

carta

oyster himono (1 un)	6,90€
kumamoto oysters with hot sake	6,90€
white mojama	9,90€
hake panko cocotxas with katsuobushi	11,00€
japanese pil pil cocotxas, soy and ginger	12,50€
homemade maresme green peas	7,50€
baby squid tempura with yzu kosho	8,00€
hake from cedeira with panko	12,50€
steamed kimchi and compté bao	9,00€
sea bass flank misozuke	9,80€
our classic japo burger	6,50€
100% acron-fed iberian pig pen buta kimchi	12,50€
wagyu kushi yaki with shiratama dango	8,80€
wagyu teppanyaki (100gr)	60,00€

neo-sushi and sashimi

bluéfin wild toro tataki	13,50€
bass sahimí narezushi style	13,50€
mussel mini nigiris with sakura-su (5 un)	7,50€
tuna nigiri in shiokoji (1 un)	4,00€
tuna belly nigiri (1 un)	5,00€
sake steamed wagyu nigiri (2 un)	20,00€
shrimp uramaki	8,50€
hako sushi of roasted eggplant with mint	7,20€
hako sushi of spicy toro tartar	11,50€

wagashi

amazake with toffee	6,50€
fresh maresme strawberry mochi with campari	6,50€
almond and apricot monaka	6,50€
sake & cheese cake	6,50€
matcha tea ice cream	6,50€
trufa mochi	6,00€

please inform us of any intolerance and for more details ask about dishes containing allergens