

ARUKU歩く

AL·LÈRGENS/ALÉRGENOS

- |G|

Gluten
- |S|

Seafood
- |S|

Sesame
- |L|

Lactose
- |E|

Egg
- |V|

Vegetarian

If you suffer from any allergies or intolerances, notify the waiters.

STARTERS

Edamame V Soybeans	3€
Spicy G	3,50€
Miso Soup V Served with tofu, wakame seaweed and tender onion	3,85€
Spicy G	4€
Goma sarada V Goma seaweed and sesame	4€
Kiuri Ebi sarada S Marinated cucumber, lettuce, wakame seaweed and prawns, seasoned with rice vinegar	4,35€
Tataki sarada Lettuce, wakame seaweed and tuna tataki	8,65€
Aspara No furai V E Asparagus tempura with teriyaki sauce	7,20€
Vegetables Gyoza G S Vegetables stuffed dumplings (6p.)	6,95€
Pork Gyozas G S Pork meat stuffed dumplings (6p.)	7,40€
Seafood Gyozas G S S Seafood stuffed dumplings (6p.)	7,65€
Ebi No Furai S E Prawns tempura with citrus & sweet chily sauce, with poached egg	9,65€

POKE BOL

Vegetables Poke V S Rice, edamame, avocado, mango, goma wakame seaweed, ikura and sesame	12,60€
Salmon poke S Rice, salmon, edamame, avocado, mango, goma wakame seaweed, ikura and sesame	14,90€
Salmon & Tuna Poke S Rice, salmon, tuna, edamame, avocado, mango, goma wakame seaweed, ikura and sesame	16,50€

SUSHI I SASHIMI

MARINATED DISHES

Salmon Tartar With avocado and natural wasabi	11,85€
TunaTarta S With avocado and sesame sauce	13,55€
Ceviche M White fish (Hamachi) marinated with lime juice, purple onion and coriander	14,85€
Tuna Tataki Flambé tuna with caramelized onion	10,75€

SUSHI I SASHIMI			
MAKIS (8u)		URAMAKIS (8u)	
Salmon Maki	6,95€	California Uramaki M	9,45€
Salmon		Stuffed with natural crab, avocado, cucumber, mayo and masago	
Tuna Maki	7,15€	Hirosaki Uramaki	9,55€
Tuna		Stuffed with spacy tuna, avocado and caramelized onion on top	
Spicy Tuna Maki	7,25€	Hokkai Salmó Uramaki L	10,45€
Spicy Tuna		Stuffed with avocado and cream cheese, minced salmon, mayo, masago and teriyaki sauce on top	
Spicy Prawn Mak S	7,15€	Mayami Uramaki	9,80€
Spicy Prawn		Stuffed with marinated salmon, onion, asparagus, jalapeños and cream cheese, avocado and chipotle sauce on top	
Avocado Maki	5,40€		
Avocado			
Mango Maki	5,45€		
Mango			
Wagyu Beef Maki S	9,95€		
Wagyu Beef			
Foie Maki S	7,95€		
Foie			
FUTOMAKIS (6 u)			
Hot Philadelphi L S	9,35€	Tokyo Uramaki S G	10,20€
Deep fried roll stuffed with salmon, avocado, cream cheese, onion and ponzu sauce		Stuffed with spicy tuna and lettuce, avocado, miso sauce and sesame on top	
Magret Futomaki	10,25€	Kyoto Uramaki	9,45€
Duck breast, gobo, lettuce, avocado and ponzu sauce		Stuffed with chicken tempura and lettuce, avocado, onion and chipotle sauce on top	
Wagyu Futomaki S	13,35€	Osaka Uramaki S M	11,85€
Grilled Wagyu beef, spacy mayo, asparagus and foie		Stuffed with prawn tempura, avocado, chive and spicy mayo, flambé salmon and pistachio on top	
URAMAKIS (8u)			
Sapporo Uramaki	7,85€	Kobe Uramaki	13,45€
Stuffed with salmon and avocado		Stuffed with salmon, tuna and avocado, white fish, salmon, tuna and teriyaki sauce on top	
FunabashiUramaki V	6,80€	Iroshima Uramaki V L	7,15€
Stuffed with avocado, tomato and cucumber		Stuffed with feta cheese tenpura and rucula, avocado and teriyaki sauce on top	
Sakai Uramaki	7,95€		
Stuffed with salmon, avocado and tartar mint sauce on top			

