

APPETIZERS

01.SOPA MISO 4,5	07.TARTAR ATÚN 16	12.GYOZAS CARNE 8
Miso with wakame, tofu and naruto.	Marinated tuna with avocado, mango and lime.	6 pork meat gyozas.
● ●	●	●
02.EDAMAME 🍱🍱 5,5	08.TARTAR SALMÓN 13	13.GYOZAS VERDURAS 8
Edamame with special sauce. "Optional with spicy."	Marinated salmon with avocado, wakame, rice and mayo, kabayaki.	6 vegetables gyozas.
● ● ●	● ●	●
03.WAKAME 5	09.SASHIMI 18	14.ROLLITOS 8
Wakame salad.	4 pieces tuna	5 vegetable spring rolls.
●	4 pieces salmon	●
04.TATAKI ATÚN 15	10.NIGIRI TWIST 11	15.LANGOSTINOS 10
Seared tuna with tomato jam and yakiniku.	4 pieces salmon, rice, avocado, cream cheese, nuts and ponzu.	4 fried shrimps with panko.
●	● ● ●	● ● ●
05.TATAKI SALMÓN 13	11.TACO POKE 🍱 12	16.YAKITORI 10
Seared salmon with yakiniku.	4 tacos salmon, tuna with avocado, red onion, fried onion and spicy mayo.	3 grilled chicken brochette with teriyaki.
●	● ●	●
06.EBI BALL 6		17.TORI NUGGETS 12
1 onigiri shrimp with avocado, foie and kabayaki.		Chicken nuggets.
● ● ● ●		●

SALADS

18.ENSALADA SUNOMONO 9
Seaweed with cucumber and sesame dressing.
● ●
19.ENSALADA VERDE 10
Lettuce with avocado, soy beans and citric vinaigrette.
20.ENSALADA SALMÓN 13
Lettuce with marinated salmon, mango, avocado, cucumber, tomato and miso dressing.
● ●
21.ENSALADA POLLO 13
Lettuce with chicken, mango, tomato and honey-mustard dressing.
●

WARM DISHES

22.TONKATSU 13
Fried pork with rice and teriyaki sauce.
●
23.TORI KARAAGE 13
Fried Chicken with almonds and rice and teriyaki sauce.
● ●
24.UNAGI 15
Eel with rice and teriyaki sauce.
●
25.TEPPAN SALMÓN 15
Grilled salmon with rice and teriyaki sauce.
● ●
26.TEPPAN NASU 12
Fried aubergine with rice teriyaki sauce.
●

RICE & NOODLES

YAKISOBA 10/12/13
Stir-fried noodles.
● ●
● 27.Vegetables
● 28.Meat
● 29.Seafood
YAKIMESHI 10/12/13
Stir-fried rice.
● ● ●
● 30.Vegetables
● 31.Meat
● 32.Seafood
YAKIUDON 11/13/14
Stir-fried Udon noodles.
● ● ●
● 33.Vegetables
● 34.Meat
● 35.Seafood
36.GOHAN 3
White rice.
●

ALLERGENS

GLUTEN ● SEAFOOD ● NUTS ● EGGS ● DAIRY ● GLUTEN FREE ●

MAKI 6 pieces

- 37. SALMON 6
●
- 38. TUNA 7
●
- 39. EEL 6
●
- 40. AVOCADO 5
●
- 41. CUCUMBER 5
●
- 42. MANGO 5
●

NIGIRI 2 pieces

- 43. SALMON 5
●
- 44. TUNA 7
●
- 45. SHRIMP 5
● ●
- 46. AVOCADO 5
●
- 47. CUCUMBER 5
sesam dressing.
● ● ●

Flambe

- 48. SALMON 7
ikura and kabayaki
sauce.
● ●
- 49. TUNA 🍣 8
tobiko, mayonnaise
and kabayaki sauce.
● ● ●
- 50. FOIE 11
kabayaki sauce.
● ●
- 51. EEL 7
kabayaki sauce.
●

VEGETARIAN 8 pieces

- 52. AGUACATE ROLL 11
Avocado with creamcheese.
● ●
- 53. NASU ROLL 11
Aubergine with kabayaki.
●
- 54. HEURA ROLL 13
Heura with avocado,
pickled onion and
kabayaki.
●
- 55. YASAI ROLL 11
Mango, cucumber, avocado.
●

