

Our sushi rice is made using two key ingredients: Koshihikari rice, known for its distinctive aroma and flavor, and a unique vinegar seasoning. The seasoning is crafted from red rice vinegar, produced by a renowned Japanese vinegar house established in 1937. This vinegar house is dedicated to preserving the tradition of aging vinegar from sake lees. The combination results in sushi rice with a unique texture, rich flavor, and a darker color compared to traditional white rice.

OUR
SHARI
OR
SUSHI
RICE

Additionally, all the fish we use, including salmon, is free from hormones and anisakis. Furthermore, the soy sauce used in our restaurant is gluten-free.

FULL EXPERIENCE

Carpaccio Of Truffled Bluefin Tuna Belly Fillets, Kizami, Wasabi And Avocado Cream

Oyster With Passion Fruit Ponzu Sauce

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Kabayaki Eel And Garlic Flower

Wagyu With Grana Padano And Truffle Cream

Seared Salmon Belly With Black Miso And Lime

Tuna Belly Fillets, Yuzu And Kumquat Mayonnaise

Tuna Belly, Yuzu Mayonnaise And Kumquatnigiri Nikkei Butterfish
With Citrus Mayo And Pachikay

Nikkei Butterfish Nigiri With Citrus Mayonnaise And Pachikay

Nikkei Butterfish Nigiri With Citrus Mayo And Pachikayfoie
With Bell Pepper Jam And Kizami

Eel, Foie Gras And Green Apple Uramaki

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Grilled Wagyu Picanha, Fried Cassava And Tari Sauce

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Lucuma, Sablé, Pecan Nut And Salted Caramel Gelato

95€

per person (Min. 2 guests)

O Y S T E R B A R

Special Claire Nº.2 Natural Oyster	with ‘Leche de Tigre’, Rocoto Chili, and Coriander	with Passion Fruit Ponzu Sauce
5,50€/each	5,90€/each	5,90€/each

C A V I A R S E L E C T I O N

Caviar tasting Baeri (30gr), and Imperial Gold (30gr)	Caviar Nigiri Imperial Gold (5gr)	Caviar Avocado with Bluefin Tuna Tartar and Baeri Caviar (30gr)
140€	14€/each	75€/each

Caviar Imperial Gold Supplement - 28€(10gr)

S T A R T E R S

11,90€	Miso-Glazed Eggplant In Okonomiyaki	21€	Snow Crab, Raspberry and Assorted Cherry Salad
2,75€ each	Japanese Pork Curry Croquette	17€	Salmon Tiradito with Mango ‘Leche de Tigre’ and Crispy Filaments
34€	Truffled Toro Carpaccio, Kizami Wasabi, and Avocado Cream	16,50€ 5 pieces	Peking Duck Gyozas with Spring Onion, Cucumber, and Hoisin Sauce
18€	Wok-Seared Calamari with Oriental Vegetables		

T E M P U R A

Prawns and Shiitake with Ponzu Sauce	Mediterranean Red Shrimp In Tempura And Togarashi With Ponzu	Alaskan Black Cod with Sweet Chili Sauce
14€	33€ 4 pieces	15€

SUSHI SELECTION

15,50€ 10 pieces	Tuna And Salmon Uramaki With Avocado, Sesame, and Tobiko
15€ 10 pieces	Acevichado Salmon Uramaki with Crispy Sweet Potato
21€ 10 pieces	Eel, Foie Gras, and Green Apple Uramaki
15€ 10 pieces	Tempura Prawns, Avocado, Yellow Chili and Teriyaki Uramaki
21€ 10 pieces	Spicy Tuna Belly Maki with Panko Sauce
29€ 10 pieces	Wagyu A5 Uramaki with Panko Shrimp, Avocado, Ponzu and Sesame
14€ 6 pieces	Futomaki of Tuna, Salmon, Cucumber and Kimchi Sauce

18€ 4 pieces	Gunkan Of Tuna Loin, Foie and Teriyaki Sauce
39€	Spicy Wagyu Steak Tartar Temaki Style
11€ each	Belly Fillet Hand Roll, Tempura Crunch and Chili Caviar
11€ each	Hand Roll of Snow Crab, Tempura Crisp, and Chili Caviar
12€ 10 pieces	Spicy Tuna Hosomaki
16€ 10 pieces	Avocado Tempura and Wakame Vegetarian Uramaki



CLASSIC SASHIMI

13€ 4 pieces	Tuna loin
14€ 4 pieces	Toro
11€ 4 pieces	Salmon
13€ 4 pieces	Hamachi
12€ 4 pieces	Scallop

SASHIMI SELECTION

22€ - 6 pieces

NIGIRI ARKO

11,90€ each	Red Prawn Al Ajillo	4,50€ each	Toro with ‘Aji Amarillo’, Black Quinoa, and Coriander
4,20€ each	Torched Salmon Belly With Black Miso and Lime	9€ each	Wagyu With Grana Padano and Truffle Cream
7€ each	Toro, Yuzu, and Kumquat Mayonnaise	5,50€ each	Hokkaido Scallops With Citrus and Ikura
5,50€ each	Nikkei Butterfish Nigiri With Citrus Mayonnaise and Pachikay	3,50€ each	Truffled Fried Egg
4,90€ each	Foie, Red Pepper Jam, and Kizami	4,50€ each	Butterfish, Anticuchera, and Chives
		4,50€ each	Hamachi Belly Fillets With Horseradish Sauce

CLASSIC NIGIRI

7€ each	Tuna Belly
4,20€ each	Bluefin Tuna Loin
4€ each	Salmon
4€ each	Hamachi
4,90€ each	Kabayaki Eel and Garlic Flower
8€ each	Wagyu A5 Miyazaki

NIGIRI SELECTION

26€ - 5 pieces



GRILLED, FISH AND SEAFOOD

Wok-Seared Octopus with Pork Jowl and Artichokes
27,50€

Charcoal-Grilled Sea Bass With Huacatay Sauce
29€

Butterfish with Green Mojo Béarnaise
22€

Salmon Glazed with Soy, Honey, and Miso
29€

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WAGYU

MIYAZAKI
Sirloin
120€ (200gr)

AUSTRALIA
Picanha
54€ (250gr)

Japanese Wagyu Burger
19,50€

Hokkaido-Style Bread
5,50€

*All our grilled meats, fish, and seafood are served with fried yucca sticks.
*All our fish, including salmon, are free of hormones and anisakis.
*All the soy sauce used in the restaurant is gluten-free.

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THE DESSERTS

Lucuma Ice Cream, Sablé, Pecans, and Salted Caramel

14€

Yuzu Lemon Pie with Hazelnut Crumble

12€

Guava Cheesecake

19,90€ (300gr)

Matcha Cheesecake

19,90€ (2 guests)

Flan with Tonka Bean, Madagascar Vanilla, and Praline

10,50€

70% Dark Chocolate with Hazelnut Praline, Passion Fruit, and Fleur de Sel

13,50€

Cremeria Toscana Ice Creams
(Lucuma, Chocolate, Vanilla, Strawberry, Coconut)

5,50€

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