

STARTERS:

Chicken gyozas.	6€
Prawn gyozas.	6'5€
Vegan gyozas.	6'5€
Wakame salad.	7€
Edamame, with spicy option.	5€



POKES:

Ahi poke.	14€
Rice bowl with tuna, onion, kimchi, ginger, togarashi, salt, oil and nori seaweed.	
Salmon poke.	16€
Rice bowl with salmon, avocado, radish, onion, ponzu and viking salt.	
Ebi katsu poke.	14€
Rice bowl with deep fried shrimps, avocado, caramelized onion and cucumber.	
Chicken katsu Poke:	13€
Rice bowl with deep fried chicken, avocado, sweet corn and onion.	



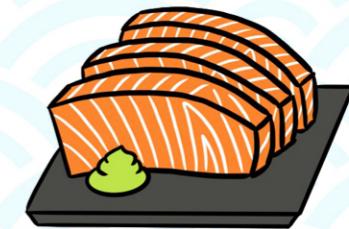
HOT DISHES:

Chicken katsu roll	8€
Noodles bowl with chicken, yakisoba sauce and vegetables.	
Prawn yakisoba	8'5€
Noodles bowl with prawns, yakisoba sauce and vegetables.	
Vegan yakisoba.	8'5€
Noodles bowl with tofu, shitake shroom, yakisoba sauce and vegetables.	
Teriyaki salmon	8'5€
Rice bowl with salmon, teriyaki sauce and green beans.	
Teriyaki chicken.	8€
Rice bowl with chicken, teriyaki sauce and green beans.	
Vegan teriyaki:	8'5€
Rice bowl with tofu, shitake, teriyaki sauce and green beans.	
Gyudon Yoshinoia style	12€
Rice bowl with Minorcan red beef, eggs, onion, soy sauce, mirin and pickled ginger.	



SASHIMI AND TATAKI:

Salmon sashimi	10€
Tuna sashimi:	12€
Tuna tataki "akami zuke":	16€
Tataki de salmón:	13€
Minorcan red beef tataki:	20€
Goten mori (boat with a variety of sashimi and tataki)	50€



TARTAR:

Tuna tartar.	15€
Rice base with avocado, tuna, cucumber, kimchi sauce and sesame oil.	
Tartar de salmón:	13€
Rice base with avocado, salmon, ponzu sauce, wakame kelp and red onion.	
Minorcan red beef tartar:	25€
rice base with Minorcan red beef, maldon salt, white pepper and local olive oil.	

Cucumber tartar:	10€
rice base with avocado, cucumber, lime juice, mint, maldon salt and black pepper.	

NIGIRIS: (2 pieces)

Tuna and spring onion nigiri.	5€
Tuna nigiri "akami zuke"	7€
Salmon nigiri.	4€
Torched salmon nigiri.	5€
Nigiri de langostinos.	5€
Atsuyaki tamago nigiri	8€
Unagi kabayaki nigiri	6€
Nigiri de aguacate:	4€



GUNKAN:

(2 porciones.)

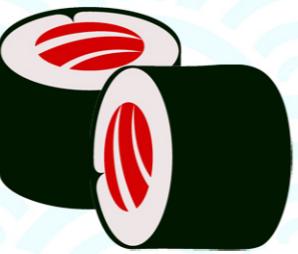
Negitoro and spring onion gunkan.	8€
Sea urchin and tobiko gunkan	12€
Salmon and avocado gunkan.	6€



MAKI:

(8 porciones)

Tuna maki.	6€
Salmon maki.	5€
Prawn maki.	6€
Avocado maki.	4€
Avocado and cream cheese maki .	5€
Cucumber maki.	4.5€



SUSHI BOATS

20€

Maki and nigiri box.
8 tuna maki pieces , 8 salmon maki pieces, 2 tuna nigiri pieces, 2 salmon nigiri pieces.

22€

Uramaki and nigiri box.
4 sake roll pieces, 4 tuna dynamite pieces, 2 unagi nigiri pieces, 2 torched salmon nigiri pieces.

30€

Couple box:
8 tuna dynamite pieces, 8 sake roll pieces, 2 gunkan negitoro pieces, 8 prawn maki pieces
2 salmon nigiri pieces, 2 Atsuyaki tamago pieces.

65€

Edomae box
2 sea urchin and tobiko gunkan pieces, 2 negitoro gunkan pieces, 2 salmon and avocado gunkan pieces, 8 edomae roll pieces, 2 unagi nigiri pieces, 2 atsuyaki tamago pieces, 8 ebi tempura roll pieces, 4 tuna maki pieces, 4 cucumber maki pieces.

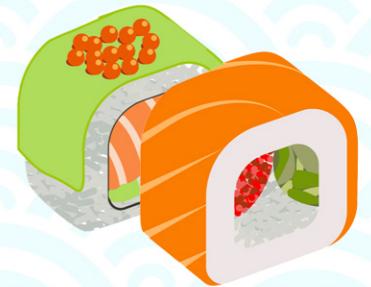
URAMAKI:

(8 porciones)

Ceviche roll. 14€
Avocado, deep fried prawn, tiger milk, cilantro and sweet potato chips.

Sake roll. 9€
Salmon, umeboshi paste, spring onion and cream cheese.

Tuna dynamite. 14€
Tuna, kimchi, cucumber, red tobiko, and katsuobushi flakes.



Teriyaki roll. 9€
Avocado, grilled chicken, cream cheese and teriyaki sauce.

Edomae roll. 16€
Tuna, avocado, cream cheese, deep fired prawn, red tobiko and fuji sauce

Ebi tempura roll. 12€
Deep fried prawn, spring onion, cream cheese, avocado and unagi sauce.

Rainbow roll. 16€
Tuna, salmon, cream cheese, avocado, unagi, shrimp, red tobiko and unagi sauce.

TEMPURA URAMAKI:

13€

Chicken katsu roll:
Deep fried chicken, cream cheese, avocado, tiger sauce and unagi sauce.

14€ (10 porciones.)

Deep fried ebi roll:
Deep fried shrimps, avocado, cream cheese, fuji sauce and unagi sauce.



16€

Gyuniku roll:
Deep fried minorcan red beef, cream cheese, avocado, onion, tonkatsu sauce and mayoyuzu.