



# SUSHI

## Sashimi | 9 cortes

|                   |          |
|-------------------|----------|
| Pesca del día     | 17€      |
| Salmón            | 17€      |
| Atún rojo Balfegó | 19€      |
| Sashimi platter   | 22   33€ |
| 12   24 cortes    |          |

## Nigiris | 2 uds.

|                        |    |
|------------------------|----|
| Pesca del día          | 7€ |
| Salmón tradicional     | 7€ |
| Salmón flambeado spicy | 8€ |
| Atún rojo Balfegó      | 9€ |

Puede contener trazas de soja y gluten en los acompañamientos

## Makis | 8 uds.

|                                                                        |          |
|------------------------------------------------------------------------|----------|
| <b>Vegetariano</b>                                                     | 13€      |
| <i>aguacate, pepino, zanahoria, micromezclum</i>                       |          |
| No contiene alérgenos                                                  |          |
| <b>Dragón fusión</b>                                                   | 16€      |
| <i>futomaki de salmón, mango, cangrejo y salsa picante</i>             |          |
| Gluten, mostaza                                                        |          |
| <b>Tuna</b>                                                            | 17€      |
| <i>uramaki de atún picante y crocante</i>                              |          |
| Gluten                                                                 |          |
| <b>Alaska especial</b>                                                 | 16€      |
| <i>uramaki de salmón, aguacate, queso crema, cangrejo y spicy mayo</i> |          |
| Lácteos, soja, huevo                                                   |          |
| <b>Rainbow roll</b>                                                    | 16€      |
| <i>atún, salmón, lubina, aguacate, cangrejo y salsa de anguila</i>     |          |
| Soja, gluten                                                           |          |
| <b>Maki omakase</b>                                                    | 22   40€ |
| 12   24 cortes de la sugerencia del itamae                             |          |



# SUSHI

## Sashimi | 9 slices

|                      |          |
|----------------------|----------|
| Catch of the day     | 17€      |
| Salmon               | 17€      |
| Balfegó bluefin tuna | 19€      |
| Sashimi platter      | 22   33€ |
| 12   24 slices       |          |

## Nigiris | 2 pieces

|                      |    |
|----------------------|----|
| Catch of the day     | 7€ |
| Traditional salmon   | 7€ |
| Flamed spicy salmon  | 8€ |
| Balfegó bluefin tuna | 9€ |

May contain traces of soy and gluten in the side dishes

## Makis | 8 pieces

|                                                                         |          |
|-------------------------------------------------------------------------|----------|
| <b>Vegetarian</b>                                                       | 13€      |
| <i>avocado, cucumber, carrot &amp; microgreens</i>                      |          |
| Contains no allergens                                                   |          |
| <b>Dragon fusion</b>                                                    | 16€      |
| <i>salmon futomaki with mango, crab &amp; spicy sauce</i>               |          |
| Gluten, mustard                                                         |          |
| <b>Tuna</b>                                                             | 17€      |
| <i>spicy tuna uramaki with crunchy topping</i>                          |          |
| Gluten                                                                  |          |
| <b>Special Alaska</b>                                                   | 16€      |
| <i>salmon uramaki with avocado, cream cheese, crab &amp; spicy mayo</i> |          |
| Dairy, soy, egg                                                         |          |
| <b>Rainbow roll</b>                                                     | 16€      |
| <i>tuna, salmon, sea bass, avocado, crab &amp; eel sauce</i>            |          |
| Soy, gluten                                                             |          |
| <b>Omakase maki</b>                                                     | 22   40€ |
| 12   24 cuts of the itamae's selection                                  |          |