







SELECTION FROM JAPAN

Sautéed edamame with yakiniku sauce	4,9
 Duck gyoza "Lamonarracha"	1,9
Prawn gyoza with Asian sauce 	1,9
Karaage chicken tempura	8,9
 "Lamonarracha" tiger prawn tempura	10,9
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Foie temaki with mango	5,9
<small>NORI SEAWEED CONE WITH FOIE AND MANGO</small>	
 Japanese-style Spanish pork pan bao	5,9
 Steamed red tuna pan bao with quail egg	6,5
Wakame salad	6,5
Yakisoba with chicken and vegetables	11,9
Octopus udon pasta	11,9
Two temperature yellowtail carpaccio	11,9
Sashimi mix <small>[15 CUTS]</small>	19,9
<small>RED TUNA, SCALLOP, SALMON, BUTTERFISH, YELLOWTAIL</small>	
 Wild red tuna tartar macerated with an avocado flower	15,9
Salmón "nest"	11,9
<small>OUR SPECIAL VERSION OF THE SALMON TARTAR PONZU</small>	
Miso soup	4

MAKIS

[4] [8]

King salmon roll	12,9
<small>SMOKED SALMON BELLY</small>	
 Crunchy prawn roll with spicy mayo	6,9 / 12,9
Mexican salmon roll	12,5
<small>JALAPEÑOS, MELTED MOZZARELLA, THREE-HERB SAUCE AND CRISPY NOODLES</small> 	
 Eel marinated tempura roll with foie topping	6,5 / 11,9
 Marinated red tuna tartare roll with tempura crumbs	7 / 13,5
<small>CUCUMBER AND SALMON INSIDE</small> 	
Flamed salmon roll with ikura roe	6,9 / 12,9
Spicy tuna roll	13,5
 Warm butterfish roll	12,9
<small>CRUNCHY PRAWN, BUTTERFISH AND TRUFFLE SAUCE</small>	
Crunchy prawn roll with avocado topping	12,5
"Pink panther" roll	12,9
<small>PCHICKEN IN PANKO, AVOCADO AND TONKATSU SAUCE</small>	

"We daily elaborate our homemade soya"

NIGIRIS

All nigiris are made with superior quality rice grains

CLASSICS

Red tuna	2,9
Salmon	2,6
Butterfish	2,6
Yellowtail	2,6

our's

Butterfish with black garlic sauce	2,8
Yellowtail with black olive pesto and peach jam	2,8
Truffled butterfish	2,8
 Flamed salmon with lime	2,8
Flamed salmon with teriyaki sauce	2,8
 Quail egg with truffle	2,8
Crunchy marinated salmon tartar	2,8
 Crunchy red tuna tartar with jerky from León	3,9
Yuzu-scented toasted scallop	3,9
 Foie with raspberry	3,7

Tasting menu

[FOR 2 PEOPLE]

Sautéed edamame with yakiniku sauce	
4 Duck gyoza "lamonarracha"	
Wild red tuna tartar macerated with an avocado flower	
2 Flamed salmon nigiris with lime	
2 Quail egg nigiris with spicy mayo	
Crunchy prawn Roll with spicy mayo	
Traditional cheesecake	27,5 €/PP

DESSERTS

Thin apple pie	6,9
<small>[ORDER 10 MIN. IN ADVANCE]</small>	
Traditional cheesecake	6,9
Lotus lemon pie	12,5
<small>RECOMMENDED FOR SHARING BETWEEN 2/3</small>	
Our version of brioche torrija	6,9
White choco mochi	5,9
Choco coulant with vanilla icecream	6,9
<small>APT FOR CELIACS</small>	