

OMAKASE

Tasting menus will be served for the whole table · Approximate duration 2.5 hours · Wine pairing available.

TASTING MENU KENSEI · 85

- Organic vegetable tsukemono
- Clams with sake
- Egg royale with salmon
- Usuzukuri: Sea bass with daikon and carrot kimchi; Toro with "pico de Gallo"
- Scallop and Japanese mushrooms on fire
- Selected Kensei Nigiri
- Miso-marinated salmon
- Low-temperature wagyu with teriyaki sauce
- Pre dessert / · Dessert / · Coffee and petit fours

CHEF TASTING MENU · 150

A tour of the best creations of **Chef Victor Planas**.

LIMITED AVAILABILITY

EDOMAE TASTING MENU · 80 (maximum 4 people)

- Sashimi moriawase
- Usuzukuri with ponzu sauce
- Selection of nigiri and hosomaki
- Temaki Negitoro
- Pre dessert
- Dessert
- Coffee and petit fours

A LA CARTE

STARTERS

- 10 **EDAMAME BEANS** · 5.25
- 11 **EDAMAME BEANS with Japanese garlic** · 7.5
Edamame sautéed with garlic and ginger.
- 12 **YAKITORI LOLLIPOP CHICKEN** · 13.50
Low temperature and finished in robata, with wakame salad and spring onion.

- 13 **EGGS ROYALE WITH SALMON** · 13.75 (2 units)
Fried quail eggs, salmon tartare, Hollandaise sauce with yuzu kosho on a tapioca cracker.
- 14 **CLAMS WITH SAKE** · 19
With ginger, kombu seaweed and jalapeño pepper.
- 15 **SCALLOPS AND JAPANESE MUSHROOMS ON FIRE** · 12 (2 units)
With toasted butter and yuzu kosho.

- 17 **TSUKEMONO** · 14.25
Pickled and fermented ecologic vegetables, jelly tomato water, olive dust and cress.
- 18 **AVOCADO WITH FRIED TOFU** · 14.25
With citrus soy dressing, pickled onion, sashimi and cress.
- 19 **MISO SOUP** · 9
Iberian ham dashi broth, poached quail egg, tofu, spring onion and wakame seaweed.

SALADS AND SOUP

RAW SECTION

TARTAR

- 20 **SPICY TUNA** · 22
With tapioca crackers.
- 21 **FISH AND CHIPS** · 19
With yuzu and truffle dressing, Canarian potato chips and tempura flakes.
- 22 **NEGITORO BRIOCHE** · 25.25
With sea urchin, gold paper and ginger.
Optional Ossetra caviar +25

USUZUKURI

- 26 **TORO** · 22
"Pico de gallo" and mentaiko.
- 27 **SEA BASS** · 18
Garlic, daikon kimchi and carrot chips.
- 29 **JAPANESE A5 WAGYU TATAKI** · 38
Ginger, wasabi stem and leek chips.

SASHIMI

- 30 **TUNA SELECTION** · 32
Tasting of the three parts of tuna: akami, chutoro and toro. (9 cuts)
- 33 **SALMON** · 15.75
6 raw slices of the best Norwegian salmon.
- 34 **MORIAWASE** · 42
Selected cuts of fish and seafood. 5 varieties, 3 cuts each.

SUSHI

NIGIRI · (1 unit)

- 40 **Tuna loin** with shoyu koji sauce · 5.25
- 41 **Salmon** cured in kombu seaweed with umeboshi crème fraîche · 4
- 42 **White fish** with fermented lemon · 4
- 43 **Spicy tuna** gunkan with fried quail egg · 4.75

- 44 **Squid** tartare over crispy black rice · 4.25
- 45 **Toro** with chipotle romesco sauce · 6.50
- 46 **Scallop** with Stilton cheese · 4.50
- 48 **Japanese Wagyu A5** with foie gras · 10

- 50 **Red shrimp** · 8.5
- 52 **Crayfish** · 10.5
- 53 **Eivers** and garlic chips · 15.75
- 54 **Caviar** Ossetra · 21
- 55 **Kabayaki eel** · 6

URAMAKI · Rice outside

- 61 **Scarlet prawn** in tempura, avocado, tobiko roe and essence sauce · 27
- 62 **Soft shell crab**, avocado, masago roe and chili · 22
- 63 **Snow crab**, avocado and cucumber with tosazu sauce jelly · 26
- 64 **King prawn** fried in panko with avocado, popcorn powder and tare sauce · 20
- 65 **Salmon**, mango and avocado with spicy mayonnaise and coriander · 18

FUTOMAKI · Rice inside

- 66 **Lobster** and avocado, wrapped in soy and sesame paper with toasted butter sauce and ponzu · 36.75
- 60 **Spicy tuna** with low temperature egg · 21

HOSOMAKI

- 67 **Tuna** · 13
- 68 **Salmon** · 11
- 69 **Avocado** · 10
- 70 **Cucumber** · 8

- 39 **CHEF SELECTION:** 6 Kensei nigiris + 1 uramaki · 52.5

- EXTRAS: 71 **Fresh Wasabi** · 6 / 72 **Ossetra caviar** · 120

MAIN COURSES

- 78 **JAPANESE WAGYU GRADE A5** · 86 (per 100gr)
Sukiyaki - cooked at the table in sukiyaki broth.
Or
Ishiyaki - cooked at the table on volcanic stone.
With fried rice of torreznos of its fat.
- 75 **KAMAMESHI** · 28
Mushroom rice, low temperature egg and truffle.
- 76 **LOBSTER RAMEN** · 55
With fresh noodles, marinated egg, squid Naruto and nori.

- 77 **LOW TEMPERATURE WAGYU** · 37
With homemade teriyaki sauce, celeriac puree and lotus chips.
- 79 **SALMON MARINATED IN MISO** · 24.50
Cooked Hoba Yaki style in magnolia leaf.
- 80 **GLAZED LAMB SHANK** · 28
With parsnip puree and ginger.

- 91 **Kakiage (vegetables)** · 14.75
- 92 **Prawns** · 18

- 93 **Vegetable salad** with rosemary and ginger dressing · 8.5
- 94 **Baby spinach salad** with sesame sauce · 8.5
- 95 **Plain rice** · 5.25

TEMPURA

SIDES