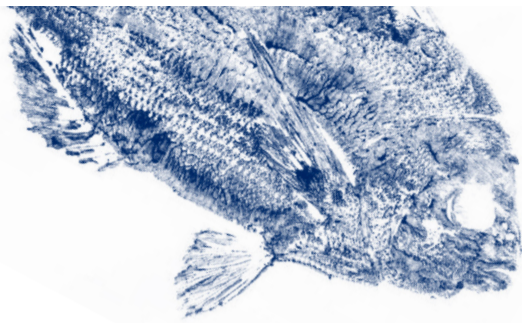


Our sushi rice is made using two key ingredients: Koshihikari rice, known for its distinctive aroma and flavor, and a unique vinegar seasoning. The seasoning is crafted from red rice vinegar, produced by a renowned Japanese vinegar house established in 1937. This vinegar house is dedicated to preserving the tradition of aging vinegar from sake lees. The combination results in sushi rice with a unique texture, rich flavor, and a darker color compared to traditional white rice.

OUR
SHARI
OR
SUSHI
RICE

Additionally, all the fish we use, including salmon, is free from hormones and anisakis. Furthermore, the soy sauce used in our restaurant is gluten-free.



O Y S T E R B A R

Special Claire Nº.2
Natural Oyster

5,50€/each

with 'Leche de Tigre',
Rocoto Chili, and Coriander

5,90€/each

with Passion Fruit
Ponzu Sauce

5,90€/each

C A V I A R S E L E C T I O N

Caviar tasting Baeri
(30gr), and Imperial
Gold (30gr)

140€

Caviar Nigiri
Imperial Gold
(5gr)

14€/each

Caviar Avocado with
Bluefin Tuna Tartar and
Baeri Caviar (30gr)

75€/each

Caviar Imperial Gold Supplement - 28€(10gr)

