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	<b>NIGIRI</b> 15grs	<b>SASHIMI</b> 90grs	<b>TEMAKI</b> 45grs	<b>FROM OUR KITCHEN</b>	
	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	<b>DONBURI</b>	
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	<b>SOUPS 80grs</b>	
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	...	<b>GYOZAS 5 pieces per order</b>	
<b>MAKIS</b>			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	<b>SALADS 80grs</b>	
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

**WINE****GLASS**

150.00

**BOTTLE**

800.00

Red  
*Casa Madero 3V*  
 Mexican Cabernet Sauvignon,  
 Tempranillo & Merlot

White  
*Casa Madero V*  
 Mexican Cheninblanc

*Casa Madero 2V*  
 Mexican Chenin Blanc & Chardonnay

*Abadia de San Campio*  
 Spanish Albariño

Rosé  
*Casa Madero V*  
 Mexican Cabernet Sauvignon

**CLERICOT***(Strawberry, apple, grapes)*

450.00

**INFUSIONS**

65.00

Honey Chamomile  
 Ginger Lemon  
 Berry Bliss

**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 *(Natural / Mineral)*Orangeade *(Natural / Mineral)***COFFEE**

Cappuccino 48.00

Americano 40.00

Espresso 40.00

**TEA**

65.00

Kyoto Nights

Genmaicha

Sencha Blossom

**DESSERTS** *(Odette Cuisine)*

130.00

Matcha Bomb

*Chocolate cookie, cake and matcha cream topped with matcha latte*

Chocolate Truffle

*Semi dark chocolate mousse and chocolate cookie with sea salt.*

Coconut Sponge Cake

*Gluten-Free coconut cake*

Bonsai Tiramisu

*Layered cream Cake infused with coffee*

Mochi-Ice

*Flavours: Green Tea, Taro Root, Turin Chocolate, Ferrero and Cookies.*

40.00