

Aruku 歩く

ALLERGENS

| G | Gluten
| S | Seafood
| S | Sesame

| L | Lactose
| E | Egg
| V | Vegetarian

If you suffer any food allergy or intolerance,
please notify the waiters

STARTERS

Edamame | V 3 €
Soybeans

Spacy | G 3,50 €

Miso Soup | V 3,85 €
Served wiht tofu, wakame seaweed and
tender onion

Spacy | G 4 €

Goma sarada | V 4 €
Goma seaweed and sesame

Kiuri Ebi sarada | S 4,35 €
Marinated cucumber, lettuce, wakame
seaweed and prawns, seasoned with rice
vinegar

Tataki sarada 8,65 €
Lettuce, wakame seaweed and
tuna tataki

Aspara No furai | S | E 7,20 €
Asparagus tempura with teriyaki
sauce

Vegetables Gyosas | G | S 6,95 €
Vegetables stuffed dumplings (6p.)

Pork Gyosas | G | S 7,40 €
Pork meat sttufed dumplings (6p.)

Seafood Gyosas | G | S | S 7,65 €
Seafood sttufed dumplings (6p.)

Ebi No Furai | S | E 9,65 €
Prawns tempura with citrus & sweet
chily sauce, with poached egg

POKE BOL

Vegetables Poke | V | S 12,60 €
Rice, edamame, avocado, mango, goma
wakame seaweed, ikura and sesame

Salmon Poke | S 13,90 €
Rice, salmon, edamame, avocado, mango,
goma wakame seaweed, ikura and sesame

Salmon & Tuna Poke | S 15,50 €
Rice, salmon, tuna, edamame, avocado,
mango, goma wakame seaweed, ikura and
sesame



SUSHI & SASHIMI

MARINATED DISHES

Salmon Tartar 11,85 €

With avocado and natural wasabi

Tuna Tartar | S 13,55 €

With avocado and sesame sauce

Ceviche 14,85 €

White fish (Hamachi) marinated with lime juice, purple onion and coriander

Tuna Tataki 10,75 €

Flambé tuna with caramelized onion

FUTOMAKIS (6 p)

Hot Philadelphia | L | S 9,35 €

Deep fried roll stuffed with salmon, avocado, cream cheese, onion and ponzu sauce

Magret Futomaki 10,25 €

Duck breast, gobo, lettuce, avocado and ponzu sauce

Wagyu Futomaki | S 13,35 €

Grilled Wagyu beef, spicy mayo, asparagus and foie

Mango Futomaki | V | L 6,65 €

Mango, avocado, cream cheese and basil

MAKIS (8 p)

Salmon Maki 6,95 €

Salmon

Tuna Maki 7,15 €

Tuna

Spacy Tuna Maki 7,25 €

Spacy Tuna

Spacy Prawn Maki | S 7,15 €

Spacy Prawn

Avocado Maki 5,40 €

Avocado

Mango Maki 5,45 €

Mango

Wagyu Beef Maki | S 9,95 €

Wagyu Beef

Foie Maki | S 7,95 €

Foie



SUSHI I SASHIMI

URAMAKIS (8 p)

Sapporo Uramaki

7 , 8 5 €

Stuffed with salmon and avocado

Funabashi Uramaki | V

6 , 8 0 €

Stuffed with avocado, tomato and cucumber

Sakai Uramaki

7 , 9 5 €

Stuffed with salmon, avocado and tartar sauce on top

California Uramaki | S

9 , 4 5 €

Stuffed with natural crab, avocado, cucumber, mayo and masago

Mayami Uramaki

9 , 8 0 €

Stuffed with marinated salmon, onion, asparagus, jalapeños and cream cheese, avocado and chipotle sauce on top

Hokkai Salmó Uramaki | L

1 0 , 4 5 €

Stuffed with avocado and cream cheese, minced salmon, mayo, masago and teriyaki sauce on top

Hirosaki Uramaki

9 , 5 5 €

Stuffed with spicy tuna, avocado and caramelized onion on top

Tokyo Uramaki | S | G

1 0 , 2 0 €

Stuffed with spicy tuna and lettuce, avocado, miso sauce and sesame on top

Kyoto Uramaki

9 , 4 5 €

Stuffed with chicken tempura and lettuce, avocado, onion and chipotle sauce on top

