

DINNER MENU

- Price per person for **Monday to Thursday nights : €23.95** (VAT included)
 - Price for **children aged 3 to 5 years: €10.00** (VAT included)
 - Price for **children aged 6 to 10 years: €14.00** (VAT included)

Buffet conditions

- Drinks and coffee are not included
- The buffet includes 1 dessert per person
- The buffet is only served in-house
- Please only order what you intend to eat; otherwise, there will be a charge of €2 for each plate not consumed
- All raw consumed foods have been frozen for a minimum of 24 hours to kill any potential Anisakis parasites

Starters

1. Fried shumai. 2 pcs

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(Dumplings filled with pork and vegetables, fried dim sum)

- Allergens: 1, 3



2. Pan-fried gyozas. 2 pcs

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(Pan-fried gyozas filled with pork and vegetables)

- Allergens: 1, 3



3. Edamame

(Soybean pods, served cold)

- Allergens: 3



4. Miso soup

(Vegetarian soup containing tofu and spring onions)

- Allergens: 3



5. Fried gyozas. 2 pcs

(Fried dumplings filled with pork and vegetables)

- Allergens: 1, 3



6. Salad and fusion crab

(Contains lettuce, crab, eel sauce, yolk cream and crispy onion)

- Allergens: 1, 2, 3, 4, 6, 9



7. Vermicelli salad

(Sweet and sour black and white seaweed salad)

- Allergens: 14



8. Cucumber salad

(Contains black seaweed, prawn, octopus, surimi and sesame)

- Allergens: 6, 9, 12



9. Wakame seaweed salad

(Contains sesame seeds)

- Allergens: 14



10. Fried spring rolls filled with vegetables. 2 pcs

- Allergens: 1, 2, 3



11. Tonkatsu

(Breaded pork loin with almonds)

- Allergens: 1, 2, 5, 14



12. Pan-fried xiaolongbao. 2 pcs

(Filled with pork meat)

- Allergens 1, 2, 3



14. Rougamo

(Bao bun filled with pork loin, vegetables, okonomi sauce, and peanut cream)

- Allergens: 1, 2, 4, 5, 11



Pasta and rices

15. Yaki Wu-don with vegetables

- Allergens: 1, 3



16. Yakisoba with vegetables

- Allergens: 1, 3



17. Miso Ramen

(Contains surimi, pork loin, black seaweed, and egg; recommended for a minimum of two people)

- Allergens 1, 2, 3, 6



18. Stir-fried chahan

(Fried rice without soy sauce, contains carrot, peas, corn, egg and York ham)

- Allergens: 2



19. Stir-fried chahan with soy sauce

(Fried rice with soy sauce, contains carrot, peas, corn, egg, and York ham)

- Allergens: 1, 2, 3



20. Vermicelli noodles with vegetables

- Allergens: 1, 2, 3



21. Okonomiyaki

(Pancake with shrimp, bacon, onion, corn, peanut cream, and eel sauce)

- Allergens: 1, 2, 6, 9, 11



Meat and fish

23. Deep-fried duck spring rolls. 2 pcs

(It contains onion and hoisin sauce)

- Allergens: 1, 2, 3



24. Deep-fried duck in sweet and mildly spicy sauce

- Allergens: 1, 2



25. Grilled prawns with parsley

- Allergens: 9



26. Karaage

(Fried chicken nuggets)

- Allergens 1, 2, 3, 9, 14



28. Fried chicken in lemon sauce

- Allergens: 1, 2



29. Fried beef strips in sweet and sour sauce

- Allergens: 1, 2



30. Prawn kushiyaki. Per piece

(Grilled shrimp skewers)

- Allergens: 1, 3, 6, 9



31. Teriyaki chicken

- Allergens: 1, 14



32. Takoyaki. 2 pcs

(Octopus-filled croquettes with peanut cream and yakitori sauce)

- Allergens: 1, 2, 6, 9



34. Ebi furai. 4 pcs

(Fried-prawns wrapped in panko and almonds)

