




THE INTREPID IZAKAYA

Edamame soy beans sautéed in butter and fleur de sel	5,40
 Spicy edamame soy beans sautéed in shichimi and butter	5,50
Chicken wings carmelized in a ginger, soy and honey marinade	6,70
Classic Gyoza (5pcs) with chicken and vegetables	6,95
Ebi Gyoza (5pcs) with prawns and vegetables	8,75
Maguro tartar tuna tartare with quail egg	12,95
Shake tartar salmon and avocado tartare with ikura	12,80
Crunchy Mini Harumaki (4 pcs) crunchy rolls filled with enoki, seaweed, crab and avocado	7,50
Kakiage assorted fresh vegetables in tempura	7,80



Pair our dishes
with our **japanese liqueurs**

Sake 1,75 / Umeshu 2,75




Chashu Bao
with marinated pork,
wakame salad, citrus kaisou
and teriyaki sauce **5,50**

Hoisin Chicken Bao
with roasted chicken in
hoisin sauce, coriander,
peanuts salad, citrus
kaisou and teriyaki
sauce **5,50**

 **Spicy** /  **Very spicy**



BOWL, CHOPSTICKS AND SPOONS...

Misoshiro classic miso soup with tofu and wakame	3,80	SeaFood Yakisoba with squid, prawns, katsoubushi, vegetables and spring onion	9,20
Miu Yaki Udon udon noodles with beef, green asparagus and green garlic	10,25	 Kamo No Yakimeshi rice stir fried with duck magret, slightly spicy vegetables, katsuobushi and spring onion	9,45
 Kimuchi Yaki Udon udon noodles with Iberian pork fillet, kimchee cauliflower, vegetables and chilli sauce	9,20	Wok-Fried Truffled Noodles with vegetables, shiitake mushrooms, egg and truffle cream	11,25
Tonkotsu-Torigara Ramen with chashu, edamame, enoki, spring onion and nitamago	10,95	 Chili Pork Mazemen soba noodles, nitamago, cilantro, shiitake, spring onion, tofu, menma and spicy pork	9,90
Salmon and tuna Chirashizushi with avocado, nori seaweed, ikura, radish, edamame, pickled ginger and wasabi	12,50	Shake No Teriyaki salmon wrapped in nori on sautéed vegetable rice with teriyaki sauce	12,75



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If you have any questions, consult our Japanese dictionary on page 4.



FRESH SALADS

WITH AN ORIENTAL VIBE

Miso Salad
our classic salad
5,30

Nipon Caesar Salad
chicken in panko
breadcrumbs, crispy chashu
and Parmesan cheese
8,50

Tuna Tataki Salad
with strawberries, edamame
and yuzu dressing
11,20

SUSHI BAR



MAKIS-URAMAKIS
CLASSIC AND DARING



Uni Nigiri sea
urchin, the true
taste of the sea
5,25

**Grilled Foie
Gras Nigiri**
4,20

**Tuna Tartar
Gunkan**
wrapped in
courgette with
quail yolk and
spicy hints 7,95

**Sea Urchin
Gunkan**
5,90

**Foie Gras and
eel Gunkan**
with egg yolk
3,95

Shake Avocado Uramaki (8 pcs)
of salmon and avocado

11,20

Spicy Salmon Uramaki Sandwich (8 pcs)
sandwich with spicy salmon,
nori seaweed and masago

12,95

Langoustine Uramaki (8 pcs)
enoki and basil in tempura
with spicy mayonnaise

10,95

Foie Micuit Uramaki (8 pcs)
with mango, masago and tuna tataki

12,90

California Uramaki (8 pcs)
with crab, cucumber and avocado

8,10

Steak Tartar Uramaki (8 pcs)
with mango, creamy avocado and
wasabi mayonnaise

12,25

Hot Philadelphia Futomaki (6 pcs)
in breadcrumbs with salmon, onion,
avocado and cream cheese

9,20

Spicy Maguro Uramaki (8 pcs)
with spicy tuna, avocado and crispy panko

9,50

Italian Uramaki (8 pcs)
with mozzarella, salmon, sundried tomato,
avocado and basil

8,50

Tori No Karaage Uramaki (8 pcs)
japanese-style marinated chicken
in breadcrumbs with avocado

6,95

Sea Bream Ceviche Futomaki (6 pcs)
prawn emulsion with pepper,
fried choclo and pickled onion

9,75

Beef Carpaccio Uramaki (8pcs)
lightly roasted beef with mozzarella,
pickled onion and Harry's Bar sauce

9,90

Caesar Uramaki (8 pcs)
spicy tuna in sriracha sauce, crab,
avocado and crispy onion

9,50

Hot Rainbow Futomaki (6 pcs)
fried in breadcrumbs with salmon,
sea bream, tuna and crispy lime

10,70

Dragon Uramaki (8pzs.)
eel, avocado, salmon in tempura,
mayonnaise and cucumber

14,95

Tuna Tataki Uramaki (8pcs)
avocado, king prawn
tempura and puffed rice

14,75

+ x SUSHI COMBOS

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Sushi No Moriwase (6 nigiri and 8 salmon maki pieces)	19,50
Sashimi No Moriwase (12 sashimi pieces)	19,15
Nigiri No Moriwase (2 tuna nigiri, 2 salmon nigiri, 2 thai nigiri and 2 ebi nigiri pieces)	19,50
Sushi and Sashimi Combo (6 sashimi, 4 nigiri and 8 salmon maki pieces)	19,95
Salmon Combo (6 salmon sashimi and 8 salmon maki pieces)	17,95

ACCOMPANY
YOUR DISHES
WITH SAKE
OR UMESHU



If you have any questions, consult our Japanese dictionary

o x THE ONES YOU CAN'T MISS: + MEAT AND FISH

Tori No Karaage
marinated chicken in panko breadcrumbs with creamy mashed potato and wasabi mayonnaise 7,15

Ebi No Tempura
with crispy king prawn
12,95

Torikatsu chicken in panko breadcrumbs, courgette cooked in miso and tonkatsu sauce 7,30

Tuna Tataki
with wok-fried enoki mushrooms and fresh basil
9,95

Wafu Steak diced beef sautéed with green garlic, shiitake mushrooms, foie gras and teriyaki sauce with crunchy rice
14,20

King Prawn and Japanese Mushroom Tempura with kimchi mayonnaise
9,95



DESSERTS

Miu chocolate truffles	4,65
Roasted baby pineapple with star anise, coconut ice cream and a tinge of lime	5,95
Banana and chocolate , salted caramel, chocolate ice cream, hot sauce and a brownie	5,50
Mandarin sorbet with a shot of Absolut Mandarin	5,10
Mango, mango and more mango with lime sprinkles	5,25

Green tea Tiramisu	4,80
Walnut Kuchen with bitter chocolate ice cream	4,85
Assorted Japanese Mochi: chocolate, strawberry and cheese or green tea	4,95
Mandarin and carrot ice cream with warm bourbon vanilla cream, Grand Marnier gelée and kumquat	5,25
White chocolate and yoghurt soup with lemon ice cream and carrot cake	4,65
Assorted ice creams and sorbets	3,95

If you have any allergies or food intolerance, please ask your waiter for our allergies list

VAT included