

# suggestions



## **Sakura Uramaki**

with salmon, tuna, mango and cream cheese. Ikura, unagi sauce and wasabi yuzu  
22.50€

## **Kodama Uramaki**

salmon, avocado and Japanese mayonnaise. With red shrimp, natural wasabi and truffle.  
24.80€

## **Salmon, egg and truffle nigiri**

flamed salmon with fried quail egg and truffle  
5.90€ / unit

## **Salmon, egg and mayonnaise nigiri**

flamed salmon with fried quail egg, Japanese mayonnaise and chives  
5.30€ / unit

## **Gyuniku no teppanyaki with foie**

veal fillet with foie gras, unagi sauce, asparagus and mushrooms  
27.50€

## **"Navajas"**

with red onion and miso paste  
18.00€

## **Teppanyaki scallops and red shrimp**

with avocado and yakitori sauce  
22.50€

## **"Zamburiñas"**

With black truffle and shavings of acorn-fed ham  
5.90€ / unit

## **Salmon ceviche**

with avocado and wasabi yuzu sauce  
16.80€

## **"Ceviche de corbina"**

with onion, coriander and spicy sauce  
16.80€

Foie nigiri with unagi and sesame sauce

5.80€ / unit

Butterfish nigiri flambéed with truffle

5.80€ / unit

Lobster and foie gras nigiri flambéed with unagi and unagi sauce with unagi and sesame sauce

39.80€ / 5 units

## **Uramaki shrimp**

with salmon, avocado and avocado and unagi sauce  
24.50€

## **Strawberry and foie Uramaki**

with cream cheese, caramelised seeds and yakitori sauce  
19.80€

## **Duck breast**

teppanyaki with foie gras and orange sauce  
19.50€

Japanese all over,  
even in the soup

## SOUPS



**wakame supu\_\_5.80€**  
wakame, egg and mushrooms

**misoshiru\_\_4.80€**  
seaweed soup with tofu

## STARTERS



**kiuri to wakame\_\_9.50€**  
cucumber with seaweed in Japanese vinaigrette

**gyozas\_\_12.00€** 6 unitats  
meat and vegetables dumplings

**edamame\_\_5.50€**  
boiled soybean pods with salt

**scallop and foie teaspoon\_\_5.50€**  
grilled scallop and foie with sweet sauce

**maguro tataki\_\_18.80€**  
with eel sauce, avocado, cream cheese  
and sesame

**on sarada\_\_13.90€**  
raw fish salad

**horenso sarada\_\_9.50€**  
spinach salad

**kani sarada\_\_12.90€**  
raw fish salad

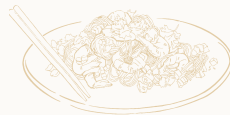
**yakitori\_\_6.50€**  
chicken and onion skewers with sauce

**yakiniku\_\_8.70€**  
beef and wild asparagus skewers with  
sauce

**gyuniku no tataki\_\_14.70€**  
semi-crudo veal carpaccio  
with its intense sauce

To whet de appetite and warm-up the chopsticks

## AGEMONO



### yakisoba

- sautéed noodles with meat, vegetables and katsuobushi\_\_14.90€
- sautéed noodles with prawns, scallop and spicy cabbage\_\_16.80€

### kimuchi yakiudon

- sautéed noodles with meat, vegetables and spicy cabbage\_\_14.90€
- sautéed noodles with prawns, scallop and spicy cabbage\_\_16.80€

