

# STARTERS



## Edamame



steamed soy beans with sesame and a spicy touch

4,00€

## Kaki no Ponzu (1 uni.)



oyster with Ikura, chive, cucumber, soy and citrus sauce

3,50€

## Chicken Gyozas (5 uni.)



6,00€

## Prawn Gyozas (5 uni.)



8,00€

## Vegetable Gyozas (5 uni.)



6,50€

## Maguro Gyozas (5 uni.)



9,00€

## Shake Gyozas (5 uni.)



7,50€

## Tori no karage



japanese style chicken, with thin batter of potato starch

8,00€

## Takoyaki (5 uni.)



octopus balls and vegetables, mayonnaise, takoyaki sauce and katsuobushi

10,90€

## Miso soup

miso, dehydrated wakame seaweed, tofu and chives

4,00€

## Agedashi tofu



tofu battered with potato starch, vegetables, bamboo, sesame

and nori seaweed, dipped in dashi broth

9,50€

## Wakame salad



wakame seaweed, tobiko and sesame oil

7,50€

## Wafu salad



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

oyster sauce and secret sauce

12,00€



mollusks



soy



gluten



eggs



fish



sesame



celery



peanut



crustaceans



dairy products

"In compliance with the current sanitary regulations, this establishment guarantees that the products of the fishing of consumption in crude or those that by his process of manufacturing have not received a upper heating to 60 ° C in the center of the product, have frozen at -20 ° C for at least 24 hours "

## TATAKI



Tuna   

with passion fruit pulp sauce, strawberry air and sake

17,50€

Black Angus  

Black Angus beef, beet ground, shimeji, mushrooms, crispy sweet potato and Gyu Tataki sauce

18,50€

## UDON

Teriyaki Udon   

sautéed noodle with vegetables and teriyaki chicken

10,50€

Niku Udon    

noodles with broth, sautéed vegetables, garlic, soy and Iberian pork

13,00€

Tsukimi Udon     

noodles with broth, sautéed vegetables, garlic, soy and poached egg

10,00€

Tanuki Udon    

noodles with broth, sautéed vegetables and tenkatsu

9,00€

## YAKISOBA

Vegan Yakisoba   

sautéed green tea noodles with vegetables and yakisoba sauce

11,50€

Ebi Yakisoba    

sautéed noodles with vegetables, prawns and yakisoba sauce

13,00€



## BAO (2 uni.)

**Bacon**    

bacon bao with Satay sauce, pickled cucumber, tenkatsu, s hiso and sesame **13,00€**

**Duck**   

duck breast bao with sprouts and soy sauce, sake, coriander butter and truffle oil **14,00€**

**Tuna**     

tuna bao with granny smith, ponzu sauce, wasabi and salicornia **16,00€**

**Sukomi**      

tuna bao, smoked eel Roset, granny smith, ponzu sauce, wasabi and salicornia **17,00€**

**Black**   

Sorolla cod bao with tempura, yuzu mayonnaise, chives and salicornia **15,00€**

## TEPPANYAKI

**Tako**   

octopus leg with purple potato parmentier, shime ji mushrooms, crispy beet and lombard cabbage air **16,90€**

**Maguro no teriyaki**     

japanese style tuna, with coriander butter and teriyaki sauce, with rice **16,90€**

**Teriyaki chicken**  

with teriyaki sauce, vegetables and secret sauce **8,50€**

**Unagi no teriyaki**     

japanese style eel, with coriander butter and teriyaki sauce, with rice **16,90€**



## Ebi hotate

japanese style prawns and scallops, with coriander butter sauce, sake, soy and truffle oil, with rice and vegetables

16,90€

## Iberian pork

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

20,00€

## Kamoyaki

japanese style duck breast, with orange jam and coriander butter sauce, soy, sake and truffle oil

16,00€

## Iberian Okonomiyaki

typical japanese flour omelette with vegetables, bacon, mayonnaise, okonomiyaki sauce and katsuobushi

11,00€

## Vegetarian Okonomiyaki

typical japanese flour omelette with vegetables and okonomiyaki sauce

10,00€



# 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



## SUSHI

### TEMAKIS (1 uni.)

#### Maguro

tuna

8,50€

#### Spicy Maguro

spicy tuna

8,50€

#### Shake

salmon

7,00€

#### Ebi avocado

prawn and avocado

7,50€

#### Yasai

cucumber and avocado

5,50€

## HOSOMAKIS (6 uni.)

#### Kappa

cucumber

5,50€

#### Shake

salmon

7,50€

#### Tekka

tuna

8,50€

#### Unagi

eel

8,50€



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## Avocado

avocado

7,00€

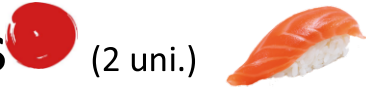
## Oshinko



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€



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crustaceans



**Smoked Unagi**   



smoked eel 7,50€

**Unagi kabayaki**   

eel 7,50€

**Nigiris combo**   

(7 uni.) 17,50€

**GUNKAN**  (2 uni.) 

**Shutoro**  

tuna belly 8,50€

**Smoked unagi**   

smoked eel Roset 8,50€

**Tobiko** 

tobiko roe 7,00€

**Ikura** 

salmon roe 7,00€

**SASHIMI**  (9 uni.)

**Maguro**  

tuna 18,00€

**Shake** 

salmon 13,00€

## Hamachi

lemon fish

14,00€

## Hotate

scallop

15,00€

## Fish of Marketplace

12,00€

## Mori

assorted 21 uni.