SUSHI I SASHIMI			
URAMAKIS (8u)		SASHIMI (4u) Raw fish without rice	
Fakuoka Uramaki Stuffed with Wagyu beef, shitake and caramelized onion	12,95€	Salmon Sashimi Salmon	5,60€
		Tuna Sashimi Tuna	6,85€
		Hamachi Sashimi Japanese White fish	7,20€
		Eel Sashimi G Marinated Eel	6,35€
Yokohama Uramaki M Stuffed with grilled prawn, avocado and rucula, truffle and ikura on top	10,85€	SUSHI & SASHIMI ASSORTMENT	
Akita Uramaki M L Stuffed with prawn tempura, avocado and cream cheese, flambé salmon and caramelized onion on top	10,85€	Salmon Assortment 8 sashimi + 4 nigiris + 1 maki	17,45€
Aruku Uramaki G Stuffed with salmon tempura and spicy mayo, eel and teriyaki sauce on top	11,95€	Salmon & Tuna Assortment 8 sashimi + 4 nigiris + 1 maki	18,35€
GUNKAN (1u) Nest Nigiri		Sushi & sashimi No Moriawase 6 sashimi + 4 nigiris + 1 maki	18,85€
Salmon Gunkan Salmon	3,85€	Sahimi NoMoriawase 4 salmon + 4 tuna + 4 prawn + 4 hamachi	20,45€
Tuna S Tuna	4,35€	Nigiris No Moriawase 7 nigiris + 1 maki	16,65€
NIGIRIS (1u) Sushi rice with fish or meat on top		Aruku Assortment G L 4 sashimi salmon + 4 sashimi tuna + 4 sashimi hamachi + 4 nigiri salmon + 4 nigiri tuna + 4 nigiri hamachi + 4 nigiri Wagyu + 1 salmon tartar + 1 hokkai roll + 1 aruku roll + 1 sake jug	95€
<i>Salmon (flambé option)</i>	3€	Chirashi S Rice bowl with salmon, tuna, hamachi and prawn	18,65€
<i>Tuna (flambé option)</i>	3,20€	RAMEN	
Hamachi (flambé option) Japanese White fish	4,20€	Spicy Ramen Wheat noodle soup with chicken, egg and spring onion	9,65€
Eel G	3€	Miso Ramen Wheat noodle soup with seafood, egg and spring onion	10,65€
Prawn (flambé option) S	3€		
Foie	3€		
Magret (duck breast) (4p)	11,20€		
Wagyu(japanese beef) G	4,20€		

