



Kodama Uramaki

salmon, avocado and Japanese mayonnaise.
With red shrimp, natural wasabi and truffle.
25.00€

Uramaki shrimp

with salmon, avocado
and avocado and unagi sauce.
24.50 €

Sakura Uramaki

with salmon, tuna, mango and cream
cheese. Ikura, unagi sauce and wasabi yuzu.
23.00€

Strawberry and foie Uramaki

with cream cheese, caramelised
seeds and yakitori sauce.
20.50€

Salmon Ceviche

with avocado and wasabi yuzu sauce.
17.00€

“Corbina” Ceviche

with onion, coriander and spicy sauce.
17.00€

“Navajas”

with red onion and miso paste.
20.00€

“Zamburiñas”

With black truffle and shavings of acorn-fed ham.
5.90€ / unit

Duck breast

teppanyaki with foie gras and orange sauce.
21.00 €

Gyuniku no teppanyaki with foie

veal fillet with foie gras, unagi sauce,
asparagus and mushrooms.
28.50€

Salmon, egg and truffle nigiri

flamed salmon with fried quail egg and
truffle.
5.90€ / unit

Salmon, egg and mayonnaise nigiri

Flamed salmon with fried quail egg,
Japanese mayonnaise and chives.
5.50€ / unit

Butterfish nigiri

Flamed with truffle
5.80€ / unit

Butterfish and miso nigiri

5.00€ / unit

Foie Nigiri

with unagi and sesame sauce.
5.80€ / unit

Lobster and foie gras nigiri

flambéed with unagi and unagi sauce.
41.00€ / 5 units

Teppanyaki scallops and red shrimp

with avocado and yakitori sauce.
23.00€



Japanese all over, even in the **soup**.

Wakame supu

wakame, egg and mushrooms.
5.90€

Misoshiru

seaweed soup with tofu.
4.90€



To warm-up the **chopstick**.

Kiuri to wakame

cucumber with seaweed in Japanese vinaigrette.
9.50€

Gyozas

meat and vegetables dumplings.
12.50€

Edamame

boiled soybean pods with salt.
5.50€

Scallop and foie teaspoon

grilled scallop and foie with sweet sauce.
6.00€ / unit

Maguro tataki

with eel, avocado, cream cheese & sesame.
19.00€

Salmon tataki

With crispy onion and yakitori sauce.
17.00€

On Sarada

raw fish salad.
14.00€

Horenso Sarada

spinach salad.
9.50€

Yakitori

chicken and onion skewers with sauce.
6.50€

Yakiniku

beef and wild asparagus skewers with sauce.
8.70€

Gyuniku no tataki

semi-crudo veal carpaccio with its intense sauce.
15.00€



Fried and sautéed for a jumpy **joyride**.

Yakisoba

sautéed noodles with meat, vegetables and katsuobushi. **15.50€**
sautéed noodles with prawns, scallop and spicy cabbage. **16.80€**

Kimuchi Yakiudon

sautéed noodles with meat, vegetables and spicy cabbage **15.50€**
sautéed noodles with prawns, scallop and spicy cabbage. **16.80€**

Yakimeshi

fried rice with prawns, vegetables and egg. **15.50€**

Tempura no Moriwase

prawns, vegetables and white fish tempura. **18.00€**

Ebi Tempura

fried prawns.
19.00€ / 5 units

Kakiage Foie

fried chopped vegetables, with egg, grilled foie and sweet sauce.
19.50€

Anko no Tatsuage

japanese fried monkfish with sake and ginger.
17.00€

Tori no Teriyaki

fried chicken with sweet sauce and onion. **11.50€**





Teppanyaki

The Japanese *grill grips*.

🍣 **Gyuniku no teppanyaki**
grilled sirloin steak with ponzu and sichimmi.
24.00€

🍣 **Ebi no kimuchi**
sautéed prawns in spicy sauce.
16.00€

Maguro teriyaki
semi raw tuna in teriyaki sauce.
19.50€

Toro no tataki
seared tuna belly with ginger, spring onion and soy sauce.
27.50€

Okonomiyaki
japanese pizza made with cabbage, melted cheese, sweet sauce and prawns.
14.00€

Black cod
steamed black cod with miso sauce.
25.00€



Tartar

Raw fish and meat, finely chopped and seasoned *to taste*.

Maguro tartar
tuna tartar with soy sauce, wakame and sesame.
19.00€

Shake tartar
salmon tartar with an avocado base, quail egg and soy.
17.50€

Shake tartar ikura
salmon tartar with an avocado base, quail egg, ikura and soy.
24.50€

Gamba tartar
prawn tartar with avocado, black and wasabi tobikko and soy sauce.
26.00€

Yuke
beef tartar with quail egg, soy sauce, onion and wakame.
17.00€



Sashimi

Sliced fresh, raw fish: **100% sea**.
12 pieces / 6 pieces

Maguro
Tuna.
33.00€ / 18.50€

Shiromi
Butterfish
19.00€ / 11.50€

Shake
Salmon.
27.00€ / 16.00€

Unagi
Eel.
31.00€ / 18.50€

Toro
seared tuna belly.
39.50€ / 21.00€



Maki

Rice *rolls*, but no eyes rolls, wrapped with nori. 6 units.

