

APPETIZER

Edamame With Truffles or a Little bit of Spicy

Edamame sautéed with truffle oil and salt / Edamame sautéed in a slightly spicy sauce.

 Vegan  Gluten Free

STARTERS

Gastro Salad

Shiitake salad with pickled vegetables and mushroom sauce.

 Vegan  Gluten Free

Scallop Tataki

Marinated with Yuzu, Truffled Potato Parmentier and Shitake Reduction with Okonomiyaki.

 Seafood  Gluten Free

Prawn Carpaccio

With Cantonese Sesame and Yuzu Wasabi.

 Seafood  Sesame  Spicy

Beef Noodles

Sauteed with Beef Fillet, Bimi, Kale Cabbage, Shitake, Japanese Onion.

 Wheat  Spicy  Gluten Free

TO CHOOSE

Flamed Foie Micuit Futomaki

Futomaki with Foie Micuit and Flamed Duck Magret, Arugula and Teriyaki Sauce. (Sp.) *Gluten Free Option, Without Teriyaki.

 Wheat  Gluten Free

Salmon Torch Uramaki

Red Tobiko, Tempura Asparagus, Avocado, Salmon Flamed with Wasabi Mayo, Balsamic and Soy.

 Wheat  Egg

"Tuna Roll" Uramaki

Tuna inside, Avocado, Arugula, Tuna Topping and Japanese Mayonnaise.

 Gluten Free  Egg

The Vegan Uramaki

Sautéed Shiitake, Caramelized Red Onion, Avocado, Fried Kale, Sweet Potato Cream and Vegan Sauce.

 Gluten Free  Vegan

"Boca Grande" Uramaki

Ebi Tempura, Caramelized Onion, Spicy Mayo, Salmon, Tuna Tataki, Kizami W., Fried Spring Onion and Truffle Ponzu.

 Wheat  Seafood

Rainbow Uramaki

Tempura Shrimp, Avocado, Tuna, Salmon.

 Wheat  Seafood

Wagyu Burger

Brioche bread 200gr. Wagyu beef, Arugula, Fried Onion, Japanese Wagyu Mayo, Furikake, Pickled Cucumber and Teriyaki.

 Wheat  Soft  Egg

WINE and DESSERTS

You can choose any of our menu

Wine: 1 Bottle per couple - Of Colors or one of lower price / **Dessert:** 1 per person

Our gastronomic menu is available for full tables only.

For large groups, advance reservations are required.

59,90€ p.p.