

STARTERS

✓	EDAMAME steamed soybean pods	3,50 €
	SOPA DE MISO with tofu, wakame and spring onion	3,50 €
	EBI SUNOMONO cucumber salad with wakame, prawns and vinaigrette	4,95 €
✓	WAKAME WITH WAKAME GUM wakame salad with wakame gum and miso sauce on the side	7,25 €
	FUKUOKA SALAD green salad with wakame and sesame sauce	4,75 €
	KOKORO KAI SALAD green salad with assorted sashimi and sesame sauce	8,85 €
	TATAKI SARADA goma wakame salad, tuna tataki and sesame sauce	8,85 €

GYOZAS (6U.)

Meat	7,50 €	Marisco	7,95 €
Vegetables	7,50 €	Varied	7,95 €

	COXINHAS (4U.) brazilian chicken croquettes	6,60 €
	CEVICHE marinated sea bass with citrus sauce, red onion and coriander	12,50 €
	ABURI SAKE flambéed salmon sashimi, toasted garlic with citrus sauce	10,95 €
	TUNA TATAKI grilled with onion confit	11,50 €
	SALMON TARTAR salmon, avocado and kizami wasabi	10,95 €
	TROPICAL TARTARE salmon, mango and passion fruit sauce	10,95 €
✓	TUNA TARTARE tuna, avocado and sesame oil	12,95 €
	EGGPLANT NOT FURAI breaded eggplant with tonkatsu sauce and passion fruit	5,95 €

SUSHI

MAKIS (8U.)

Shake maki	6,75 €	Spicy ebi maki	7,30 €
Maguro maki	7,40 €	Aguacate maki	5,95 €
Spicy maguro maki	7,85 €	Picanha maki	7,95 €

URAMAKIS (8U.)

FUJI	10,25 €
avocado with battered cream cheese covered with minced salmon, japanese mayo and teriyaki	
SHAKE AVOCADO	8,95 €
salmon, avocado and sesame	
MAGURO AVOCADO	9,50 €
tuna, avocado and sesame	
 YASAI	6,95 €
avocado, cucumber, tomato and sesame	
CALIFORNIA	10,50 €
crab meat with mayo, cucumber and avocado	
OTSU	10,50 €
spicy tuna, covered in avocado and sesame sauce	
 FETA	8,50 €
panko battered feta cheese, arugula and topped with avocado and unagi sauce	
EBI NO FURAI	10,15 €
panko battered prawns, cream cheese and covered with avocado and unagi sauce	
HOT ROLL	10,25 €
salmon, avocado, cream cheese and grilled Japanese onion in panko batter	
TORI URAMAKI	8,50€
japanese fried chicken, avocado and mayo	
URAMAKI TUNA DELUXE	11,95€
shrimp in panko and mango with covered tuna and Chipotle mayo	

URAMAKIS (8U.)

TATAKI	11,50 €
shrimp in tempura with spicy mayo and spring onion covered with tuna tataki and ponzu sauce	
MAGOME	11,50 €
crab and avocado topped with flambé salmon and pistachio	
TORO	11,50 €
with grilled shitake and onion confit	
KABAYAKI	11,75 €
eel, cucumber and cream cheese topped with masago and unagi sauce	
ATÚN PICANTE	10,50 €
tuna, avocado, spicy mayo and onion confit	
KOKORO KAI	10,95 €
prawn tempura, avocado and cheese covered with salmon flambé and onion confit	
TRUFAS URAMAKI	11,50 €
tempura prawns, avocado and arugula covered with truffle paste and ikura	
SAWARA	11,50 €
salmon marinated with citrus, jalapeño, cream cheese topped with avocado and chipotle sauce	
FUKUOKA	11,50 €
salmon tempura and spicy mayo topped with avocado, eel and unagi sauce	
KAWASAKI	11,75 €
tempura prawns, eel and avocado topped with masago and unagi sauce	
TROPICAL	11,50 €
salmon, mango and cream cheese covered in grilled pineapple with passion fruit sauce	
RAINBOW	13,30 €
tuna, salmon and avocado covered with assorted sashimi and unagi sauce	
 MANGO FUTOMAKI (6U)	7,50 €
mango, cream cheese, arugula and avocado	

SUSHI

NIGIRIS (1U.)

Salmón	2,75 €
Tuna	3,15 €
White fish	2,75 €
Ebi	3,15 €
Eel	3,15 €
 Avocado	2,85 €

SASHIMI (3U.)

Salmón	5,50 €
Tuna	6,65 €
White fish	5,50 €
Ebi	4,75 €
Eel	6,90 €
 Avocado	3,95 €

GUNKAN (1U.)

