

APERITIVOS

Edamame (ve)	11
Organic edamame - spicy umami salt	
Hamachi pana puri	24
Radish - jalapeño - lime	
Sesame prawn toast	23
Tiger shrimp - sesame - chilli oil	
Crispy shiso leaf	24
Seabass - lemongrass emulsion - wasabi	
Rubia Gallega ham, 60-day aged	36
Enoki mushrooms - spicy steak tartare	
Oysters 4 pieces	33
Ponzu - cucumber - wasabi	

TEMPURA

Vegetable tempura (ve)	25
Tentsuyu sauce - togarashi	
Crispy spicy shrimp	30
Spicy mayonnaise - truffle	
Japanese eggplant (v) / (ve)	22
Honey miso - wakame salad	
Crispy squid	28
Tamarind - peanuts - chilli	
Corn & black cod	30
Gochujang - kimchi	

ANTICUCHOS

Chicken and wagyu beef tsukune	26
Truffle teryaki - negi - cured egg yolk	
Japanese mushrooms (ve)	19
Sweet soy - fried garlic - hijiki	
Organic lamb skewers	26
Red miso - ao kappa - hummus	

SMALL PLATES

Alaskan king crab	62
Coconut - yellow curry - crispy lettuce	
Wagyu gyoza	26
Sesame - sweet soy - edamame	
Short ribs	30
Japanese BBQ sauce - peanut crumble	
Crispy duck and seaweed salad	28
Mizuna - wafu sauce - seaweed	
Scallops	30
Maitake - pumpkin - brown soy butter	
Pork belly	25
Yakiniku - crispy garlic - unagi	

RAW BAR

Tiradito hamachi	28
Truffle - yuzu ponzu - orange	
Tuna tartare	58
Crispy potato - fried egg - Imperial caviar	
Gambero rojo	45
Yuzu mustard - royal Imperial caviar	
Japanese Wagyu beef tataki A5	62
Yuzu miso - truffle tofu - crispy garlic	
Tuna pastrami	34
Spicy tomato jam - olive oil - pan de cristal	
Chirashi ceviche	26
Mandarin - shiso - jalapeño	

SUSHI & SASHIMI

Negi-toro hosomaki	32
Tuna belly - spring onion - fresh wasabi	
Chu-toro handroll	28
Acevichado dressing - chu toro	
Gunkan spicy salmon	22
Nori - salmon roe - togarashi	

Sashimi Omakase 9 - 12 - 24 pieces	39 52 96
Fresh wasabi - pickled ginger - Tomasu soy	

FISH

Lobster & noodles	82
Nori butter - sake	
Sea bass	42
Truffle ponzu - asparagus	
Black cod	50
Honey miso - chesnut - shimeji	
Gambas de Huelva	34
Enoki - soy - chives	

MEAT

Ribeye 200 grams	48
Nori bearnaise - potato crisps	
Beef fillet 200 grams	45
Mustard miso - spring onion - king oyster	
Japanese wagyu beef Ishiyaki (A5)	140
Miso - fried garlic - wagyu fried rice	
Japanese wagyu beef (A5)	90
Coconut - cured egg yolk - truffle	
Baby chicken	38
Japanese tartar sauce - barley miso - yuzu koshu	
Wagyu fried rice	24
Fried garlic - negi - sweet soy	

VEGETABLES

Mushroom tobanyaki (v) / (ve)	26
Coconut - Japanese mushrooms - su shoyu - 62°C egg	
Barbecue sweetheart cabbage (v) / (ve)	22
Matured cheese - yuzu - tahini	
Grilled leek salad (ve)	18
Sambai - hazelnuts - ponzu	
Grilled avocado (ve)	16
Truffle su shoyu - pickled onions	
OKU salad (ve)	22
Avocado - Ibizan tomatoes - cashew nuts - mango	