### yakimeshi\_\_14.90€

fried rice with prawns, vegetables and egg

### tempura no moriwase\_\_17.50€

prawns, vegetables and white fish tempura

### ebi tempura\_\_18.50€

5 pieces  
fried prawns

### kakiage foie\_\_18.50€

fried chopped vegetables, with egg, grilled foie and sweet sauce

### anko no tatsuage\_\_16.90€

japanese fried monkfish with sake and ginger

### tori no teriyaki\_\_11.50€

fried chicken with sweet sauce and onion

Fried and sautéed for a jumpy joyride

Hot&Spicy

We offer menu with allergens


Ask for dishes which could be adapted for celiacs

VAT tax included in the prices



## TEPPANYAKI

 **gyuniku no teppanyaki\_\_23.50€**  
grilled sirloin steak with ponzu and sichimmi

 **ebi no kimuchi\_\_16.00€**  
sautéed prawns in spicy sauce

**maguro teriyaki\_\_18.80€**  
semi raw tuna in teriyaki sauce

**toro no tataki\_\_26.50€**  
seared tuna belly with ginger, spring onion and soy sauce

**okonomiyaki\_\_13.50€**  
japanese pizza made with cabbage, melted cheese, sweet sauce and prawns

**black cod\_\_24.50€ (20 min.)**  
steamed black cod with miso sauce

The Japanese grill grips



## TARTAR

**maguro tartar\_\_18.00€**  
tuna tartar with soy sauce, wakame and sesame

**shake tartar\_\_16.50€**  
salmon tartar with an avocado base, quail egg and soy

**shake tartar ikura\_\_23.50€**  
salmon tartar with an avocado base, quail egg, ikura and soy

**prawn tartar\_\_24.50€**  
prawn tartar with avocado, black and wasabi tobikko and soy sauce

**yuke\_\_16.50€**  
beef tartar with quail egg, soy sauce, onion and wakame

Raw fish and meat, finely chopped  
and seasoned to taste



## SASHIMI

*half portions can be ordered*

**maguro\_\_32.00€ / 18.00€**  
tuna

**toro\_\_39.00€ / 20.00€**  
seared tuna belly

**shake\_\_26.00€ / 15.00€**  
salmon

**shiromi\_\_18.00€ / 11.00€**  
white fish / butterfish

**unagi\_\_30.00€ / 18.00€**  
eel

Sliced fesh, raw fish: 100% sea

Rice rolls, but no eyes rolls,  
wrapped with nori

## MAKI

6 pieces



**teka\_ 9.50€**  
tuna

**shake\_ 8.50€**  
salmon

**mango\_ 6.00€**  
mango

**abocado\_ 6.00€**  
avocado

**ikura\_ 14.00€**  
salmon roe

**unagi\_ 13.00€**  
eel

## TEMAKI

1 piece



**maguro abocado\_ 12.90€**  
tuna

**shake abocado\_ 10.90€**  
salmon

**ikura\_ 13.00€**  
salmon roe

**unagi\_ 11.00€**  
eel

## DON



**maguro abocado\_ 18.90€**  
tuna

**shake abocado\_ 16.90€**  
salmon

**ikura\_ 19.90€**  
salmon roe

**unagi\_ 17.90€**  
eel

## NIGIRI

1 piece



**maguro\_ 5.20€**  
tuna

**shake\_ 4.20€**  
salmon

**suzuki\_ 3.90€**  
bazz

**shiromi\_ 3.90€**  
white fish / butterfish

**toro\_ 6.90€**  
seared tuna belly

**unagi\_ 5.90€**  
eel

**ikura\_ 6.90€**  
salmon roe

**ebi\_ 3.90€**  
prawn

Rice balls with raw fish on it.  
When one is not enough...