35,00€

## Shake/Maguro

assorted salmon and tuna

16,50€

## USUZUKURI *New* (fine cut of fish)

### Shake

salmon

16,00€

### Hamachi


lemon fish

17,00€

### Fish of marketplace

18,00€

## ASSORTED SUSHI

“may contain gluten ”

### COMBO 1

3 sashimis, 3 makis, 4 uramakis, 3 nigiris

22,00€

### COMBO 2

8 uramakis, 6 makis, 4 nigiris

26,00€



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crustaceans





### COMBO 3

6 makis, 8 uramakis, 8 nigiris

31,00€

### COMBO 4

6 sashimis, 3 makis, 8 uramakis, 6 nigiris

33,00€

### COMBO 5

9 sashimis, 6 makis, 8 uramakis, 9 nigiris

45,00€

### COMBO Balfegó tuna

(10 uni.)

24,00€

### COMBO Shake/Maguro

tuna and salmon (16 uni.)

28,00€

## URAMAKIS (8 uni.)

### Dragon roll

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

13,50€

### Unagi roll

eel and cucumber, topped with avocado and eel sauce

13,50€

### Spicy salmon roll

salmon and cucumber, spicy mango sauce, shiso and honey

12,50€

### Spicy tuna roll

tuna, cucumber, hot sauce and fried onion
































13,00€

### Rainbow roll

crab meat, avocado and mayonnaise, topped with salmon, tuna and avocado

14,50€






<b>Vegetal roll</b>  	asparagus, cucumber, avocado, kanpyo, cream cheese and fried onion	<b>11,50€</b>
<b>Skin roll</b>   	salmon, roasted salmon skin, avocado and mayonnaise	<b>11,00€</b>
<b>Vegan roll</b> 	seasonal vegetables in tempura	<b>10,50€</b>
<b>California roll</b>    	snow crab meat, avocado, mayonnaise, tobiko and sesame	<b>13,00€</b>
<b>Sukomi roll</b>    	tempura salmon and cream cheese, topped with flambéed salmon, mayonnaise, tobiko and eel sauce	<b>13,00€</b>
<b>Soft shell roll</b>    	freshwater crab in tempura and avocado, tobiko and sesame	<b>13,00€</b>
<b>Piripiri</b> (6 uni.)    	chumaki, tempura prawn, cucumber and sweet and sour sauce	<b>13,50€</b>
<b>Salmon prawn roll</b>  	salmon, cooked prawn and cucumber, topped with salmon and honey mustard sauce	<b>13,50€</b>
<b>Drakomi roll</b>    	prawn in tempura, topped with flamed salmon, eel sauce and tobiko mayonnaise	<b>13,50€</b>
<b>Smoked unagi roll</b>   	smoked eel Roset, cooked prawn and cucumber, topped with ginger and honey mustard sauce	<b>14,00€</b>



**Maguro roll**    

tempura tuna topped with tuna and truffled mayonnaise

**16,00€**

**Crunchy roll** (6 uni.)   

crispy salmon maki with avocado tartare

**13,00€**

**Futomaki Sukomi** 

chef's choice (ask about allergens)

**14,00€**



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crustaceans




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

## DRINKS

### JAPANESE BEERS

<b>Kirin Ichiban</b> small 25 cl	<b>2,70€</b>
<b>Kirin Ichiban</b> big 40 cl	<b>4,50€</b>
<b>Asahi</b>	<b>4,20€</b>
<b>Sapporo</b>	<b>5,00€</b>

### NATIONAL BEERS

<b>Inedit</b>	<b>3,00€</b>
<b>Voll Damm</b>	<b>3,00€</b>
<b>Free Damm</b>	<b>2,70€</b>
<b>Radler</b>	<b>2,70€</b>
<b>Craft beer</b>	<b>4,20€</b>
<b>Belgian beer</b>	<b>4,20€</b>

### NON ALCOHOLIC BEVERAGES

<b>Soft drink</b>	<b>2,50€</b>
<b>Sukomi water</b> 70 cl	<b>2,20€</b>
<b>Sukomi soda water</b> 70 cl	<b>2,50€</b>
<b>Vichy soda water</b> 50 cl	<b>3,00€</b>

## COFFEES

Coffee	1,80€
Macchiato	1,90€
Coffee with liquor	2,20€
Milk coffee	2,20€
“Bombón”	1’90€
Infusion	2,50€
“Trifásico”	2,30€

\* 0,10€ with ice

## WHISKY AND LIQUORS

The Kurayoshi Pure Malta Whisky Sherry Cask cup 3 cl	11,00€
Teeda Rum Japanese Craft Rum cup 3 cl	9,00€
Etsu Japanese Handcrafted Gin cup 3 cl	7,00€
Umeshu shot	4,00€

### To pair the desserts...

Chateau Cousteau Cadillac 2016 (Cadillac) cup 6 cl	4,50€
Nieport 10 Years Old cup 6 cl	6,00€