

STARTERS

| | |
|---|---------------------------|
| TOUGARASHI POPCORN (2-7) | (WITH TRUFFLE +2.2€) 7.5€ |
| Tenkatsu sweetcorn popcorn | |
| EDAMAME (2-8) | 6.5€ |
| Spicy grilled soya beans | |
| DUCK GYOZAS (2-7-8) | 12€ |
| Panko fried Japanese dumplings | |
| OXTAIL GYOZAS (2-4) | 18€ |
| Oxtail with tuna and truffle Japanese dumplings | |
| PORK GYOZAS (2-8) | 11.5€ |
| Steamed dumplings | |
| SHIROMI CEVICHE (4-9) | 20€ |
| Grilled fish with leche de tigre | |
| CRISPY TUNA TARTARE (4-8) | 22€ |
| Tuna with crispy rice cracker | |
| ABURI SHIME SMOKE WITH SEAWEED (2-3-4-8) | 25€ |
| Roasted mackerel with seaweed salad | |
| TUNA TATAKI (3-4-11) | 23€ |
| Diced tuna with smoke sauce | |
| GYU TATAKI (2-8) | 19€ |
| Sirloin steak with wasabi ponzu sauce | |
| MIXED TIRADITO OF SALMON AND SHIROMI (4-13) | 18€ |
| Fish slices with Nikkei-style sauce | |
| TUNA TIRADITO WITH JAPANESE TRUFFLE DRESSING (2-4-8) | 21€ |
| Tuna with tobikko and truffle sauce | |
| WHITE FISH TIRADITO WITH AJI AMARILLO CHILI SOUP (4-7) | 19€ |
| White fish with Peruvian aji amarillo | |
| SALMON TIRADITO WITH PONZU AND TRUFFLE OIL (4-3-8) | 19.5€ |
| Salmon with soy and lime sauce | |

SALADS

| | |
|--|-------|
| WARM SEAFOOD AND VEGETABLE SALAD (2-6-8) | 18€ |
| Surf and turf with a touch of citrus dressing | |
| SEAWEED SALAD (2-8) | 16.5€ |
| Assorted seaweed with cucumber and pomegranate | |
| FRESH SALAD WITH KIMCHEE (2-3-8-13) | 15€ |
| Vegetables with a spicy touch | |
| SUNOMONO WITH OCTOPUS (2-6-8) | 16€ |
| Seaweed salad with octopus slices and citrus sauce | |

SOUPS / RICE / NOODLES

| | |
|--|----------------------|
| MISO SOUP (2-4-8) | (WITH SALMON +2€) 6€ |
| GYU GIRU SOUP (2-3-4-8) | 6.5€ |
| Beef and bamboo soup | |
| CHICKEN FRIED RICE (2-8) | 12€ |
| Stir-fried rice with vegetables, egg and chicken | |
| GOHAN (2-8) | 5€ |
| White rice with nori butter and furikake | |
| YAKISOBA (2-8) | 16€ |
| Noodles, vegetable and beef wok | |
| YAKI UDON (2-4-6-8-11) | 18€ |
| Noodles, vegetables, squid, prawns and octopus wok | |

TEMPURA

MORIAWASE TEMPURA (2-7-11)
Prawns and vegetables in tempura

EBI TEMPURA (2-7-11)
Tiger prawns in tempura

ROBATA STYLE SKEWERS (2 pieces)

VEAL (2-8)
with pepper sauce and aka miso

IBERICO PORK FILLET (2-8)
with misokatsu

CHICKEN YAKITORI (2-8)

OCTOPUS (2-8)
with shiso mayonnaise sauce

SCALLOPS (6-8)
with yuzu kosho

LAMB (2-7-8)
with sweet sauce

BAO BUNS

LOW TEMPERATURE (2-8-11)
ROASTED PORK BAO

SOFT SHELL CRAB BAO (2-8-11)

NIKKEI CEVICHE BAO (2-4-7)

BRAVE CALAMARI BAO (2-4-8-11)

ROBATAYAKI (choose side dish)

21€ **SALMON TERIYAKI** (2-4-8) 22€
Salmon with teriyaki sauce

23€ **BABY LAMB RIBS** (2-3-8) 23€
with yakiniku sauce

ANGUS ENTRECOTE (8) 27€
Charcoal-grilled veal

9.5€ **DUCK BREAST WITH MISO CHICKEN** (1-2-8) 28€
Duck, aubergine, honey-soy sauce

