A LA CARTA / À LA CARTE

ENTRANTES / STARTERS

EDAMAME 9
Ahumadas a la brasa, salsa picante de ajo, cacahuete (S)(SE)(CA)(VG)
Charcoal Smoked, spicy garlic sauce, peanuts (S)(SE)(PE)(VG)

CAVIAR OSETRA 30g 90
Chips de algas, crema agria, cebollino (PE)(L)
Seaweed chips, sour cream, chives (FH)(ML)

TARTAR DE SALMÓN / *SALMON TARTARE* 20
Mayonesa de gochujang, kizami wasabi (PE)(S)(SE)(SF)(ALH)(H)
Gochujang mayonnaise, kizami wasabi (FH)(S)(SE)(SF)(ALH)(EG)

LANGOSTINOS TENKATSU 4pzas / *SHRIMP TENKATSU 4pcs* 22
Crujientes, salsa tártara de Shiso (G)(SE)(S)(C)(H)(SF)
Crispy, Shiso tartar sauce (G)(SE)(S)(CR)(EG)(SF)

AGE GYOZAS 4pzas / *4pcs* 20
Rellenas de confit de cerdo y calçots, salsa ponzu de mandarina (SF)(SE)(S)(G)(CE)
Fillet with pork confit and calçots, mandarin ponzu sauce (SF)(SE)(S)(G)(PK)

SOPA DE MISOSHIRU / *MISOSHIRU SOUP* 12
Shiitakes asados, tofu, negi (SE)(S)(SF)(VG)
Grilled shiitakes, tofu, negi (SE)(S)(SF)(VG)

ROBATA

YAKITORI 1pza / *1pc* 9
Brocheta de muslo de pollo, negi asada, salsa Yakitori (SF)(SE)(S)(ALH)
Chicken thigh skewer, grilled negi, yakitori sauce (SF)(SE)(S)(ALH)

HAMACHI TATAKI 19
Tsunomono de setas, vinagre de shiso (PE)(S)(SE)(SF)
Mushroom tsunomono, shiso vinegar (FH)(S)(SE)(SF)

MORIAWASE NOXE: SUGERENCIA DEL CHEF (2 personas) / CHEF´S CHOICE (2 people) 82
Tres tipos de cortes de pescado para sashimi 2pzas
Tres variaciones de nigiri 2pzas
Dos hosomaki: Sake 3pzas & Akami 3pcs
Three types of fish cuts for sashimi 2pcs
Three nigiri variations 2pcs
Two types of hosomaki: Sake 3pcs & Akami 3pcs

SASHIMI 3pzas / *3pcs*

TORO 22
Ventresca de atún (PE)(S)(SF)
Tuna belly (FH)(S)(SF)

SAKE 18
Salmón (PE)(S)(SF)
Salmon (FH)(S)(SF)

HAMACHI 20
Pez limón (PE)(S)(SF)
Yellotail kingfish (FH)(S)(SF)

AKAMI 20
Lomo de atún (PE)(S)(SF)
Tuna loin (FH)(S)(SF)

HOTATE 22
Vieira (MC)(S)(SF)
Scallop (MK)(S)(SF)

NIGIRI 1pza / *1pc*

ABURI SAKE 8
Salmón flambeado (PE)(S)(SF)(H)(ALH)(MO)
Seared salmon (FH)(S)(SF)(EG)(ALH)(M)

SAKE 7
Salmón (PE)(S)(SF)
Salmon (FH)(S)(SF)

TORO 9
Ventresca de atún (PE)(S)(SF)
Tuna belly (FH)(S)(SF)

HAMACHI 9
Pez limón (PE)(S)(SF)
Yellowtail kingfish (FH)(S)(SF)

AKA EBI 9
Gamba roja (C)(S)(SF)
Red prawn (CR)(S)(SF)

UNAGI 8
Anguila (PE)(S)(SF)
Eel (FH)(S)(SF)

AKAMI 9
Lomo de atún (PE)(S)(SF)
Tuna loin (FH)(S)(SF)

VIEIRA 9
Vieira (M)(S)(SF)
Scallop (MK)(S)(SF)

MAKIS

AVOCADO SAKE 16
Salmón, aguacate, hoja de soja, cebollino, mantequilla de Miso (PE)(S)(C)(L)(SF)(SE)
Salmón, avocado, soy sheet, chives, miso butter (FH)(S)(CR)(ML)(SF)(SE)

MAGURO SPICY 18
Uramaki de lomo de atún picante, takuan, sesamo, salsa Kimchi (PE)(SF)(S)(SE)
Spicy tuna loin uramaki, takuan, sesame, Kimchi sauce (FH)(SF)(S)(SE)

NOXE ROLL 25
Futomaki de tempura de bogavante, hoja de soja, aka ebi, gamba roja, wasabi mayo (C)(SF)(S)(G)(H)(SE)
Lobster tempura futomaki, soy leaf, aka ebi, red prawn, wasabi mayo (CR)(SF)(S)(G)(EG)(SE)

HAMACHI ROLL 24
Sésamo blanco, pepino encurtido, pesto de shiso, ikura (SF)(H)(SE)(S)(PE)
White sesame, pickled cucumber, shiso pesto, ikura (SF)(EG)(SE)(S)(FH)

EBI TEMPURA ROLL 26
Uramaki de tempura de langostino, espárrago, kiuri, aguacate (C)(SF)(G)(PE)(SE)(S)
Prawn tempura uramaki, asparagus, cucumber, avocado (CR)(SF)(G)(FH)(SE)(S)