S T A R T E R S

11,90€ Miso-Glazed Eggplant
and White Sesame

Snow Crab, raspberry
and assorted cherry salad

21€

34€ Truffled Toro Carpaccio,
Kizami Wasabi, and Avocado
Cream

Salmon Tiradito with
Mango 'Leche de Tigre',
Pink Pepper, and Crispy
Fillaments

17€

18€ Wok-Seared Calamari with
Oriental Vegetables

Peking Duck Gyozas with
Spring Onion, Cucumber,
and Hoisin Sauce

16,50€
5 pieces

2,75€ Pork Katsu Curry
each Croquette

T E M P U R A

Prawns and Shiitake
with Ponzu Sauce

14€

Mediterranean Red
Shrimp with Togarashi

33€ 4 pieces

Alaskan Black Cod
with Sweet Chili Sauce

15€



SUSHI SELECTION

15,50€
10 pieces

Tuna and Salmon
Uramaki with Avocado,
Sesame, and Tobiko

Tuna and Salmon
Futomaki with Cucumber
and Kimchi Sauce

14€
6 pieces

15€
10 pieces

Acevichado Salmon
Uramaki with Crispy
Sweet Potato

Tuna Gunkan
with Foie Gras
and Teriyaki

18€
4 pieces

21€
10 pieces

Eel, Foie Gras, and
Green Apple Uramaki

Spicy Wagyu Steak
Tartar Temaki

25€

15€
10 pieces

Tempura Prawn and
Avocado Uramaki with
Peruvian Chili Sauce
and Teriyaki

Toro Hand Roll
with Crispy Tempura
and Chili Caviar

11€
each

21€
10 pieces

Spicy toro
tuna tempura maki
with tobiko

Spicy Tuna Hosomaki

12€
10 pieces



CLASSIC SASHIMI

11€
4 pieces

Bluefin Tuna

14€
4 pieces

Toro

13€
4 pieces

Salmon

13€
4 pieces

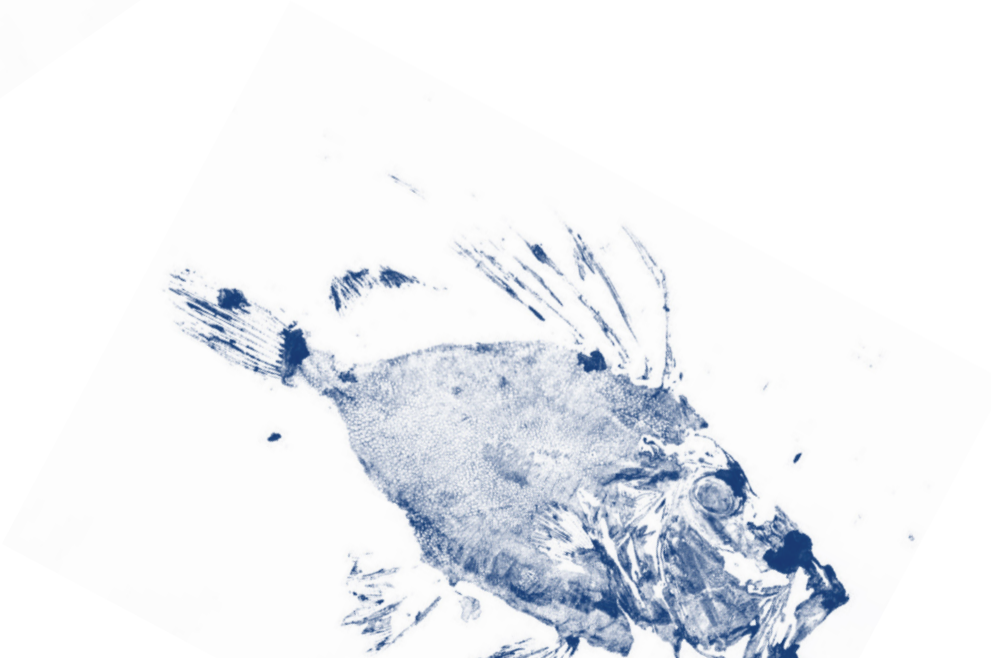
Hamachi

12€
4 pieces

Scallop

OMAKASE SASHIMI SELECTION

22€ - 6 pieces



NIGIRI ARKO

11,90€
each

Red Prawn al
Ajillo

Toro with 'Aji Ama-
rillo', Black Quinoa,
and Coriander

4,20€
each

4,20€
each

Torched Salmon
Belly with Black
Miso and Lime

Wagyu with Grana