Salmon rice, salmón e ikura	3,95 €
Tuna arroz y atún picante	3,50 €

POKE BOWL

rice, salmon, tuna, avocado, goma wakame
and ikura

17,50 €

TEMAKI HANDROLL

Can be made with any
salmon or tuna Uramaki
(same price)

HOT DISHES

<i>GOHAN</i>	2,95 €
bowl of white rice	
<i>YAKISOBA CHICKEN</i>	10,50 €
noodles with chicken and assorted vegetables	
<i>YAKISOBA SEAFOOD</i>	11,50 €
noodles with shrimp, squid, kimchi and assorted vegetables	
<i>PICANHA YAKISOBA</i>	10,90 €
noodles with picaña and assorted vegetables	
✓ <i>VEGETABLE YAKISOBA</i>	8,95 €
noodles with assorted vegetables	
<i>TORI NO KARAAGE</i>	8,95 €
marinated and fried chicken with spicy mayo sauce	
<i>TERIYAKI CHICKEN</i>	8,20 €
stir-fried chicken and vegetables with teriyaki sauce	
✓ <i>YASAI TEMPURA</i>	8,10 €
assorted vegetable tempura	
<i>YASAI EBIKA</i>	9,50 €
prawn tempura and assorted vegetables	
<i>EBI TEMPURA</i>	11,95 €
six tempura prawns	
<i>EBI NO FURAI</i>	10,85 €
panko battered prawns with tonkatsu sauce	
<i>SEAFOOD YAKIMESHI</i>	10,75 €
stir-fried rice with prawns, squid, vegetables and kimchi	
<i>CHICKEN YAKI UDON</i>	10,25 €
thick wheat noodles with vegetables, chicken and kimchi	
<i>SEAFOOD YAKI UDON</i>	10,95 €
thick wheat noodles with vegetables, prawns, squid and kimchi	
<i>TORI NO YAKIMESHI</i>	8,95 €
Stir-fried rice with chicken and assorted vegetables	
<i>RAMEN</i>	10,50 €
wheat noodle soup with chicken, eggs and spring onion	
<i>SEAFOOD RAMEN</i>	10,95 €
wheat noodle soup with prawns, squid, assorted vegetables, egg and spring onion	
<i>TROPICAL SALMON</i>	12,95 €
grilled salmon with vegetables and mango sauce	
<i>BRAZILIAN PICANHA</i>	12,50 €
grilled beef picaña with rice, shitake and spinachs	
✓ <i>YASAI YAKI</i>	8,50 €
shitake, zucchini, carrot, onion and spinachs sautéed with spicy yasai sauce	

COMBINED

SUSHI NO MORI 18,90 €

8 Makis
7 assorted nigiris

COMBINADO DE SASHIMI 21,50 €

4 Tuna
4 Salmón
4 white fish
4 Eel

COMBINADO DE SUSHI Y SASHIMI 21,50 €

8 Makis
6 Sashimis
4 Nigiris Varied

COMBINADO DE SHAKE 21,50 €

8 Salmon Makis
4 Salmon Nigiris
4 Salmon Sashimis

COMBINADO FUKUOKA 95,00 €

4 sea bass sashimi
4 salmon sashimi
4 tuna sashimi
4 tuna nigiris
4 flambéed salmon nigiris
4 sea bass nigiris with truffles
1 Uramaki Kokoro kai
1 salmon maki
1 aburi shake
1 salmon tartare
+ Sake jug

DESSERTS

<i>COULANT</i>	5,50 €
chocolate cake filled with chocolate cream	
<i>COULANT CON HELADO</i>	5,95 €
chocolate cake filled with chocolate and vanilla ice cream	
<i>MOCHI DE TÉ VERDE</i>	5,60 €
japanese rice cake stuffed with matcha tea mouse	
<i>MOCHI YUKIMI</i>	4,40 €
japanese rice cake stuffed with vanilla ice cream	
<i>PASTEL DE QUESO</i>	4,95 €
cheesecake with forest fruit sauce	
<i>PUDDING BRASILEÑO</i>	3,25 €
condensed milk flan with caramel	
<i>MOUSSE DE MARACUYÁ</i>	5,90 €
brazilian recipe with condensed milk and passion fruit	
<i>BOMBONES BRASILEÑOS</i>	3u. 3,25 €
sesame, coconut and pistachio	6u. 6,50 €
<i>TRUFAS VARIADAS</i>	3u. 3,10 €
green tea, sake and cava	6u. 6,20 €

ICE CREAMS

Chocolate	3,50 €
Vanilla	3,50 €
Green Tea	4,60 €
Wasabi	4,60 €

LUNCH MENU

FROM MONDAY TO FRIDAY

1 STARTER

Homemade salad

Miso soup

Edamame

Sunomono

1 FUTOMAKI

California Uramaki 8u (+0,50€)

Yasai Uramaki 8u

Feta Futomaki 6u

Tori Uramaki 8u

Maki of the day

1 HOT PLATE

Chicken yakisoba

Vegetable yakisoba

Teriyaki chicken

Tori no yakimeshi

Yasai tempura

Vegetable yakimeshi

1 DESSERT

Pudding

Brazilian chocolates

Vanilla ice cream

Chocolate ice cream

Season's fruit

12 €