

starters

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| 1 | MISO SOUP | 7,40 |
| | Soup made from miso paste with cut wakame seaweed, spring onion, and tofu. | |
| 2 | WAKAME SALAD | 7,60 |
| | Wakame seaweed with sesame and peanut sauce. | |
| 3 | WAKAME SALAD WITH BALFEGÓ TUNA | 9,80 |
| | Wakame seaweed salad with sesame, Balfegó tuna chunks, and peanut sauce. | |
| 4 | EDAMAME | 6,10 |
| | Soybeans with salt crystals.
TRUFFLED OR SPICY + 1,40 | |
| 5 | GYOZA TORI | 9,80 |
| | Delicious traditional Japanese dumplings of chicken and vegetables, pan-finished with the chef's sauce (4 pieces). | |
| 6 | GYOZA EBI | 10,90 |
| | Delicious traditional Japanese shrimp dumplings, pan-finished with the chef's sauce (4 pieces). | |
| 7 | BATTERED PRAWNS | 15,70 |
| | Battered prawns with sweet and sour sauce (5 pieces). | |
| 8 | TORI TERIYAKI | 12,60 |
| | Marinated and sautéed chicken with teriyaki sauce. | |
| 9 | CHICKEN TIRADITOS | 10,70 |
| | Fried chicken tiraditos with sweet and sour sauce and Japanese mayonnaise. | |

sashimi (4 pieces)

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| 10 | SALMON | 9,20 |
| 11 | BALFEGÓ TUNA | 10,70 |
| 12 | BUTTERFISH | 9,80 |
| 13 | BALFEGÓ TORO TUNA | 12,60 |

nigiris

normal aburi

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|-----------|-----------|----------------------------|-------------|-------------|
| 14 | 15 | SALMON | 3,90 | 4,40 |
| 16 | 17 | BALFEGÓ TUNA | 3,90 | 4,90 |
| 18 | 19 | BUTTERFISH | 3,60 | 4,80 |
| 20 | 21 | EEL | 3,90 | 4,40 |
| 22 | 23 | BALFEGÓ TORO TUNA | 4,60 | 6,00 |

hot dishes

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| 24 | CHICKEN YAKISOBA | 17,10 |
| | Thin noodles with wok-sautéed vegetables and chicken. | |
| 25 | VEGETABLE YAKISOBA | 16,00 |
| | Thin noodles with wok-sautéed vegetables. | |
| 26 | KAISEN YAKISOBA | 20,90 |
| | Yakisoba noodles sautéed with vegetables, shrimp, scallops, and katsuobushi. | |
| 27 | TORI YAKIMESHI | 18,20 |
| | Fried rice with egg, chicken, green onion, hondashi, sesame seeds, and gluten-free soy sauce. | |
| 28 | HOTATE YAKIMESHI | 19,60 |
| | Fried rice with egg, scallops, shrimp, green onion, hondashi, katsuobushi, sesame seeds, and gluten-free soy sauce. | |
| 29 | TERIYAKI SIRLOIN | 21,70 |
| | Grilled sirloin with a side of teriyaki sauce-sautéed vegetables. | |
| 30 | TERIYAKI SALMON | 19,80 |
| | Grilled salmon served with rice and teriyaki sauce-sautéed vegetables. | |

tartares & ceviche

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| 31 | SALMON TARTARE | 18,60 |
| | Salmon cubes with sesame seeds, spring onion, kizami wasabi, ikura, and wafu sauce. | |
| 32 | BALFEGÓ TUNA TARTARE | 20,10 |
| | Balfegó tuna tartare with avocado cubes, teriyaki sauce, and wafu dressing. | |
| 33 | BALFEGÓ TORO TUNA TARTARE | 21,90 |
| | Balfegó toro tuna cubes with sea urchin, kizami wasabi topping, and Wafu sauce. | |
| 34 | CEVICHE | 18,20 |
| | Corvina ceviche with a spicy touch, coriander, red onion, and citrus sauce. | |
| 35 | BALFEGÓ TUNA TATAKI | 20,80 |
| | Balfegó tuna slices with caramelized onion, toasted cut wakame, sesame seeds, and teriyaki sauce. | |
| 36 | SALMON TATAKI | 18,60 |
| | Lightly seared salmon slices coated with shichimi togarashi, kizami wasabi, ikura roe, and salt crystals. | |