Teka
Tuna.
9.80€

Abocado
Avocado.
6.50€

Shake
Salmon.
8.80€

Ikura
Salmon roe.
14.50€

Mango
Mango.
6.50€

Unagi
Eel.
13.50€





Temaki

Cone of cold rice with **fish**.

Maguro Abocado

una.
13.50€

Shake Abocado

Salmon.
18.00€

Ikura

Salmon roe.
13.50€

Unagi

Eel.
11.50€



Don

Rice bowl dressed with **fish**.

Maguro Abocado

Tuna.
19.50€

Shake Abocado

Salmon.
17.50€

Ikura

Salmon roe.
20.50€

Unagi

Eel.
18.50€



Nigiri

Rice balls with raw fish on it. **When one is not enough...**

Maguro

Tuna
5.50€ / unitat

Shake

Salmon.
4.50€ / unitat

Suzuki

Bazz.
4.00€ / unitat

Shiromi

Butterfish.
4.00€ / unitat

Toro

Seared tuna belly.
7.00€ / unitat

Unagi

Eel.
6.00€ / unitat

Ikura

Salmon roe.
7.00€ / unitat

Ebi

Prawn.
3.50€ / unitat



Sushi no Moriwase

Combination of the Japanese **classics**.

6 variety sushi

6 pieces of nigiris.
18.50€

8 variety sushi

8 pieces of nigiris.
23.50€

Sushi and sashimi combined

5 varieties of tuna and salmon nigiri and sashimi.
26.50€

Goten Mori

5 varieties of sashimi (tuna, salmon, bass, raw prawn and white fish/butterfish).
32.50€

Santen Mori

3 varieties of sashimi (salmon, tuna and with fish/butterfish).
28.50€





Special Maki and Uramaki

Makis **big brothers**, of many tasty ingredients. 8 pieces

Spicy tuna maki

tuna roll with spicy spring onion.

18.00€

Maguro abocado maki

tuna and avocado roll.

19.00€

Shake abocado maki

salmon and avocado roll.

16.00€

Red uramaki

tuna, salmon, avocado and flying fish roe roll.

20.00€

Rosanes uramaki

salmon, avocado, prawn carpaccio, miso sauce and flying fish roe roll.

19.50€

California miso uramaki

salmon, avocado, prawn and miso roll.

12.00€ / 4 unidades

Unagi foie maki

foie and eel roll.

15.50€ / 5 unitats

Tropik maki

salmon roe, salmon, prawns and mango roll.

19.50€

Pollo pato uramaki

breaded chicken, duck ham, Japanese mayonnaise and tonkatsu sauce.

19.00€

Uramaki de verdura

fried vegetables.

14.50€

Ebi frai uramaki

breaded prawns, pink lettuce warm roll and tonkatsu sauce.

19.00€

Kani maki

roll of fried crab with crispy onion, spicy mayonnaise and tobikko.

20.00€



Fried and Flamed

Hottest makis & uramakis: fried "**al calor del fuego**". 8 pieces

Hot maki

salmon, cream cheese with salmon tartar, flying fish roe and spicy layu saucet.

19.00€ / 6 unitats

Maki castell

salmon, prawn, bass, mango and ponzu sauce.

19.50€

Foie kani uramaki

natural crab, avocado, flamed foie, crunchy onion and saucea.

22.00€

Shake ebi frai

breaded prawns, avocado, flamed salmon, crunchy onion and unagi sauce.

20.50€

Tempura unagi uramaki

prawn tempura, grilled eel and sesame.

