

STARTERS

<b>EDAMAME</b> steamed or stir fry with kimuchi soybeans	<b>3.50</b>
<b>MISO SOUP</b> with tofu, wakame seaweed and spring onion *Spicy option	<b>4.35</b>
<b>KIURI EBI SARADA</b> cucumber,lettuce,wakame and shrimps	<b>4.65</b>
<b>TATAKI SARADA</b> lettuce, wakame and tuna tataki	<b>9.85</b>
<b>VEGETABLES GYOZAS(5u)</b>	<b>7.65</b>
<b>SALAD</b> lettuce salad, wakame and miso	<b>4.00</b>

TARTARS

<b>SALMON TARTAR</b> with avocado, parmentier, fresh wasabi and ponzu sauce	<b>11.85</b>
<b>TUNA TARTAR</b> with avocado, parmentier and sesame sauce	<b>14.85</b>
<b>CEVICHE</b> white fish, avocado, purple onion and coriander	<b>14.85</b>
<b>TUNA TATAKI</b> with onion confit	<b>12.50</b>

POKE BOWL

<b>VEGETABLES POKE</b> with rice, edamame, avocado, wakame, mango and kabayaki sauce	<b>12.60</b>
<b>SALMON POKE</b> with rice, edamame, avocado, wakame, ikura and kabayaki sauce	<b>14.90</b>
<b>SALMON AND TUNA POKE</b> with rice, edamame, avocado, wakame, ikura and kabayaki sauce	<b>16.50</b>

WOK

<b>YAKISOBA</b> rice noodles with vegetables,pork belly, sesame oil and teriyaki sauce	<b>10.35</b>
<b>VEGETABLES YAKISOBA</b> rice noodles with vegetables, sesame oil and teriyaki sauce	<b>9.25</b>
<b>SEAFOOD YAKISOBA</b> rice noodles with vegetables, shrimps, squid and kimuchi	<b>10.75</b>
<b>MAGRET YAKISOBA</b> rice noodles with vegetables, magret and kimuchi	<b>11.55</b>
<b>YAKIMESHI</b> fried rice with vegetables, egg, pork belly and kimuchi	<b>9.35</b>
<b>VEGETABLES YAKIMESHI</b> fried rice with vegetables and kimuchi	<b>8.35</b>
<b>SEAFOOD YAKIMESHI</b> fried rice with vegetables, egg, shrimps, squid and kimuchi	<b>10.65</b>

TEPPANYAKI

<b>EBI OKONOMIYAKI</b> japanese omelette with shrimps, squid, spring onion and kabayaki sauce	<b>10.95</b>
<b>NIKU OKONOMIYAKI</b> japanese omelette with pork belly ,spring onion and kabayaki sauce	<b>10.65</b>
<b>YASAI OKONOMIYAKI</b> japanese omelette with vegetables and kabayaki sauce	<b>10.55</b>

FURAI-YA

<b>EBI NO FURAI</b> prawns tempura with sweet chili sauce and poached egg	<b>9.95</b>
<b>TORI NO KARAAGE</b> deep fried chicken with miso mayo	<b>9.95</b>
<b>VEGETABLE TEMPURA</b> vegetables tempura with kakiage sauce	<b>7.50</b>
<b>EBI IKA TEMPURA</b> vegetables tempura with prawns and squid with kakiage sauce	<b>8.75</b>

WARM DISHES

<b>CHICKEN TERIYAKI</b> grilled chicken with teriyaki sauce. Served with rice	<b>8.55</b>
<b>SALMON TERIYAKI</b> grilled salmon with teriyaki.Served with rice	<b>10.15</b>
<b>TOFU TERIYAKI</b> tofu con teriyaki Served with rice	<b>8.35</b>
<b>EBI NO KIMUCHI</b> prawns with kimuchi. Served with rice	<b>10.20</b>
<b>CHICKEN RAMEN</b> rice noodles soup with chicken, egg and spring onion	<b>9.65</b>
<b>SEAFOOD RAMEN</b> rice noodles soup with seafood, egg and spring onion	<b>10.60</b>
<b>GOHAN</b> white rice	<b>3.45</b>

GRILL

<b>SALMON</b> grilled salmon with vegetables and yuca chips	<b>14.95</b>
<b>STEAK (250gr)</b> grilled steak with vegetables and yucca chips	<b>14.50</b>
<b>WAGYU BEEF</b> grilled wagyu beef with vegetables and yucca chips	<b>24.50</b>
<b>MAGRET</b> grilled magret with vegetables, ponzu sauce and yucca chips	<b>14.85</b>

