

## SOUPS



Japanese all over,  
even in the soup

**wakame supu\_\_5.50€**  
wakame, egg and mushrooms

**misoshiru\_\_4.50€**  
seaweed soup with tofu

## STARTERS



To whet de appetite and warm-up the chopsticks

**kiuri to wakame\_\_8.50€**  
cucumber with seaweed  
in Japanese vinaigrette

**gyoza\_\_10.00€** 5 pieces  
meat and vegetables dumplings

**edamame\_\_5.00€**  
boiled soybean pods with salt

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

**maguro tataki\_\_18.00€**  
with eel sauce, avocado, cream cheese  
and sesame

**shake tataki\_\_16.50€**  
with crunchy onion and sweet sauce

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

**horenso sarada\_\_8.50€**  
spinach salad

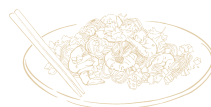
**kani sarada\_\_12.00€**  
raw fish salad

**yakitori\_\_6.00€**  
chicken and onion skewers with sauce

**yakiniku\_\_8.50€**  
beef and wild asparagus skewers with sauce

**gyuniku no tataki\_\_14.00€**  
semi raw beef carpaccio in rich sauce

## AGEMONO



Fried and sautéed for a jumpy joyride

**yakisoba**  
· sautéed noodles with meat, vegetables and katsuobushi\_\_14.50€  
· sautéed noodles with prawns, scallop and spicy cabbage\_\_16.00€

**kimuchi yakiudon** 🌶️  
· sautéed noodles with meat, vegetables and spicy cabbage\_\_14.50€  
· sautéed noodles with prawns, scallop and spicy cabbage\_\_16.00€

**yakimeshi\_\_14.50€**  
fried rice with prawns, vegetables and egg

**tempura no moriwase\_\_16.00€**  
prawns, vegetables and white fish tempura

**ebi tempura\_\_17.00€** 5 pieces  
fried prawns

**kakiage foie\_\_17.00€**  
fried chopped vegetables, with egg, grilled foie and sweet sauce

**anko no tatsuage\_\_16.00€**  
japanese fried monkfish with sake and ginger


**tori no teriyaki\_\_11.00€**  
fried chicken with sweet sauce and onion


VAT tax included in the prices

Hot and spicy 🌶️  
We offer menu with allergens ⚠️  
Ask for dishes which could be adapted for celiacs 🚫



## TEPPANYAKI

 **gyuniku no teppanyaki\_\_21.00€**  
grilled sirloin steak with ponzu and sichimmi

 **ebi no kimuchi\_\_15.00€**  
sautéed prawns in spicy sauce

**maguro teriyaki\_\_18.00€**  
semi raw tuna in teriyaki sauce

**toro no tataki\_\_24.00€**  
seared tuna belly with ginger, spring onion and soy sauce

**ekonomiyaki\_\_12.00€**  
japanese pizza made with cabbage, melted cheese, sweet sauce and prawns

*(20 min.)* **black cod\_\_24.00€**  
steamed black cod with miso sauce

*The Japanese grill grips*



## TARTAR

**maguro tartar\_\_16.50€**  
tuna tartar with soy sauce, wakame and sesame

**shake tartar\_\_15.00€**  
salmon tartar with an avocado base, quail egg and soy

**shake tartar ikura\_\_22.00€**  
salmon tartar with an avocado base, quail egg, ikura and soy

**prawn tartar\_\_23.00€**  
prawn tartar with avocado, black and wasabi tobikko and soy sauce

**yuke\_\_16.00€**  
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\_\_29.80€**  
tuna

**shake\_\_22.00€**  
salmon

**toro\_\_35.00€**  
seared tuna belly

**shiromi\_\_14.00€**  
white fish / butterfish

**unagi\_\_30.00€**  
eel

*Sliced fresh, raw fish: 100% sea*

## MAKI

6 pieces



Rice rolls,  
but no eyes rolls,  
wrapped with nori

**teka\_\_9.00€**

tuna

**shake\_\_8.00€**

salmon

**mango\_\_5.90€**

mango

**abocado\_\_5.90€**

avocado

**ikura\_\_11.50€**

salmon roe

**unagi\_\_13.00€**

eel

## TEMAKI

1 piece



Cone of cold rice  
- not ice cream - with fish

**maguro abocado\_\_12.50€**

tuna

**shake abocado\_\_10.50€**

salmon

**ikura\_\_12.00€**

salmon roe

**unagi\_\_10.50€**

eel

## DON



Rice bowl dressed with fish

**maguro abocado\_\_18.00€**

tuna

**shake abocado\_\_16.00€**

salmon

**ikura\_\_18.00€**

salmon roe

**unagi\_\_16.00€**

eel

## SUSHI NO MORIWASE



Combination of the Japanese classics

**6 variety sushi \_\_16.30€**

6 pieces of nigiris

**8 variety sushi\_\_21.80€**

8 pieces of nigiris

**sushi and sashimi combined\_\_24.00€**

5 varieties of tuna and salmon nigiri  
and sashimi

**goten mori\_\_29.80€**

5 varieties of sashimi  
(tuna, salmon, bass, raw prawn  
and white fish/butterfish)

**santen mori\_\_25.00€**

3 varieties of sashimi  
(salmon, tuna and with fish/ butterfish)

## NIGIRI

1 piece



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

**maguro\_\_4.80€**

tuna

**shake\_\_3.80€**

salmon

**suzuki\_\_3.80€**

bazz

**shiromi\_\_3.80€**

white fish / butterfish

**toro\_\_6.80€**

seared tuna belly

**unagi\_\_5.50€**

eel

**ikura\_\_6.50€**

salmon roe

**ebi\_\_3.80€**

prawn

# SPECIAL MAKI & URAMAKI



8 pieces

 **spicy tuna maki**\_\_16.50€

tuna roll with spicy spring onion

**maguro abocado maki**\_\_17.00€

tuna and avocado roll

**shake abocado maki**\_\_16.50€

salmon and avocado roll

**red uramaki**\_\_18.00€

tuna, salmon, avocado and flying fish roe roll

**rosanes uramaki**\_\_18.00€

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

4 pieces **california miso uramaki**\_\_10.00€

salmon, avocado, prawn and miso roll

5 pieces **unagi foie maki**\_\_14.00€

foie and eel roll

**tropik maki**\_\_18.50€

salmon roe, salmon, prawns and mango roll

**chicken duck uramaki**\_\_18.00€

breaded chicken, duck ham, Japanese mayonnaise and tonkatsu sauce

**vegetable uramaki**\_\_14.00€

fried vegetables

**ebi frai uramaki**\_\_18.50€

breaded prawns, pink lettuce warm roll and tonkatsu sauce

**kani maki**\_\_19.00€

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

Maki's big brothers, of many tasty ingredients



# FRIED & FLAMED

8 pieces

6 pieces **tempura hot maki**\_\_17.00€

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

**tempura maki castell**\_\_18.00€

salmon, prawn, bass, mango and ponzu sauce

**flamed foie kani uramaki**\_\_19.90€

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

**flamed shake ebi frai**\_\_19.50€

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

**flamed tempura unagi uramaki**\_\_18.50€

prawn tempura, grilled eel and sesame

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