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menu



APPETIZER





















































Kimchi 	Korean dish made from fermented vegetables	3.50€
Menma 	Japanese dish made from fermented bamboo shoots   	3.50€
Edamame 	Green soybeans seasoned with garlic oil 	4.00€
Takoyaki	Japanese octopus-filled batter ball snack       	5.50€
Karaage	Fried chicken, marinated, crispy, flour-coated    	5.50€
Maguroage	Deep-fried tuna   	6.50€
Gyoza	Fried Japanese dumplings      	4pcs. 5.50€
		8pcs. 10.00€
Vegetable Gyoza 	Fried Japanese vegetable dumplings      	4pcs. 5.50€
		8pcs. 10.00€
Curry Gyoza	Fried Japanese Curry Dumplings      	4pcs. 5.50€
		8pcs. 10.00€
Magurotsuke-don	Marinated tuna rice-bowl    	7.00€
Karaage-don	Fried chicken, marinated, crispy, flour-coated rice-bowl    	7.00€
Maguroage-don	Deep-fried tuna rice-bowl   	7.50€
Onigiri	Cheese-filled fried rice ball  	4.00€
Rice 		2.50€





RAMEN





Sea Bream Ramen	Sea Bream Broth Base    	13.00€
Noodles  with pork  , half of a boiled egg  , menma (bamboo shoots)   , and chili threads.		
Shio	Salt sauce 	
Shoyu	Soy sauce-based sauce   	
Miso	Miso sauce    	
Yuzu	Salt and Japanese citrus sauce 	+1.00€
Curry	Curry sauce    	+1.00€
Trufa	Truffle and salt sauce 	+1.00€
Vichyssoise Ramen	Potato Broth Base        	13.00€
Noodles  with pork  , half of a boiled egg  , menma (bamboo shoots)   , and chili threads.		
*Possibility to substitute with a vegetable or vegetarian topping.		
Shio	Salt sauce 	
Shoyu	Soy sauce-based sauce   	
Miso	Miso sauce    	
Yuzu	Salt and Japanese citrus sauce 	+1.00€
Curry	Curry sauce    	+1.00€
Trufa	Truffle and salt sauce 	+1.00€
Shimoji Special Ramen	Please ask for availability	18.50€
Seasonal Ramen	Please ask for availability	14.00€

EXTRA



Extra egg	Extra boiled egg 	1.50€
Gluten free noodle 	Rice flour noodles	2.00€
Kaedama 	Noodle refill 	2.50€

DESSERT

Mochi	Mochi covered ice cream  	3.50€
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CONTIENE
GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS
DE CÁSCARA



APIO



MOSTAZA



GRANOS
DE SÉSAMO



DIÓXIDO DE AZUFRE
Y SULFITOS



MOLUSCOS



ALTRAMUCES



BEVERAGE



Water	2.50€
Sparkling Water	2.50€
Coke	2.50€
Coke zero	2.50€
Cold Green Tea	3.50€

BEER

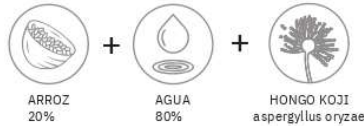
Sapporo	Japanese beer (Small bottle)	3.50€
Estrella Galicia	Spanish beer (Small bottle)	3.00€



CARTA DE SAKE

El sake es una bebida alcohólica originaria de Japón.

• Ingredientes



El grado alcohólico es generalmente entre 14°-16°, parecido al vino.

Hay una infinidad de matices, dependiendo del agua, tipo de arroz, su grado de pulido, etc.

Para disfrutar plenamente del sake, te recomendamos tomarlo acompañando una deliciosa comida.

Atrévete con nuevos sabores y prueba nuestro delicioso sake de Japón.

Esquema de notas de sake



Narutotai Junmai Ginjo *Aromático* 5,00 € 720ml 30,00 €



Gekkeikan Daiginjo *Refrescante* 4,00 € 720ml 21,00 €



Ozeki Yamadanishiki Tokubetsu Junmai *Con Cuerpo* 4,50 € 300ml 12,00 € 720ml 25,00 €



Daishichi Junmai Kimoto *Sabroso* 6,00 €