20.00€

VAT tax included in the prices

Ask for dishes which could be adapted for celiacs



We offer menu with allergens



Hot&Spicy





Traditional Desserts

Chocolate cake

5 varieties.
5.90€

Berries cheesecake

6.50€

Matcha tea cheesecake

6.50€

Hazelnut and chocolate crunch

5.40€

Coulant

white, mixed or black
6.00€



Daifuku

stuffed mochis . 1 unit

strawberries with cream

4.90€

Green Tea

4.90€

Cheesecake

4.90€

White Chocolate

4.90€

Dark Chocolate

4.90€



Truffles

4 unitats

Green Tea

5.20€

Sake

5.20€

Varied

2 of each variety.
5.20€



Ice Creams

Green tea Ice cream

5.50€

Mandarin Sorbet

5.50€

Mango Sorbet

5.50€

Black sesame Ice Cream

5.50€

Taro Ice Cream

5.50€

Wines and cavas

Red Wine

Les Santes

Montsant
17.80€ / 4.60€

El Molí

Costers Del Segre
21.00€ / 4.80€

Abadía De Poblet

Conca De Barberà
27.80€

Bruixola

Priorat
20.40€

Selección 500

Rioja
22.00€

La Montesa

Rioja
27.80€

Venta Las Vacas

Ribera Del Duero
28.70€

Páramos

Ribera Del Duero
27.30€ / 6.50€

Tionio Reserva

Ribera Del Duero
32.00€

White Wine

Sant Bru

Montsant
28.00€

Legaris Verdejo

Rueda
22.50€ / 4.90€

Tina 20

Alella
22.80€

Viña Pomal

Rioja
20.30€ / 4.90€

Terras Gauda

Rías Baixas
29.00€

Belondrade 5ª Apolonia

Castilla Y León
26.50€

La Duda

Monterrei
20.90€

Collection

Empordà
22.30€

Rosé

Brunus

Montsant
22.60€ / 4.20€

Chivite

Navarra
23.50€

Cavas Rosé

Parxet Rosé

Cava Brut
22.60€ / 4.20€

Ars Collecta Gr

Cava Brut
26.60€

Cavas

Lo Fred De Ponent

Cava Brut Reserva
20.80€ / 4.75€

Titiana Pansa Blanca

Cava Brut
26.00€

Agustí Vilaret

Cava Extra Brut
27.30€

Moët

Champagne
65.00€



Leopardi

Corpinat
37.00€















Letter of allergens

Soups

Wakame supu 
 Misoshiru 







Starters

Kiuri to wakame 
 Gyozas 
 Edamame 
 Cullereta de vieira i foie 
 Tataki de tonyina 
 Tataki de salmó 
 On Sarada 
 Horenso Sarada 
 Kani Sarada 
 Yakitori 
 Yakiniku 
 Gyuniku no tataki 






Agemomo

Yakisoba 
 Ebi Vieira 
 Carn i Verdures 
 Kimuchi Yakiudon 
 Ebi Vieira 
 Carn i Verdures 
 Yakimeshi 
 Tempura no Moriwase 
 Ebi Tempura 
 Kakiage Foie 
 Anko no Tatsuage 
 Tori no Teriyaki 






Teppanyaki

Gyuniku no teppanyaki 
 Ebi no kimuchi 
 Maguro teriyaki 
 Toro no tataki 
 Okonomiyaki 
 Bacallà negre 







Tartar

Maguro tartar 
 Shake tartar 
 Shake tartar ikura 
 Gamba tartar 
 Yuke 





Sashimi

Maguro 
 Shake 
 Toro 
 Shiromi 
 Unagi 





Maki

Teka 
 Shake 
 Mango 
 Abocado 
 Ikura 
 Unagi 



Temaki

Maguro Abocado 
 Shake Abocado 
 Ikura 
 Unagi 













Don

Maguro Abocado 
 Shake Abocado 
 Ikura 
 Unagi 


Sushi no Moriwase

Sushi 6 varietats 
 Sushi 8 varietats 
 Sushi i Sashimi 
 Goten Mori 
 Santen Mori 






Nigiri

Maguro 
 Shake 
 Suzuki 
 Shiromi 
 Toro 
 Unagi 
 Ikura 
 Ebi 
 Llamàntol i Foie 
 Pez mantega 
 i miso 
 Salmó i ou 

Special Maki & Uramaki






Spicy tuna maki 
 Maguro abocado maki 
 Shake abocado maki 
 Red uramaki 
 Rosanes uramaki 
 California miso uramaki 
 Unagi foie maki 
 Tropik maki 
 Pollo pato uramaki 
 Uramaki de verdura 
 Ebi frai uramaki 
 Kani maki 
 Gamba Uramaki 
 Kodama Uramaki 
 Sakura Uramaki 
 Uramaki fresa y Foie 

Fried & Flamed







Hot maki 
 Maki castell 
 Foie kani uramaki 
 Shake ebi frai 
 Tempura unagi uramaki 

Desserts

Traditional

Pastís de xocolata 
 Cheesecake de fruits del bosc 
 Cheesecake de te matcha 
 Cruixent d'avellana i xocolata 
 Coulant 






Daifuku

Maduixes amb nata 
 T verd 
 Cheesecake 
 Xocolata blanca 
 Xocolata negra 
 Oreó 

Truffles

Te verd 
 Sake 
 Variades 

Ice Cream

Gelat de te verd 
 Sorbet de mandarina 
 Sorbet de mango 
 Gelat de sèsam negre 
 Gelat de taro 

- | | | | |
|---|-------------|---|-------------|
|  | gluten |  | milk |
|  | crustaceans |  | Dried fruit |
|  | eggs |  | mustard |
|  | fish |  | soy |
|  | Peanuts |  | Sesame |
|  | Sulphites |  | molluscs |



Many dishes on the menu can be adapted.
 Ask our waiters and they will inform you.