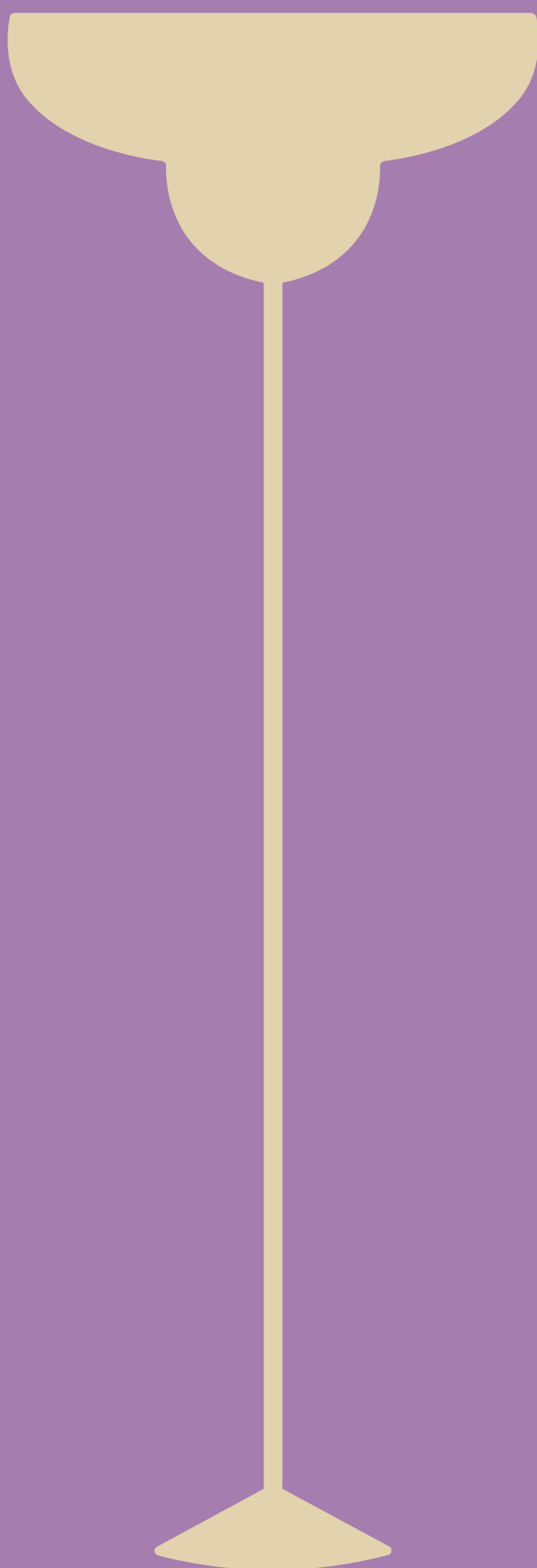


COCKTAILS



DE JAPON A CUBA 12

Santiago de Cuba rum, mint, lemon juice and yuzu foam

SMOKED GINGER 14

Telling whisky, 400 conejos mezcal, honey, ginger shrub, lemon juice and egg white

TO SMASH 12

June gin, umeshu, elderflower, lemon juice and shiso leaves

VIVA YUM 13

Abuelo rum, amontillado, banana, lime, ginger shrub and egg white

MALGALITA 12

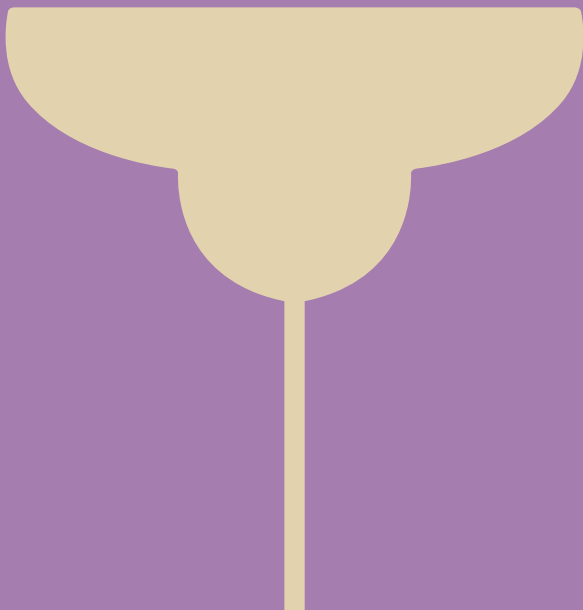
1800 tequila, 400 conejos mezcal, ginger, lime juice, yuzu and togarashi salt

