

MENU by Chef Koji Nakai

APPFTI7FR

€ 5,00 Edamame Allergens (6) V Steamed Soy Beans with Smoked Salt

Niku Gyoza* Allergens (1-6) € 9,00 Japanese Dumplings with pork and vegetables

Ebi Gyoza* Allergens (1-2-4-6) € 9.00 Japanese Dumplings with Shrimp and Vegetables

Vegetarian Samosa* Allergens (1-6) V € 8,00 Japanese Sachets with Vegetables

Katsusando* Allergens (1-3-6-10) € 12,00 Japanese Sandwich with Waqvu Beef Cutlet, Coleslaw, Otafuku Sauce and Japanese Mayo

Katsusando Veg Allergens (1-3-6) V € 8,00 Japanese Sandwich with Vegetable Croquette, Coleslaw, Otafuku Sauce and Japanese Mayo

Japanese Tacos Allergens (4-6-11) € 10,00 Shrimp Morsels Topped With Yuzu Mayonnaise, Salmon Tartare and Creamy Avocado, Served On a Cloud Of Shrimp

Wakame Salad* Allergens (6-11) V € 8,00 Wakame Seaweed Salad with Sesame

Wagyu Bao Allergens (1-6) € 10,00 Keisan Wagyu Burger, Salad and Teriyaki Sauce

Fish Bao* Allergens (1-3-4-6-10) € 10,00 Salmon Tartare, Avocado, Teriyaki Sauce and Spicy Japanese Mayo

Green Bao Allergens (1-5) € 8,00 Vegetable Croquette and Otafuku Sauce

KITCHEN

€ 24,00 **Aromatic** Allergens (1-4-7) Seafood With Thai Red Curry, Lime, Mint and Coconut Milk, Accompanied By Venus Rice

Nasu Dengaku Allergens (6-11) V € 12,00 Pickled Eggplant with Miso Sauce

Duck Breast Allergens (6-8) V € 24,00 Smoked Duck Breast with Miso-Flavored Teriyaki Sauce

RAW FISH

€ 26,00 Sushi Moriawase* Mixed Sushi Consisting of 6 Nigiri and 4 Uramaki

Sashimi Mix* (6pz) Allergens (4) € 22,00 Salmon, Tuna and Seabass

Ceviche Allergens (4-6) € 24,00 White fish ceviche topped with sudachi juice, passion fruit, avocado, mint, confit cherry tomatoes and oriental herbs

SUSHI 2P7

Shake*	Salmon Allergens (1-4)	€ 8,00
Maguro*	Tuna Allergens (1-4)	€ 8,00
Suzuki*	Sea Bass Allergens (1-4)	€ 8,00
Ebi*	Cooked Shrimp Allergens (1-2-12)	€ 6,00
Hotate*	Scallop Allergens (1-14)	€ 8,00

^{*} Dishes prepared with raw material frozen or deep-frozen at origin.

Some fresh products of animal origin, as well as fishery products administered raw, undergo rapid temperature chilling to ensure quality and safety, as described in the HACCP plan under EC Reg. 852/04 and EC Reg. 853/04

URAMAKI 8P7

€ 20,00 Avosalmon* Allergens (1-4-11) Uramaki With Salmon, Avocado, Top of Avocado Cream And Tobiko Orange

Aroma* Allergens (1-2-4-11)

Uramaki With Tempura Shrimp, Tuna Tartare Topping, Basil, Olive Pesto and Avocado

Perfumes* Allergens (1-4-11)

€ 20.00

Uramaki With Avocado, Radicchio and Cucumber, Wrapped with Sea Bass and Avocado Sashimi and with Avocado and Truffle Cream

Spicy Tuna* Allergens (1-4-6-11)

€ 18,00

Uramaki with Cucumber and Avocado Topped with Spicy Tuna

Oceans* Allergens (1-2-3-6-11)

€ 20,00

Uramaki with Avocado, Fennel and Radicchio Topped with Lobster, Tobiko and Teriyaki Sauce

Veg Roll Allergens (1-6-11) V

€ 16,00

Uramaki With Vegetable Tempura, Burrata Topping, Confit Cherry Tomatoes and Teriyaki Sauce

Tower Roll Allergens (1-2-4-11) V

€ 20,00

Uramaki with cucumber and avocado top tempura shrimp with japanese mayo and teriyaki sauce

Red Maki Allergens (1-2-3-4-7-11) V

€ 24,00

Uramaki with cucumber and avocado top with burrata cheese and red shrimp

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MINORCA*

€ 12,00

Maki Lobster Allergens (1-2-3-6-12) Hosomaki with Lobster and Japanese Mayo Spring Roll Allergens (2-3-6) Shrimp Rolls

MAIORCA*

€ 12,00

Japanese Tacos Allergens (4-6-11)

Empura Shrimp Morsels with Japanese Yuzu Mayonnaise, Salmon Tartare, and Avocado Cream Served on a Shrimp Cloud Spring Roll Allergens (2-3-6) Shrimp Rolls

IBIZA*

€ 12,00

Taco Karage Allergens (1-6) Fried Morsels of Octopus Marinated in Soybean Spring Roll Allergens (2-3-6) Shrimp Rolls

FORMENTERA*

€ 12,00

Tako Su Allergens (1-4-14) Octopus and Cucumber Salad Spring Roll Allergens (2-3-6) Shrimp Rolls

DOLCI - SWEETS

Lattina Mirador (By Cristian Monaco)

€ 9,00

Classic Tiramisù

Sfera (By Cristian Monaco)

€ 10,00

Brownie with Rum.

Hazelnut and Dark Chocolate

Stecco Dubai Chocolate (By Cristian Monaco) € 10,00 Dark Chocolate, Chocolate Mousse, Pistachio Cremino and Kataifi Paste

€ 6,00

Chocolate - Strawberry

Green Tea - Coconut

Seasonal Fruit Selection

€ 12,00

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Service (p.p.)

€ 3,00

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LIST OF THE 14 FOOD ALLERGENS

GLUTEN -1cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives

CRUSTACEANS AND DERIVATES - 2 marine and freshwater: shrimps, prawns, crabs and the like

EGGS - 3

eggs and products containing them: mayonnaise, emulsifiers, egg pasta

FISH AND DERIVATIVES -4 food products in which there is fish, even in small percentages

ARACHIDS AND DERIVATIVES -5 creams and condiments in which there is

even in small amounts **SOYA AND DERIVATIVES - 6**

derived products such as soy milk, tofu, soy noodles and the like

MILK AND DERIVATIVES - 7
any product in which milk is used: yogurt, cookies, cakes, ice cream and various creams

NUTS AND DERIVATIVES -8

almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios

SEDAR AND DERIVATES -9
both in pieces and within preparations for soups, sauces and vegetable concentrates

SENAPE AND DERIVATIVES - 10 can be found in sauces and condiments, especially in mustard

SES AMO SEEDS AND DERIVATIVES - 11 whole seeds used for bread, flours that contain it in small percentages SULFUR ANHYDROSIDE AND SULPHITES -12 sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10 mg/l expressed as SO2- used as preservatives, we can find them in: canned fish products, in pickled, oil and pickled foods, in jams, vinegar, dried mushrooms and in soft drinks and fruit

LUPIN AND DERIVATES - 13

found in vegan foods in the form of: roasts, sausages, flours and similar

MOLLUSCS AND DERIVATIVES - 14 canestrello, cannolicchio, scallop, mussel, oyster, limpet, clam, tellina, ecc...