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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€
Okonomiyaki	Japanese omelette with cabbage, flour and egg	   	6,50€
Takoyaki	Japanese octopus-filled batter ball snack	      	5.00€
Karaage	Fried chicken, marinated, crispy, flour-coated	   	5.00€
Maguroage	Deep-fried tuna	  	6.00€
Gyoza	Fried Japanese dumplings	     	4pcs. 5.00€
			8pcs. 9.50€
Vegetable Gyoza 	Fried Japanese vegetable dumplings	     	4pcs. 5.00€
			8pcs. 9.50€
Magurotsuke-don	Marinated tuna rice-bowl	   	6.50€
Karaage-don	Fried chicken, marinated, crispy, flour-coated rice-bowl	   	6.50€
Maguroage-don	Deep-fried tuna rice-bowl	  	7.50€
Onigiri	Cheese-filled fried rice ball	 	4.00€
Rice 			2.00€





# RAMEN



<b>Sea Bream Ramen</b>	Sea Bream Broth Base	   	12.00€
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	 	+1.50€
Curry	Curry sauce	   	+1.50€
Trufa	Truffle and salt sauce		+1.50€
<b>Vichyssoise Ramen</b>	Potato Broth Base	       	12.00€
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	 	+1.50€
Curry	Curry sauce	   	+1.50€
Trufa	Truffle and salt sauce		+1.50€
<b>Seasonal Ramen</b>	Please ask for availability		13.50€



# 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

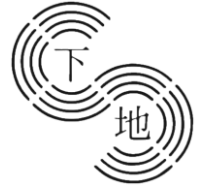


MOLUSCOS



ALTRAMUCES





# BEVERAGE

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

# BEER

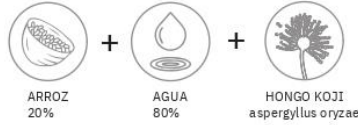
Sapporo	Japanese beer (Small bottle)	3.50€
Estrella Galicia	Spanish beer (Small bottle)	3.00€



# 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.

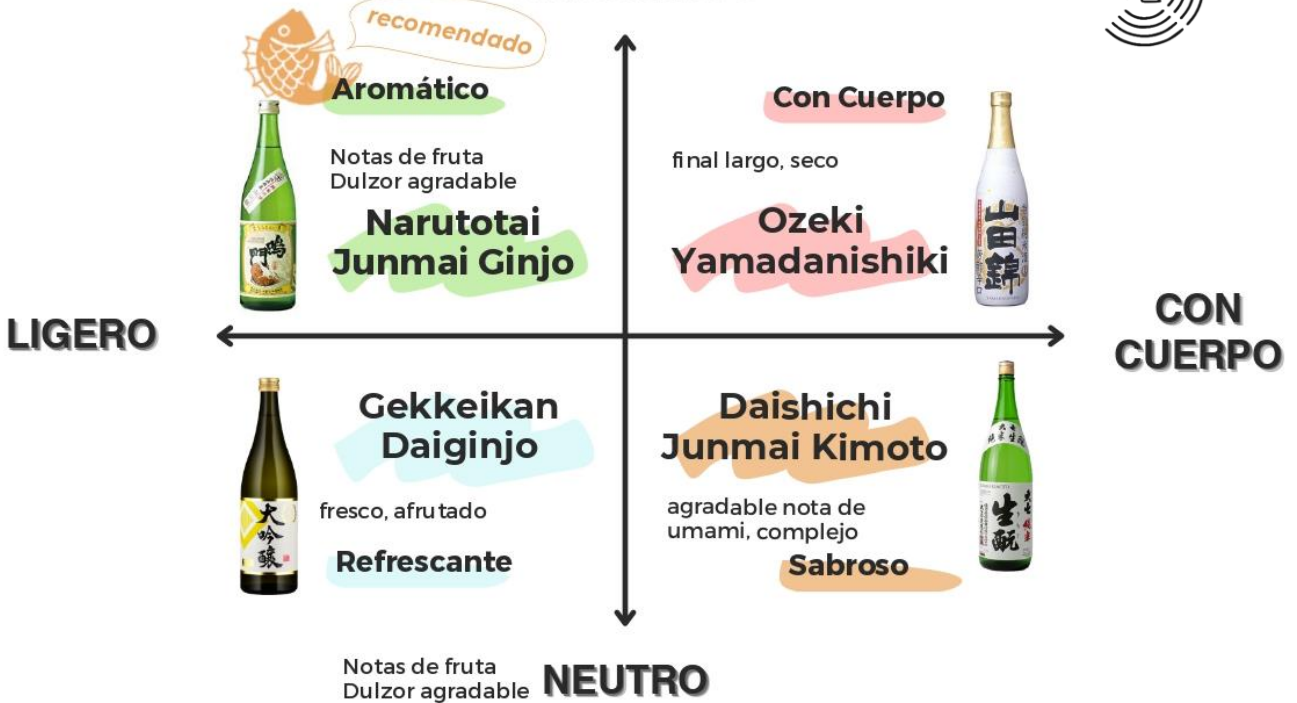
Para disfrutar plenamente del sake, te recomendamos tomarlo acompañando una deliciosa comida.

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

## Esquema de notas de sake



### AROMÁTICO



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 €