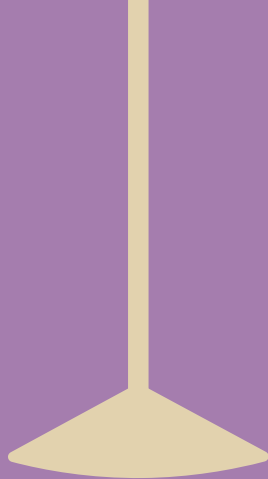
CHINITA MARTINI 12

Tito's Vodka, passoa, lime, passion fruit, egg white and cava

NIKKEI SOUR 13

Pisco 1615, Chartreuse, lemon juice, tea foam and lemongrass





ASIAN NEGRONI 12

Roku Gin, sake, red and dry Ccochi
vermouth and yuzu

EL SAKE Y LA MERY 11 

Sake, tomato juice, bloody sauce
and lime

PIÑA MORADA 13

Mirabeau gin, chicha morada,
coconut, roasted pineapple and
lime juice
(available non-alcoholic)

REFRESHA-LIME 9

Lemonade infused with cucumber,
mint and passion fruit
(non-alcoholic)

*If you wish any adaptation of our cocktails, do not
hesitate to ask our staff

ROSE WINES

NARANJAS AZULES 4 | 18
D.O Cebreros. Garnacha

CAN SUMOI LA ROSA 32
D.O Penedés. Sumoll, parellada,
xarel·lo

MIRAVAL 40
A.O.P. Côtes de Provence Cinsault,
Garnacha Tinta, syrah, vermentino

RED WINES

PECADO ORIGINAL 4,2 | 18
D.O Vinos de Madrid. Garnacha, negral

VIÑA ARNAIZ ROBLE 4,2 | 19
D.O. Ribera del Duero. Tempranillo

VIÑA EIZAGA CRIANZA 4,2 | 21
D.O.Ca. Rioja. Tempranillo

BARBAZUL 23
VT. Cádiz. Syrah, merlot, tintilla de rota

SIERRA ALMAGRERA 24
Vino de la tierra de Almería. Tempranillo,
syrah, garnacha, monastrell

LUIS CAÑAS CRIANZA 28
D.O.Ca. Rioja. Tempranillo

JUAN GIL ETIQUETA PLATA 27
D.O. Jumilla. Monastrell

PÉTALOS DEL BIERZO 34
D.O Bierzo. Mencía

TERMES 34
D.O Toro. Tinta de toro

EMILIO MORO 36
D.O. Ribera del Duero. Tempranillo

MARQUÉS DE MURRIETA 36
D.O.Ca. Rioja. Mazuelo, graciano y
tempranillo

LA BRUJA DE ROZAS 37
D.O. Madrid. Garnacha

MAURO 52
VT. Castilla y León. TSyrah, tempranillo

PSI 62
D.O. Ribera del Duero. Tempranillo,
garnacha

CHÂTEAU D'ARMAILHAC
PAUILLAC (GRAND
CRUCLASSÉ) 96
A.O.C Paulillac. Petit Verdot

AALTO PS 118
D.O Ribera del Duero. Tempranillo

SAKES Jar (120ml) / Bottle (750ml)

NIGORI GEKKEIKAN 6,8 | 25
Kyoto

AKITORA 7,2 | 36,7
Kochi 80% Junmai

TARU SAKE 7,2 | 32,5
Yoshino

KID 9,5 | 42,5
Wakayama

+

MENU

+

+

+

starters | sushi and raw bar | main courses | desserts

SO YUMMY to SHARE

- VIET ROLLS 8,6
Fried spring rolls, minced pork, fresh lettuce and citric sauce
- CRISPY CHICKEN WINGS 9,6
Crunchy caramelized wings, honey and sesame
- SHRIMP POPCORN 10,2
Bite sized tempura shrimp with a sweet chilli mayo
- DUCK AND FOIE GYOZAS 10,2
Duck and boletus dim-sum with foie
- CRAB RANGOON 8,1
Wonton ravioli stuffed with cream cheese and crab meat
- MINI WAGYU BURGERS (2 ud.) 13
Mini japanese wagyu burger, homemade sauce and crispy sweet potato

