

## Starters

<b>** EDAMAME</b> <i>steamed soybeans (stir fry with kimuchi option)</i>	3.50
<b>** MISO SOUP</b> <i>with tofu, wakame seaweed and spring onion (spicy option)</i>	4.35
<b>KIURI EBI SARADA</b> <i>cucumber, lettuce, wakame and shrimps</i>	6.75
<b>TATAKI SARADA</b> <i>lettuce, wakame and tuna tataki with miso sauce</i>	10.95
<b>** VEGETABLE GYOZAS (5 units.)</b>	7.65
<b>* SALAD</b> <i>lettuce salad, wakame and miso sauce</i>	4.00
<b>** GOMA SARADA</b> <i>goma wakame salad</i>	5.85

## Tartars

<b>SALMON TARTAR</b> <i>with avocado and ponzu sauce</i>	13.85
<b>TORO TUNA TARTAR</b> <i>with avocado and sesame sauce</i>	17.55
<b>CEVICHE</b> <i>seabass, avocado, shrimp, red onion, lime, shichimi and cilantro</i>	14.85
<b>TORO TUNA TATAKI</b> <i>with onion confit</i>	13.95

## Poke bowl

<b>** VEGETABLE POKE</b> <i>rice bowl with edamame, avocado, wakame, mango and teriyaki sauce</i>	13.60
<b>SALMON POKE</b> <i>rice bowl with salmon, edamame, avocado, wakame, ikura and ponzu sauce</i>	15.90
<b>SALMON AND TORO TUNA POKE</b> <i>rice bowl with salmon, tuna, edamame, avocado, wakame, ikura, ponzu sauce and sesame sauce</i>	17.50

## Wok (spice option)

<b>YAKISOBA</b> <i>rice noodles with vegetables, pork belly, sesame oil, garlic pesto and teriyaki sauce</i>	10.35
<b>** VEGETABLE YAKISOBA</b> <i>rice noodles with vegetables, sesame oil, garlic pesto and teriyaki sauce</i>	9.25
<b>SEAFOOD YAKISOBA</b> <i>rice noodles with vegetables, shrimps, squid, garlic pesto and teriyaki sauce</i>	10.95
<b>MAGRET YAKISOBA</b> <i>rice noodles with vegetables, magret, garlic pesto, teriyaki sauce and kimuchi</i>	11.55
<b>YAKIMESHI</b> <i>fried rice with vegetables, egg, pork belly, garlic pesto, teriyaki sauce and kimuchi</i>	9.35

<b>** VEGETABLE YAKIMESHI</b> <i>fried rice with vegetables, garlic pesto, teriyaki sauce and kimuchi</i>	8.95
<b>SEAFOOD YAKIMESHI</b> <i>fried rice with vegetables, egg, shrimps, squid, garlic pesto, teriyaki sauce, and kimuchi</i>	10.65

## Teppanyaki

<b>EBI OKONOMIYAKI</b> <i>japanese omelette with shrimps, squid, cabbage, shiitake, spring onion, teriyaki sauce and mayo</i>	10.95
<b>NIKU OKONOMIYAKI</b> <i>japanese omelette with pork belly, cabagge, shiitake, spring onion, teriyaki sauce and mayo</i>	10.65
<b>* YASAI OKONOMIYAKI</b> <i>japanese omelette with cabagge, shiitake, spring onion, teriyaki sauce and mayo</i>	10.55

## Furai -ya

<b>EBI NO FURAI</b> <i>tempurized with prawns in panko with sweet chili and teriyaki sauce</i>	10.85
<b>TORI NO KARAAGE</b> <i>japanese style fried chicken with miso mayo</i>	9.95
<b>** VEGETABLE TEMPURA</b> <i>vegetable tempura with kakiage sauce</i>	8.50
<b>EBI IKA TEMPURA</b> <i>vegetable tempura with prawns and squid with kakiage sauce</i>	9.75

## Warm dishes

<b>CHICKEN TERIYAKI</b> <i>grilled chicken with teriyaki sauce. With white rice side</i>	9.85
<b>SALMÓN TERIYAKI</b> <i>grilled salmon with teriyaki sauce. With white rice side</i>	14.50
<b>** TOFU TERIYAKI</b> <i>tofu with zucchinni and carrot and teriyaki sauce. With white rice side</i>	8.35
<b>TORI NIKU KARE</b> <i>chicken tempurized with panko. With white rice and japanese curry side</i>	10.95
<b>EBI NO KIMUCHI</b> <i>sautéed prawns with kimuchi. With white rice side</i>	10.20
<b>CHICKEN RAMEN</b> <i>rice noodles soup with chicken, egg, wakame and vegetables</i>	12.45
<b>SEAFOOD RAMEN</b> <i>rice noodles soup with seafood, egg, wakame and vegetables</i>	12.85
<b>** GOHAN</b> <i>white rice bowl</i>	3.45

