

# THE 14

**ALLERGENS YOU SHOULD  
INFORM ABOUT UNDER  
THE NEW LAW**






Gluten free soy sauce provide 

Table:

Soy sauce  

Spicy sweet and sour sauce  


Soy sauce with vinegar  

## STARTERS





### 1. MISO SHIRU

Miso soup with soya pasta, tofu seaweed and shiitake powder .....   







### 2. ASARI SHIRU

Miso soup with soya pasta and Palourde clams .....    

### 3. NIPON SUMONO

Spicy seafood soup with prawns, cuttlefish, Palourde clams and scallops .....    


### 5. ASARI SAKE

Palourde clams with ginger and kombu seaweed steamed in sake .....      

### 6. GAEDAMAME

Grilled Japanese beans with shichimi ..... 




### 7. WAKAME KIURISU

Seaweed and cucumbers with dressing ..... 

### 8. KIMCHI

Spicy fermented Chinese cabbage salad .....  

### 9. HARUMAKI TATAMI

Tatami roll (mango with cuttlefish and prawns)(2) .....   

**10. HARUMAKI NIPON**

Japanese roll with pork and vegetables with rice noodles (2) .....



**11. HARUMAKI YASA**

Japanese vegetable roll (2) .....



**12. PAN NIPON**

Bread with spring onion .....



**13. TAKOYAKI**

Fried octopus balls (4).....



**14. GYOZA**

Grilled pork and vegetable dumpling (4) .....



**14A. GYOZA YASA**

Grilled vegetable dumpling (4) .....



**15. XA KAO**

Pasta stuffed with prawns (4) .....



**16. SHAO MAI**

Pasta stuffed with Pluma Ibérica (end pork loin) and vegetables (4) .....



**16A. SHAO MAI zuwaigani**

Pasta stuffed with crab meat and king prawns .....



**16B. SHAO KAMO**

Pasta stuffed with duck, boletus mushrooms and foie gras.....



**17. SHAO MAI TATAMI**







Pasta stuffed with scallops and prawns .....



**18. YAKI TORI**








Chicken skewer (2) .....



- 19. YAKI EBI**  King prawn skewer (2) .....
- 20. YAKI HOTATE**  Scallop skewer with Teriyaki sauce (2) .....
- 22. NASU MISO**  Fried aubergines with miso sauce and soya pasta .....
- 23. TEMPURA**  Battered vegetables and king prawns .....
- 24. EBI TEMPURA**  Battered king prawns .....
- 24A. EBI TEMPURA**  Battered tiger prawns with Japanese mayonnaise .....

## SUSHI

**EXTRAS: Caviar Naccarii-Gold 20g · €36 / Fresh Wasabi · €5**

- 25. SUSHI NO MORIAWASE**  Nigiri (7) sashimi (24) maki (6) and gunkan (2) selection .....
- 26. TOKUJYOUSUSHI**  Mixed Sushi nigiri (10) maki (6) gunkan (2) .....
- 27. SASHIMI NO FUNAMORI**  Mixed sashimi 28 pieces .....
- 28. MATSU SUSHI**  Selection of nigiri (7) and maki (6) .....
- 29. SUSHI SPICY**  Nigiri (7) flambéed with cheese .....
- 30. CHIRASHI SUSHI TATAMI**  Tuna belly with cod roe and ponzu sauce .....
- 31. MAGURO TARTA**  Tuna tartare with avocado, red onion, tobiko roe and sarami sauce .....

32. MAGURO TATAKI

Seared tuna with sesame, chives and ginger soy sauce .....



33. HAMACHI WITH PONZU

Greater amberjack marinated with soy sauce and ponzu .....



34. SAKE TARTA

Raw salmon with avocado, mango, tobiko roe and sarami sauce .....



35. SAKE TATAKI

Seared salmon with tobiko, soy sauce and ginger .....



36. CEVICHE

Butterfish ceviche .....



37. NIGIRI (1) Ball of rice covered with: Aburi optional: Flambéed



Salmon

Tuna

Toro — — tuna belly (flambéed with foie gras)

Flambéed Japanese A5 Wagyu fillet

Norway lobster

Scallops 

Greater amberjack

Roast Japanese eel

Truffled quail's egg

Sea bass

King prawn



Truffled butterfish 2

IKURA — — Salmon roe

TOBIKO — — Flying fish roe 2,50€



Nori taco with tuna belly and sea urchin 6,50€

**381. SHASIMI** 8 cuts of raw fish: 1/2 portion optional  

Toro tuna belly

Tuna

Tuna 9 cuts (akami, chu toro, toro)

Salmon

Sea bream

Sea bass

Greater amberjack€

Scallops 

Butterfish

## MAKI (8)

**39. MAGURO URAMAKI FLAMEADO**



Asparagus, avocado and crab stick roll wrapped with tuna .....

