Blanca D.O.Q Priorat	26,50€
La Duda (Vinos del pasante) Godello D.O. Monterrei	17,50€
Terras Gauda Albariño D.O. Rias Baixas	22,90€
Laforet 2019 (Joseph Drouhin) Chardonnay Bourgogne	20,90€
Ilercavonia (Celler Altavins) Garnatxa Blanca D.O Terra Alta	16,50€
Tokaji Dry (Chateau Dereszla) Furmint, Tokaji	17,50€
Blanc Selecció 2018 (Josep Foraster) Garnatxa blanca D.O Conca de Barberà	19,90€
El Perro Verde Verdejo D.O. Rueda	18,50€
Honeymoon (Parés Baltà) Parellada D.O. Penedès	15,50€
Southern Right (Walker Bay) Sauvignon Blanc Sudàfrica	24,90€
Xarel·lo (Can Sumoi) Xarel·lo D.O. Penedès	17,50€
Glass of white wine	3,50€

REDS

Moradillo de Roa (Legaris) Tinto Fino D.O. Ribera del Duero	39,50€
El hombre bala (Comando G) Garnatxa Negra	21,50€
Pittacum Mencía D.O. Bierzo	17,90€
La locomotora criança (Finca Allende) Tempranillo D.O. Rioja	23,50€
Cims de Porrera Vi de Vila 2016 Garnatxa, Carinyena D.O.Q Priorat	26,90€
Santbru (Portal del Montsant) Garnatxa peluda, Carinyena, Syrah D.O. Montsant	26,90€
Almodí (Celler Altavins) Garnatxa peluda D.O. Terra Alta	15,50€
Glass of red wine	3,50€

ROSÉ

La galaxia rosado (Eulogio Pomares) 45% Baga, 30% Tinta Roriz, 25% Jaén DAO	19,95€
Vol d'Ànima rosat (Raimat) Pinot Noir, Chardonnay D.O. Costers del Segre	15,90€