

KA

BU

KI

MENU KABUKI

75€

先附 | SAKIZUKE

SELECCIÓN DE APERITIVOS
ASSORTED APPETIZERS

造り | OTSUKURI

TARTAR DE ATUN PICANTE
SPICY TUNA TARTAR

USUZUKURI SELECCIÓN DEL CHEF
USUZUKURI CHEF'S SELECTION

寿司 | SUSHI

SUSHI OMAKASE SELECCIÓN DEL CHEF
OMAKASE CHEF'S SELECTION

天ぷら | TEMPURA

DE RODABALLO
OF TURBOT

甘味 | KANMI

POSTRE
DESSERT

PASE OPCIONAL:

25€

主菜 | ROBATA

CARRILLERA DE TERNERA CON SALSA TERIYAKI
BEEF CHEEK WITH TERIYAKI SAUCE

[PRECIO POR PERSONA / MENU SERVIDO A MESA COMPLETA]

前菜 | ENTRANTES

GYOZA 1,13 BEEF AND MUSHROOMS	17€	TEMPURA EBI 1, 8, 2 PRAWNS IN TEMPURA WITH SPICY AIOLI	25€
GYUSUSANDO 1UD 1, 2, 10 JAPANESE STEWED OXTAIL SANDWICH CURED CHEESE SAUCE, CITRUS MAYONNAISE AND PIPARRAS	14€	TABOTTO 1, 9 TEMPURA DE RODABALLO	33€
TORINO KARAAGE 1, 2, 13 FRIED FREE-RANGE THIGH WITH TARTAR SAUCE	22€	EDAMAME AL WOK 1, SPICY WITH KIMCHI OR TRUFFLE BUTTER	7€

刺身 | SASHIMI

USUZUKURI HOTATE 6, 5, 13 FINE CUT OF SCALLOP, CHIPOTLE EMULSION AND IBERIAN HAM	26€	OSTRA FRANCESA 6, 13 WITH PONZU SAUCE	7€
USUZUKURI SAKE 9, 2, 13 THIN CUT OF SALMON WITH PASSION FRUIT SAUCE AND CRISPY FILO	24€	SASHIMI MORIAWASE 6, 9 SELECTION OF FISH AND SEAFOOD CHEF'S CHOICE	69€
USUZUKURI TORO 9, 13 THIN CUT OF TUNA BELLY WITH AVOCADO, TOMATO AND CRISPY BREAD	28€	DEGUSTACION DE ATUN 9 SASHIMI OF THE THREE DIFFERENT PARTS OF TUNA	42€

タルタル | TARTAR

TARTAR DE TORO 2, 9, 13 TUNA BELLY, FREE-RANGE EGG AND RICE CHIPS	42€
WAGYU STEAK TARTAR 2, 11, 13 WAGYU BEEF TARTARE	39€
TARTAR DE AKAMI 9, 13 SPICY TUNA WITH RICE CHIPS	35€

CAVIAR OSCIETRA 30GR **75€**

握り | NIGIRIS

HOTATE TRUFA 10, 6, 13
SCALLOP WITH TRUFFLE BUTTER AND GRATED LIME

7€

SAKE LIMA 9, 2, 13
FLAMBÉED SALMON WITH SPICY MAYONNAISE AND LIME

6€

TORO SMOKED 9, 13
SMOKED TUNA BELLY (extra caviar 6€)

8€

BLANCO SHISO 9, 13
WHITE FISH WITH SHISO

8€

AKAMI CRUNCHY 9, 10, 2, 13
FRIED NIGIRI OF SPICY TUNA AND QUAIL EGG

8€

HUEVO CAVIAR 9, 13, 2
QUAIL EGG WITH CAVIAR

12€

WAGYU A5 13
NIGIRI DE WAGYU A5

12€

AKAMI PIPARRA 9, 13, 2
TUNA TATAKI, SMOKED MAYONNAISE, MENTAICO AND PIPARRA

8€

握り | TACOS

TACO EBI 8, 1, 2, 13
CRISPY PRAWN TACO IN SPICY MAYO TEMPURA AND AVOCADO

7€

TACO NIKU 11, 13
CRISPY WAGYU CHIPOTLE STEAK TARTARE TACO

8€

TACO ROLL 9, 13
CRISPY SPICY TUNA AND AVOCADO TACO

8€

巻き | MAKI SUSHI

URAMAKI SAKE-LIMA 9, 2, 13
SALMON, AVOCADO, CHIVES, TOBIKO, LIME AND SPICY MAY BLOWTORCH

23€

OBAKO 9, 2, 13, 10
CANARY ISLAND BANANA, CREAM CHEESE, SALMON, AVOCADO, TOASTED ALMONDS, AND TARE SAUCE

21€

URAMAKI OMORI 8, 1, 2, 13, 9
SALMON, TEMPURA PRAWNS, SPICY TEMPURA FLAKES, AVOCADO AND TARE SAUCE

21€

URAMAKI CALAMARO 9, 2, 1, 6
WHITE FISH, TEMPURA PRAWNS, AVOCADO, FRIED SQUID AND CHIPOTLE MAYONNAISE

21€

AKAMI ESPECIAL 9, 2, 13, 1
TEMPURA TUNA FUTOMAKI, SPICY TUNA TOPING, CRISPY SWEET POTATO AND TARE SAUCE

24€

URAMAKI TEMPURA PICANTE 8, 1, 2
TEMPURA PRAWNS, TEMPURA FLAKES, AVOCADO, SPICY MAYONNAISE AND TARE SAUCE

22€

CARABINERO 9, 8, 13, 1
URAMAKI OF TEMPURA PRAWN AVOCADO AND ITS HEAD A LA ROBATA

36€

主菜 | ROBATA

JI-DORI TERIYAKI 13	29€
GRILLED FREE-RANGE CHICKEN WITH TERIYAKI SAUCE	
BUTA YAKINIKU 13	30€
PORK RIBS WITH JAPANESE BARBECUE	
TERIYAKI BEEF CHEEK 13, 10	34€
LOW-TEMPERATURE BEEF CHEEK WITH TERIYAKI SAUCE	
WAGYU ENTRAILS	38€
ON THE CHARCOAL	
A5 WAGYU 150GR	85€
WAGYU LOIN A5 ORIGIN JAPAN A LA ROBATA	
TONKATSU RAMEN 13, 2	24€
LIGHT BROTH OF GRILLED IBERIAN PORK BELLY, ONSEN EGG AND FRESH SPRING ONION	
GINDARA MISOYAKI 13, 9, 10	34€
GRILLED MISO-MARINATED BLACK COD	
UNADON 13, 9,	25€
JAPANESE CLAY CASUELA WITH GRILLED EEL, RICE AND TARE SAUCE	

Carta de Alérgenos | Allergy Menu



1

Gluten



2

Huevo



3

Cacahuetes



4

Apio



5

Sulfitos



6

Moluscos



7

Frutos Secos



8

Crustáceos



9

Pescado



10

Lácteos



11

Mostaza



12

Sésamo



13

Soja



14

Altramuz