

A P P E T I Z E R S	Edamame* Steamed soybean pods	€ 4
	Spicy edamame* Sautéed steamed pods with spicy sauce ¹	€ 5
	Goma wakame* Japanese seaweed dressed with sesame dressing ²	€ 5
	Gazpacho salmorillo Tomato-based gazpacho with pepper, cucumber and fresh basil	€ 5

	Miso soup Oriental soup made from soy, tofu and wakame ³	€ 5
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	Guacamole with nachos Mexican avocado-based dip with corn chips	€ 5
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T A P A S	Oriental croquettes Drained bechamel, pork sautéed with ginger and spring onion and orange teriyaki ⁴	€ 6
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	Vegetables tempura Zucchini, carrots, tofu, accompanied with honey sriracha ⁵	€ 6
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	Shrimp tempura Shrimp* in tempura, chives and spicy mayo ⁶	€ 9
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	Spring roll Carrots, cabbage, savoy cabbage, soy sauce in phyllo dough* ⁷	€ 6
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	Mini bundles Stuffed bundles with cheese, chili and guacamole ⁸	€ 7
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	Pork bun A bundle* stuffed with cooked pork in a salt chamber, chimichurri mayonnaisei ⁹	€ 8
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	Crab bun A bundle* stuffed with crab meat*, seasoned with spicy mayonnaise and chives ¹⁰	€ 10
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	Chicken nuggets Marinated chicken, sriracha aioli and basil ¹¹	€ 8
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	Pata polpo Nikkei potato cream, caramelized octopus, crust of dehydrated olives and hazelnuts ¹²	€ 10
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* Frozen product

T A P A S	Eggplant meatballs Eggplant meatballs, turmeric, tofu and mint cream ¹³	€ 8
	Black Cod White Alaska fish with teriyaki, shiso and pink pepper sauce ¹⁴	€ 12

	Scallop nest Crispy kataifi pasta, scallop* in tempura glazed with spicy mayo and tobiko* ¹⁵	€ 12
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	Samurai salmon stick Crispy cannoli* with salmon tartare and chives ¹⁶	€ 10
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	Samurai tuna and lime Crispy cannoli* with tuna and lime tartare ¹⁷	€ 10
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	Rice cube Crispy rice dice with tuna and salmon tartare ¹⁸	€ 6
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M A I N C O U R S E S	Green tea Cha Soba Green tea buckwheat spaghetti, sautéed vegetables and baby squid ¹⁹	€ 14
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	Udon* chicken and vegetables Wide-grain buckwheat spaghetti with chicken and wok vegetables ²⁰	€ 14
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	Udon * vegetables wok Wide-grain buckwheat noodles with wok vegetables ²¹	€ 13
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	Pad Thai prawns* and lime Fettuccine with rice, prawns, vegetables, cashews, thai sauce and lime ²²	€ 16
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	Tuna in hazelnut crust Seared tuna, panko hazelnut crust and rosemary, wasaby yogurt sauce ²³	€ 20
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	Salmon teriyaki Glazed salmon fillet with teriyaki sauce ²⁴	€ 17
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	Soft Salmon Salmon cooked at low temperature, wrapped in nori seaweed, yuzukoshu sauce, goji berries, aikura* cream and zucchini julienne turban ²⁵	€ 19
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	Beef Teriyaki Beef fillet with teriyaki sauce ²⁶	€ 20
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	Orange duck and wasaby Duck breast with honey, bottom of citrus duck, wasaby fresh ²⁷	€ 18
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* Frozen product

M A I N C O U R S E S	Veal cheek Veal cheek cooked in low temperature, celeriac cream, aromatic herbs and cooking sauce reduction, ginger candied, spring onion and wok pak choy ²⁸	€ 16
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	Squid with yuzu Grilled squid, aioli with yuzu, crispy salicornia ²⁹	€ 15
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	Monkfish and coconut sauce and curry Adriatic fish, curry sauce with coconut, citrus bread ³⁰	€ 18
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	Clam and ginger soup ³¹	€ 15
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	Cochon soupe Pork soup, coconut milk and spices ³²	€ 13
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CRUDITÉ, TARTARE AND TIRADITO

