

UN VIAJE NIKKEI

() Edamames in Nikkei Sauce 🍣	4	() Tuna Tartar 🍣	13
() Sea Bass Tiradito	9	<i>Tuna with yuzu kosho sauce with aji amarillo, bell pepper, garlic chips and carasatu bread.</i>	
() Hamachi Ceviche 🍣	18	() Oyster Poget Special nº 2 (1ud)	6.5
<i>With yellow aji and wasabi leche de tigre.</i>		Consult us about our dressings.	
() Ushio - Miso soup	5.5	() Wagyu Skewer New*	21
<i>Made fish broth, seaweed, miso and scallions.</i>		<i>With satay and anticuchera sauces, lettuce, and pickled onions.</i>	
() Prawn Tempura 🍣	8	() Katsu Burger New*	7
<i>Chopped and served with a creamy house sauce.</i>		<i>Breaded beef cutlet with our gorgonzola, miso and truffle sauce, and honey-mustard dressing.</i>	
() Toro Tartar	14		
<i>Toro, almonds and negi.</i>			
() Tako Su Nikkei New*	8		
<i>Thinly sliced octopus with cucumber, seaweed, pickles, and Peruvian olive emulsion.</i>			

SASHIMI (4 Cuts)

() Salmon	8	() Toro	12
() Tuna	11	() Hamachi	14
		() Akiro Special 3 cuts each	28

NIGIRIS

	c/u		c/u
() Squid	4	() Salmon 🍣	3
<i>Flamed with miso butter and dehydrated egg yolk.</i>		<i>Flamed with aji amarillo, chalaquita and red onion.</i>	
() Toro 🍣	4	() Premium Salmón	4.5
<i>Flamed with wasabi, tempura crumbs and sweet sauce.</i>		<i>Flamed salmon, foie gras curated in spices, truffle paté, cane honey and Maras salt.</i>	
() Hamachi	4	() Tuna	3.5
<i>With cucumber chalaquita, oyster sauce, Pachikay sauce and crispy quinoa.</i>		<i>With pachikay sauce, sesame and ginger.</i>	
() Wagyu	8	() Gunkan Wagyu Tartar	8
<i>Flamed with Maras salt.</i>		<i>Quail egg yolk marinated in nikkei vinaigrette, chives and garlic chips.</i>	
() Scallop 🍣	4	() Toro Premium New*	12
<i>Flamed with truffled huancaína sauce, avocado, pickled onion, and panko.</i>		<i>With caviar and flamed bone marrow.</i>	
		<i>Beluga Caviar Supplement</i>	8

HAND ROLLS SET MENU

() 3 HAND ROLLS	() 4 HAND ROLLS	() 5 HAND ROLLS	() 6 HAND ROLLS
Salmon	Salmon Toro	Salmon Toro	Salmon Toro
Tuna	Tuna	Tuna Scallop	Tuna Scallop
Ebi Furai	Ebi Furai	Ebi Furai	Ebi Furai Hamachi
16	23	29	36

HAND ROLLS A LA CARTE

() Ebi Furai	6	() Scallop 🍣	7.5
<i>Breaded prawn, avocado, chili/garlic mayonnaise.</i>		<i>With yuzu kosho, and ponzu mayonnaise.</i>	
() Toro (fatty tuna)	7	() Crab New*	7
<i>With panko breadcrumbs and scallions.</i>		<i>With yuzu and rocoto mayonnaise, tempura crumbs and avocado.</i>	
() Tuna 🍣	6.50	() Eel	8
<i>With jalapeno pepper and sriracha and umeboshi mayonnaise.</i>		<i>Crispy with orange honey.</i>	
() Salmon New*	6	() Ika	6
<i>With our house-made ocopa sauce, sesame, chives, and crispy sweet potato threads.</i>		<i>Fried squid, citrus aioli, squid ink and onion.</i>	
() Hamachi	8	() Wagyu	12
<i>With strips of yellow chili, avocado, cilantro and pachikay sauce.</i>		<i>Flamed with Maras salt.</i>	
() Acevichado 🍣	8	() Anticuchero Octopus New*	8
<i>Sea bass, aji amarillo, bell pepper strips in vinegar, coriander, avocado and acevichada sauce.</i>		<i>With shiso, and house-made olive mayo.</i>	
		() House sauces: Special soya & Unagi.	2
		<i>*Ask for vegan hand rolls options</i>	