ASPARAGUS ROLL 16
Futomaki de espárragos crocantes, tofu, cebollino, aguacate, salsa Wafu (SF)(V)(G)(SE)(S)
Futomaki with crispy asparagus, tofu, chives, avocado, Wafu sauce (SF)(V)(G)(SE)(S)

RAINBOW ROLL 24
Uramaki de akami, salmón, sake, hamachi, espárragos, salsa ponzu de mandarina (SF)(G)(PE)(SE)(S)
Akami uramaki, salmon, sake, hamachi, asparagus, mandarin ponzu sauce (SF)(G)(FH)(SE)(S)

HOSOMAKI SAKE 18
Uramaki de salmón y wasabi (PE)(SE)(S)
Salmon and wasabi uramaki (FH)(SE)(S)

HOSOMAKI AKAMI 20
Uramaki de lomo de atún y wasabi (PE)(SE)(S)
Salmon and wasabi uramaki (FH)(SE)(S)

HOSOMAKI TORO 22
Uramaki de thon et negi (PE)(SE)(S)
Tuna and negi uramaki (FH)(SE)(S)

PRINCIPALES / MAIN COURSES

KATSUDON 32
Cerdo ibérico rebozado al panko, huevo, cebolla, shiitake (G)(S)(SE)(SF)(H)(CE)
Panko breaded Iberian pork, egg, onion, shiitake (G)(S)(SE)(SF)(EG)(PK)

WAYGU A5 ROBATA 55
Lingote de Wagyu A5, shimeji, sansho, salsa Nikiri (S)(SF)(ALH)
A5 Wagyu ingot, shimeji, sansho, Nikiri sauce (S)(SF)(ALH)

YAKI UDON 24
Verduras salteadas, cacahuetes tostados, aceite de guindilla (S)(SE)(SF)(CA)(VG)
Stir fried vegetables, toasted peanuts, chilli oil (S)(SE)(SF)(PE)(VG)

BATAYAKI MORIAWASE 34
Vieiras, langostinos, calamar, mantequilla de ajo, shichimi togarashi (L)(S)(SE)(SF)(C)(M)
Sacllops, prawns, squid, garlic butter, shichimi togarashi (ML)(S)(SE)(SF)(CR)(MK)

GUARNICIONES / SIDES

BOL DE ARROZ / *RICE BOWL* 6
Sésamo, negi (SE)(VG) / *Sesame, negi (SE)(VG)*

VERDURAS DE TEMPORADA (S)(SE)(VG) 9
SEASONAL VEGETABLES (S)(SE)(VG)

SETAS ASIÁTICAS (S)(SE)(VG) 9
ASIAN MUSHROOMS (S)(SE)(VG)

POSTRES / DESSERTS

CRÊME BRULÊ DE JENGIBRE CON ROCAS CRUJIENTES DE TÉ VERDE / *GINGER CRÈME BRÛLÉE WITH CRUNCHY GREEN TEA ROCKS* 10
Ligera crema de jengibre caramelizada, té verde crujiente y jengibre confitado (FS)(L)(H)
Caramelized light ginger cream with crispy green tea and candied ginger (N)(ML)(EG)

BOMBÓN CARAMELO / *CARAMEL BONBON* 10
Bombón de chocolate y caramelo, cremoso de té matcha y compota de yuzu (L)(FS)(H)
Chocolate and caramel bonbon, matcha cream and yuzu compote (L)(N)(EG)

FLOR DE CHOCOLATE / *CHOCOLATE FLOWER* 10
Namelaka de chocolate negro y cerezas con texturas de frutos rojos (H)(L)(G)(ALH)(SE)(FS)
Namelaka of dark chocolate and cherries with red berry textures (EG)(ML)(G)(ALH)(SE)(N)

MOCHIS 1pza / *1pc* 5
Escoge de nuestra variedad de mochis (L)(G)(H)(FS)(SF)
Choose from our variety of mochis (ML)(G)(EG)(N)(SF)

Precios en Euros | IVA incluido
Prices in Euros | VAT Included

(FS) Frutos Secos, (VG) Vegano, (L) Lactosa, (G) Gluten, (PE) Pescado, (H) Huevo, (V) Vegetariano, (C) Crustáceos, (SE) Sésamo, (ALT) Altramuces, (M) Moluscos, (S) Soja, (A) Apio, (SF) Sulfitos, (CE) Cerdo, (MO) Mostaza, (ALH) Alcohol, (CA) Cacahuetes
(N) Nuts, (VG) Vegan, (ML) Lactose, (G) Gluten, (FH) Fish, (EG) Egg, (V) Vegetarian, (CR) Crustacean, (SE) Sesame, (LUPIN) Lupine, (MK) Mollusk, (S) Soy, (CL) Celery, (SF) Sulphite, (PK) Pork, (M) Mustard, (ALH) Alcohol, (PE) Peanuts

Son bienvenidas consultas acerca de ingredientes particulares que contengan nuestros platos.
Infórmenos de cualquier alergia o necesidad dietética especial que debamos conocer al preparar su menú.
Pescado local fresco. Cafés e infusiones sostenibles. Zumos naturales exprimidos.
Inquiries about specific ingredients in our dishes are welcome.
Please inform us of any allergies or special dietary needs we should be aware of when preparing your meal.
Fresh local fish. Sustainable coffees and infusions. Freshly squeezed natural juices.