

## SUSHI



<u>maki</u>	6 PIECES	
sake maki (salmon) 10/11	5.20	
teka maguro maki (tuna fillet) 10/11	6.60	
abokado maki (avocado)	4.60	
unagi maki (eel and cantonese sesame) 3/10/11/12	6.40	
spicy tuna 10	6.90	
spicy salmon 10	5.20	

<u>uramaki</u>	4 PIECES	8 PIECES
sake uramaki (salmon, tobiko, avocado and furikake) 10/11	3.90	6.30

teka maguro uramaki (tuna, sesame, avocado and kimchi emulsion) 3/4/10/11	4.70	7.80
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unagi uramaki (eel, avocado, tuna and smoked sauce) 3/10/11/12	4.90	8.20
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wakame uramaki (creamy cheese, asparagus, avocado, cucumber, mesclun and plankton) 3/11/12	4.20	6.90
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hot barbacoa (smoked anguille, creamy cheese, caramelised onion, chive, teriyaki and swordfish) 6/10/11/12	4.90	8.20
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mackerel (mackerel, avocado and cucumber) 3/10/11/12	3.70	5.80
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## nigiri and gunkan

ebi nigiri (shrimp) 4/6/9	5.90	
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foie nigiri 12	6.30	
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sake nigiri (salmon) 10	4.10	
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sake pesto nigiri (salmon flambéed with pesto) 5/10	4.20	
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maguro teka nigiri (tuna fillet) 10	6.30	
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teka tataki (tuna) 10/11/12	6.10	
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o-toro teka nigiri (tuna belly) 10	7.80	
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tobiko gunkan, masago and avocado (flying fish roe and capelan) 10	6.00	
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ikura gunkan (salmon roe) 10	7.90	
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unagi nigiri (eel) 10/12	6.30	
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## sashimi

sake sashimi (salmon) 10	4.40	
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teka sashimi (tuna in 2 cuts: maguro and o-toro) 10	7.90	
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## TASTING SUSHI

10 nigiri pieces	14.00
10 maki, uramaki and nigiri pieces	16.00
20 maki, uramaki and nigiri pieces	32.00

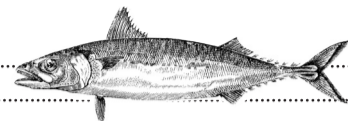
## SALADS

shrimp salad with rice noodles and jew's ears mushroom 4/10	7.50
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sunomomo (wakame, cucumber and sesame vinaigrette) 11	4.25
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salmon salad with hoisin vinaigrette and preserved tomato 10	6.75
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tako sunomomo (octopus, katsoubushi, wakame, cucumber and sesame) 10/11	6.85
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## POKE BOWLS

rice with flambéed salmon in teriyaki sauce and vegetables poke bowl 10/12	7.50
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rice with chicken and thai curry poke bowl 6	6.75
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rice with soya, vegetables and season mushrooms poke bowl 12	5.50
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## CEVICHEs AND TATAKIS

kilawin (coco cream, lime, ginger, seabream, onion and red chili) 6/10	7.80
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shrimp aguachiles ceviche with mango, avocado, onion and coriander 4	8.20
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tuna belly tataki 3/9/10/11/12	18.20
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## BAOS AND GYOZAS

squids gyozas with its ink 6/9/10/11	5.90
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prawns and vegetables gyozas with tofu and soya sauce 3/4/11/12	5.80
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duck gyozas with its sauce 6/9	5.10
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vegetables, plankton emulsion and Japanese chard gyozas 3/9/11/12	5.50
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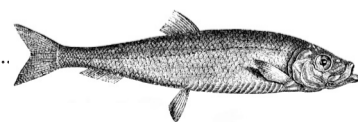
preserved pork bao, avocado, japanese mayonnaise and herbs salad 3/6/9	5.70
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shrimp bao with sauteed vegetables, guacamole and kimchi sauce 3/4/6/11/12	5.70
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octopus bao with sriracha romesco sauce and kimchi mayonnaise 3/6/12	5.90
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squids bao, its ink, caramelised onion and allioli sauce 3/6/9/10	5.80
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oxtail bao, red onion, lime, cucumber and chimichurri sauce 3/6	5.90
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## DESSERTS

green tea cheesecake, grilled oatmeal, orange gel and black sesame ice-cream 2/3/4/11/12	5.90
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cinnamon and carrot cake, coconut ice-cream and golden rum 2/3/6/9	5.90
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mochi 6	5.90
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dulce de leche flan with banana and toffee 6/9	5.90
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## WINE



<u>white</u>		
maragda 2.60	11.90	
do empordà· garnatxa, macabeu, muscat		
el gato azul 14.60		
do rueda· verdejo		
umami 16.80		
do penedès· macabeu, xarel·lo, muscat, chardonnay, sauvignon blanc		
davide 18.20		
do rias baixas· albariño		

## rosé

maragda 2.60	11.90	
do empordà· garnatxa roja		
coll de roses 14.20		
do empordà· garnatxa negra		
lafage rose 14.60		
catalunya nord· garnatxa gris, monastrell		

## red

maragda 2.70	12.10	
do empordà· garnatxa negra		
l'ànec mut 13.90		
do penedès· garnatxa, samsó, syrah, ull de llebre		
vidiví 0,5L 12.10		
do empordà· cabernet sauvignon, gargatxa, merlot		

## sparkling

de nit rosat 20.10		
do cava· macabeu, monastrell, parellada		
pere ventura tresor 19.80		
do cava· reserva brut nature, xarel·lo, macabeu, parellada		

## BEERS

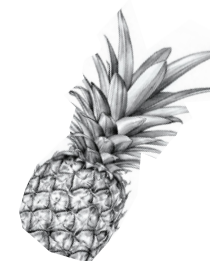
san miguel 2.00	
san miguel 1516 2.20	
san miguel 0,0 2.00	
san miguel manila 2.00	
san miguel magna 2.45	
shandy radler 2.00	
alhambra reserva 2.50	
alhambra reserva roja 2.50	

## craft

unfiltered and unpasteurized	
founders all day ipa 3.90	
nómada passiflora 3.90	
fruita de la passió	
nómada hanami 3.90	
yuzu, sichimitougarashi, sakura · gluten free	

## SOFT DRINKS

font vella 50 cl 1.60	
vichy catalan 50 cl 1.75	
schweppes tonic 2.00	
schweppes matcha tonic 2.00	
schweppes lemon or orange 2.00	
lipton iced tea lemon 2.10	
pepsi · pepsi max 33 cl 2.20	



## ALLERGENS

- 1.celery
- 2.peanuts and derivatives
- 3.cereals with gluten
- 4.crustaceans and derivatives
- 5.shell fruits
- 6.milk and derivatives
- 7.molluscs
- 8.mustard and derivatives
- 9.eggs and derivatives
- 10.fish and derivatives
- 11.sesame and derivatives
- 12.soya and derivatives