

STARTERS

EDAMAME	steamed or stir fry with kimuchi soybeans	
MISO SOUP	with tofu, wakame seaweed and spring onion *Spicy option	
KIURI EBI SARADA	cucumber,lettuce,wakame and shrimps	
TATAKI SARADA	lettuce, wakame and tuna tataki	
VEGETABLES GYOZAS(5u)		
SALAD	lettuce salad, wakame and miso	
GOMA SARADA	goma wakame salad	

TARTARS

SALMON TARTAR	with avocado and ponzu sauce	
TUNA TARTAR	with avocado and sesame sauce	
CEVICHE	withe fish, avocado, shrimp, red onion and coriander	
TUNA TATAKI	with onion confit	

POKE BOWL

VEGETABLES POKE	with rice, edamame, avocado, wakame, mango and ponzu sauce	
SALMON POKE	with rice, edamame, avocado, wakame, ikura and ponzu sauce	
SALMON AND TUNA POKE	with rice, edamame, avocado, wakame, ikura and sesame sauce	

WOK

YAKISOBA	rice noodles with vegetables,pork belly, sesame oil and teriyaki sauce	
VEGETABLES YAKISOBA	rice noodles with vegetables, sesame oil and teriyaki sauce	
SEAFOOD YAKISOBA	rice noodles with vegetables, shrimps, squid and kimuchi	
MAGRET YAKISOBA	rice noodles with vegetables, magret and kimuchi	
YAKIMESHI	fried rice with vegetables, egg, pork belly and kimuchi	
VEGETABLES YAKIMESHI	fried rice with vegetables and kimuchi	
SEAFOOD YAKIMESHI	fried rice with vegetables, egg, shrimps, squid and kimuchi	

TEPPANYAKI

EBI OKONOMIYAKI	japanese omelette with shrimps, squid, cabbage,teriyaki sauce and mayo	
NIKU OKONOMIYAKI	japanese omelette with pork belly, cabagge,teriyaki sauce and mayo	
YASAI OKONOMIYAKI	japanese omelette with vegetables, teriyaki sauce and mayo	
FURAI-YA		
EBI NO FURAI	prawns tempura with sweet chili sauce and teriyaki sauce	
TORI NO KARAAGE	deep fried chicken with miso mayo	
VEGETABLE TEMPURA	vegetables tempura with kakiage sauce	
EBI IKA TEMPURA	vegetables tempura with prawns and squid with kakiage sauce	

WARM DISHES

CHICKEN TERIYAKI	grilled chicken with teriyaki sauce. Served with rice.	
SALMÓN TERIYAKI	grilled salmon with teriyaki. Served with rice.	
TOFU TERIYAKI	tofu with teriyaki Served with rice.	
EBI NO KIMUCHI	prawns with kimuchi. Served with rice.	
CHICKEN RAMEN	rice noodles soup with chicken, egg, wakame and spring onion	
SEAFOOD RAMEN	rice noodles soup with seafood, egg, wakame and spring onion	
GOHAN	white rice	
GRILL	(with stir vegetables side dish)	
SALMON	grilled salmon with teriyaki sauce	
STEAK(250gr)	grilled steak	
WAGYU BEEF	grilled japanese beef	
MAGRET	grilled magret with ponzu sauce	

*** DON´T FORGET TO LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES ***

SUSHI

FUTOMAKIS (6u)		
HOT PHILADELPHIA	salmon, avocado, cream cheese,grilled spring onion and ponzu sauce	
EBI IKURA FUTOMAKI	salmon, prawns, ikura, mango and mayo	
ARUKU FUTOMAKI	tuna, salmon and avocado	
MAGRET FUTOMAKI	magret, gobo,lettuce, avocado and ponzu sauce	
WAGYU FUTOMAKI	grilled wagyu, spicy mayo, asparagus and foie	
VEGETAL FUTOMAKI	avocado, mango and carrot	
URAMAKIS (8U) *TEMAKI OPTION*		
SAPPORO URAMAKI	salmon and avocado	
SAKAI URAMAKI	salmon and avocado with mint sauce	
CALIFORNIA URAMAKI	crab, cucumber,avocado and mayo.	
HOKKAI URAMAKI	avocado and cream cheese tempura with minced salmon, mayo, masago, and teriyaki sauce	
TOKYO URAMAKI	spicy tuna and lettuce with avocado and miso sauce on top	
OSAKA URAMAKI	prawn tempura, avocado and spicy mayo with flambé salmon and pistachio	
FUKUOKA URAMAKI	wagyu beef, shiitake and onion confit	
EBI URAMAKI	prawn tempura with avocado, mayo, masago and teriyaki sauce on top	
TATAKI URAMAKI	prawn tempura,spicy mayo and onion with avocado, tuna and kabayaki sauce on top	
KOBE URAMAKI	salmon,tuna and avocado with white fish,salmon,tuna and kabayaki sauce on top	
AKITA URAMAKI	prawn tempura with avocado and cream cheese with flambe salmon and onion confit	
ARUKU URAMAKI	salmon tempura and spicy mayo with eel and kabayaki sauce	
SPICY MAGURO URAMAKI	mango with tuna tartar and spicy sauce	
SPICY SAKE URAMAKI	avocado with salmon tartar and spicy sauce	
FETA URAMAKI	feta cheese tempura and arugula with avocado and kabayaki sauce on top	
SAITAMA URAMAKI	spicy tuna, avocado and onion confit	