DESSERTS

() Miso & Chocolate Brownie	9.5	() Suspiro de la Geisha	8
<i>Served with lúcuma ice cream.</i>		() Tres Leches	8.5
Ice Cream	6	Mochi	7
() Chocolate		() Green Tea	
() Matcha		() Double chocolate	
() Passion Fruit		() Cheesecake	
() Pistachio		() Mango and Passion Fruit	

NON-ALCOHOLIC BEVERAGES

() Coca Cola	3.5	() Lemonade	4.5
() Coca Cola Zero	3.5	() Water	3
() Fanta Orange	3.5	() Sparkling water	3.5
() Aquarius Lemon	3.5	() Mahou tostada without alcohol	4
() Fuze Tea Lemon	3.5		

ALCOHOLIC BEVERAGES

Beers

() Mahou	3.5
() Mahou gluten free	4
() Alhambra	4
() Japanese Kirin	4
() Japanese Sapporo	4
() Pilsen Callao	4

Cocktails

() Tinto de Verano	4.5
() Aperol Spritz	9
() Pisco Sour Classic	10
() Pisco Sour Passion Fruit	10
() Chilcano	10
() Sake Sour Passion Fruit	10
() Moscow Mule	10
() Akiro Spicy Mule	10

White

	Glass	Bottle
() La Nave (2023) Viura, Garnacha Blanca <i>Rioja</i>	4	23
() Cantayano (2025) Verdejo <i>Rueda</i>	4.5	26
() Sal (2024) Albariño <i>Rias Baixas</i>	5	29
() Mengoba (2024) Godello <i>Bierzo</i>	6.5	38
() Kallstadter Saumagen (2022) Riesling <i>Pfalz</i>		40
() Coeur de Roche (2022) Sauvignon Blanc <i>Touraine</i>		40
() J. Neus (2023) Chardonnay <i>Rheinhessen</i>		44

Rosé

() Supernova (2025) Mantonegro <i>Mallorca</i>	6	35
---	---	----

Red

() Milú (2024) Tempranillo <i>Ribera del Duero</i>	4	23
() Rayos Uva (2023) Garnacha, Tempranillo y Graciano <i>Rioja</i>	4.5	26
() Brezo (2024) Mencía <i>Bierzo</i>	4.5	26
() L' Alegría (2024) Bobal <i>Utiel - Requena</i>		29
() Terrer d'Aubert (2020) Cabernet Sauvignon <i>Tarragona</i>		32
() Julieta (2024) Trepát <i>Conca de Barberà</i>		44

Sake

() Fukumitsuya Tokubetsu Junmai (300ml)		19
() Junmaishu Taiheiyo (300ml)		21
() Schichiken Namasake Junmai (300ml)		22
() Fukumitsuya Tokubetsu Junmai (720ml)	5.5	45
() Junmaishu Taiheiyo (720ml)	6	45
() Sanshoraku Yamahai Junmai	6.5	48
() Shirakabegura Junmai Daiginjo	8	62

Sparkling

() Sake Hana Awaka (250ml)		15
() Cava Reserva Brut Nature (2022) Xarel·lo, Macabeo, Parellada <i>Cava</i>	5	30
() Champagne Grande Réserve Brut (s/a) Pinot Meunier <i>Champagne</i>		55

Japanese

() Toki Suntory (Whisky)	11
() Hibiki Harmony (Whisky)	14
() Yamazaki (Whisky)(12 years)	20
() Hakushu (Whisky)(12 years)	24
() Hibiki Blossom (Whisky)	28
() Etsu (Ginebra)	12
() Nikka Coffey (Vodka)	12