

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 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€



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dairy products

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€**

 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

16,90€

Iberian pork

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

17,00€

Kamoyaki

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

15600€

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€



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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€

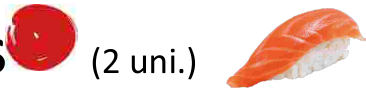
Oshinko



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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dairy products

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€

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€

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€



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dairy products



COMBINED Balfegó tuna  
(10 uni.) **24,00€**



COMBINED 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, sisho and honey **12,50€**

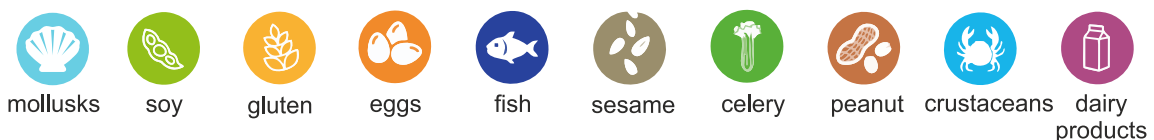
Spicy tuna roll  
tuna, cucumber, hot sauce and fried onion **13,00€**

Rainbow roll    
crab meat, avocado and mayonnaise, topped with salmon, tuna and avocado **14,50€**

Vegetal roll  
asparagus, cucumber, avocado, kan pyo, cream cheese and fried onion **11,50€**

Skin roll   
salmon, roasted salmon skin, avocado and mayonnaise **11,00€**

Vegan roll 
seasonal vegetables in tempura **10,50€**



California roll    

snow crab meat, avocado, mayonnaise, tobiko and sesame

13,00€

Sukomi roll    

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

13,00€

Piripiri (6 uni.)    

chumaki, tempura prawn, cucumber and sweet and sour sauce

13,50€

Salmon prawn roll  

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

13,50€

Drakomi roll    

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

13,50€

Smoked unagi roll   




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

14,00€

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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peanut





crustaceans



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

DRINKS

JAPANESE BEERS

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

NATIONAL BEERS

Mahou Barrica	3,50€
Mahou Maestra	3,00€
Alhambra Reserva	3,00€
Mahou 0,0	2,50€
Mahou Mixta	2,50€

APPETIZERS

Vermut Padró Roig Amarg	3,50€
Martini Bianco	3,00€
Bitter Kas	2,00€

NON ALCOHOLIC BEVERAGES

Soft drink	2,50€
Sukomi water 70 cl	2,20€
Sukomi soda water 70 cl	2,50€
Vichy soda water 25 cl	2,50€

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€