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Si haces lo que amas, en lo que eres bueno, lo que el mundo necesita y además ganas dinero por ello... Haz encontrado tu Ikigai

	NIGIRI 15grs	SASHIMI 90grs	TEMAKI 45grs	FROM OUR KITCHEN	
	75.00	200.00	130.00	Edamames (<i>Soybeans</i>)	60.00
Blue Fin Tuna	Gohan	55.00
Salmon	Yakimeshi (<i>Mixed / Vegetables</i>)	150.00
Totoaba	Totoaba (<i>Thin slices of with meat fish and japenese citrus sauce</i>)	200.00
Red Snapper	Ikigai Tartare (<i>Tuna or Salmon</i>)	250.00
Mackerel	Rib Eye or Tuna Crunch	250.00
Octopus	Hibachi (<i>Rib Eye / Salmon</i>)	250.00
Squid	Hamachi Jaw	370.00
Kanikama	Tempura (<i>Vegetables</i>)	160.00
Masago	Tempura (<i>Shrimp / Totoaba / Mixed</i>)	260.00
	110.00	280.00	170.00	DONBURI	
Hamachi	Shake Don (<i>Salmon Rice Bowl</i>)	250.00
Rib-eye	Akami Don (<i>Tuna Rice Bowl</i>)	250.00
Fresh Water Ell	Hamachi Don	300.00
Scallop	Unagi bowl (<i>Fresh water eel bowl</i>)	300.00
Botan Ebi (<i>Freshwater Shrimp</i>)	...	x	...	Rib Eye Don	300.00
Hokkigai (<i>Surf Clam</i>)		
	165.00	600.00	330.00	SOUPS 80grs	
Uni	...	x	...	Rib Eye Udon	290.00
O Toro	Tempura Udon	265.00
Wagyu A5 Japanese	...	x	...	Sukiyaki (<i>harusame, wild mushrooms, vegetables and sliced rib eyed cooked in semi sweet broth</i>)	290.00
King Crab (<i>fresh or flamed</i>)	Misoshiru	70.00
Ikura (<i>Gunkan or in lime</i>)	...	x	...		
Prawn	...	x	...	GYOZAS 5 pieces per order	
MAKIS			165.00	King Crab	330.00
Salmon / Tuna (<i>Spicy</i>)				Shrimp	200.00
Javo (<i>Shrimp tempura with white spicy sauce</i>)				Prawns	280.00
Yasai (<i>Cumcumber, avocado, asparagus and burdock root</i>)				Rib eye (<i>Sesame Sauce</i>)	280.00
Haru (<i>Hamachi, shiso leave, yuzu and salt</i>)				Wagyu (<i>With Foie Grass</i>)	500.00
Yorokobi (<i>House special</i>)			200.00	SALADS 80grs	
Kumo (<i>Softshell crab, avocado, cucumber, masago and spicy sauce</i>)				Seaweed Salad (<i>with japanese citrics and sesame seeds</i>)	150.00
Kaizoku (<i>Tuna,salmón, totoaba, fresh water eel, octopus, sisho leaves</i>)				Tarabagani Su (<i>Alaskan King Crab salad with house dressing and yuzu</i>)	200.00
Unakyu (<i>Fresh water eel and cucumber</i>)				Tako Su (<i>Octopus salad with japanese dressing</i>)	170.00
Ikigai (<i>Hibachi Rib Eye with shishito pepper tempura</i>)					
Kuranchi (<i>Masago, tempura, flakes, fresh water eel and avocado</i>)					
Botan Ebi (<i>Freshwater shrimp, lemon zest and yuzu</i>)					
Ozi-zushi (<i>Totoaba, salmon, fresh water eel or rib eye</i>)			450.00		

In this establishment we serve raw products, the consumption of these are at your own risk. Prices include 16% I.V.A. tax.
Prices subject to change

COCKTAILS

Taiyō <i>Berries, sake kawabe and peppermint</i>	250.00
Passhonfurūtsu <i>Maracuya, sake sho chiku bai and mint</i>	250.00
Shōga <i>Lemon, sake kawabe and ginger</i>	250.00
Hokkaidō 43 <i>Licor 43 orochata, licor 43 and espresso coffee</i>	160.00
Ichigo 43 <i>Licor 43 Orochata, Controy and strawberry juice</i>	175.00
Carajillo <i>Licor 43 with espresso coffee</i>	150.00
Apperol Spritz <i>Apperol, sparkling wine and orange</i>	150.00

WINE

GLASS

BOTTLE

150.00

800.00

Red <i>Casa Madero 3V Mexican Cabernet Sauvignon, Tempranillo & Merlot</i>
White <i>Casa Madero V Mexican Cheninblanc</i>
<i>Casa Madero 2V Mexican Chenin Blanc & Chardonnay</i>
<i>Abadia de San Campio Spanish Albariño</i>
Rosé <i>Casa Madero V Mexican Cabernet Sauvignon</i>

CLERICOT

(Strawberry, apple, grapes)

450.00

INFUSIONS

Honey Chamomile
Ginger Lemon
Berry Bliss

65.00

BEER

Sapporo	100.00
Michelob Ultra	60.00
Asahi	100.00

SODAS

45.00

Coca-Cola / Light / Zero
Sidral / Light
Sprite / Light
Bottled Water
Lemonade <i>(Natural / Mineral)</i>
Orangeade <i>(Natural / Mineral)</i>

COFFEE

Cappuccino	48.00
Americano	40.00
Espresso	40.00

TEA

65.00

Kyoto Nights
Genmaicha
Sencha Blossom

DESSERTS *(Odette Cuisine)*

120.00

Matcha Bomb <i>Chocolate cookie, cake and matcha cream topped with matcha latt</i>	
Chocolate Truffle <i>Semi dark chocolate mousse and chocolate cookie with sea salt.</i>	
Coconut Sponge Cake <i>Gluten-Free coconut cake</i>	
Bonsai Tiramisu <i>Layered cream Cake infused with coffee</i>	
Mochi-Ice <i>Flavours: Green Tea, Tar o Root, Tur in Chocolate, Ferrero and Cookies.</i>	40.00