- Allergens: 1, 2, 4, 5, 6, 9, 11



35. Spicy teriyaki Ebi

(Sautéed prawns with spicy teriyaki sauce)

- Allergens: 1, 3, 6, 9, 14



36. Crab legs in ginger sauce

- Allergens: 1, 3



37. Salt and pepper Ebi

(Sautéed prawns with salt, pepper, and cinnamon)

- Allergens: 1, 3, 9



38. Beef tataki. Limited to 1 per person

(Semi-raw beef sirloin)

- Allergens: 1, 3, 14



39. Steamed Buta Rosu Niku with teriyaki sauce

(Steamed pork loin with Teriyaki sauce)

- Allergens: 1



40. Ebi tempura. 3 pcs

(Tempura shrimp in sweet and sour sauce)

- Allergens: 1, 2, 9



Sushi

(All sushi rolls are served in 4 pieces)

41. Salmon tataki

- Allergens: 1, 2, 3, 14



42. Flamed salmon nigiri with Philadelphia. **Per piece**

(Topped with teriyaki sauce, Philadelphia cream cheese, and crispy noodles)

- Allergens: 1, 4



43. Tuna tartar

(Contains tuna, avocado, wakame, and sunomono sauce)

- Allergens: 1



44. Black rice nigiri topped with Philadelphia cream cheese and pistachio.

Per piece

- Allergens: 4, 5



45. Spicy tuna taco. Per piece

(Contains avocado, eel sauce, and sesame)

- Allergens: 1, 14



46. Flame-seared sea bream nigiri. Per piece

(with teriyaki sauce)

- Allergens: 1



47. Flame-seared eel nigiri. Limited to 1 per person. Per piece

- Allergens: 1



48. Double salmon uramaki

(Sushi roll wrapped with salmon and avocado, topped with flamed salmon and sesame cream)

- Allergens: 1, 14



49. Fried mango sake maki

(Fried sushi roll wrapped with cooked salmon, topped with cheese, mango and mango sauce)

- Allergens: 1, 2, 4, 9



50. Fried strawberry sake maki

(Fried sushi roll wrapped with cooked salmon, topped with cheese, strawberry, and strawberry syrup)

- Allergens: 1, 2, 4, 9



51. Ebi-Sake. Per piece

(Deep-fried prawn topped with salmon, cheese, crispy noodles, and teriyaki sauce)

- Allergens: 1, 2, 4, 5, 9



52. Flame-seared salmon nigiri. Per piece

(with japanese mayonnaise)

- Allergens: 1, 2



53. Nigiri. **Per piece**

(To choose from: tuna, salmon, prawn (Allergens: 9), sea bream, and cuttlefish)



54. Unagi roll

(Sushi roll with fried shrimp, topped with avocado, eel, eel sauce, and sesame seeds)

- Allergens: 1, 2, 9, 14



55. Italian uramaki

(Sushi roll wrapped with tomato, cheese, avocado, and asparagus, topped with flame-grilled serrano ham, cheese, parsley sauce and eel sauce)

- Allergens: 1, 4



56. Philadelphia uramaki

(Sushi roll wrapped with cheese, salmon, and avocado)

- Allergens: 4



57. Salmon tartar

(Contains salmon, rice krispies, avocado, and sunomono sauce)

- Allergens: 1, 3



58. Teka Maki roll

(Sushi roll wrapped with tuna and avocado, covered with teriyaki sauce, sesame seeds, and crispy onion)

- Allergens: 1, 14



59. Ocean fusion roll

(Sushi roll with surimi, shrimp, and avocado, topped with cheese, salmon, tuna, sea bream, and spicy mayonnaise cream)

- Allergens: 1, 2, 4, 6, 9



60. Salmon tartar uramaki

(Sushi roll wrapped with salmon and avocado, topped with marinated salmon, yakitori sauce, and sesame seeds)

