

A LA CARTA / Á LA CARTE

ENTRANTES / STARTERS

EDAMAME

Ahumadas a la brasa, soja dulce, sal de Yuzu (S)(SE)(VG)
Charcoal-smoked, sweet soy, Yuzu salt (S)(SE)(VG)

9

CAVIAR OSETRA 3Ogrs.

Chips de algas, crema agria, cebollino (PE)(L)
Seaweed chips, sour cream, chives (FH)(ML)

90

TARTAR DE SALMÓN / SALMON TARTARE

Tsukemono de pepino, ikura, vermú (PE)(S)(SE)(SF)(ALH)
Cucumber tsukemono, ikura, vermouth (FH)(S)(SE)(SF)(ALH)

20

LANGOSTINOS TENKATSU 4pz / SHRIMP TENKATSU 4pcs

Crujientes, salsa tártara de Shiso (G)(SE)(S)(C)(H)(SF)
Crispy, Shiso tartar sauce (G)(SE)(S)(CR)(EG)(SF)

22

AGE GYOZAS 4pz

Rellenas de confit de pato, berenjena asiática, salsa Kumquat (SF)(SE)(S)(G)
Stuffed with duck confit, asian eggplant, Kumquat sauce (SF)(SE)(S)(G)

20

YAKITORI 1pz

Brocheta de muslo de pollo, salsa Yakitori, col lombarda encurtida (SF)(SE)(S)(ALH)
Chicken thigh skewer, Yakitori sauce, pickled red cabbage (SF)(SE)(S)(ALH)

9

PULPO 1pz / OCTOPUS 1pcs

A la brasa, salsa Taberu Rayu, bottarga (M)(S)(SE)(PE)(SF)(G)
Charcoal-grilled, Taberu Rayu sauce, bottarga (MK)(S)(SE)(FH)(SF)(G)

12

MORIAWASE NOXE: SUGERENCIA DEL CHEF (2 PERSONAS) / CHEF'S CHOICE (2 PEOPLE) 82

Tres tipos de cortes de pescado para sashimi (2pz) /

Tres variaciones de nigiri (2pz) Dos hosomaki: Sake (4pz) / Akami (4pz)

Three types of sashimi cuts (2pcs) /

Three nigiri variations (2pcs) Two types of hosomaki: Sake (4pcs) / Akami (4pcs)

SASHIMI 3pz

TORO

Ventresca de atún (PE)(S)(SF)

Tuna belly (FH)(S)(SF)

22

SAKE

Salmón (PE)(S)(SF)

Salmon (FH)(S)(SF)

18

HAMACHI

Pez limón (PE)(S)(SF)

Yellowtail kingfish (FH)(S)(SF)

20

AKAMI

Lomo de atún (PE)(S)(SF)

Tuna loin (FH)(S)(SF)

20

IKA

Calamar (M)(S)(SF)

Squid (MK)(S)(SF)

20

HOTATE

Vieira (M)(S)(SF)

Scallop (MK)(S)(SF)

22

MORIAWASE SASHIMI: SUGERENCIA DEL CHEF (2 PERSONAS) / CHEF'S CHOICE (2 PEOPLE) 68

Cinco variaciones de sashimi (2pz) / Five varieties of sashimi (2pcs)

NIGIRI 1pz

ABURI SAKE

Salmón flambeado (PE)(S)(SF)(H)(ALH)(MO)

Seared salmon (FH)(S)(SF)(EG)(ALH)(M)

8

SAKE

Salmón (PE)(S)(SF)

Salmon (FH)(S)(SF)

7

TORO

Ventresca de atún (PE)(S)(SF)

Tuna belly (FH)(S)(SF)

9

HAMACHI

Pez limón (PE)(S)(SF)

Yellowtail kingfish (FH)(S)(SF)

9

AMA EBI

Gamba dulce (C)(S)(SF)

Sweet shrimp (CR)(S)(SF)

9

UNAGI

Anguila (PE)(S)(SF)

Eel (FH)(S)(SF)

8

AKAMI

Lomo de atún (PE)(S)(SF)

Tuna loin (FH)(S)(SF)

9

IKA

Calamar (M)(S)(SF)

Squid (MK)(S)(SF)

9

HOTATE

Vieira con foie gras (M)(S)(SF)

Scallop with foie gras (MK)(S)(SF)

9

MORIAWASE NIGIRI: SUGERENCIA DEL CHEF (2 PERSONAS) / CHEF'S CHOICE (2 PEOPLE) 62

Cuatro variaciones de nigiri (2pz) / Four nigiri variations (2pcs)

