

Appetizers	Euro
King crab with leche de tigre and yuzu gel	45
Lobster, tomato water with anchovy extract, eryngii mushrooms and candied artichokes	40
Wagyu bresaola, cauliflower in amazu, summer truffle and salbutes	32
Salmon confit with yuzukoshō, black garlic and baby spinach with goma tosazu	26
Squid aburi, edamame foam, mirin soy sauce and black squid ink wafer	25
Marinated tuna noodles, osmotic melon with sake and caviar	30
Beetroot, vegetables in amazu, summer truffle and salbutes	22
Pasta and noodles	Euro
Wagyu ravioli, caramelized soy onion, dried courgettes, nashi pear and pumpkin	26
Inaniwa, egg, sea urchin and white fish harami	26
Pork gyoza, scampi and almond sauce	28
Inaniwa cacio and sancho pepper	24
Main courses	Euro
Grouper fish with tomato miso, nasu miso and aubergine powder	32
Suckling pig, eel, pak choi and den miso	32
Sea bass, beetroot and yuzu, paleta iberica, shiso and ikura	34
Japanese/Chilean wagyu, vegetables in amazu and three sauces: jalapeño, teriyaki, mole anticucho	55/35
Mullet, sea urchin and sesame, mullet reduction and kale tsukemono	32

Poached skipjack, warishita gel, napa cabbage, red onion and crispy artichokes	28
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Vegetarian steak with vegetables in amazu	26
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Tempura	Euro
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Shojin-age (7 pcs. of Vegetable)	20
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Prawn, shiso, shiitake tempura and spicy garlic sauce	26
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Sushi and sashimi	Euro
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Sushi selection: 1 hosomaki and 7 nigiri	35
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Sashimi 13 with rice and miso	32
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Sushi 9	30
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Uramaki	Euro
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Spicy tuna	18
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Scallop and masago	20
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Salmon and avocado	18
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Prawn tempura and seared salmon	24
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Hamachi jalapeño	24
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Snacks	Euro
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Edamame	6
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Spicy edamame	7
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Steamed bread and alioli wasabi	3
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Rice and soups

Euro

Steamed rice

6

Miso soup

6

OMAKASE

Euro

Salmon confit

Special sushi selection

Wagyu ravioli

Sea bass and beetroot

Pre dessert: Tea matcha tacos

Dessert: Mango mousse and passion fruit ice cream _____ 70

OMAKASE

Euro

Tuna noodles

Wagyu bresaola

Special sushi selection

Inaniwa harami

Grouper fish with tomato miso

Pre dessert: Kakigōri

Dessert: Mont Fuji _____ 90

Omakase is available only if the diners of the entire table are participating, until 10.30pm

Desserts	Euro
Rainbow tacos	15
Japanese cheesecake and matcha tea ice cream	10
Mango bar and passion fruit ice cream	12
Poppy seed mousse, raspberry and vegetarian meringues	12
Mont Fuji with dark chocolate and sour cherries	13
Mochi selection (3 pcs.)	12
Ice cream/Sorbet	4,50

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.

Drinks	Euro
Still water	3
Sparkling water	3
Tonic water	3,50
Coca Cola	3,50
Coca Cola Zero	3,50
Lemon Fanta	3,50
Orange Fanta	3,50
Sprite	3,50
Ginger beer	3,50
Aquarius	3,50
Caña	3
Jarra	4,50
Gluten-free beer	3,50
Non-alcoholic beer	3,50
Glass of red wine	4
Glass of white wine	4
Glass of Sangria	8
Tinto de verano (Red wine and lemon Fanta / Sprite)	5
Clara (Beer and lemon Fanta /Sprite)	5