Osaka Uramaki | S | S

1 1 , 8 5 €

Stuffed with prawn tempura, avocado, chive and spicy mayo, flambé salmon and pistachio on top

Fukuoka Uramaki

1 3 , 4 5 €

Stuffed with salmon, tuna and avocado, white fish, salmon, tuna and teriyaki sauce on top

Iroshima Uramaki | V | L

7 , 1 5 €

Stuffed with feta cheese tempura and, rucola, avocado and teriyaki sauce on top

Kobe Uramaki

1 2 , 9 5 €

Stuffed with Wagyu beef, shitake and caramelized onion

Yokohama Uramaki | S

1 0 , 8 5 €

Stuffed with grilled prawn, avocado and rucola, truffle and ikura on top

SUSHI & SASHIMI

URAMAKIS (8 p)

Akita Uramaki | S | L 1 0 , 8 5 €

Stuffed with prawn tempura, avocado and cream cheese, flambé salmon and caramelized onion on top

Kawasaki Uramaki | S 1 0 , 2 0 €

Stuffed with natural crab and avocado, flambé salmon and pistachio on top

Aruku Uramaki | G 1 1 , 9 5 €

Stuffed with salmon tempura and spicy mayo, eel and teriyaki sauce on top

Nagano Uramaki | G | L 1 2 , 2 5 €

Stuffed with eel, cream cheese, cucumber, masago and teriyaki sauce on top

GUNKAN (1 p) Nest Nigiri

Gunkan de Salmon 3 , 8 5 €
Salmon

Gunkan de Tuna | S 4 , 3 5 €
Tuna

NIGIRIS (1 p)

Sushi rice with fish or meat on top

Salmon (flambé option) 3 €

Tuna (flambé option) 3 , 2 0 €

Hamachi (flambé option) 4 , 2 0 €
Japanese White fish

Eel | G 3 €

Prawn (flambé option) | S 3 €

Foie 3 €

Magret (duck breast) (4p) 1 1 , 2 0 €

Wagyu (japanese beef) | G 4 , 2 0 €

SASHIMI (4 p)

