

STARTERS		TARTAR'S & SPECIAL SASHIMI'S	
EDAMAME	6.50€	AVOCADO SASHIMI	16.00€
Maldon Salt / Cranberries		Panko Butter / Ponzu Sauce / Olive Oil / Red Onion / Coriander	
SPICY EDAMAME	8.00€	GRILLED TUNA SASHIMI "TERIYAKI STYLE"	24.50€
Miso / Soy Sauce / Chili		Teriyaki Sauce / Spicy Crème Fraîche / Sesame / Chive	
CHIA CRACKERS	14.50€	TUNA SASHIMI & GRILLED WATERMELON	26.00€
Mushroom Garum Mayonnaise / Nuts / Galmesan Cheese / Shiso Cress		Mentsuyu Butter / Olive Oil / Chia / Coriander Cress	
CRISPY DUCK SALAD	19.50€	SALMON SASHIMI & BROWN BUTTER	19.50€
Spiced Hoisin Duck / Pomelo / Orange / Cress Salad / Peanuts		Wakame Seaweed / Ponzu Sauce / Red Tobikko / Chive	
PIMIENTOS DE PADRON "KIMCHEE STYLE"	14.00€	YELLOWTAIL KING FISH SASHIMI	24.50€
Sesame Beurre Blanc / Spicy Sesame		Garden Cress / Pickled Radish / Mango Hamachi Tartar / Truffle Ponzu Butter	
GRILLED GREEN ASPARAGUS	16.50€	HAMACHI BRUSCHETTA	24.50€
Mentsuyu Butter / Ponzu Sauce		Yellowtail Kingfish Sashimi / Pan Cristal / Dried Tomato's / Olive Oil / Citrus	
HOT BEEF	19.00€	NIGIRI'S	
Beef Filet / Pak Choi / Tomato / Miso / Soy Sauce / Kimchee		SALMON NIGIRI (2U)	7.50€
"TACO GUAPO OF RUBIA GALLEGA" (2U)	19.50€	YELLOW FIN TUNA NIGIRI (2U)	8.00€
Pulled Beef / Pico of Pineapple / Ezme / Coriander / Pomegranate		FLAMED SALMON NIGIRI (2U)	8.50€
GRILLED SCALLOPS	24.50€	Creamy Tobikko Sauce / Chive	
Kohlrabi Dashi Broth / Tamagoyaki / Chive Oil / Lime		TUNA TERIYAKI NIGIRI (2U)	9.50€
SMOKED GALICIAN OYSTER	18.00€	Tuna / Spicy Crème Fraîche / Teriyaki Sauce	
Grilled Reye Bread / Wasabi Crème Fraîche / Pickled Sea Weed / Fresh Horseradish		BLACK PEARL NIGIRI (2U)	16.50€
IBERIAN BELLOTA HAM	26.00€	Flamed Tuna / Perlita Caviar / Truffle Ponzu / Kizami Wasabi	
Bread / Tomato / Olive Oil		BEEF TARTAR NIGIRI (2U)	12.50€
TEMPURA'S		Unagi Sauce / Galmesan Cheese	
"GREEK STYLE" ZUCCHINI FRITTERS	14.50€		
Crispy Zucchini / Avocado Tzatziki / Lemon			
PRAWNS IN TEMPURA	18.50€		
Wasabi Tobikko Cream / Mentsuyu Sauce			
VEGETABLES IN TEMPURA	15.50€		
Teriyaki Sauce / Asian Mayonnaise			
CRUNCHY DUCK CROQUETTES (3U)	10.50€		
Plum Crème / Pistachio			
CRUNCHY PARMESAN CROQUETTES (3U)	10.50€		
Truffle Crème Fraîche / Parmesan			
Extra Croquette: +3.50€			

All our dishes may contain an ALLERGEN among their ingredients (EU Regulation 1169/2011),
in case of intolerances, please ask our staff for an allergen menu.