- Allergens: 1, 14



61. Dragon uramaki

(Sushi roll with fried shrimp, topped with avocado, japanese mayonnaise, eel sauce, and sesame seeds)

- Allergens: 1, 2, 9, 14



62. California roll

(Sushi roll wrapped with crab and avocado, topped with peanut sauce and sesame seeds)

- Allergens: 1, 2, 6, 9, 11, 14



63. Ebi-Sake uramaki

(Sushi roll with fried shrimp, topped with salmon, crispy onion, spicy mayonnaise, and teriyaki sauce)

- Allergens: 1, 2, 9



64. Crunchy Sake roll

(Sushi roll wrapped with salmon and avocado, topped with cheese, japanese mayonnaise, and puffed rice)

- Allergens: 1, 2, 4



65. Spicy Tsuna uramaki

(Sushi roll wrapped with tuna and avocado, topped with marinated tuna, spicy mayonnaise and eel sauce)

- Allergens: 1, 2, 14



66. Ebi fantasy roll

(Sushi roll with fried shrimp, topped with cheese, strawberry, strawberry syrup, and rice krispies)

- Allergens: 1, 2, 4, 9



67. Mixed sashimi. 2 pcs of each. Limited to 1 per person

(Contains tuna, salmon, sea bream, red shrimp (Allergens: 9))



68. Philly-Sake roll

(Sushi roll wrapped with cheese, topped with salmon, teriyaki sauce, and crispy noodles)

- Allergens: 1, 4



69. Ebi tempura roll

(Sushi roll with fried shrimp, topped with crispy noodles and teriyaki sauce)

- Allergens: 1, 2, 9



70. Sake-Mango uramaki

(Sushi roll with salmon and avocado, topped with cheese, mango, and mango sauce)

- Allergens: 1, 2, 4, 9



71. Tempura uramaki

(Tempura sushi roll filled with cheese and crab, topped with yakitori sauce)

- Allergens: 1, 2, 4, 6, 9



72. Tropical tempura roll

(Tempura sushi roll wrapped with cooked salmon, avocado, butter, and cheese, topped with eel sauce)

- Allergens: 1, 2, 4



73. Sake spicy roll

(Sushi roll wrapped with salmon and avocado, topped with flamed salmon, spicy mayonnaise, and yakitori sauce)

- Allergens: 1, 2



74. Philly-crispy roll

(Sushi roll wrapped with cheese, topped with crispy onion and yakitori sauce)

- Allergens: 1, 4



75. Futomaki sake roll

(Sushi roll filled with cheese, avocado, and salmon, topped with crispy onion, japanese mayonnaise, and yakitori sauce)

- Allergens: 1, 2, 4



76. Futomaki Sake-Ebi spicy roll

(Sushi roll filled with salmon, cheese, and avocado, topped with shrimp, sriracha, spicy mayonnaise and crispy onion)

- Allergens: 1, 2, 4, 9



77. Explosion of flavors roll

(Sushi roll filled with avocado, cheese, asparagus, tomato, topped with tuna, shrimp, eel sauce, and sesame seeds)

- Allergens: 1, 4, 9, 12, 14



78. Ebi uramaki

(Sushi roll wrapped with fried prawn, topped with Japanese mayonnaise and yakitori sauce)

- Allergens: 1, 2, 9



80. Fresh spring roll

(Sushi roll wrapped with avocado, tomato, asparagus, cheese, topped with teriyaki sauce and crispy noodles)

- Allergens: 1, 4



81. Nocturnal Sake roll

(Black rice sushi roll with salmon, avocado, and philadelphia cream cheese, topped with marinated salmon)

- Allergens: 1, 4



82. Nocturnal Ebi-Sake and pistacho uramaki

(Sushi roll with black rice wrapped around fried prawn, topped with salmon and pistachio)

- Allergens: 1, 2, 5, 9



83. Octopus carpaccio

- Allergens: 1, 3, 5, 9



Desserts

(Limited to one per person)