PLATS CALENTS/PLATOS CALIENTES

Gohan White rice	3,45€	Tempura Ebi Ika M Vegetables tempura with prawns, chopped squid and tentsuyu sauce	8,75€
Yakisoba G S Wheat noodles, vegetables, pork, katsuobushi and sesame (rice noodles option)	10,35€	Ebi Okonomiyaki G S O Japanese omelette with prawns, squid, onion and okonomiyaki sauce	9,95€
Vegetables Yakisoba G S Wheat noodles, vegetables, sesame and japanese sauce (rice noodles option)	9,25€	Niku Okonomiyaki G O Japanese omelette with porc, onion and okonomiyaki sauc	9,65€
Yakimeshi S O Fried rice with vegetables, egg, pork, onion, sesame oil and spacy kimuchi	9,35€	Yasai Okonomiyaki G O Japanese omelette with vegetables and okonomiyaki sauce	9,50€
Vegetables Yakimeshi S Fried rice with vegetables, sesame oil and spacy kimuchi	8,35€	Tomoe Gozen S Tempura avocado stuffed with spicy tuna, masago, sesame oil and teriyaki sauce	13,50€
Seafood Yakimeshi S M Fried rice with vegetables, egg, prawns, squid, sesame oil and spacy kimuchi	10,65€	Chicken Teriyaki Grilled chicken with teriyaki sauce and rice	7,55€
Seafood Yaki Udon M Wheat udon noodles with vegetables, prawn, squid and spacy kimuchi (rice noodles option)	10,75€	Salmon Teriyaki Grilled salmon with teriyaki sauce and rice	10,15€
Magret Yaki Udon Duck breast. Wheat udon noodles with vegetables, duck breast amb spacy kimuchi	11,55€	Tofu Teriyaki Grilled tofu with teriyaki sauce and rice	8,35€
Tori No Karage G Deep fried chicken japanese style with miso mayo	7,65€	ROBATA (BRASA)	
Yasai Yaki Vegetables wok, with shitake, sesame oil and sweet chily	7,75€	Salmon Grilled salmon with vegetables and yucca chips	12,35€
Vegetal Tempura Vegetables tempura with tentsuyu sauce	7,50€	Steak 250gr Grilled steak (500gr) with vegetables and yucca chips	12,50€
		Wagyu Beef Grilled Wagyu beef with vegetables, yucca chips	29,50€
		Magret Grilled Magret (duck breast) with vegetable, ponzu sauce and yucca chips	11,80€

DESSERTS

Coulant | G

5,50 €

Coulant. Chocolate biscuit with melted chocolate inside

Vainilla Ice Cream | G | L Coulant

5,95 €

Chocolate biscuit with melted chocolate inside and vanilla

Green Tea or Wasabi | G | L Ice Cream Coulant

6,40 €

Chocolate biscuit with melted chocolate inside and green tea or wasabi ice cream

Cheesecake | L

5,60 €

Cheesecake with red berries coulis

Mochi | L

5,80 €

Rice pastry stuffed with green tea or strawberry mousse

Truffles | L

4,30 €

Green tea & sake truffles

Japanese Ice Cream | L

4,70 €

Green tea, wasabi or ginger ice cream



達磨

W I N E		B E E R	
*Glass price			
R E D			
Lledoner del Nord (D.O Empordà)	1 9 , 5 0 €	Sapporo	3 , 8 5 €
GR-65-5 (D.O Montsant)	3 , 4 0 € * / 1 9 , 7 5 €	Asahi	3 , 8 5 €
Vilano Roble (D.O Ribera del Duero)	2 0 , 3 0 €	Small draught beer	1 , 6 0 €
La Salceda (D.O Riera)	2 1 , 8 0 €	Medium draught beer	2 , 3 0 €
W H I T E		Pint	5 €
Lo Cometa (D.O Terra Alta)	3 , 2 0 € * / 1 8 , 4 5 €	1906 (double malt)	2 , 5 0 €
Inspirador (D.O Empordà)	1 9 , 7 5 €	Alcohol Free	2 , 5 0 €
Perplejo (D.O Rueda)	3 , 4 0 € * / 1 8 , 9 5 €	Gluten Free	2 , 5 0 €
Terra de Godos (D.O Rías Baixas)	2 1 , 1 5 €	C O C K T A I L S	
R O S É		Mojito	5 €
Chivite Las Fincas (D.O Navarra)	2 1 , 9 5 €	Lime, passion fruit, mango, strawberry	
C A V A		Caipirinha	5 €
Peralada Stars Brut Nature (D.O Cava)	3 , 4 0 € * 1 9 , 5 5 €	Lime, passion fruit, mango, strawberry	
Privat Brut Nature Reserva (D.O Cava)	2 3 , 5 0 €	Sakerinha	5 €
S A K E		Lime, passion fruit, mango, strawberry	
Jug	6 , 2 0 €	Aperol Spritz	5 , 5 0 €
Hakutsuru Tokubetsu Junmai Yamadanishiki	1 3 , 6 0 €		