MAKIS	
AVOCADO SAKE	16
Salmón, aguacate, hoja de soja, ikura, cebollino, mantequilla de Miso (PE)(S)(C)(L)(SF)(SE)	
<i>Salmon, avocado, soy leaf, ikura, chives, Miso butter (FH)(S)(CR)(ML)(SF)(SE)</i>	
MAGURO SPICY	18
Uramaki de lomo de atún picante, takuan, sésamo, salsa Kimuchi (PE)(SF)(S)(SE)	
<i>Uramaki with spicy tuna loin, takuan, sesame, Kimuchi sauce (FH)(SF)(S)(SE)</i>	
NOXE ROLL	25
Futomaki de tempura de bogavante, hoja de soja, ama ebi, wasabi mayo (C)(SF)(S)(G)(H)(SE)	
<i>Lobster tempura futomaki, soy leaf, sweet shrimp, wasabi mayo (CR)(SF)(S)(G)(EG)(SE)</i>	
CALIFORNIA ROLL	26
Uramaki de centollo, aguacate, tobiko, ito togarashi, mayo de Yuzu (C)(SF)(H)(SE)(S)(PE)	
<i>Spider crab uramaki, avocado, tobiko, ito togarashi, Yuzu mayo (CR)(SF)(EG)(SE)(S)(FH)</i>	
UNAGI	20
Uramaki de anguila, pepino, sésamo tostado, salsa Kabayaki, pimienta sansho (PE)(SF)(G)(S)(SE)	
<i>Eel uramaki, cucumber, toasted sesame, Kabayaki sauce, sansho pepper (FH)(SF)(G)(S)(SE)</i>	
ASPARAGUS ROLL	16
Futomaki de espárragos crocantes, tofu, cebollino, aguacate, salsa Wafu (SF)(V)(G)(SE)(S)	
<i>Futomaki with crispy asparagus, tofu, chives, avocado, Wafu sauce (SF)(V)(G)(SE)(S)</i>	
SCALLOP	24
Uramaki de vieira, atún, karasumi, aguacate, salsa Gochujang (C)(SF)(PE)(SE)(S)	
<i>Uramaki of scallop, tuna, karasumi, avocado, Gochujang sauce (CR)(SF)(FH)(SE)(S)</i>	
EBI TEMPURA	18
Uramaki de tempura de langostino, aguacate, tobiko, tenkatsu, salsa de anguila (C)(SF)(PE)(SE)(S)(ALH)	
<i>Shrimp tempura uramaki, avocado, tobiko, tenkatsu, eel sauce (CR)(SF)(FH)(SE)(S)(ALH)</i>	
HOSOMAKI SAKE	18
Uramaki relleno de salmón y wasabi (PE)(SE)(S)	
<i>Salmon and wasabi uramaki (FH)(SE)(S)</i>	
HOSOMAKI AKAMI	20
Uramaki de lomo de atún y wasabi (PE)(SE)(S)	
<i>Uramaki with tuna loin and wasabi (FH)(SE)(S)</i>	

PRINCIPALES / MAIN COURSES	
IKA YAKI	30
Calamar, ponzu, negi, mayo de Yuzu, aceite de Shiso (M)(S)(SE)(SF)(G)(ALH) <i>Squid, ponzu, negi, Yuzu mayo, Shiso oil (MK)(S)(SE)(SF)(G)(ALH)</i>	
COL CHINA ROBATA	22
Kimuchi, ajo negro, chips de cebolla, salsa goma dare (S)(SE)(VG)(SF) <i>Kimuchi, black garlic, onion chips, goma dare sauce (S)(SE)(VG)(SF)</i>	
WAGYU A5 ROBATA	55
Lingote de Wagyu A5, seta de cardo, sansho, salsa Nikiri (S)(SF)(ALH) <i>A5 Wagyu ingot, king oyster mushroom, sansho, Nikiri sauce (S)(SF)(ALH)</i>	
TONKATSU DE CERDO IBÉRICO / IBERIAN PORK TONKATSU	30
Rebozado al panko, sunomono de pepino, salsa Tonkatsu (G)(S)(SE)(SF)(H)(CE) <i>Panko-breaded, cucumber sunomono, Tonkatsu sauce (G)(S)(SE)(SF)(EG)(PK)</i>	
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)	
SETAS ASIÁTICAS (S)(SE)(VG)	10
ASIAN MUSHROOMS (S)(SE)(VG)	
POSTRES / DESSERTS	
CRÊME BRULË DE JENGIBRE CON ROCAS CRUJIENTES DE TÉ VERDE	10
Ligera crema de jengibre caramelizada, té verde crujiente y jengibre confitado (FS)(L)(H) <i>Caramelized light ginger cream with crispy green tea and candied ginger (N)(ML)(EG)</i>	
BOMBÓN CARAMELO	10
Bombón de chocolate y caramelo, cremoso de té matcha y compota de yuzu (L)(FS)(H) <i>Chocolate and caramel bonbon, matcha cream and yuzu compote (L)(N)(EG)</i>	
TEXTURA DE REMOLACHA	10
Mousse de coco, remolacha en texturas y gel de mirin (H)(L)(FS)(G)(ALH) <i>Coconut mousse, beetroot textures and mirin gel (EG)(ML)(N)(G)(ALH)</i>	
NISSHOKU	10
Luna de chocolate negro con interior de ciruela, gelatina de Choya ume y crujiente praliné de avellana (G)(L)(FS)(H)(ALH) <i>Dark chocolate moon with a plum core, Choya ume jelly and crunchy hazelnut praline (G)(ML)(N)(EG)(ALH)</i>	
MOCHIS 1pz	5
Escoge de nuestra variedad de mochis (L)(G)(H)(FS)(SF) <i>Choose from our variety of mochis (ML)(G)(EG)(N)(SF)</i>	

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) Cacahuètes
(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.*