10€ **COD YUZUMISO** (2-4-8) 29€
Grilled marinated black cod

9€ **BABY RIBS** (2-8-10) 25€
Pork ribs glazed at low temperature

12€ **GRILLED SQUID** (2-8) 24€
Charcoal-grilled squid

13.5€ **VEAL SIRLOIN** (5-8) 25€
Aged beef sirloin steak and sweet mustard sauce

SASHIMI

ASSORTED SASHIMI SUSHI (3-4-11) 39€

8.5€ **MORIAWASE SASHIMI** 16 PIECES (4) 32€
Variety of cuts at chef's choice

9.5€ **TUNA SASHIMI** 6 PIECES (4) 18.5€

9€ **SALMON SASHIMI** 6 PIECES (4) 17.5€

9.5€ **SHIROMI SASHIMI** 6 PIECES (4) 16.5€

SASHIMI TUNA TRILOGY 6 PIECES (4) 22€
Different cuts of tuna

ROLLS

UNAGUI (2-4-7-8)
Eel, salmon, cream cheese and sofrito in panko batter

NIKKEI (1-2-4-7-11)
Prawn, cream cheese, avocado with tuna topping and acevichada sauce

SPICY TUNA TAP DE CORTI GLUTEN FREE (2-4)
Spicy tuna, sofrito and avocado in tempura batter

TAIKO GLUTEN FREE (4-7)
Tuna, shiromi, salmon, sofrito and avocado

TUNA GLUTEN FREE (4-7)
Tuna, salmon, asparagus, avocado topping and yuzu kosho cream

SALMON ROLL GLUTEN FREE (1-4)
Salmon, avocado, cream cheese, sofrito and lime

VEGETARIAN GLUTEN FREE (3)
Seaweed, avocado, asparagus, avocado topping

SHIROMI (1-2-4-7-11)
Tempura prawns, sundried tomato, avocado, topped with white fish au gratin with parmesan cheese

TIGER ROLL (2-4-8)
Tuna, cucumber, sofrito, topped with salmon flambé and guacamole

SMOKE ROLL (2-4-8)
Kimchee, white fish and avocado topped with sesame and smoked sesame and sauce

KANI ROLL (2-8-11) 16€
Soft-shell crab futomaki

TUNA HOSOMAKI (4) 7.5€

SALMON HOSOMAKI (4) 6.5€

8 pcs.

16.5€

17.5€

16€

17€

17€

18€

14€

17.5€

17.5€

16€

6 pcs.

4 pcs.

8.75€

9.25€

8.5€

9€

9€

8.5€

7.5€

9.25€

9.25€

8.5€

SIDE DISHES

GREEN ASPARAGUS WITH SESAME KIMCHEE (3) 5€

SHITAKE AND CHERRY TOMATO WITH JAPANESE TRUFFLE DRESSING (2-3-8) 6.5€

ROASTED SWEET POTATO (3-8) 6€

NIGIRIS (2 pieces)

TUNA (4) 8€
Tuna and Iberico bacon

MAGURO (4) 7.5€
Tuna

SAKE (4) 7€
Salmon

ABURI (4-7) 7.5€
Flamed salmon

GYU (2-7) 8€
Beef, creole sauce and egg

UNAGUI (2-4-8) 8.5€
Eel and smoked avocado

SAKE TARTUFO (4) 9€
Salmon with fresh seasonal truffle

HOTATE (6-7) 9€
Flamed sea scallops with tobikko

SPICY TUNA GUNKAN (3-4-8) 9€
Spicy diced tuna

HAND ROLLS (1 piece)

CALAMARI SANDWICH (2-7-8) 8€
Squid tempura, soffrito, mayonnaise and tare sauce

SPICY TUNA WITH TANUKI (2-8) 8.5€
Spicy tuna and crispy tempura

UNAGUI (1-2-4-7-8) 9€
Eel, cream cheese, avocado, soffrito and tare sauce

DESSERTS

CHOCOLATE AND DULCE DE LECHE SEMIFREDDO (1-7) 6.6€

COCO KINDER WHITE (1-2-7-10) 6.5€

WHITE CHOCOLATE, RED BERRIES AND PISTACHIO BROWNIE (1-2-7-10) 6.4€

EXOTIC CHEESECAKE (2-7) 6.4€

STRAWBERRY, LIME AND LEMON (1-2-7) 6.6€

ALLERGENS

1



MILK

2



GLUTEN

3



SESAME

4



FISH

5



MUSTARD

6



MOLLUSKS

7



EGG

8



SOY

9



CELERY

10



NUTS

11



CRUSTACEANS

12



PEANUTS

13



SULFITES

14



LUPINE