

IKIGAI MENU

Gyoza

Atlantic shrimp and pork jowl with shrimp head emulsion

Korokke

Japanese croquette with Robouchon puree and Wagyu cecina

Nem like a cannelloni

with beef cheek, pickled carrot escabeche, Japanese citrus, and tempura crunch

Nigiris and Gunkans

Sea bass, beurre blanc, and Wagyu cecina dust

Green tea Gunkan, Japanese whisky, ikura, and quail yolk

Flambéed salmon with Savora mustard and yellow aji

Akami tuna nigiri gilda style

Smoked bluefin tataki with avocado cream and pickled jalapeño

Tuna tartar with bone marrow flan

Hamachi with acorn-fed sobrasada and apple tatin

Butterfish with flambéed sweet miso

Scallop, foie, eel sauce, Maldon salt and spun egg

Chef's choice temaki

Dessert

*Almond sponge cake soaked in whisky and coffee, smoked chocolate quenelle,
and orange meringue crisp*

90€/per person

**The Ikigai menu must be ordered for the entire table*

ENTREES

WARM

Grilled edamame with garlic and sichimi togarashi	5€
Atlantic shrimp and pork jowl gyozas with shrimp shell emulsion (4 units)	18€
Korokke, Japanese croquette with Robuchon puree and wagyu cecina	8€
Nem like a cannelloni with beef cheek, pickled carrot escabeche, Japanese citrus, and tempura crunch	15€

COLD

Oyster with yellow aji emulsion and onion pickled in tosazu (each)	7€
Hiyashi with stir-fried shrimp "acevichado"	20€
Kat Su Sando with Steak Tartar and yuzu kosho	24€

TEMPURAS

Oyster No.2 in tempura with Iberian jowl, ponzu, and sichimi (unit)	9€
Tiger prawns with kimuchi and parmesan mayonnaise	24€

SASHIMI

CLASSIC CUT (8 cuts)

Tuna	25€
Toro	35€
Salmon	20€
Sea bass (1 week dry-aged)	24€
Lemon fish	25€
Assorted (16 cuts)	39€
"Iki Zukuri" sea bream	44€

TARTARES

Spicy tuna, Raff tomato emulsion, avocado, and fried free-range egg	25€
Smoked bluefin tuna with quail egg yolk (single serving)	18€
<i>* Extra imperial caviar</i>	+20€

NIGIRIS & GUNKANS

CLASSICS (each)

Scallop	4€
Sea bass (1 week dry-aged)	4€
Salmon roe	4,5€
Akami tuna	4€
Bluefin (otoro, chutoro)	4,5€
Salmon	3,5€
Hamachi	4€
Eel	5€

FUSIONED (each)

Turbot with yuzu meunier	5€
Quail egg with Iberian jowl	4€
Sea bass, beurre blanc, and Wagyu cecina dust	4€
Bilbaína-style sea bass	4€
Green tea gunkan, Japanese whisky, ikura and quail yolk	6€
Bluefin with Wagyu fat and caviar	15€
Flambéed salmon with Savora mustard and yellow aji	5€
Akami tuna gilda-style	5,5€
Smoked bluefin tataki with avocado cream and pickled jalapeño	6€
Kagoshima Wagyu A5 with yakiniku and fresh wasabi	10€

Tuna tartare with bone marrow flan	7€
Hamachi with acorn-fed sobrasada and apple tatin	5€
Butterfish with flambéed sweet miso	4€
Scallop with foie, eel sauce, Maldon salt and spun egg	5€

MAKIS

HOSOMAKIS (CLASSIC) (6 cuts)

Salmon	8€
Tuna	9,5€
Negitoro	11€

URAMAKIS

	4 pcs	8 pcs
Salmon, avocado, cucumber, and tobiko	11€	18€
Spicy tuna with avocado, ume sesame, and kimchi mayonnaise	11,5€	19€
Bluefin tuna with red miso mojo and crispy potato	14,5€	24€
Prawn in panko with avocado, salmon, and kimchi mayonnaise	12€	20€

TEMAKIS

Classic salmon	8€
Spicy salmon	9€
Eel temaki	9,5€
Classic tuna	9,5€
Spicy tuna	10,5€
Negitoro	11€
Bluefin tuna and pork ear	12€
Ikura with fried egg	12€
<i>Extra fried egg</i>	+2,5€

DESSERTS

Deconstructed cheesecake mochi	7€
Chocolate and hazelnut mochi	7€
Almond sponge cake soaked in Japanese whisky and coffee, smoked chocolate quenelle, and orange meringue crisp	8,5€
Black sesame soufflé with vanilla ice-cream (10 minutes preparation)	10€