**39A. FLAMBÉED TUNA BELLY URAMAKI**













































Tuna belly: Asparagus, avocado and crab stick roll wrapped with flambéed tuna belly with foie gras, sea salt and mango juice

**40. FLAMBÉED SEKA URAMAKI**



Asparagus, avocado and crab stick roll wrapped with flambéed salmon

41. **ROAST UNAGI URAMAKI**        
Asparagus, avocado and crab stick roll wrapped with roast eel .....
42. **SAKE URAMAKI**        
Salmon, avocado and cheese roll wrapped with salmon and tobiko .....
43. **MAKI TATAMI**        
Tempura king prawn and fried onion roll wrapped with avocado .....
44. **TEKKA MAKI (12)**   
Rice roll stuffed with tuna and salmon .....
45. **FLAMBÉED HOTATE URAMAKI**    
Asparagus and avocado roll wrapped with scallop and flambéed cheese .....
46. **HARAMAKI**       
Avocado, cucumber, crab stick and king prawn roll wrapped with tobiko .....
47. **CALIFORNIA MAKI**        
Avocado, cucumber, crab stick and king prawn roll wrapped with fried onion .....
48. **YASAI URAMAKI Optional: with or without Philadelphia cheese**      
Avocado, cucumber, mango and asparagus roll wrapped with fried onion .....
49. **TEMPURA URAMAKI**        
Avocado, cucumber, crab stick and king prawn roll wrapped with sesame .....

**50. TEMPURA FUTO MAKI**



Avocado roll with cucumber, crab stick, king prawn, fried onion and salmon .....

**51. WAGYU PICAÑA URAMAKI**



Asparagus, avocado and fried onion roll wrapped with WAGYU .....

**52. SOFT SHELL CRAB URAMAKI**



Tempura soft shell crab roll wrapped with masago .....

**53. PIQUILLO URAMAKI**



Asparagus, avocado and piquillo pepper roll wrapped with anchovies .....

## HOT DISHES

**54. YAKIMESHI**



Rice with king prawns, beef and steamed vegetables with lotus leaf .....

**55. EBI CHA HAN**



Fried rice with prawns and pineapple .....

**56. YASAI CHA HAN**



Fried rice with vegetables .....

**57. OYAKO UDON**



Fried chicken, egg cooked at low temperature and Japanese sauce on white rice .....

**59. GOHON**



White rice .....

**60. HARUSAME**



Potato and corn noodles with king prawns, scallops and steamed vegetables...

**61. EBI YAKI UDON**



Udon noodles with grilled king prawns .....

- 62. YASAI YAKISOBA**  Sautéed noodles with vegetables .....
- 63. TORI NIPON**  Chicken green curry with pineapple and coconut milk .....
- 64. TORI GOMAAGE**  Fried chicken with sesame .....
- 65. TORI TEPPAN YAKI**  Grilled chicken with Teriyaki sauce .....
- 66. KAMO NIMONO**  Grilled duck with ginger, garlic and lime .....
- 67. KAMO NIPON**  Roast duck with Japanese plum sauce .....
- 68. KAMO TATAMI**  Tatami duck (three different dishes for two people) .....
- 70. GYUU TEPPAN YAKI**  Grilled fillet steak with TERIYAKI sauce .....
- 71. GYUU TATAKI**  Seared fillet steak with black pepper, ponzu sauce and garlic .....
- 74. Soft Shell Crab Roll (Cangrejo de Concha Blanda )**  Wok-fried Soft Shell Crab with pepper salt .....
- 75. TONKATSU**  Battered Pluma Ibérica (end pork loin) marinated in soy sauce .....
- 76. OMIGA**  Mixed prawns, chicken, pine nuts and fried noodles with endive leaf .....
- 78. HOTATE EBI**  Sautéed scallops and prawns with mushrooms .....
- 79. TATAKI Japanese A5 WAGYU**  Grilled KAGOSHIMA JAPANESE A5 WAGYU fillet .....



# DESSERTS

## MATCHA SPONGE WITH A SCOOP OF ICE CREAM



Mango and passion fruit compote with yuzu mousse

## YUZU LETTER CAKE WITH ICE CREAM



Sweet pasta with yuzu cream

## CHEESE MOCHI WITH A SCOOP OF ICE CREAM



Rice dough filled with strawberry cheesecake

## MATCHA TEA MOCHI WITH A SCOOP OF ICE CREAM



Rice dough filled with matcha tea ice cream

## MANGO MOCHI WITH A SCOOP OF ICE CREAM



Mochi filled with mango ice cream (gluten free)

## COCONUT MOCHI



Rice dough filled with coconut ice cream

## FRIED CHOCOLATE ROLLS WITH A SCOOP OF ICE CREAM



## CHEESECAKE

with a scoop of ice cream

## MATCHA CHEESECAKE



with a scoop of ice cream

## GRILLED



vanilla or chocolate ice cream

## TEMPURA



vanilla or chocolate ice cream

## MOLTEN CHOCOLATE CAKE WITH A SCOOP OF ICE CREAM



## GREEN TEA ICE CREAM



## LEMON OR MANGO SORBET WITH CAVA



Limón o mango