special rolls

- 37 KAY SPICY TUNA | 19,70**
Tempura roll filled with avocado, covered with spicy Balfegó tuna tartare, furikake, and teriyaki sauce.
- 38 TARU TARU | 19,30**
Tempura roll filled with avocado, covered with spicy salmon tartare, sesame seeds, and teriyaki sauce.
- 39 SAKE BURI | 17,50**
Roll filled with shrimp tempura, cheese, and avocado, topped with flamed salmon and caramelized onion with a teriyaki sauce topping.
- 40 OSAKA ROLL | 18,40**
Roll filled with battered prawns, wrapped in flamed butterfish, topped with caramelized onion, teriyaki sauce, and katsuobushi.
- 41 VEGGIE ROLL | 16,40**
Dried tomato, avocado, sesame, wakame seaweed, and peanut sauce.
- 42 TATAKI ROLL | 18,20**
Roll filled with shrimp tempura, covered with Balfegó tuna tataki and kizami wasabi with teriyaki sauce and ito togarashi.
- 43 TORO DELUXE | 20,10**
Tempura avocado-filled roll, covered with flamed Balfegó toro tuna slices, foie, and teriyaki sauce.

sushi combos

- 44 SASHIMI MORIAWASE | 25,20**
12 Sashimi pieces: 3 Salmon, 3 Balfegó Tuna, 3 Butterfish.
- 45 NIGIRI MORIAWASE | 25,20**
8 Nigiris: salmon, aburi salmon, tuna, tunaburi, butterfish, eel, unaguiburi, and truffled.
- 46 KARASHIKKU | 46,10**
22 Pieces: 2 salmon nigiris, 2 tuna nigiris, 3 salmon makis, 3 tuna makis, 2 salmon sashimis, 2 tuna sashimis, 4 tuna californias, and 4 salmon californias.
- 47 BALFEGÓ TORO | 40,60**
6 Balfegó toro tuna pieces: 2 toro nigiri, 2 toroburi nigiri, 4 toro sashimi, and 8 Toro Deluxe uramakis.
- 48 NORWEGIAN SALMON | 29,60**
4 salmon californias, 6 salmon makis, 4 salmon sashimis, 4 salmon nigiris.
- 49 MAGURO MORIAWASE | 35,10**
4 tuna californias, 4 tuna nigiris, 4 tuna sashimis, and 6 tuna makis.

drilled and more

- 50 TRUFFLED BIKINI | 6,50**
Sweet ham and truffled cheese sandwich.
- 51 CHICKEN QUESADILLA | 9,30**
Spicy chicken quesadilla.
- 52 VEGAN QUESADILLA | 9,10**
Vegan quesadilla with spiced faux chicken strips, guacamole, and fried onion.
- 53 FULL NACHOS | 10,30**
Tortilla chips, guacamole, cheeses, pico de gallo, beans, jalapeños, and sour cream.

desserts

- YOGURT WITH JAM | 4,00
- FRUIT SALAD | 4,00

beverages

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| CASA VELLA Red wine | 4,75 | 20,00 |
| ERMITA D'ESPIELLS White wine | 4,00 | 16,00 |
| AURORA D'ESPIELLS Rosé wine | 4,30 | 17,00 |
| JUVÉ & CAMPS ESSENTIAL PINOT NOIR Rosé Cava | | 25,00 |
| JUVÉ & CAMPS RESERVA FAMILIA Cava | | 30,00 |
| COCA COLA | | 3,50 |
| FANTA LEMON/ ORANGE | | 3,50 |
| BEER | | 4,00 |
| WATER | | 3,00 |