

<b>Appetizers</b>	<b>Euro</b>
King crab with leche de tigre and yuzu gel	50
Lobster, tomato water with anchovy extract, eryngii mushrooms and candied artichokes	43
Wagyu bresaola, cauliflower in amazu, summer truffle and salbutes	35
Salmon confit with yuzukoshō, black garlic and baby spinach with goma tosazu	28
Squid aburi, edamame foam, mirin soy sauce and black squid ink wafer	28
Marinated tuna noodles, osmotic melon with sake and caviar	32
Beetroot, vegetables in amazu, summer truffle and salbutes	22
<b>Pasta and noodles</b>	<b>Euro</b>
Wagyu ravioli, caramelized soy onion, dried courgettes, nashi pear and pumpkin	28
Inaniwa, egg, sea urchin and white fish harami	28
Pork gyoza, scampi and almond sauce	30
Inaniwa cacio and sancho pepper	27
<b>Main courses</b>	<b>Euro</b>
Grouper fish with tomato miso, nasu miso and aubergine powder	35
Suckling pig, eel, pak choi and den miso	33
Sea bass, beetroot and yuzu, paleta iberica, shiso and ikura	35
Japanese/Chilean wagyu, vegetables in amazu and three sauces: jalapeño, teriyaki, mole anticucho	70/45
Redfish, yellow tomato and ginger	38

Poached skipjack, kaeshi gel, napa cabbage, red onion and crispy artichokes 30

Vegetarian steak with vegetables in amazu 26

---

**Tempura** **Euro**

---

Shojin-age (7 pcs. of Vegetable) 23

Prawn, shiso, shiitake tempura and spicy garlic sauce 28

---

**Sushi and sashimi** **Euro**

---

Sushi selection: 1 hosomaki and 7 nigiri 37

Sashimi 13 35

Sushi 9 32

Roll 16 selection 45

Chirashi 22

---

**Snacks** **Euro**

---

Edamame 6

Spicy edamame 7

Steamed bread and alioli wasabi 3

---

**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: Kakigōri

Dessert: Las salinas \_\_\_\_\_ 80

---

**OMAKASE**

---

**Euro**

Tuna noodles

Wagyu bresaola

Special sushi selection

Inaniwa harami

Grouper fish with tomato miso

Pre dessert: Kakigōri

Dessert: Mont Fuji \_\_\_\_\_ 95

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

Desserts	Euro
Las salinas	14
Rainbow tacos	15
Japanese cheesecake and matcha tea ice cream	13
Mango bar and passion fruit ice cream	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.

<b>Drinks</b>	<b>Euro</b>
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