

PARA EMPEZAR

Marinera Japonesa de atún y anchoas	6,5
Ostra Gillardeau calibre 2 cruda con limón, Tabasco y pimienta	4,5
Ostra Gillardeau calibre 2 braseada con salsa Ponzu	5,5
Ensaladilla de Salmón y verduras encurtidas	8,5
Sashimi de atún rojo, salmón y vieira (150 gr. aprox.)	26,0
Gyozas de pollo guisado (4 und.)	8,5
Tataki de atún rojo en costra de sésamo (100 gr. aprox.)	18,0
Shumai de costillas ibérica en salsa Teriyaki	5,0
Kimchi Coreano (verduras fermentadas)	8,5
Ceviche de gambas y vieiras	22,0
Nem's vietnamita de pollo y verduras	8,5

BAO BUNS

GUA BAO Costillas ibéricas, cacahuets y salsa Hoisin	9,0
SHRIMP BAO Gambas y espinacas	9,0
CHILI CRUB BAO cangrejo picante al estilo Singapur y Kimchi Coreano	9,0
CHORI BAO longaniza al curry y chimichurri	9,0

POSTRE

Arroz con leche Thai y fruta del bosque	7,0
Medio postre:	4,5

SUSHI

NIGIRI - 1 unid.

Atún rojo	4,0
Salmón Escoces (Granja ecológica)	3,5
Seta Shitake, Salmón y Truefa negra	5,5
Salmonete de roca braseado	5,0
Vieira y Guanciale	5,5
Invertido de Atún rojo	4,5
Invertido de Salmón Escoces (Granja ecológica)	4,0
Salmón braseado con huevas	4,5
Gunkan carbonara (carbonara Italiana en un bocado de sushi)	5,0

MAKIMONO - 8 piezas

Maki Atún Rojo	12,0
Maki Salmón (Granja ecológica)	10,0
Uramaki de Gambas y Aguacate	16,0
Uramaki Spicy Tuna "Tartar de atún rojo"	16,0





FOR A START

Japanese marinara with tuna and anchovies	6,5
Raw Gillardeau oyster size 2 with lemon, Tabasco and pepper	4,5
Gillardeau oyster size 2 braised with Ponzu sauce	5,5
Salmon salad and pickled vegetables	8,5
Red tuna, salmon and scallop sashimi (approx. 150 gr.)	26,0
Stewed chicken gyozas (4 units)	8,5
Red tuna tataki in sesame crust (approx. 100 gr.)	18,0
Shumai of Iberian ribs in Teriyaki sauce	5,0
Korean Kimchi (fermented vegetables)	8,5
Prawn and scallop ceviche	22,0
Nem's Vietnamese chicken and vegetables	8,5

BAO BUNS

GUA BAO Iberian ribs, peanuts, and hoisin sauce	9,0
SHRIMP BAO Shrimp and spinach	9,0
CHILI CRUB BAO Singapore-style spicy crab and Korean kimchi	9,0
CHORI BAO Curried sausage and chimichurri	9,0

DESSERT

Thai rice pudding with forest fruit	7,0
Half dessert:	4,5

SUSHI

NIGIRI - 1 unit.

Bluefin Tuna	4,0
Scottish Salmon (Organic Farm)	3,5
Shiitake Mushroom, Salmon, and Black Tuna	5,5
Seared Rock Mullet	5,0
Scallop and Guanciale	5,5
Bluefin Tuna Invert	4,5
Scottish Salmon Invert (Organic Farm)	4,0
Seared Salmon with Roe	4,5
Gunkan Carbonara (Italian Carbonara in a Sushi Bite)	5,0

MAKIMONO - 8 pieces

Bluefin Tuna Maki	12,0
Salmon Maki (Organic Farm)	10,0
Shrimp and Avocado Uramaki	16,0
Spicy Tuna Uramaki (Bluefin Tuna Tartare)	16,0