Japanese Green Tea Ice cream scoop

Japanese Sesame Ice cream scoop

Chocolate Ice cream scoop

Vanilla Ice cream scoop

Carrot cake

Coconut ice cream mochi

Mango ice cream mochi

Banoffee ice cream dochi

Dorayaki

Allergens

| | | | | |
|---|--|---|--|--|
| 1. Gluten  | 2. Egg  | 3. Soybean  | 4. Dairy  | 5. Tree nuts  |
| 6. Shellfish  | 7. Molluscs  | 8. Lupin  | 9. Sulphur dioxide and sulphites  | 10. Mustard  |
| 11. Peanuts  | 12. Fish  | 13. Celery  | 14. Sesame seeds  | |

Red wines

D. O. RIOJA

Viña Bujanda Joven

€11.00 100% Tempranillo

Beronia Crianza

€16.00 83% Tempranillo, 15% Garnacha y 2% Mazuelo.

Beronia Crianza 3/8

€7.50 83% Tempranillo, 15% Garnacha y 2% Mazuelo.

Ramón Bilbao

€16.00 100% Tempranillo.

Cueva del Monge

€26.00 100% Tempranillo.

D. O. SOMONTANO

Viña del Vero crianza

€16.00 Tempranillo 60% Cabernet sauvignon 40% 31

D. O. UTIEL REQUENA

Laudum Roble

€14.00 70% Monastrell y 30% Syrah.

Slow mon

€16.00 100% Bobal

D. O. VALENCIA

Mala Vida

€14.90 Monastrell, Cabernet Sauvignon y Syrah

Les Alcusses

€16.00 Monastrell, Syrah, Merlot, Cab. Sauvign. y Tempranillo

Clos de lóm

€15.90 Garnacha

D. O. RIBERA DEL DUERO

Balbás Barrica

€18.00 100% Tempranillo 32

Protos Roble

€16.00 100% Tinto Fino

Condado de haza

€24.00 100% tempranillo

ITALIA

Lambrusco La Fagianella

€10.00

Fragolino La Fagianella

€12.90

Rosé wines

D. O. RIOJA

Señorío de Sarria

€11.00 Gamacha

Viña Bujanda 3/8

€5.95 100% Tempranillo.

PORTUGAL 33

Lancers Rosado

€10.00 Selecto coupage de diferentes uvas portuguesas.

ITALIA

Lambrusco "La Fagianella"

€10.00 Uvas Lambrusco

White wines

D. O. VALENCIA

Soldadito Marinero

€14.95 Moscatel de Alejandría

Clos de lóm malvasía

€15.90

D. O. ALICANTE

Marina Alta 3/4

€11.00 90% Tempranillo y 10% Garnacha

Marina Alta 3/8

€6.50 100% Moscatel de Alejandría 34

Laudum Chardonny

€14.00 100% Moscatel de Alejandria

D. O. RIAS BAIXAS

Alba(de Martín Códax)

€16.00 100% Albariño

Marieta(de Martín Códax)

€16.00 100% Albariño

D. O. RUEDA

Protos Verdejo

€14.90 100% Verdejo

Palacio de Bornos

€14.90 100% Verdejo

Castillo de Miraflores
€14.00 100% Verdejo Semi-Dulce

D. O. SOMONTANO 35

Viñas del Vero Gewurztraminer
€18.00 100% Gewurztraminer

VINOS DE CASTILLA

Oroya Sushi
€12.00 Airén,Macabeo,Moscatel

D. O. AMPURDÁN

Blanco Pescador
€11.00 60% Macabeo,20% Parellada,20% Xarel.lo

Cavas and champagne

Marina espumante Plata
€15.00

Cava valenciano brut
€24.00

By the glass

Copa de Cava

€3.60

Copa de Vino (rueda, afrutado, ribera del duero)

€3.50

Sodas and beers

Jarra de sake

€7.50

Cerveza japonés

€3.50

Cerveza nacional

€2.80

Agua

€2.60

Refresco

€2.70

Cerveza mahou tostada

€3.40

Radler

€3.20