SUSHI ROLLS 8 pieces

- 56. CRUNCHY ROLL 12
Salmon, avocado with maho
and fried onion.
● ● ●
- 57. CHEC ROLL 13
Salmon, tuna, mango,
avocado with tobiko, maho
and kabayaki.
● ● ●
- 58. UNAGI ROLL 13
Eel, avocado with
kabayaki e ikura.
●
- 59. TOBIKO ROLL 12
Salmon, avocado, mango
with tobiko creamcheese.
● ●
- 60. NIKKE ROLL 12
Salmon, avocado with
maho, pickled onion,
fried onion & lime.
● ●
- 61. SAKE ROLL 12
Salmon, mango, avocado
with maho and kabayaki.
● ● ●
- 62. KOBASHI 🍣 12
Salmon, avocado with
spicy mayonnaise and
sichimi.
● ● ●
- 63. TORIO ROLL 16
Foie, tuna with kabayaki
sauce.
●

- 64. CUATRO ESTACIONES 13
Salmon, tuna, shrimp,
avocado with tobiko and
creamcheese.
● ● ●
- 65. EBI ROLL 🍣 13
Salmon, avocado, shrimp
with spicy sauce and fried
onion.
● ● ● ●
- 66. HOKKAI ROLL 13
Eel, mango and salmon
with kabayaki sauce.
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- 67. KIMCHIE ROLL 🍣 13
Tuna, cucumber with kimchie
and mayonnaise.
● ● ●
- 68. HOT TUNA 🍣 15
Avocado, tuna tartar ,
spicy sauce and kabayaki.
● ● ●
- 69. SPICY MAKI 🍣 15
Avocado, salmon tartar ,
spicy sauce and kabayaki.
● ●
- 70. CRUNCHY CALIFORNIA 13
Salmon, avocado,
creamcheese, fried with
panko and maho & kabayaki.
● ● ●
- 71. CHICKEN ROLL 12
Chicken with avocado and
kabayaki sauce.
●

- 72. SPICY EBI 🍣 12
Fried shrimp, avocado
and spicy mayonnaise,
sichimi and jalapeños.
● ● ●
- 73. EBI MAGURO 🍣 13
Fried shrimp, abocado,
tuna, salmon with spicy
mayonnaise and sichimi.
● ● ●
- 74. CARMILETTO 13
Fried shrimp, cucumber,
flamed salmon with maho,
kabayki and fried onion.
● ● ●
- 75. VOLCANO 🍣 13
Fried shrimp with
avocado, crab tartar and
sweet chilly & kabayaki.
● ● ●
- 76. POK AND POK 13
Salmon tempura, avocado
with caramelized onion,
fried onion & maho and
kabayaki.
● ●

ALLERGENS

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DESSERTS

SOUFFLE CHOCOLATE	7	MOCHI 2 pieces	5
With vanilla icecream.		• Green tea "vegan"	
● ● ●		• Mango "vegan"	
MOUSSE DE LIMÓN	7	• Strawberry "vegan"	
Cake, lemon and white		• Cheesecake-mango ● ●	
chocolate.		● ●	
● ● ●		ICECREAM	4
CHEESECAKE	8	• Mango "vegan"	
Cheesecake with Berrys		• Vanilla	
jam.		• Chocolate	
● ● ●		• Green tea.	
BROWNIE	7	● ● ●	
With vanilla ice cream.			
● ● ● ●			

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COFFE & TEA

ESPRESSO	1,6
CORTADO	1,8
LATTE	2
GREEN TEA	3
RED TEA	3
JAPANESE TEA	5
Toasted rice & green tea.	
INFUSION	3
• Poleo menta	
• Manzaniilla	

DRINKS

WATER	2,5	COCA COLA	3
0,5L			
WATER	3,5	FANTA	3
1L		Orange or Lemon	
VICHY	3	FUZETEA	3
0,5L sparkling water.			
		AQUARIUS	3

BEER

ESTRELLA DAMM	3	SAPPORO	3,5
FREE DAMM	3	ASAHI	3,5
Non alcoholic beer .		KIRIN	3,5
DAMM LEMON	3		
Beer with lemon.			

WHITE WINE

CLOT D'ENCÍS	4/13
Terra alta	
AFORTUNADO	5/16
Verdejo D.O Rueda	
EL PERRO VERDE	6/23
Verdejo D.O Rueda	
PARVUS	6/23
Chardonnay Alta Alella	
MÁRQUES DE RISCAL	6/23
Sauvignon D.O Rueda	
GESSAMÍ	6/23
Penedès	

RED WINE

CLOT D'ENCÍS	4/13
Terra Alta	
LO PETITÓ	5/16
Merlot Syrah Montsant	
LÁGRIMAS MARIA	5/16
Tempranillo D.O Rioja	
CARMELO RODERO	7/26
Tempranillo Ribera Duero	
9 meses	

ROSE WINE

CLOT D'ENCÍS	4/13
Terra Alta	