

## UN VIAJE NIKKEI

( ) Edamames in Nikkei Sauce 🍣	4	( ) Tuna Tartar 🍣	13
( ) Sea Bass Tiradito 🍣	9.5	Tuna with yuzu kosho sauce with ají amarillo, bell pepper, garlic chips and carasatu bread.	
( ) Hamachi Ceviche 🍣	18	( ) Ostras Special Daniel Sorlut (1ud)	6.5
With yellow ají and wasabi leche de tigre.		Consult us about our dressings	
( ) Prawn Tempura 🍣	8	( ) Ushio - Miso soup	5.5
Chopped and served with a creamy house sauce.		Made fish broth, tofu, seaweed, miso fish and scallions.	
( ) Toro Tartar	14		
Toro, almonds and negi.			

## SASHIMI (4 Cuts)

( ) Salmon	8	( ) Hamachi	13
( ) Tuna	11	( ) Toro	12
		( ) Akiro Special 3 cuts each	28

## NIGIRIS

	c/u		c/u
( ) Squid	4	( ) Salmon 🍣	4
With miso butter and dehydrated egg yolk.		Flamed with ají amarillo, chalaquita and red onion.	
( ) Toro 🍣	4	( ) Premium Salmón	4.5
Flamed with wasabi, panko and sweet sauce.		Flamed salmon, foie gras curated in spices, truffle paté, cane honey and Maras salt.	
( ) Hamachi	4	( ) Tuna	4
With cucumber chalaquita, oyster sauce, pachikay sauce and crispy quinoa.		Flamed with panca-miso.	
( ) Eel 🍣	4.5	( ) Gunkan Anchovy	5
With ginger jam, cane honey, hot chocolate and salt.		Anchovy, sun-dried tomato dressing, avocado, piparra and panko.	
( ) Gunkan Wagyu Tartar	8	( ) Wagyu	8
Quail egg yolk marinated in nikkei vinaigrette, chives and garlic chips.		Flamed with Maras salt.	
( ) Toro Caviar	12	( ) Scallop	4
Fatty tuna, Osetra royal caviar, bone marrow.		Flamed with truffled huancaína sauce, avocado, pickled onion, and panko.	

Beluga Caviar Supplement 8

## HAND ROLLS SET MENU

( ) 3 HAND ROLLS	( ) 4 HAND ROLLS	( ) 5 HAND ROLLS	( ) 6 HAND ROLLS
Salmon	Salmon Toro	Salmon Toro	Salmón Toro
Tuna	Tuna	Tuna Scallop	Tuna Scallop
Ebi Furai	Ebi furai	Ebi Furai	Ebi Furai Hamachi
15	22	28	35

## HAND ROLLS A LA CARTA

( ) Ebi Furai	6	( ) Scallop 🍣	7
Breaded prawn, avocado, chili/garlic mayonnaise.		With yuzu kosho, and ponzu mayonnaise.	
( ) Toro (fatty tuna)	7	( ) Crab	7
With panko and scallions.		With yuzu and rocoto mayonnaise, panko and avocado.	
( ) Tuna 🍣	6	( ) Eel	7.5
With jalapeno pepper and sriracha and umeboshi mayonnaise.		Crispy with orange honey.	
( ) Salmon 🍣	6	( ) Veggie Avocado	4
With shishimi togarashi, chives and sesame.		Sweet potato cooked in orange cumo and avocado.	
( ) Hamachi 🍣	7.5	( ) Ika	6
With strips of yellow chili, avocado, cilantro and pachikay sauce.		Fried squid, citrus aioli, squid ink and onion.	
( ) Acevichado 🍣	7.5	( ) Antxovada	8
Sea bass, ají amarillo, bell pepper strips in vinegar, coriander, avocado and acevichada sauce.		Anchovy, sun-dried tomato dressing, avocado and panko	
( ) Wagyu	12	( ) House sauces: Special soya & Unagi	2
Flamed with Maras salt.			

## DESSERTS

( ) Miso & Chocolate Brownie	8	( ) Suspiro de la Geisha	7
Served with capuccino ice cream			
Helado	5	Mochi	7
( ) Chocolate	( ) Passion Fruit	( ) Green Tea	( ) Double chocolate
( ) Matcha	( ) Pistachio	( ) Cheesecake	( ) Yuzu

## NON-ALCOHOLIC BEVERAGES

( ) Coca Cola	3.5	( ) Lemonade	4.5
( ) Coca Cola Zero	3.5	( ) Passion fruit water	5
( ) Fanta Orange	3.5	( ) Water	3
( ) Aquarius Lemon	3.5	( ) Sparkling water	3.5
( ) Fuze Tea Lemon	3.5	( ) Mahou tostada without alcohol	4

## ALCOHOLIC BEVERAGES

### Beers

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

### Cocktails

( ) 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

( ) Desig, Xarelo <i>Penedès</i>	4	19
( ) Cantayano, Verdejo <i>Castilla y León</i>	6	27
( ) Abadia de San Campio, Albariño <i>Rías Baixas</i>	5.5	25
( ) Neno, Godello <i>Valdeorras</i>		27
( ) LaLume, Treixadura <i>Ribeiro</i>		35
( ) Tanca el Ulls Cartoixà, Xarelo Vermell <i>Terra Alta</i>		33
( ) Montmains, Chardonnay <i>Chablis</i>		60

### Glass

### Bottle

### Rosé

( ) Succès Vinícola Patxanga <i>Penedès</i>	4	21
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### Orange

( ) Fio jo jo, Riesling <i>Mosel</i>		35
( ) Sophia L'Orange, Quebranta-Mollar <i>Pisco</i>		55

### Red

( ) Luno Negre, Garnacha, Cariñena, Syrah <i>Montsant</i>	4	19
( ) Heraclio Alfaro, Garnacha con Tempranillo <i>Rioja</i>	5	24
( ) La Fita, Xarelo Vermell, Xarelo, Macabeu <i>Penedès</i>		33
( ) Les Crestes, Garnatxa, Carinyena, Syrah <i>Priorat</i>		37
( ) Julieta, Trepát <i>Conca de Barberà</i>		35

### Sparkling

( ) Llopart Brut Nature Reserva <i>Corpinnat</i>	5.5	30
( ) Bufadors Les Voranes Brut Nature <i>Corpinnat</i>		39
( ) Inspiration 1818 <i>Champagne</i>	8.5	49

### Sakes

( ) Kurobi Yuyui Junmai (300ml)		16.5
( ) Kurobi Yuyui Junmai (720ml)	5.5	32
( ) Schichiken Junmai (300ml)		18.5
( ) Taiheiyo Junmaishu	6.5	36
( ) Sansyouraku Junmai-Yamahai		39
( ) Shochikubai Junmai-Daiginjo		55
( ) Iwa 5 Junmai - Daiginjo		150

### Japanese Spirits

( ) Hibiki Harmony	14
( ) Yamazaki (12 años)	20
( ) Roku gin	14

### THE AKIRO EXPERIENCE: A NIKKEI CULINARY JOURNEY

Akiro, the first restaurant specialized in Hand Rolls in Barcelona. Founded because we believe that Hand Rolls deserve a special place in our gastronomy. It's as easy as sitting down, choosing and letting yourself be carried away by this experience of Nikkei cuisine. Discover our Hand Rolls and let us take you on a culinary journey.

### FRESH INGREDIENTES, ORIGINAL FLAVOURS

Our commitment to quality is unwavering, which is why we serve only the freshest products on the market. Our fish accompanied by homemade sauces and original nori seaweed, brought from the Ariake sea, Japan. Eating at Akiro brings together the perfect combination of quality and flavour