SUSHIS		MAIN COURSES	
SWEET CHICKEN ROLL (6U)	17.50€	SCAMPI PAN	28.00€
Marinated Chicken / Cucumber / Avocado / Black Sesame / Teriyaki Sauce		King Prawns / Datterino Tomatoes / Garlic / Herb Butter / Spring Onions / Baguette	
ORANGE PRAWN ROLL (6U)	18.50€	SALMON FILET "BBQ STYLE"	28.00€
Tempura Prawn / Cucumber / Avocado / Salmon Sashimi / Teriyaki Sauce		Potato – Avocado Purée / Onion Ash / Ponzu Butter / Chive	
SURF & TURF ROLL (8U)	24.50€	BEEF TENDERLOIN (NEW ZELAND)	32.00€
Flamed Beef Sashimi / Crispy Prawn / Red Peppers Tempura / Spicy Teriyaki / Crème Fraîche / Potato Togarashi Crunch		Spiced Sauce Hollandaise / Red Cabagge / Crispy Potato / Chive	
GOLDEN TUNA ROLL (8U)	24.00€	GRILLED TURBOT	29.50€
Flamed Tuna / Panko Crusted Prawn / Avocado / Golden Tobikko / Sauce Hollandaise		Saltimbocca Potato Purée / Beurre Blanc / Caramelised Lemon	
GREEN WHEELS ROLL (8U)	23.00€	RACK OF LAMB	29.00€
Tuna / Salmon / Sea Bass / Green Asparagus Tempura / Avocado Topping / Asian Sauce		Pear / Sugarsnaps / Coriander / Romanesco / Jerusalem Artichoke / Spring Onions / Sesame	
HOLY VEGGIE ROLL (8U)	22.50€	SMASHED BEEF BURGER	21.50€
Tempura Green Asparagus / Avocado / Tempura Carrot / Pickled Red Onions / Butter Panko		Galician Blond Beef / Cheddar Cheese / Red Onions / Homemade Sauce / Pickled Cucumber / French Fries	
LOADED CRISPY AVOCADO MAKI (8U)	21.00€	"HOLY VEGGIE" BURGER	19.50€
Crispy Avocado Maki / Creamy Salmon Tartar / Truffle Ponzu Butter / Panko / Unagi Sauce / Cresses		Lentils Carrot Patty / Vegan Cheese / Pickled Cucumber / Red Onions / Homemade Sauce / French Fries	
LOADED AVOCADO MAKI & CRISPY PRAWN (8U)	21.50€	ROASTED HOKKAIDO PUMPKIN	23.00€
Avocado Maki / Glazed Tempura Prawn / Mentsuyu Butter / Shiso Leave		Baba Ganoush / Mini Falafel / Lemon Tahini / Pomegranate / Mint / Pine Nuts / Apricot Chutney	
CRUNCHY MATTERS ROLL (6U)	18.50€	LOADED FRENCH FRIES	16.50€
Tempura Prawn / Cucumber / Coriander / Avocado / Tempura Crunch / Spicy Mayo		Aged Parmesan / Parsley Pesto / Truffle Mayonnaise / Onion Ceviche / Coriander	
HULK ROLL (8U)	24.00€	Side Dishes: +5.50€	
Flamed Tuna Sashimi / Panko Prawn / Cucumber / Green Peperoni Tempura / Hulk Sauce		Roasted Cabbage & XO Sauce / Steamed Spicy Broccoli / French Fries / Sweet Potato / Mixed Salad / Potato Purée	
NORDIC ROLL (8U)	24.50€		
Snow Crab / Sea Bass Tempura / Pickled Radish / Truffle Ponzu Hollandaise / Spring Onion			
		DESSERTS	
		ELDERFLOWER CRÈME BRÛLÉE	8.50€
		Almond Crumble / Roasted Apple Sorbet	
		COFFEE & MASCARPONE	10.00€
		Mascarpone Mousse / Biscuit / White Chocolate Soup / Marinated Raspberries	
		CHOCOLATE BAR & ALMONDS	10.00€
		Mango Gel / Crumble / Crème Fraîche / Lime / Almond Ice Cream	
		SORBET VARIATION	9.50€