Padano and Truffle
Cream

8€
each

5,10€
each

Toro, Yuzu, and
Kumquat Mayonnaise

Hokkaido Scallops
with Citrus and Ikura

5,50€
each

5,50€
each

Truffled Hamachi

Truffled Fried Egg

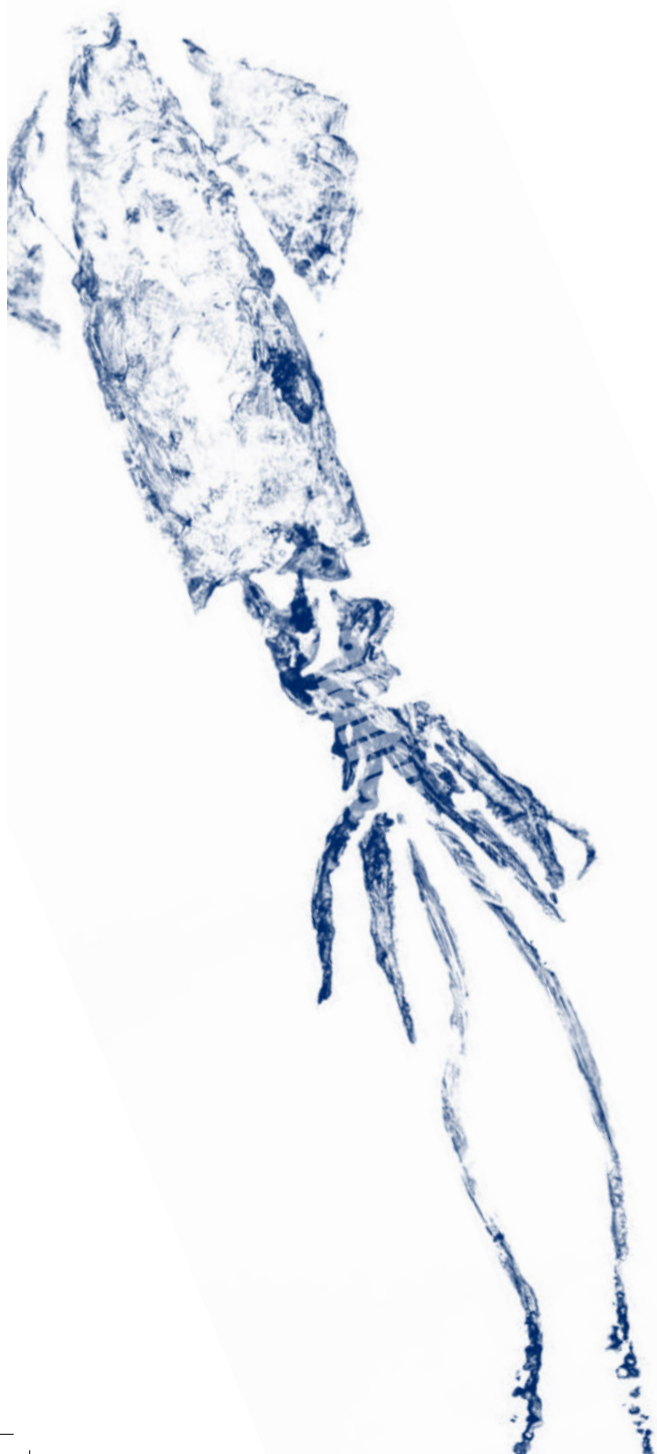
3,50€
each

4,90€
each

Foie, Red Pepper
Jam, and Kizami

Butterfish, Anti-
cuchera, and Chives

4,50€
each



CLASSIC NIGIRI

3,90€
each

Bluefin Tuna

4,90€
each

Toro

4€
each

Salmon

4€
each

Hamachi

4,90€
each

Kabayaki Eel
and Garlic Flower

7€
each

Wagyu A5 Miyazaki

OMAKASE NIGIRI SELECTION

26€ - 5 pieces

GRILLED, FISH AND SEAFOOD

Octopus with Kimchi Panko

27,50€

Sea Bass with Huacatay Sauce

29€

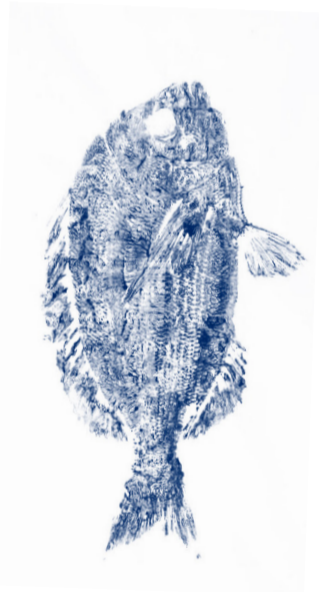
Butterfish with Green Mojo Béarnaise

22€

Salmon Glazed with Soy, Honey, and Miso

29€

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WAGYU

KOBE BEEF

(Register no. 998 Sanmarti 1850)

Tri Tip Steak

140€ (200gr)

MIYAZAKI

Sirloin

120€ (200gr)

AUSTRALIA

Picanha

54€ (250gr)

Japanese Wagyu Burger

19,50€

Hokkaido-Style Bread

5,50€

*All our grilled meats, fish, and seafood are served with fried yucca sticks.

*All our fish, including salmon, are free of hormones and anisakis.

*All the soy sauce used in the restaurant is gluten-free.



THE DESSERTS

Lucuma Ice Cream, Sablé, Pecans, and Salted Caramel

14€

Yuzu Lemon Pie with Hazelnut Crumble

12€

Guava Cheesecake

19,90€ (300gr)

Matcha Cheesecake

19,90€ (2pax)

Flan with Tonka Bean, Madagascar Vanilla, and Praline

10,50€

Chocolate Killer with Hazelnut Praline, Passion Fruit, and Fleur de Sel

13,50€

Cremeria Toscana Ice Creams
(Lúcuma, Chocolate, Vanilla, Strawberry, Coconut)

5,50€

