

TASTING MENU

One person

Misoshiro

Kimchee salad

Salmon tataki

Sushi to Sashimi

or

Yasai tempura

Ice cream tasting

MENU: € 30.00

For 2 persons

Misoshiro

Tuna usuzukuri

with parmesan cheese, crispy onion and ponzu

Salmon gunkan

salmon, strawberries, lime and teriyaki

Nigiri moriawase

(6 units)

Combined sushi and sashimi

Ice cream tasting

*Include 2 glasses of wine
Coffee*

MENU FOR 2 PERSONS: € 70.00

STARTERS

SOUPS

Misoshiro – *miso soup with wakame seaweed, tofu, Spring onion and sesame*

4.00 Euros

SALADS

Edamames – *soy beans in their skin with sesame oil and fleur-de-sel*

3.50 Euros

Goma Wakame – *wakame seaweed with ponzu and sesame*

3.00 Euros

Bica Salad – *goma wakame, apple, cucumber, lettuce, edamame and ginger sauce*

4.50 Euros

Thai Kimishi – *white fish salad, wakame, leek, green beans and turnip*

9.50 Euros

HOT STARTERS

Gyoza – *chicken and vegetables dumpling with gyoza tare, sesame powder and crispy leek*

7.00 Euros

TENPURA

Yasai – <i>vegetables tempura</i>	9.50 Euros
Ebi – <i>prawn tempura</i>	9.00 Euros
Moriawase – <i>vegetables and prawn tempura</i>	13.00 Euros

CEVICHES

Salmon with strawberries, lime juice, <i>red onion, ikura and ponzu sauce</i>	9.50 Euros
White fish with cherry tomato, <i>coriander, red onion, lime juice, guacamole and shichimi togarashi</i>	10.00 Euros

SUSHI

HOSOMAKI

Tekka maki – <i>tuna</i>	9.50 Euros
Sake maki – <i>salmon</i>	6.50 Euros
Negui toro – <i>toro with Spring onion</i>	14.50 Euros

URAMAKI

California maki – <i>prawn, crab, avocado, lettuce, cucumber and Japanese mayonnaise</i>	15.00 Euros
Vegy maki – <i>cucumber, rocket, grilled carrot sunomono and avocado</i>	6.00 Euros
Tenpura roll – <i>soft shell crab, goma wakame, tobiko and braised salmon</i>	16.00 Euros
Golden maki – <i>golden bream, mango, goma wakame, braised golden bream with demerara sugar</i>	14.00 Euros
Salmon skin – <i>grilled salmon skin with mango, philadelphia cheese and sesame</i>	7.50 Euros
Kudasai – <i>chef's roll made at the moment</i>	14.00 Euros

HOT ROLLS

Hot philadelphia – <i>salmon, mango, avocado, philadelphia cheese and sakana tare</i>	15.50 Euros
Salmon hot maki – <i>salmon hosomaki in tenpura, with philadelphia cheese and teriyaki</i>	8.00 Euros

TEMAKI

Salmon – <i>salmon and Spring onion</i>	6.50 Euros
Spicy tuna – <i>minced tuna, shichimi togarashi, guacamole and tacos</i>	6.50 Euros

COMBINED

Salmon combined	20.00 Euros
- 3 <i>hosomaki</i>	- 4 <i>nigiri</i>
- 4 <i>uramaki</i>	- 5 <i>sashimi</i>

Sashimi Moriawase	20.00 Euros
- 5 <i>tuna</i>	- 5 <i>salmon</i>
- 5 <i>white fish</i>	

Nori Set	25.00 Euros
- 1 <i>salmon temaki</i>	- 2 <i>salmon gunkan</i>
- 6 <i>tuna futomaki</i>	

SUSHI

Bica Sushi Set	17.00 Euros
- 3 <i>hosomaki</i>	- 2 <i>nigiri</i>
- 4 <i>uramaki</i>	- 2 <i>gunkan</i>

Sushi Moriawase	19.50 Euros
- 5 <i>nigiri</i>	- 4 <i>uramaki</i>
- 3 <i>hosomaki</i>	

SUSHI TO SASHIMI

Sushi to Sashimi	28.00 Euros
- 9 <i>sashimi</i>	- 5 <i>nigiri</i>
- 3 <i>hosomaki</i>	- 4 <i>uramaki</i>

Sushi to Sashimi Table	54.00 Euros
- 20 <i>sashimi</i>	- 10 <i>nigiri</i>
- 6 <i>hosomaki</i>	- 8 <i>uramaki</i>

Sushi to Sashimi tuna and salmon	28.00 Euros
- 6 <i>sashimi</i>	- 4 <i>nigiri</i>
- 6 <i>hosomaki</i>	

USUZUKURI

Salmon with ponzu sauce <i>truffle oil, crispy maize bread and minth</i>	8.00 Euros
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Tuna with parmesan cheese, <i>crispy red onion and ponzu</i>	11.00 Euros
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Turbot with truffle oil, ponzu and cashew nut	15.50 Euros
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NIGURI AND SASHIMI

Niguri (2 pieces)		Sashimi (5 pieces)	
- Salmon	4.00 Eur	- Salmon	9.50 Eur
- Tuna	6.00 Eur	- Tuna	11.50 Eur
- Toro	10.00 Eur	- Toro	19.50 Eur
- Prawn	4.00 Eur	- Blue whiting	11.00 Eur
- Blue whiting	5.00 Eur	- White fish	11.00 Eur
- Horse mackerel	3.00 Eur	- Horse mackerel	6.00 Eur
- Eel	7.00 Eur	- Eel	13.00 Eur
- White fish	7.00 Eur		
- Turbot fin	7.00 Eur		
- Quail egg	3.00 Eur		
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Gunkan	
- Tobikko	5.00 Eur
- Ikura	5.00 Eur
- Toro	7.00 Eur
- Salmon and strawberries	5.50 Eur
- Salmon skin	4.50 Eur

