



APPETIZERS

Small tastings at the beginning

EDAMAME - SOYBEAN PODS

5

WAKAME SALAD - SEAWEED SALAD MARINATED WITH DASHI, SOY SAUCE

10

TAKOYAKI (4PCS) - FRIED OCTOPUS MEATBALLS ACCOMPANIED BY TERIYAKI SAUCE, MAYO PONZU AND DRIED TUNA FLAKES

10

MOJITO CEVICHE - WHITE FISH CEVICHE, SHRIMPS AND SCALLOP WITH CUCUMBERS, TOMATOES AND ONIONS, EVO OIL, LIME, BROWN SUGAR, MINT AND GINGER GRATED

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TUNA SPICY - TUNA, RED TOBIKO, PONZU SHOYU, LIME, EVO OIL, KIMUCHI, GUACAMOLE, SPRING ONION, SPICY SAUCE

10

SAKE - SALMON, PONZU SHOYU, EVO OIL, LIME, GUACAMOLE, SWEET AND SOUR SAUCE

10

RED SHRIMPS - RED SHRIMPS, GUACAMOLE, SWEET AND SOUR SAUCE, LIME

12

NIGIRI 2PCS

Rawfish, rice and creativity

SAKE - SALMON

6

SUZUKI - SEA BASS

7

AMAEBI - RED SHRIMPS

7

MAGURO - TUNA

6

EBI - COOKED SHRIMPS

5

AVOCADO

5

HAMACHI - AMBERJACK

8

TENAGA EBI - LANGOUSTINE

10

SASHIMI 5PCS*Raw fish composition*

SUZUKI -SEA BASS	10	AMAEBI -RED SHRIMPS	16
HOTATE -SCALLOP	12	TENAGA EBI - LANGOUSTINE	18
SAKE -SALMON	10	HAMACHI - AMBERJACK	10
TORO -TUNA FILLETS	15	OYSTERS	18
MAGURO -TUNA	12		
SASHIMI OFF_SUSHI - 3 TUNAS, 3 SALMONS, 3 WHITE FISH, 2 RED SHRIMPS, 2 LANGOUSTINES, 2 OYSTERS			30

HOSOMAKI 6PCS

KAPPA MAKI -CUCUMBER	6
TEKKA MAKI -TUNA	9
AVOCADO MAKI -AVOCADO	6
SAKE MAKI -SALMON	8
SUZUKI MAKI -SEA BASS	9

TARTARE*Raw fish finely chopped*

MAGURO TARTARE - TUNA TARTARE WITH SOYA SAUCE, WASABI AND AVOCADO	15
SAKE TARTARE -SALMON TARTARE WITH SOYA SAUCE, WASABI AND AVOCADO	12
HAMACHI MISO -AMBERJACK TARTARE WITH TOMATO, YUZU MISO SAUCE AND AVOCADO	16
AKAZAEBI TARTARE - LANGOUSTINE TARTARE, GINGER SOYA CREAM AND FENNEL'S OIL	20
AMAEBI TARTARE -RED SHRIMPS TARTARE OF MAZZARA DEL VALLO (ITALY), SOYA-YUZU SAUCE AND SESAME	20



CLASSIC URAMAKI 8PCS*Rice of roll and raw fish***OSHIZUSHI** - SPICY SALMON, AVOCADO, EGGS SALMON, TERIYAKI SAUCE**15****YUME** - SHRIMPS AND SHISO TEMPURA, TUNA CARPACCIO MARINATED IN SOYA SAUCE WITH WASABI CREAM**18****EBI FLO** - SHRIMPS TEMPURA, SPICY SALMON TARTARE AND EGGS SALMON**17****RAINBOW** - SALMON AND MIXED CARPACCIO WITH GUACAMOLE AND MAYONNAISE**18****SALMON SPICY** - SALMON, AVOCADO, SESAME, SPICY SAUCE AND MAYONNAISE**13****TUNA SPICY** - TUNA, AVOCADO, SESAME AND SPICY SAUCE**15****TAMAGO** - JAPANESE OMELETTE AND AVOCADO**9****URAMAKI OFF-SUSHI 8PCS***Rice of roll, raw fish and creativity***AMBERJACK AND JALAPEÑO** - AMBERJACK AND JALAPEÑO WITH CORIANDER COVER**14****SALMONE LOVE** - AVOCADO AND TOBIKO WITH COVER OF SALMON TARTARE SEARED WITH BLACK TRUFFLE, SOYA SAUCE AND IKURA**20****T
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I****SHRIMPS TEMPURA AND AVOCADO** - SHRIMPS TEMPURA WITH AVOCADO AND KABAYAKY SAUCE**7****LOBSTER** - LOBSTER BACKED, TEMPURA SHRIMPS, MAYONNAISE SPICY, TOBIKO AND AVOCADO WITH KABAYAKY SAUCE**12****SPECIAL** - SALMON, SCALLOP, RED SHRIMPS, SALMON'S EGGS AND SHISO**15****MAGURO** - TUNA, MANGO, AVOCADO WITH MAYO-SPICY SAUCE**10****SAKE** - SALMON, AVOCADO, SESAME**8**

