

APPETIZERS

Edamame

steamed soybeans with sesame and a spicy touch



4,50€

Kaki no Ponzu (1 pcs.)

oyster with ikura, chooped cucumber, chives, and wasabi citrus sauce

3,90€

Chicken Gyozas (5 pcs.)

Shrimp Gyozas (5 pcs.)

Vegetable Gyozas (5 pcs.)

Tuna Gyozas (5 pcs.)

Salmon Gyozas (5 pcs.)

Iberian Gyozas (5 pcs.)



7,00€

8,00€

7,00€

11,00€

8,00€

12,00€

Tori no karage

japanese-style fried chicken with fine potato starch batter

8,00€

Takoyaki (5 pcs.)

octopus and vegetable balls with mayonnaise, takoyaki sauce, and katsuobushi

10,90€



Miso Soup

miso, rehydrated wakame seaweed, tofu, and chives

4,00€

Agedashi Tofu

tofu coated in potato starch, vegetables, bamboo, sesame, And nori seaweed with dashi broth

10,50€

Wakame

Wakame seaweed, tobiko, and sesame oil

8,00€

Sisho tartar

Tempura sushi with Balfegó tuna tartare

9,00€

Koroke

Iberian pork croquette, Japanese mayonnaise, and katsuobushi

4,00€



mollusks



soy



gluten



eggs



fish



sesame



celery



peanut



crustaceans



dairy



Dried fruit

"In compliance with current health regulations, this establishment guarantees that raw fish products or those that have Not undergone a heat treatment above 60°C at their core have been frozen at -20°C for at least 24 hours."

TATAKI



Tuna  

with passion fruit pulp sauce, strawberry air, and sake

20,00€

Black Angus  

Black Angus beef, beetroot soil, shimeji mushrooms, crispy sweet potato, and Gyu Tataki sauce

26,00€

Miyazaki Wagyu A5 (100g)

52,00€

UDON

*Gluten-free option



Teriyaki Udon   

stir-fried noodles with vegetables and teriyaki chicken

12,00€

Tsukimi Udon    

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

11,00€

Niku Udon   

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

14,00€

YAKISOBA

Vegan Yakisoba   

green tea noodles stir-fried with vegetables and yakisoba sauce

11,50€

Ebi Yakisoba    

stir-fried noodles with vegetables, prawns, and yakisoba sauce

13,50€



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Dried fruit

BAO (2 pcs.)



Cansalada



pork belly bao with Satay sauce,
pickled cucumber, tenkatsu shiso, and sesame

13,00€

Duck



duck breast bao with sprouts, soy sauce,
sake, cilantro butter, and truffle oil

15,00€

Tuna



tuna tartare bao with granny
smith apple

17,00€

Sukomi



tuna tartare bao with Roset smoked eel,
granny smith apple, ponzu sauce, wasabi, and samphire

18,00€

Black



tempura Sorolla cod bao with yuzu mayonnaise,
chives, and samphire

15,00€

Kakuni



braised Iberian pork bao, slow-cooked
with Japanese sauce

18,00€

TEPPANYAKI

Maguro no teriyaki



japanese-style tuna with cilantro
butter and teriyaki sauce, served with rice

20,00€

Teriyaki Chicken



with teriyaki sauce, vegetables, and secret sauce

10,00€

Nasu niku umami



iberian pork pluma sautéed with truffled eggplant and teriyaki sauce

22,00€



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Unagi no teriyaki    
japanese-style eel with cilantro butter and
teriyaki sauce 18,00€

Iberian Pluma   
sautéed with oyster sauce and sake, with strawberry crisp,
granny smith apple, and shichimi 24,00€

Kamoyaki  
japanese-style duck breast with orange marmalade and
cilantro butter, soy sauce, sake, and truffle oil 18,00€

TEMPURA

Yasai  
seasonal vegetables 14,00€

Ebi   
prawns 18,00€

Mori    
vegetables, prawns, and white fish 17,00€



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SUSHI

TEMAKIS (1 pcs.)



Maguro 
tuna

8,50€

Spicy Maguro  
spicy tuna

8,50€

Shake 
salmon

7,00€

Ebi avocado  
shrimp and avocado

7,50€

Yasai 
cucumber and avocado

5,50€

HOSOMAKIS (6 pcs.)



Kappa
cucumber

5,50€

Shake 
salmon

7,50€

Tekka 
tuna

8,50€

Unagi   
eel

8,50€



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Avocado

avocado

7,00€

NIGIRIS (2 pcs.)