SUSHI

MAKIS (8u)		
Shake maki	salmon	
Maguro maki	tuna	
Spicy maguro maki	spicy tuna	
Avocado maki		
Kappa maki	cucumber	
Mango maki		
Foie maki	grilled foie	
Wagyu maki	grilled wagyu beef	
Aburi maki	flambé salmon belly with kabayaki sauce	
NIGIRIS (1u)	(Flambé option)	
Salmon Nigiri		
Tuna Nigiri		
Tuna Tartar Nigiri	with truffle	
Seabass Nigiri		
Foie Nigiri		
Eel Niguiri		
Wagyu Nigiri		
Magret Nigiri(4u)		
Aburi ebi Nigiri	flambé shrimp with kabayaki sauce	
Scallop nigiri		
GUNKAN (1u)		
GUNKAN	salmon	
GUNKAN	tuna	
SASHIMI (4u)		
Sake Sashimi	salmon	
Maguro Sashimi	tuna	
Seabass sashimi		
Eel Sashimi		
ASSORTMENTS		
SALMON ASSORTMENT	8 sashimis + 4 nigiris + 8 makis	
SALMON AND TUNA ASSORTMENT	8 sashimis + 4 nigiris + 8 makis	
NIGIRIS NO MORIAWASE	7 nigiris + 8 makis	
CHIRASHI	rice bowl with salmon, tuna,seabass and prawns sashimi	
SUSHI Y SASHIMI ASSORTMENT	6 sashimis + 4 nigiris + 8 makis	
SASHIMI NO MORIAWASE	4 tuna sashimi + 4 salmon sashimi + 4 seabass sashimi + 4 eel sashimi	
ARUKU 歩く		

DESSERTS

LEMON PIE	5.80
SACHER CAKE	5.80
SACHER CAKE WITH ICE CREAM	6.50
TRUFFLES green tea and chocolate with sake	4.30
MOCHI Strawberry / Green tea	5.80
CHEESECAKE with red berries coulis	5.60
CARROT CAKE	4.10
SORBET Mango / Lemon / Strawberry	5.65
ICE CREAM Chocolate / Vanilla / Ginger and almond	4.70



100%
GLUTTEN FREE

DRINKS

RED WINE

Lledoner del Nord (D.O Empordà).....	19.50
Lledoner roig	
GR-65-5 (D.O. Montsant).....glass 4.10.....	19.75
Garnacha negra and cariñena	
Vilano Roble (D.O. Ribera del Duero).....	20.30
Tempranillo	
La Salceda (D.O. Rioja).....	21.80
Tempranillo	

ROSE WINE

Chivite Las Fincas (D.O. Navarra).....	21.95
Garnacha tinta and tempranillo	

BEER

Small draught beer.....	2.30
Medium draught beer.....	3.20
Pint	5.00
Asahi	4.25
Sapporo	4.25
1906 (Double malt).....	3.50
Alcohol free	3.50
Gluten free.....	3.50
Medium gluten free draught IPA	3.95
Small gluten free draught IPA.....	3.20

WHITE WINE

La Cometa (D.o. Terra Alta).....glass 4.10.....	18.45
Garnacha blanca	
Inspirador (D.O. Empordà).....	19.75
Garnacha blanca and sauvignon blanc	
Perplejo (D.O. Rueda).....glass 4.10.....	18.95
Verdejo	
Terra de Godos (D.O. Rías Baixas).....	21.15
Albariño	

CAVA

Perelada Brut Nature (D.O. Cava).....copa 4.10.....	19.55
Privat Brut Nature Reserva (D.O. Cava).....	23.50

CÓCTELES

Sangría	4.00
Vermouth.....	3.50
Mojito (Lime/passion fruit/mango/strawberry).....	7.50
Caipirinha (Lime/passion fruit/mango/strawberry)....	7.50
Sakerinha (Lime/passion fruit/mango/strawberry).....	7.50
Aperol Spritz	6.50

SAKE

Jug.....	6.20
Hakutsuru Tokubetsu Junmai Yamadanishiki.....	13.60

MAKE YOUR ORDER ONLINE

WE´LL DELIVER IT TO YOUR HOME!

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