## Grill (with stir vegetables side)

<b>WAGYU BEEF</b> <i>grilled japanese beef</i>	24.50
<b>MAGRET</b> <i>grilled duck magret with ponzu sauce</i>	15.85

## Sushi

<b>FUTOMAKIS (6unit.)</b>	
<b>HOT PHILADELPHIA</b> <i>tempurized fut. of salmon, avocado, cream cheese, grilled spring onion and ponzu sauce</i>	10.95
<b>EBI IKURA FUTOMAKI</b> <i>salmon, prawns, ikura, mango and mayo</i>	11.55
<b>ARUKU FUTOMAKI</b> <i>tuna, salmon and avocado</i>	11.85
<b>MAGRET FUTOMAKI</b> <i>duck, gobo, lettuce, avocado and ponzu sauce</i>	11.95
<b>WAGYU FUTOMAKI</b> <i>grilled wagyu, spicy mayo, gobo and foie</i>	14.95
<b>** VEGETAL FUTOMAKI</b> <i>avocado, mango and carrot</i>	9.25
<b>TORI FUTOMAKI</b> <i>japanese stile fried chicken with spicy mayo, lettuce and avocado</i>	9.95
<b>URAMAKIS (8 unit) (TEMAKI option)</b>	
<b>SAPPORO URAMAKI</b> <i>salmon and avocado</i>	9.95
<b>SAKAI URAMAKI</b> <i>salmon and avocado with mint sauce</i>	10.95
<b>CALIFORNIA URAMAKI</b> <i>crab tartar, cucumber, avocado and mayo</i>	10.95
<b>HOKKAI URAMAKI</b> <i>tempurized avocado and cream cheese maki with minced salmon, japanese mayo and teriyaki sauce on top</i>	11.95
<b>TOKYO URAMAKI</b> <i>tuna, lettuce and spicy mayo with avocado and miso sauce on top</i>	11.85
<b>OSAKA URAMAKI</b> <i>prawn tempura, avocado and spicy mayo with flamed salmon and pistachio on top</i>	11.85
<b>FUKUOKA URAMAKI</b> <i>wagyu beef, shiitake and onion confit</i>	14.95
<b>EBI URAMAKI</b> <i>prawn tempura, avocado and mayo, with masago and teriyaki sauce on top</i>	10.85
<b>TATAKI URAMAKI</b> <i>prawn tempura, spicy mayo and onion with avocado, tuna and teriyaki sauce on top</i>	10.95
<b>KOBE URAMAKI</b> <i>salmon, tuna and avocado with white fish, salmon, tuna and kabayaki sauce on top</i>	12.95
<b>AKITA URAMAKI</b> <i>prawn tempura with avocado and cream cheese, with flamed salmon and onion confit on top</i>	11.55
<b>ARUKU URAMAKI</b> <i>salmon tempura and spicy mayo with eel and teriyaki sauce on top</i>	11.95
<b>SPICY MAGURO URAMAKI</b> <i>mango with tuna tartar and spicy sauce on top</i>	12.85
<b>SPICY SAKE URAMAKI</b> <i>avocado with salmon tartar and spicy sauce on top</i>	11.85
<b>* YAGI URAMAKI</b> <i>feta cheese tempura and arugula with avocado and teriyaki sauce on top</i>	9.85
<b>SAITAMA URAMAKI</b> <i>spicy tuna, avocado and onion confit</i>	10.95

<b>MAKIS (8 unit.)</b>	
<b>Sake maki</b> <i>salmon</i>	6.95
<b>Maguro / Spicy maguro maki</b> <i>toro tuna / spicy toro tuna</i>	8.95
<b>** Avocado maki</b>	6.85
<b>** Kappa maki</b> <i>cucumber</i>	5.85
<b>** Mango maki</b>	6.45
<b>Foie maki</b> <i>grilled foie</i>	8.95
<b>Wagyu maki</b> <i>grilled wagyu beef</i>	11.85
<b>Aburi maki</b> <i>flamed salmon belly with teriyaki sauce</i>	7.15
<b>Kabayaki maki</b> <i>ell</i>	8,95