Maguro 



tuna

6,50€

Maguro zuke  

marinated tuna

6,50€

Shake 

salmon

5,00€

Shake zuke  

marinated salmon

5,00€

Hamachi 

yellowtail

5,50€

Ebi 

shrimp

5,50€

Hotate 

scallop

7,50€

Sukomi  

butterfish

5,50€

Market fish 

5,50€



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Dried fruit

Smoked Unagi	 	
smoked eel		7,50€
Unagi kabayaki	 	
eel		7,50€
Assortiment de nigiris	 	
(7 pcs.)		19,00€
Toro Balfegó (2 pcs.)		
		9,50€
Miyakazi Wagyu A5 (2 pcs.)		16,00€
GUNKAN (2 pcs.)		
Shutoro	 	
tuna belly		8,50€
Smoked unagi	 	
Roset smoked eel		8,50€
Tobiko	 	
flying fish roe		7,00€
Ikura		
salmon roe		8,50€
SASHIMI (9 pcs.)		
Maguro		
tuna		18,00€
Shake		
salmon		13,00€



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Hamachi 
yellowtail 14,00€

Hotate 
scallop 18,00€

Market fish  12,00€

Mori  
assorted 21 pcs. 38,00€

Shake/Maguro 
Salmon & tuna assortment 16,50€

Toro (9 pcs.)  22,00€

USUZUKURI
(thinly sliced fish)



Shake 
salmon 16,00€

Hamachi 
yellowtail 17,00€

Market fish  18,00€



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MIXTED SUSHI

"main contain gluten"



COMBINATION 1



3 sashimi, 3 maki, 4 uramaki, 3 nigiri

22,00€

COMBINATION 2



8 uramaki, 6 maki, 4 nigiri

26,00€

COMBINATION 3



6 maki, 8 uramaki, 8 nigiri

32,00€

COMBINATION 4



6 sashimi, 3 maki, 8 uramaki, 6 nigiri

36,00€

COMBINATION 5



9 sashimi, 6 maki, 8 uramaki, 9 nigiri

45,00€

Balfegó Tuna Combo



(10 pcs.)

26,00€

Shake/Maguro Combo



(16 pcs.)

29,00€

URAMAKIS (8 pcs.)



Dragon roll



tempura shrimp and cream cheese, topped with avocado,
eel sauce, and tobiko

13,50€

Unagi roll



eel and cucumber, topped with avocado and eel sauce

15,50€



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Dried fruit

Spicy salmon roll

salmon and cucumber, spicy mango sauce

12,50€

Spicy tuna roll

tuna, cucumber, spicy sauce, and crispy onion

13,00€

Rainbow roll

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

18,00€

Skin roll

salmon, roasted salmon skin, avocado, and mayonnaise

13,00€

Vegan roll

seasonal tempura vegetables

10,50€

California roll

snow crab, avocado, mayonnaise, tobiko, and sesame

17,00€

Sukomi roll

tempura salmon and cream cheese, topped with flamed salmon,
mayonnaise, tobiko, and eel sauce

14,00€

Shake ikura

Salmon roll with oshinko, topped with salmon and avocado,
mayonnaise and ikura

15,00€



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Salmon prawn roll

salmon, cooked shrimp, and cucumber, topped with salmon
and honey mustard sauce

14,00€

Drakomi roll

tempura shrimp, topped with flamed salmo, eel sauce, mayonnaise,
tobiko, and cream cheese

13,50€

Smoked unagi roll

Roset smoked eel, cooked shrimp, and cucumber,
topped with ginger and honey mustard sauce

15,00€

Maguro roll

tempura tuna, topped with tuna and truffle mayonnaise

16,00€

Crunchy roll (6 pcs.)

crispy salmon maki with avocado tartare

13,00€

Futomaki Sukomi

chef's choice (ask for allergens)

14,00€



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DESSERTS

Mochis   6,50€
*May contain gluten

Tepan Ice   7,50€
crepe filled with coconut ice cream and sautéed red fruits

Tofu No Coconatsu “vegan”  8,50€
Pistachio cream, coconut, and tofu mousse, topped with mango foam, hazelnuts, Iranian roasted pistachio, and crunchy chocolate

Ice creams  7,00€

Kurimi   8,00€
passion fruit cream

Matcha Tea Tiramisu  8,00€

Chokorēto       8,00€
Hazelnut and chocolate with a wafer crunch

Chīzukēki       8,00€
Madagascar vanilla cheesecake, yuzu marmalade, and lemon sponge cake



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DRINKS

JAPANESE BEERS

Kirin Ichiban cane 0,25 cl	3,00€
Kirin Ichiban cane 0,5 cl	6,00€
Asahi	4,50€
Sapporo	5,00€
Japanese craft beer	6,00€

NATIONAL BEERS

Inedit	3,50€
Voll Damm	3,00€
Free Damm	3,00€
Radler	3,00€

NON-ALCOHOLIC BEVERAGES

Soft drink	3,00€
Sukomi water 70 cl	2,50€
Sukomi sparkling water 70 cl	2,80€
Vichy sparkling water 50 cl	3,50€



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COFFEES

Coffee	2,00€
Cut	2,20€
Eau-de-vie	2,60€
White coffee	2,80€
Chocolate	2,20€
Infusion	3,50€
“Trifásico” *0,10 with ice	2,60€