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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

## COCKTAILS

Umeshu Spritz 120 ml <i>Umeshu licor, Prosecco, Hoja shizo morada y limón amarillo.</i>	210.00
Zenzai 120 ml <i>Vermut pureta, Hongo shitake, Mezcal unión, Sidra rosada y Media luna de toronja.</i>	210.00
Litchi Martini 150 ml <i>Vodka Stolichnaya, Vino blanco, Helado de Litchi, Leche, Litchi, Limón</i>	210.00
Negroni Sbagliato 150 ml <i>Vermouth dulce, Campari, Vino espumoso, Orange bitter</i>	210.00
Sake Spritz 120 ml <i>Vino rosado, Giffard flor de saúco, Óleo de toronja, Bitter de toronja, Piel de toronja y Sake espumoso.</i>	210.00
Bonsai Mule 150 ml <i>Vodka premium, Midori, Limón verde, Cordial de té verde, Soda y Ramillete hierbabuena</i>	210.00
Japanese Sour 130 ml <i>Suntory toki, Proteína natural, Jugo de limón amarillo, Jarabe lemongrass, Alga nori, Angostura bitter y Flor comestible.</i>	210.00
Clover Club 110 ml <i>Boodles rosé, Carpano bianco, Jarabe de frambuesa, Limón amarillo, Frambuesa congelada y Angostura bitter.</i>	210.00
Margarita Umai 115 ml <i>Dobel diamante, Cointreau, Limón verde, Jarabe de maracuyá y Sal de alga nori.</i>	210.00

## INFUSIONS

Honey Chamomile  
Ginger Lemon  
Berry Bliss

65.00

## BEER

Sapporo	130.00
Michelob Ultra	60.00
Asahi	150.00

## SODAS

Coca-Cola / Light / Zero	55.00
Sidral / Light	
Sprite / Light	
Bo led Water	
Lemonade (Natural / Mineral)	65.00
Orangeade (Natural / Mineral)	65.00

## COFFEE

Cappuccino	48.00
Americano	40.00
Espresso	40.00

## TEA

Kyoto Nights	65.00
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