### NIGIRIS (1unit.) (FLAMED option)

<b>Salmon Nigiri</b>	3.00
<b>Toro Tuna Nigiri</b>	3.65
<b>Tuna Tartar Nigiri with truffle</b>	3.55
<b>Seabass Nigiri</b>	3.50
<b>Foie Nigiri</b>	3.95
<b>Eel Niguri</b>	3.85
<b>Wagyu Nigiri</b>	4.20
<b>Magret Nigiri (4 unit.)</b>	11.20
<b>Aburi ebi Nigiri</b> <i>flamed shrimp with teriyaki sauce</i>	3.40
<b>Scallop nigiri</b> <i>with miso sauce</i>	3.50

### GUNKAN (1unit.)

<b>GUNKAN</b> <i>salmon</i>	3.85
<b>GUNKAN</b> <i>tuna</i>	4.85

### SASHIMI (4 unit.)

<b>Sake Sashimi</b> <i>salmon</i>	6.70
<b>Maguro Sashimi</b> <i>toro tuna</i>	11.65
<b>Seabass sashimi</b>	6.75
<b>Eel Sashimi</b>	7.35

### ASSORTMENTS

<b>SALMON ASSORTMENT</b> <i>8 sashimis + 4 nigiris + 8 makis</i>	21.85
<b>TORO TUNA ASSORTMENT</b> <i>8 sashimis + 4 nigiris + 8 makis</i>	29.95
<b>SALMON AND TUNA ASSORTMENT</b> <i>8 sashimis + 4 nigiris + 8 makis</i>	24.95
<b>NIGIRIS NO MORIAWASE</b> <i>7 nigiris (2 salmon + 2 tuna + 2 seabass + 1 prawn)</i>	20.25
<b>SUSHI Y SASHIMI ASSORTMENT</b> <i>6 sashimis (2 salmon + 2 tuna + 2 seabass), 8 makis (salmon) 4 nigiris (1 salmon + 1 tuna + 1 seabass + 1 prawn)</i>	21.65
<b>SASHIMI NO MORIAWASE</b> <i>16 sashimis (4 tuna + 4 salmon + 4 seabass + 4 eel)</i>	25.50

\* vegetarian dish    \*\* vegan dish

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
** Ice cream chocolate / vanilla / ginger and almond	4.70



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Don't forget to let us know if you have any food allergies or intolerances.

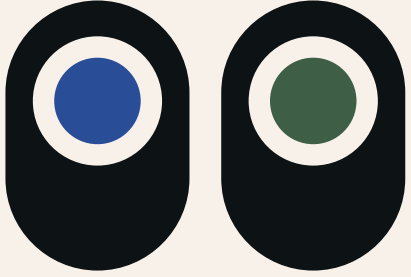
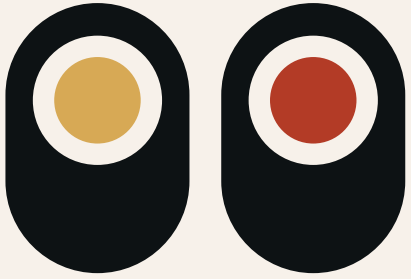
Drinks

Red wine	 	
Viña Salceda Crianza (D.O.Ca. Rioja)		20.50
Fresh fruit and soft texture		
Gr-65-5 (D.O. Montsant)	4.10	20.50
Red fruit, liquorice and penetrating freshness		
Hermanos Lurton Sin Sulfitos (D.O. Toro)		22
Red fruit and spices with ripe tannins		
Casal de Armán (D.O. Ribeiro)		23
Agile, fresh and saline		
White wine		
Només Garnatxa Blanca (D.O. Empordà)	4.10	22.50
Dry, seductive and Mediterranean		
Viña Salceda Blanco sobre Lías (D.O. Ca. Rioja)		23.00
Versatile and balanced		
Perplejo (D.O. Rueda)	4.10	22.00
Fresh and tasty		
Terra de Godos (D.O. Rías Baixas)		23.50
Fresh and mineral		
Rose wine		
Mar de Rosa (D.O. Empordà)		20.00
Young, light and refreshing		
D.O. Cava		
Perelada Stars Brut Nature Reserva	4.10	22.50
Dry, soft and complex		
Privat Brut Nature Reserva		23.50
Light, fresh and elegant		
Beer		
Small / Medium / Pint	2.30 / 3.20 / 5.00	
Asahi		4.25
Sapporo		4.25
1906 (Double malt)		3.50
Alcohol free		3.50
Gluten free		3.50
Small / Medium / Pint IPA gluten free	3.20 / 3.95 / 5.95	
Cocktails		
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

English



100% GLUTEN FREE



Arukuboku