



TEPANYAKI 鉄板焼き

1 VEGETABLE GYOZA , 4U. Eggplant, pumpkin, edamame and shiitake dumpling	8,00
2 BEEF AND PORK GYOZA , 4U. Beaf and pork dumpling	8,00
8 YAKITORI, 2U. Teriyaki chicken skewer	7,00
9 YAKISOBA Sauteed noodles with vegetables and katsoboushi	9,50
10 YAKIMESHI Spicy fried rice with vegetables, prawns and fried egg	10,50
11 VEGATARIAN YAKIMESHI Fried rice with fried egg, shitake and vegetables	9,50
13 OKONOMIYAKI Japanese pizza with bacon, katsobushi and ao nori	9,00

KITCHEN AND WOK キッチンと中華鍋の翻訳

3 MISO SHIRO Miso soup with scallions, tofu and wakame	5,50
4 EDAMAME Steamed soy beans	5,00
5 SPICY EDAMAME Sauteed soy beans with chili	6,00
7 TSUKUNE, 2U. Japanese meatball skewer	6,50
14 EBI TEMPURA Shrimp tempura with tentsuyu	12,00
15 YASAI TEMPURA Vegetable tempura with tentsuyu	10,00



6 SUNOMONO 7,00
Seaweed and cucumber salad with sesame dressing and sishimi

18 SAKE TO ABOKADO SALADA 11,50
Salmon, edamame and avocado with wasabi yuzu sauce

19 MAGURO TATAKI TO ABOKADO 15,00
Tuna tataki and avocado with shio kagen sauce

HOSOMAKIS ほそまき Rice rolls covered with seaweed

30 SAKE MAKI, 6U. 7,00
Salmon Roll

31 TEKKA MAKI, 6U. 8,00
Tuna Roll

32 SPICY TUNA MAKI, 6U. 8,50
Tuna roll with spicy mayo

URAMAKIS 裏巻 Seaweed rolls covered with rice

56 SALMON SPICY MANGO ROLL 8U 14,50
Spicy salmon uramaki with mango and avocado covered with flambe salmon

122 PEZ MANTEQUILLA SOASADO Y EBI TEMPURA URAMAKI, 8U. 14,50
Tempura prawn and avocado, covered with flambe butterfish

34 ROJO MAKI, 4U. 9,50
Tuna, salmon, avocado and tobiko

35 SAKE TO MAGURO URAMAKI, 5U. 10,50
Salmon, tuna with cream cheese and cucumber

36 CALIFORNIA ROLL, 4U. 8,50
Crab, avocado, cucumber and Japanese mayonnaise

37 EBI NO TEMPURA MAKI, 8U. 12,50
Tempura shrimp with spicy mayonnaise

45 SPICY SALMON AND BUTTERFISH URAMAKI, 8U. 14,50
Marinated salmon and flambe butterfish with three spices

50 BEEF TENDERLOIN URAMAKI, 8U. 16,50
Asparagus in tempura, foie gras covered with beef tenderloin

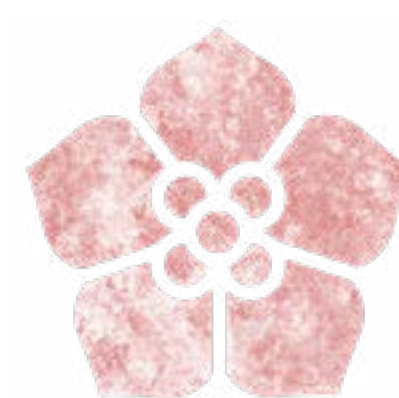
FUTOMAKIS 太巻 Rice rolls covered with seaweed

39 MAGURO MANGO MAYONEEZU HANI FUTOMAKI, 6U. 11,80
Tuna with mango, mayonnaise and honey mayonnaise

40 SPICY TUNA AND MANGO FUTOMAKI, 4U. 12,00
Mango, cucumber and avocado, with tartar spicy tuna tartar and tobiko

42 FOIE GRAS FUTOMAKI, 5U. 10,50
Foie gras and mango

103 SALMON FUTOMAKI NO TEMPURA, 6U. 12,75
Tempura roll stuffed with salmon, avocado and cream cheese with tataki sauce



NIGIRIS 握り

124 EBI NIGIRI SOASADO, 1U. Flambé prawn with japanese mayo, furikake and tobiko	3,50
43 TORO NO ABURI, 1U. Flambe tuna belly	4,00
44 FOIE GRAS NIGIRI, 1U. Grilled foie gras	4,50
46 CRISPY NIGIRI FROM STEAK TARTAR, 4U. Steak tartare with Japanese dressing on crispy sushi rice	10,00
51 BUTTER FISH NO ABURI, 1U. Flambe butterfish with truffle	4,00
55 UNAGUI NIGIRI 1 U. Flambe eel	4,00
57 IKURA SAKE NO ABURI 1U Flambe salmon with ikura	3,00

MORIAWASE 刺身

47 NIGIRI MORIAWASE, 5U. Assortment of nigiris	12,00
48 SASHIMI MORIAWASE, 18U. Assortment of sashimis	25,00
49 SASHIMI SUSHI MORIAWASE, 20U. Assortment of sashimi, maki and nigiri	25,50



POSTRES – DESSERTS デザート

TRUFAS DE TE MATCHA Y CHOCOLATE Green tea and chocolate truffles Trufes de te matxa i xocolata	4,50
MOCHI DE TE MATCHA, OREO, MANGO Y CHEESE CAKE Matcha tea, oreo, mango and cheese cakemochi Mochi de te matxa, oreo, mango i cheese cake	5,70
MOUSSE DE CHOCOLATE BLANCO CON ARROZ INFLADO CAMELIZADO Y TEJA DE CHOCOLATE White chocolate mousse with caramelized puffed rice and chocolate tile Mousse de xocolata blanca amb arròs inflat caramel·litzat i teula de xocolata	5,80
PASTEL DE CHOCOLATE CON HELADO Chocolate cake with ice cream Pastís de xocolata i gelat	8,00
MAKIS DE MASCARPONE (6 UN) Makis de mascarpone (6 un) Mascarpone makis (6 un)	7,50
HELADO DE YOGURT BÚLGARO CON GROSELLA Bulgarian yogurt ice cream with currant Gelat de iogurt búlgar amb grosella	5,50
HELADOS: TE MATCHA, SÉSAMO NEGRO, CHOCOLATE, SORBETE DE YUZU Ice cream: matcha tea, black sesame, chocolate, yuzu sorbet Gelats: te matxa, sèsam negre, xocolata, sorbet de yuzu	5,50