Raw fish without rice

Salmon Sashimi 5 , 6 0 €
Salmon

Tuna Sashimi 6 , 8 5 €
Tuna

Hamachi Sashimi 7 , 2 0 €
Japanese White fish

Eel | G 6 , 3 5 €
Marinated Eel

歩く

SUSHI & SASHIMI

SUSHI & SASHIMI ASSORTMENT

Salmon Assortment

17,45 €

8 sashimi
+ 4 nigiris
+ 1 maki

Salmon & Tuna Assortment

18,35 €

8 sashimi
+ 4 nigiris
+ 1 maki

Sushi & sashimi No Moriwase

18,85 €

6 sashimi
+ 4 nigiris
+ 1 maki

Sashimi No Moriwase

20,45 €

4 salmon
+ 4 tuna
+ 4 prawn
+ 4 hamachi

Nigiri No Moriwase

16,65 €

7 nigiris + 1 maki

Aruku Assortment | G | L

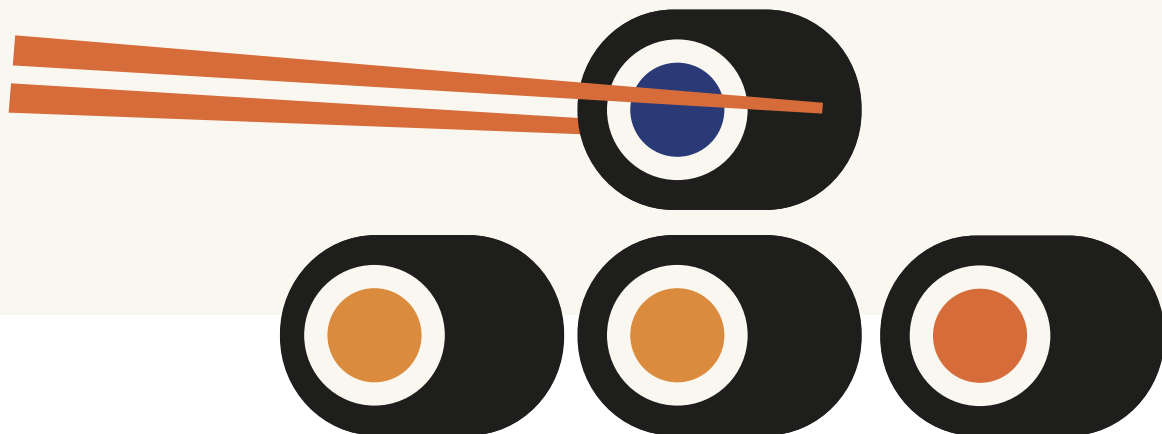
95 €

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

Chirashi | S

18,65 €

Rice bowl with salmon, tuna, hamachi and prawn



W A R M D I S H E S

Gohan

3 , 4 5 €

White rice

Yakisoba | G | S

1 0 , 3 5 €

Wheat noodles, vegetables, pork, katsuobushi and sesame (rice noodles option)

Vegetables Yakisoba | G | S

9 , 2 5 €

Wheat noodles, vegetables, sesame and japanese sauce (rice noodles option)

Yakimeshi | S | E

9 , 3 5 €

Fried rice with vegetables, egg, pork, onion, sesame oil and spicy kimuchi

Vegetables Yakimeshi | S

8 , 3 5 €

Fried rice with vegetables, sesame oil and spicy kimuchi

Seafood Yakimeshi | S | S

1 0 , 6 5 €

Fried rice with vegetables, egg, prawns, squid, sesame oil and spicy kimuchi

Seafood Yaki Udon | S

1 0 , 7 5 €

Wheat udon noodles with vegetables, prawn, squid and spicy kimuchi (rice noodles option)

Magret Yaki Udon

1 1 , 5 5 €

Duck breast.

Wheat udon noodles with vegetables, duck breast and spicy kimuchi

Tori No Karage | G

7 , 6 5 €

Deep fried chicken japanese style with miso mayo

Yasai Yaki

7 , 7 5 €

Vegetables wok, with shitake, sesame oil and sweet chily

Yasai Tempura

7 , 6 0 €

Vegetables tempura with tentsuyu sauce

Yasai Ebi Ika | S

8 , 7 5 €

Vegetables tempura with prawns, chopped squid and tentsuyu sauce

Ebi Okonomiyaki | G | S | E

8 , 9 5 €

Japanese omelette with prawns, squid, onion and okonomiyaki sauce

W A R M D I S H E S

Niku Okonomiyaki | G | E

8 , 6 5 €

Japanese omelette with porc, onion and okonomiyaki sauc

Yasai Okonomiyaki | G | E

8 , 5 0 €

Japanese omelette with vegetables and okonomiyaki sauce

Tomoe Gozen | S

1 3 , 5 0 €

Tempura avocado stuffed with spacy tuna, masago, sesame oil and teriyaki sauce

Chicken Teriyaki

7 , 5 5 €

Grilled chicken with teriyaki sauce and rice

Salmon Teriyaki

1 0 , 1 5 €

Grilled salmon with teriyaki sauce and rice

Tofu Teriyaki

8 , 3 5 €

Grilled tofu with teriyaki sauce and rice

Tonkatsu de Salmó | G | E

1 1 , 5 0 €

Salmon tempura with miso mayo



R O B A T A (G R I L L)

Salmon

1 2 , 3 5 €

Grilled salmon with vegetables and yucca chips

Entrecotte 500gr

1 8 , 6 0 €

Grilled entrecotte (500gr) with vegetables and yucca chips

Wagyu Beef

2 9 , 5 0 €

Grilled Wagyu beef with vegetables, yakinuku sauce and yucca chips

Magret

1 1 , 8 0 €

Grilled Magret (duck breast) with vegetable, ponzu sauce and yucca chips

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	
	Licor d'arròs Licor de arroz	Aperol Spritz	5 , 5 0 €
Jug	6 , 2 0 €		
Hakutsuru Tokubetsu Junmai Yamadanishiki	1 3 , 6 0 €		