S U S H I B A R	Salmon ceviche, umbrine and shrimp Mixed ceviche in Peruvian style, coconut vegan mayonnaise and pomegranate gel ¹	€ 18
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	Nigiri A choice of salmon, tuna and mackerel, sea bass ²	€ 12
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	Omakase Mixed tasting of uramaki, sashimi and nigiri ³	€ 28
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	Salmon Tartare Salmon tartare with soy sauce and mirin, avocado, cucumber and beetroot ⁴	€ 14
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	Tuna tartare Tuna tartare with soy sauce and mirin, dry miso, marinated daikon, avocado, cucumber ⁵	€ 16
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	Tris of tartare Tuna with reduction of sweet soy, scorpion fish with orange sauce, prawns from Mazara del Vallo with yuzu and maldon salt ⁶	€ 18
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	Shrimp crudité Shrimp of Mazara del Vallo and scallop of Nero truffle ⁸	€ 20
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	Tuna tiradito Seared tuna with ponzu sauce, stracciatella, taggiasche olives and tomato confit ⁹	€ 17
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* Frozen product

S U S H I B A R	Salmon tiradito Salmon seared with the ponzu sauce, wrapped in shiso leaves with ginger, ikura and pate spring onion ¹⁰	€ 16
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	Amberjack tiradito Amberjack with yuzu and jalapeno sauce, mango tartare and bottarga ⁹	€ 18
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	Sea bass tiradito Sea bass with exotic leche de tigre, coconut foam, goma wakame and nori seaweed waffle caramelized with coconut ¹⁰	€ 16
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ROLLS - URAMAKI

	Spicy salmon roll Salmon, avocado, spicy mayo, top with salmon tartare and chives ¹¹	€ 12
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	Spicy tuna roll Tuna, avocado, spicy mayo, top with tuna tartare, chives and sesame oil ¹²	€ 14
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	Crispy roll Shrimp in tempura, philadelphia, crispy and teriyaki sauce ¹³	€ 12
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	Special Salmon roll Salmon, avocado, spicy mayo, pumpkin flower in tempura, ikura and teriyaki sauce ¹⁴	€ 15
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	Special Tuna roll Tuna, avocado, spicy mayo, pumpkin flower in tempura, ikura and teriyaki sauce ¹⁵	€ 16
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	Avocado roll Salmon, philadelphia, avocado cream, ikura* ¹⁶	€ 14
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	California roll Tuna patè, avocado, spicy mayo with cooked shrimp tartare and tobiko* ¹⁷	€ 14
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	Lobster roll Shrimp in tempura, spicy mayo, seared lobster, avocado, crispy and teriyaki sauce ¹⁸	€ 20
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	Salmon Rainbow Salmon, philadelphia, avocado, wasabi tobiko ¹⁹	€ 16
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	Enoki Tuna roll Tuna, avocado, sautéed enoki mushrooms, cream of avocado ²⁰	€ 15
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* Frozen product

S U S H I B A R	Green roll Sea bass, salicornia cream, fried salicornia, and cedar sauce ²¹	€ 16
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	Truffle roll Shrimp in tempura, top of salmon, avocado, truffle cream and ikura ²²	€ 18
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	Vegetarian roll Zucchini and carrots in tempura, pumpkin flower top and teriyaki sauce ²³	€ 12
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	Vegan roll Tapioca, curly salad, asparagus, mirin icing and toasted hazelnuts ²⁴	€ 12
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D E S S E R T S	Soft core cake Sichuan and mezzal cream, goji berries and smoked maldon salt ³⁴	€ 6
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	Tartlet with ricotta and pear Breton biscuit with cocoa, ricotta and lemon mousse, pear marinated in barolo chinato and rosemary ³⁵	€ 8
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	Cheese cake ³⁶	€ 8
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	Catalan cream With hints of Gin Mare, cocoa earth and dehydrated olives and sensory smoked ³⁷	€ 6
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	Tiramisù Savoiardi wet coffee and coconut milk, dulce de leche mascarpone cream, chocolate drops and coconut rapè	€ 6
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