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)

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)

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)

SOPA DE MISOSHIRU / *MISOSHIRU SOUP* 12

Shiitakes asados, tofu, negi (SE)(S)(SF)(VG)

Grilled shiitakes, tofu, negi (SE)(S)(SF)(VG)

TEMAKI 1pz / *1pc*

TORO 18

Ventresca de atún, takuan, shiso, negi (PE)(SE)(S)(C)(SF)

Tuna belly, takuan, shiso, negi (FH)(SE)(S)(CR)(SF)

EBI TEMPURA 16

Langostino tenkatsu, espárrago, mayonesa gochujang, tobiko naranja (H)(C)(PE)(S)(SE)(SF)

Tenkatsu prawn, asparagus, gochujang mayonnaise, orange tobiko (EG)(CR)(FH)(S)(SE)(SF)

ESPÁRRAGO / *ASPARAGUS* 16

Aguacate, pepino, salsa goma dare (S)(SE)(SF)(V)

Avocado, cucumber, goma dare sauce (S)(SE)(SF)(V)

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, sésamo, salsa kimchi (PE)(SF)(S)(SE)
Spicy tuna loin uramaki, takuan, sesame, kimchi sauce (FH)(SF)(S)(SE)

CALIFORNIA — 20
Centollo, aguacate, pepino, tobiko negro (PE)(SE)(S)(C)(SF)(H)
Spider crab, avocado, cucumber, black tobiko (FH)(SE)(S)(CR)(SF)(EG)

NOXE ROLL — 25
Futomaki de tempura de bogavante, hoja de soja, ama ebi, wasabi mayo (C)(SF)(S)(G)(H)(SE)
Lobster tempura futomaki, soy leaf, sweet shrimp, wasabi mayo (CR)(SF)(S)(G)(EG)(SE)

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)

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)

NOXE WAGYU CHEESE BURGUER 150g — 30
Cebolla caramelizada, queso Cheddar al Whisky, salsa nikiri, mayonesa de miso, pan brioche y ensalada de col (G)(MO)(H)(L)(SE)(S)(SF)(ALH)
Caramelised onion, Whisky Cheddar cheese, nikiri sauce, miso mayonnaise, brioche bun and coleslaw (G)(M)(G)(ML)(SE)(S)(SF)(ALH)

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

GUARNICIONES / SIDES

BOWL 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)

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 1pz / *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.