IN raw WE TRUST

- NIGIRIS (2 PIECES)
Sea bass and potato chip 7
Salmon, avo-mayo and egg garnish 7
Smoked eel and foie 7,5
Scallop in two textures 8
Quail egg and truffle 7
Toro, yema de huevo and miso 12
Steak tartare and foie flakes 9
- SASHIMI MIX 22,5
Tuna, salmon, scallop and sea bass
- CALIFORNIA ROLL 13,5
Avocado, crab, cream cheese and tobiko
- SPICY TUNA MAKI 13,5 
Bluefin tuna maki tartare and kimuchi
- MANOLITA ROLL 15,3
Korean pear, avocado, shrimp tempura, sea bass and yuzu mayo
- SALMON DRAGON ROLL 15,5
Prawn tempura, avocado, cream cheese and salmon flambée

- CHICKEN YAKITORI 8,6
Chicken skewers with Chinese chives and teriyaki sauce
- SPICY MISO EDAMAME 6,4  
Sautéed edamame, mild miso
- JAPANESE GUACAMOLE 11,9  
Avocado, shiso, yuzu kosho, pico de gallo and corn chips
- WASABI CAESAR SALAD 12,5 
Kale Caesar salad with teppanyaki chicken and wasabi
- MISO SOUP 6,8 
Fermented soya, shimeji mushroom, wakame and fresh tofu
- FRESH NEM 8,5 
Fresh vegetable and avocado rolls wrapped in rice paper with citrus sauce

- SPICY SCALLOP ROLL 14,9 
Salmon, avocado, scallop tartar flambée and wasabi mayo
- FRESH VEGAN ROLL 12,3  
Cucumber, daikon, shiso, avocado and wasabi peanut flakes
- YUM ROLL 16 
Salmon, tuna and sea bass ceviche, leche de tigre and crunchy sweet potato
- UNAGI ROLL 15,5
Grilled eel, turnip and sliced avocado
- THE TARTARE
Avocado, marinated with soy emulsion and Asian spices
Salmón 16,4
Tuna 16,9
- BEFF TATAKI 18,9
Beef tenderloin, truffled ponzu sauce and crunchy peanut



SIGNATURE dishes

CRISPY BEEF 15,9

Caramelized beef with a sweet and sour sauce

CHICKEN KUNG PAO 13,7 

A classic Chinese stir-fry wok dish starring chicken, fiery chiles, scallions and crunchy peanuts

TONKATSU 16,9

Iberian pork chop in panko with side of fresh Japanese sprouts

CHINESE AUBERGINE 12,3  

Wok stir-fry, tofu gan in a mild soy reduction sauce

SIRLOIN TEPPANYAKI 18,9

Dices of sirloin steak cooked in our teppanyaki with sautéed bimi

SALMÓN TERIYAKI 16,9

Teppanyaki salmon with a side of shimeji mushrooms

YAKI-UDON 13,9

Japanese noodles, chicken, prawns, shimeji, egg and katsuobushi

GREEN THAI CURRY 13,3 

Chicken and vegetable stew, lemongrass, coconut milk and aromatic herbs

CRISPY DUCK CREPES 19,9

Sliced peking duck served with cucumber, leek and Hoisin sauce and crepes

"LA PAGODA"
KOREAN TACOS 14,9 

Beef tenderloin, kimuchi sauce, cheese and lettuce


PADTHAI 13,9 

Thai rice noodles, shrimps, egg and peanuts with tamarindo sauce

THAI FRIED RICE 14,3 

Wok stir-fry, prawns, Iberian pork, egg, pakchoi and Thai spices



RICE BOWL 4 

CHINESE BREAD 3,9

EXTRA CREPES 3,6

CHINESE CAULIFLOWER 6

with miso-mayo

BIMI 6 

with black shichimi togarashi



side dishes

SO YUMMY dessert
FOR YOUR TUMMY

MATCHAMISU VOLCANO 7,5

Matcha sponge cake layers with a creamy mascarpone mousse

CHEESECAKE BRÛLÉE 7,5

5 Chinese spices cookie base, creamy heart and hard caramel layer

COULANT CHOCO-MISO 8

Cocoa, miso and two chocolates fluid heard with black sesame gelatto

YUZU PIE 7,5

Pastry base filled with lemon curd, yuzu jelly heart and flambée meringue

ARTISAN MOCHI 7

Choice of flavors