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SUNNY SALMON-WHITE RICE, JUICY SALMON, AVOCADO, EDAMAME, RED CABBAGE, SPECIAL SAUCE, GUACAMOLE, SESAME **15**

SPICY TUNA-WHITE RICE, TUNA, GOMA WAKAME, RED CABBAGE, CARROTS, CUCUMBER, PONZU SAUCE, SPICY PEANUTS SAUCE, JALAPEÑO, CRUNCHY ONIONS, TOBIKO, SESAME **18**

WHITE FISH-WHITE RICE, SEA BASS SEASONED, AVOCADO, EDAMAME, MANGO, TOBIKO, SWEET POTATOES, EVO OIL, SALT AND BLACK PEPPER **18**

OCTOPUS - WHITE RICE, OCTOPUS, AVOCADO, EDAMAME, MANGO, IKURA, SPICY SAUCE, UNAGI SAUCE **15**

ROAST BEEF-WHITE RICE, ENGLISH ROAST-BEEF, TOMATOES, AVOCADO, SOYBEAN SPROUTS, FETA CHEESE, AROMATIC GINGER OIL, YAKINIKU SAUCE, ALMONDS AND SESAME **18**

CHICKEN -WHITE RICE, GINGER AND TERIYAKI CHICKEN, COURGETTES, TOMATOES, RED CABBAGE, TERIYAKI SAUCE, SPICY-MAYO SAUCE, SPRING ONION, ALMONDS AND SESAME **15**

VEGAN - WHITE RICE, GRILLED TOFU CHEESE, CHICK PEAS, CARROTS, AVOCADO, TERIYAKI SAUCE, CRUNCHY SWEET POTATOES, SESAME **15**

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BAO BEEF-STEAMED ORIENTAL BUN WITH BEEF AND SAUTÉ VEGETABLES **10**

BAO CHICKEN-STEAMED ORIENTAL BUN WITH CHICKEN AND SAUTÉ VEGETABLES **8**

BAO SALMON-STEAMED ORIENTAL BUN WITH TARTARE OF SALMON LITTLE BIT SPICY, CHIVE, GUACAMOLE AND TOBIKO **8**

BAO TUNA-STEAMED ORIENTAL BUN WITH TARTARE OF TUNA LITTLE BIT SPICY, JALAPENO, GUACAMOLE AND TOBIKO **10**

BAO LOBSTER-STEAMED ORIENTAL BUN WITH STEAMED LOBSTER, MAYONNAISE AND TOMATO **20**

ICE CREAM

BLACK TEA 5

GINGER 5

BLACK SESAME 5

MOCHI 2PCS

STRAWBERRIES 5

CHOCOLATE 5

GREEN TEA 5

COCONUT 5

VANILLA 5

CHARGE

3

DRINK

FILETTE WATER - STILL/SPARKLING 3

DRINK - COKE / COKE ZERO / FANTA 3

BEERS

ASAHI DRY (33CL) - JAPANESE BLONDE 5% vol. 4

ASAHI DRY (50CL) - JAPANESE BLONDE 5% vol. 6

SAPPORO (33CL) - JAPANESE BLONDE 4,7% vol. 4

TOKYO WHITE BEER (33CL) - TOKYO ARTISAN 6% vol. 8

TOKYO IPA GREEN BEER (33CL) - TOKYO ARTISAN, BELGIAN INDIAN PALE ALE 6% vol. 8

ARASHI BEER (33CL) - ITALIAN KELLER, BLONDE, LOW FERMENTATION, UNFILTERED 5% vol. 7

JAPANESE WHISKY

NIKKA FROM THE BARREL 51.4% vol. 8
BLENDED WHISKY, TORBATO, NIKKA

NIKKA COFFEY GRAIN 45% vol. 12
NIKKA

NIKKA YOICHI 47% vol. 13
SINGLE MALT WHISKY, TORBATO, NIKKA YOICHI

ICHIRO'S MALT 46% vol. 15
SINGLE MALT WHISKY, ICHIRO'S MALT

UMESHU

SUPPAI UMESHU SAKE 11% vol. 6
SAKE, YOIGOKOCHI SAKE

YUZU SAKE 7% vol. 6
SAKE, YOIGOKOCHI SAKE

DIGESTIF

BRAULIO 21% vol. 4

MONTENEGRO 23% vol. 4

JEFFERSON 60% vol. 4

AVERNA 29% vol. 4

JÄGERMEISTER 35% vol. 4