Cone of cold rice  
- not ice cream - with fish

Rice bowl dressed with fish

Combination of the Japanese classics

## SUSHI NO MORIWASE



**6 variety sushi\_ 17.50€**  
6 pieces of nigiris

**8 variety sushi\_ 23.00€**  
8 pieces of nigiris

**sushi and sashimi combined\_ 25.90€**  
5 varieties of tuna and salmon nigiri  
and sashimi

**goten mori\_ 31.80€**  
5 varieties of sashimi (tuna, salmon, bass,  
raw prawn and white fish/butterfish)

**santen mori\_ 27.80€**  
3 varieties of sashimi  
(salmon, tuna and with fish/butterfish)



# SPECIAL MAKI & URAMAKI

8 pieces

 **spicy tuna maki\_ 17.80€**

tuna roll with spicy spring onion

**maguro abocado maki\_ 18.50€**

tuna and avocado roll

**shake abocado maki\_ 17.50€**

salmon and avocado roll

**red uramaki\_ 19.50€**

tuna, salmon, avocado and flying fish roe roll

**rosanes uramaki\_ 18.80€**

salmon, avocado, prawn carpaccio, miso sauce and flying fish roe roll

**california miso uramaki\_ 11.80€ 4 pieces**

salmon, avocado, prawn and miso roll

**unagi foie maki\_ 15.00€ 5 pieces**

foie and eel roll

**tropik maki\_ 19.00€**

salmon roe, salmon, prawns and mango roll

**chicken duck uramaki\_ 18.50€**

breaded chicken, duck ham, Japanese mayonnaise and tonkatsu sauce

**vegetable uramaki\_ 14.50€**

fried vegetables

**ebi frai uramaki\_ 18.50€**

breaded prawns, pink lettuce warm roll and tonkatsu sauce

**kani maki\_ 19.50€**

roll of fried crab with crispy onion, spicy mayonnaise and tobikko



# FRIED & FLAMED

8 pieces

**hot maki\_ 18.50€ tempura 6 pieces**

salmon, cream cheese with salmon tartar, flying fish roe and spicy layu saucet

**maki castell\_ 19.00€ tempura**

salmon, prawn, bass, mango and ponzu sauce

**foie kani uramaki\_ 20.50€ flamed**

natural crab, avocado, flamed foie, crunchy onion and saucea

**shake ebi frai\_ 19.90€ flamed**

breaded prawns, avocado, flamed salmon, crunchy onion and unagi sauce

**tempura unagi uramaki\_ 19.50€ flamed**

prawn tempura, grilled eel and sesame

Maki's big brothers, of many tasty ingredients

Hottest makis & uramakis:  
fried "o al calor del fuego"

# desserts

## TRADITIONALS

- chocolate cake - 5 varieties\_\_ **5.90€**
- berries cheesecake\_\_ **6.50€**
- matcha tea cheesecake\_\_ **6.50€**
- hazelnut and chocolate crunch\_\_ **5.40€**
- coulant\_\_ **6.00€**
- white, mixed or black



## TRUFFLES

4 units

- green tea\_\_ **5.20€**
- sake\_\_ **5.20€**
- varied\_\_ **5.20€**
- 2 of each variety



## DAIFUKU

stuffed mochis - 1 unit

- strawberries with cream\_\_ **4.90€**
- te verde\_\_ **4.90€**
- cheesecake\_\_ **4.90€**
- white chocolate\_\_ **4.90€**
- yuzu\_\_ **4.90€**
- dark chocolate\_\_ **4.90€**
- oreo\_\_ **4.90€**



## HELADOS

- green tea ice cream\_\_ **5.50€**
- mandarin sorbet\_\_ **4.20€**
- mango sorbet\_\_ **4.20€**
- black sesame ice cream\_\_ **5.50€**
- taro ice cream\_\_ **5.50€**



# wines and cavas

## RED WINE

**LES SANTES\_\_ 17.80€ / 4.60€**

montsant

**EL MOLÍ\_\_ 21.00€ / 4.80€**

costers del segre

**ABADÍA DE POBLET\_\_ 27.80€**

conca de Barberà

**BRUIXOLA\_\_ 20.40€**

priorat

**SELECCIÓN 500\_\_ 22.00€**

rioja

**LA MONTESA\_\_ 27.80€**

rioja

**VENTA LAS VACAS\_\_ 28.70€**

ribera del Duero

**PÁRAMOS\_\_ 27.30€ / 6.50€**

ribera del Duero

**TIONIO RESERVA\_\_ 32.00€**

ribera del Duero

## ROSÉ

**BRUNUS\_\_ 22.60€ / 4.30€**

montsant

**RAVENTÓS\_\_ 16.50€**

Alella

**CHIVITE\_\_ 23.50€**

navarra

## CAVAS ROSÉ

**PARXET ROSÉ\_\_ 22.60€ / 4.20€**

cava brut

**ARS COLLECTA GR\_\_ 26.60€**

cava brut

## WHITE WINE

**SANT BRU\_\_ 28.00€**

montsant

**LEGARIS VERDEJO\_\_ 22.50€ / 4.90€**

rueda

**TINA 20\_\_ 22.80€**

Alella

**VIÑA POMAL\_\_ 20.30€ / 4.90€**

rioja

**TERRAS GAUDA\_\_ 29.00€**

rías baixas

**BELONDRADE**

**5ª APOLONIA\_\_ 26.50€**

castilla y león

**LA DUDA\_\_ 20.90€**

monterrei

**COLLECTION\_\_ 22.30€**

empordà

## CAVAS

**LO FRED DE PONENT\_\_ 20.80€ / 4.75€**

cava brut reserva

**TITIANA PANSA BLANCA\_\_ 26.00€**

cava brut

**AGUSTÍ VILARET\_\_ 27.30€**

cava extra brut

**MOËT\_\_ 56.80€**

champagne

**LEOPARDI\_\_ 37.00€**

corpinat