

Appetizers	Euro
Hamachi ceviche with mango leche de tigre	22
King crab avocado roll aburi with tamarillo sauce	30
Cecina de León, puffed tacos, cauliflower in Amazu and black truffle	28
Anchovies, pine nut crumble, wakamomo gel and marinated ikura	20
Ceviche of scallop, corn, beetroot in amazu	26
Japanese Pastas	Euro
Iberian pork gyoza with white garlic sauce	22
Wagyu ravioli with caramelized soy onions, parmigiano and white truffle clear soup	25
Inaniwa with white fish, sea urchin and egg sauce	22
Goma King crab, negi oil and layu	28
Main Courses	Euro
Bonito pochè in kaeshi sauce, crispy artichokes, parmesan, amazu onion and Chinese cabbage in osmosis	24
Seabass with red yuzu turnip, crispy iberian jamon and crispy ikura and shiso	25
Iberian pork and eel with oshitashi spinach and tosazu	26
Grilled wagyu, amazu vegetables, jalapeno sauce and red anticucho	40
Wagyu in uni Bernese sauce, asparagus and black cabbage	45
Nasumiso cod with tiger tomato and basil powder	35

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
Sushi and Sashimi <i>6 uramaki / 4 nigiri / 4 sashimi</i>	40
Chirashi	18
Vegetarian	Euro
Shojin tempura <i>Selection of 7 vegetables</i>	18
Miso soup	3
Steamed rice	3
Edamame	5
Edamame spicy	6
Steamed bread with wasabi aioli	2,50
Dessert	Euro
Tiramisù	10
Sancho pepper, carrot and orange	10
Fennel, tangerine and lime	10
Oil meringue and yuzu	10
Almond and red fruits	10
Rosemary, gianduia and lemon	10
Yuzu	10

OMAKASE

Euro

Hamachi ceviche with mango leche de tigre

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

Seabass with red yuzu turnip, crispy iberian jamon
and crispy ikura and shiso

Selection of sushi | 3 nigiri

Oil meringue and yuzu _____ 60

OMAKASE

Euro

Ceviche of scallop, corn, beetroot in amazu

Cecina de León, puffed tacos, cauliflower in Amazu
and black truffle

Iberian pork gyoza with white garlic sauce

Bonito pochè in kaeshi sauce, crispy artichokes,
parmesan, amazu onion and chinese cabbage in
osmosis

Selection sushi | 5 nigiri

Sancho pepper and carrot _____ 75

Omakase available for all the guests in the table until 10.30pm

VEGETARIAN OMAKASE

Euro

Bresaola of remolacha, puffed tacos and vegetables in amazu

Vegetarian ravioli, shitake, Chinese cabbage and carrot

Vegetables tempura

Vegetarian sushi

Tiramisu _____ 55

Omakase available for all the guests in the table until 10:30pm

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.

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