



STARTERS

Wakame seaweed salad	6,00
Green gazpacho with fried shrimp	7,00
Sautéed edamame	6,00

RAW - SASHIMI

Spicy tuna tartare	17,00
Scallop usuzukuri with yuzu vinaigrette	17,00
Tuna usuzukuri with ponzu & kizami	18,00
Sea bass tiradito with passion fruit	17,00
Tuna tiradito nikkei-style	18,00
Tuna loin sashimi (4 cuts)	11,00
Toro sashimi (4 cuts)	14,00
Salmon sashimi (4 cuts)	10,00
Moriawase sashimi (14 cuts)	30,00

NIGIRI *(1 piece)*

Tuna loin	4,00	Sweet chili & lime tuna	5,00
Toro	4,50	Toro colorao	5,00
Salmon	3,50	Seared salmon	4,50
Eel	4,50	Eel with foie	5,00
Scallop	4,00	Scallop with shiro miso	5,00
Sea urchin	4,50	Toro & sea urchin	7,50

WARM

Tuna seared with fino and miso sauce	22,00
Beef cheek gyoza birria stew (4 uds)	11,00
Iberian pork korean style	12,00

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URAMAKI

GODZILLA	15,00
Fried prawn, avocado, spicy mayo and masago	
MAUZINGER Z	16,00
Tempura prawn, cream cheese & avocado with mayo and sweet chili	
TERMINATOR	16,00
Camembert, avocado, crunchy onion & flamed salmon	
EEL ROLL	16,00
Salmon, cream cheese, avocado, topped with eel & kabayaki	
TOROCRUSH	16,00
Tuna toro, avocado, masago & spicy mayo	
TUNA & FOIE	16,00
Tuna, avocado, seared foie, eel sauce	
CALIFORNIA	14,00
Salmon, avocado & cucumber, masago & sesame	
SIMPLE (Tuna & Salmon)	12,00
Half tuna, half salmon, with avocado & sesame	
MAKI	10,00
Choose your flavour (tuna, salmon, avocado)	
Mister Crab	12,00
Temaki (hand-rolled and eaten with the hand) of Japanese-style fried soft-shell crab, sweet chili sauce, lettuce, avocado and lime	

SWEET

Yuzu cheesecake	8,00
María cookie dessert cup with brownie	8,00
Tres Leches cake	8,00

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