

炙り ABURI

CALAMAR, MISO & CALABAZA

(Squid, Miso & Pumpkin)

YŪAN-YAKI DE PESCADO BLANCO

(White Fish Yūan-Yaki Style)

OCHAZUKE DE SERVIOLA & CASTAÑA

(Ochazuke with Yellowtail & Chestnut)

SASHIMI

(3 tipos/3 types)

PESCA DEL DÍA

(Catch of the Day NIGIRI)

ATÚN CRUDO + SÉSAMO

(Raw Tuna with Sesame NIGIRI)

ATÚN ASADO + SOJA/AJO

(Seared Tuna with Soy & Garlic NIGIRI)

SALMON + MISO & MIRIN

(Salmon with Miso NIGIRI)

ANGUILA + PIMIENTA DE SANSHO

(Eel with Sansho Pepper NIGIRI)

POSTRE

(Dessert)

- MENÚ ABURI 58€ -



松 | MATSU

USUZUKURI DE PESCADO BLANCO, GAMBA ROJA & CAVIAR

(White fish Usuzukuri with Red prawn & Caviar)

RODABALLO ASADO, ROMANESCO & YUZU

(Grilled Turbot with Romanesco & Yuzu)

+29€



竹 | TAKE

WAGYU A5 DE MIYAZAKI & SALSA BATASHOYU

(A5 Wagyu with Butter-Soy Sauce)

+21€



梅 | UME

SALMONETE ROBATAYAKI & SALSA DENGAKU

(Red Mullet with dengaku sauce)

NIGIRI DE GAMBA ROJA

(Red Prawn Nigiri - 1 piece)

+19€