SUSHI

<b>MAKIS (8u)</b>	
<b>SAKE MAKI</b> salmon	<b>6.95</b>
<b>MAGURO MAKI</b> tuna	<b>7.25</b>
<b>SPICY MAGURO MAKI</b> spicy tuna	<b>7.25</b>
<b>AVOCADO MAKI</b>	<b>6.50</b>
<b>MANGO MAKI</b>	<b>6.45</b>
<b>FOIE MAKI</b> grilled foie	<b>7.95</b>
<b>WAGYU MAKI</b> grilled wagyu beef	<b>9.95</b>
<b>ABURI MAKI</b> flambé salmon belly with kabayaki sauce	<b>7.15</b>
<b>NIGIRIS (1u)</b> (Flambé option)	
<b>SALMON NIGIRI</b>	<b>3.00</b>
<b>TUNA NIGIRI</b>	<b>3.50</b>
<b>TARTAR TUNA NIGIRI</b> with truffle	<b>3.55</b>
<b>SEABASS NIGIRI</b>	<b>3.50</b>
<b>FOIE NIGIRI</b>	<b>3.00</b>
<b>EEL NIGIRI</b>	<b>3.85</b>
<b>WAGYU NIGIRI</b>	<b>4.20</b>
<b>MAGRET NIGIRI(4u)</b>	<b>11.20</b>
<b>ABURI EBI NIGIRI</b> flambé prawns with kabayaki sauce	<b>3.40</b>
<b>GUNKAN (1u)</b>	
<b>GUNKAN</b> salmon	<b>3.85</b>
<b>GUNKAN</b> tuna	<b>4.85</b>
<b>SASHIMI (4u)</b>	
<b>SAKE SASHIMI</b> salmon	<b>6.70</b>
<b>MAGURO SASHIMI</b> tuna	<b>7.25</b>
<b>SEABASS SASHIMI</b>	<b>6.75</b>
<b>EEL SASHIMI</b>	<b>7.35</b>
<b>ASSORTMENTS</b>	
<b>SALMON ASSORTMENT</b> 8sashimis + 4nigiris + 8makis	<b>19.85</b>
<b>TUNA AND SALMON ASSORTMENT</b> 8sashimis + 4nigiris + 8makis	<b>22.55</b>
<b>NIGIRIS NO MORIAWASE</b> 7nigiris + 8makis	<b>19.85</b>
<b>CHIRASHI</b> rice bowl with salmon, tuna,seabass and prawns sashimi	<b>20.55</b>
<div>*** DON´T FORGET TO LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES***</div>	

SUSHI

<b>FUTOMAKIS (6u)</b>	
<b>HOT PHILADELPHIA</b> salmon, avocado, cream cheese,grilled spring onion and ponzu sauce	<b>9.35</b>
<b>EBI IKURA FUTOMAKI</b> salmon, prawns, ikura, mango and mayo	<b>10.95</b>
<b>ARUKU FUTOMAKI</b> tuna, salmon and avocado	<b>10.50</b>
<b>MAGRET FUTOMAKI</b> magret, gobo, lettuce, avocado and ponzu sauce	<b>10.25</b>
<b>WAGYU FUTOMAKI</b> grilled wagyu, spicy mayo, asparagus and foie	<b>13.35</b>
<b>VEGETAL FUTOMAKI</b> avocado, mango and carrot	<b>9.25</b>
<b>URAMAKIS (8U)</b>	
<b>SAPPORO URAMAKI</b> salmon and avocado	<b>8.85</b>
<b>SAKAI URAMAKI</b> salmón and avocado with mint sauce	<b>9.25</b>
<b>CALIFORNIA URAMAKI</b> crab, cucumber, avocado, mayo and masago	<b>9.45</b>
<b>HOKKAI URAMAKI</b> avocado and cream cheese with minced salmon, mayo, masago and teriyaki on top	<b>11.35</b>
<b>TOKYO URAMAKI</b> spicy tuna and lettuce with avocado and miso sauce on top	<b>10.20</b>
<b>OSAKA URAMAKI</b> prawn tempura, avocado and spicy mayo with flambé salmon and and pistachio on top	<b>11.85</b>
<b>FUKUOKA URAMAKI</b> wagyu beef, shiitake and onion confit	<b>13.85</b>
<b>EBI URAMAKI</b> prawn tempura and mayo with masago and buttercrisp on top	<b>10.50</b>
<b>TATAKI URAMAKI</b> prawn tempura, spicy mayo and onion with avocado and kabayaki sauce on top	<b>10.45</b>
<b>KOBE URAMAKI</b> salmon,tuna and avocado with with fish,salmon,tuna and kabayaki sauce on top	<b>12.95</b>
<b>AKITA URAMAKI</b> prawn tempura with avocado and cream cheese with flambe salmon and onion confit on top	<b>10.85</b>
<b>ARUKU URAMAKI</b> salmon tempura and spicy mayo with eel and kabayaki sauce	<b>11.95</b>
<b>SPICY MAGURO URAMAKI</b> mango with tuna tartar, spring onion and spicy sauce	<b>12.85</b>
<b>SPICY SAKE URAMAKI</b> avocado with salmon tartar, spring onion and spicy sauce	<b>11.85</b>

DESSERTS

LEMON PIE	5.80
SACHER CAKE	5.80
SACHER CAKE WITH ICE CREAM	6.50
TRUFFLES green tea and sake	4.30
JAPANESE ICE CREAM green tea	4.70
JAPANESE ICE CREAM wasabi	4.70
JAPANESE ICE CREAM ginger	4.70
MOCHI rice pastry stuffed with green tea mousse	5.80
MOCHI rice pastry stuffed with strawberry mousse	5.80
CHEESECAKE with red berries coulis	5.60



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).....	2.50
Alcohol free.....	3.50
Gluten free.....	2.90

SAKE

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

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

COCKTAILS

Mojito (Lime/passion fruit/mango/strawberry).....	6.50
Caipirinha (Lime/passion fruit/mango/strawberry)...	6.50
Sakerinha (Lime/passion fruit/mango/strawberry)....	6.50
Aperol Spritz .....	5.50

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