

Appetizers	Euro
Hamachi ceviche with mango leche de tigre	22
King crab avocado roll aburi with tamarillo sauce	30
Wagyu bresaola with puffed tacos and Amazu cauliflower	28
Japanese Pastas	Euro
Inaniwa with white fish, sea urchin and egg sauce	22
Wagyu ravioli with caramelized soy onions, parmigiano and white truffle clear soup	25
Main Courses	Euro
Wagyu Asado cooked on binchotan charcoal with tsukemono vegetables	30
Poached skipjack in Kaeshi sauce with crispy artichokes, bonito flakes and parmigiano	24
Seabass with red beetroot and Yuzu sauce, crispy jamon and shiso leaf	25

Sushi and Sashimi	Euro
--------------------------	-------------

Sushi 9 <i>Selection of 9 nigiri</i>	27
Sashimi 13 <i>13 pieces of sashimi</i>	32
Rolls 12 <i>6 uramaki / 6 hosomaki</i>	26
Chirashi	18

Vegetarians	Euro
--------------------	-------------

Shojin tempura <i>Selection of 7 vegetables</i>	18
Miso soup	3
Steamed rice	3
Edamame	5
Steamed bread with wasabi aioli	2,50

Dessert	Euro
----------------	-------------

Tiramisù	10
Yuzu	10
Mousse esotica	10
Fresa y pistacho	10
Mochi (<i>green tea, chocolate, coconut, cheesecake</i>)	3 each
Ice cream and sorbet	5

OMAKASE

Euro

Amuse bouche

Hamachi ceviche with mango leche de tigre

Wagyu ravioli with caramelized soy onions,
parmigiano and white truffle clear soup

Poached skipjack in kaeshi sauce with crispy artichokes,
bonito flakes and parmigiano

Selection of sushi | 3 nigiri

Dessert _____ 55

OMAKASE

Euro

Amuse bouche | x2

King crab avocado roll aburi with tamarillo sauce

Wagyu bresaola with Amazu cauliflower

Inaniwa with white fish, sea urchin and egg sauce

Seabass with red beetroot and yuzu sauce, crispy jamon and
shiso leaf

Selection of sushi | 5 nigiri

Dessert _____ 65

/ Tasting menu exclusively for the entire table /

The product is certified for the freezing treatment according to EC law 853/2004, chapter III, section VIII.
Some ingredients can be frozen at the origin. Please notify us for allergies and intolerances.

Cocktails	Euro
47 MULE Gin / vodka, tonic / ginger beer, centrifuge with cucumber, mint and lime	10
KAWAII NEGRONI Gin infused with passion fruit, Campari, white vermouth and homemade cherry	10
LO QUE HAY DESPUES DEL MAR Gin mare, sea soda, lime and rosemary	10
LOST IN THE IZAKAYA Tequila infused with black pepper, mescila, beet, raspberry and lime centrifuge	10
YUYAKE DAI KANJI White rum, reductions of Campari, mango, pineapple foam and kurkuma	10
<i>ANALCOLICO</i>	
TOKYO'S MEMORI Mango, pineapple, wasaby syrup, yuzu	10
LA ULTIMA PALABRA Agave, lemon, ginger and soda	10

Soft Drink	Euro
Acqua San Pellegrino	5
Acqua Panna	5
Coca Cola	5
Coca Cola Zero	5
Fanta Orange	5
Fanta Lemon	5
Tonic Water Schweppes	5
Tonic Water Fever Tree	5
Tonic Water 1724	5
Ginger Beer	5
Ginger Ale	5
Non-alcoholic beer	5
Gluten-free beer	5
Premium Distillates	15