

# SUSHI. FLAVOURS



## TA CHARE

**Fried gyozas** with beef cheeks and unagi kabayaki sauce and wasabi sesame 6 pzs **10 €**



**Chicken Gyozas** with Vegetables and Soy and Sesame Mayo 6 pcs **9€**



**Vegetable Gyozas** with Teriyaki Sauce, 6 pcs **8,50€**



**Edamames** with shichimi togatashi, sesame and lime **7,5€**



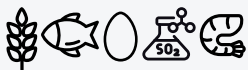
**Steamed shrimp hakao** with kimchi mayo and sesame **9,50€**



**Wakame** with cucumber, source of mango and ponzu **7,5€**



**Crispy prawns** with kimchi mayonnaise, lime and micro cilantro 6 pzs



**9,50€**

**Our octopus crokeyaki** with smoked yellow chili emulsion, katsuobushi flakes, and teriyaki 4pzs **10€**



**Seaweed and sushi rice temakos, 2 pcs : 12,50€**

Tuna tartare, flambéed eel, and unagi sauce



See bass tempura with yuzu sauce, spicy mango and passion fruit emulsion, tobiko and micro cilantro



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## TARTAR

**21€**

**Bluefin tuna or Norwegian salmon tartarmarinated with ponzu sauce, avocadobase, wakame seaweedand tobiko.**



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## 与内与H工工

**Sahimi** Salmon or tuna  
sahimi orsashimi mix 6pzs

18€



## 中K E BOWL 18€

**SHAKE:** Salmon, sushi rice, wakame, carrot, mango & edamame



**MAGURO:** Tuna, sushi rice, wakame, carrot, mango & edamame.



**VERDURAS:** Seasonal veggies, sushi rice, wakame, carrot, mango & edamame



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Tuna ..... 8,50€

Prawn ... 7€

Salmón ... 7€

Sea Bass ... 7€



## EL A B B A T E NIGUIRIS 1 中 与 与

**Salmon** with spicy  
sauce and lime 4,5€



**Wagyu** with kabayaki  
sauce and truffle 10€



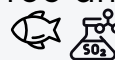
**See bass** with bilbaina  
and miso emulsion 4,5€



**Carabinero** and  
explosion of his head in  
tempura 12€



**Ventresca** with herring 4,5€  
roe and salt flakes



## 七L A 与 与 工 工 URAHAKI 8 中 与 与

**Philadelpfhia:** salmon, avocado,  
sesame, soy mayonaisse



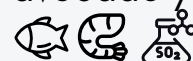
16€

**Noruego:** salmón, avocado,  
sesame 16€



16€

**California:** surimi, mango,  
avocado y topping of tobiko



16,5€

**Dragon:** crispy shrimp, carrot,  
sesame, cream cheese y kimchi  
mayonaisse



16€

**Spicy tuna:** tuna, avocado,  
covered in crispy fried panko



16€

# ELABORATE URAMAKI 8PZS

**Dragon ball:** crispy shrimp filling, carrot with eel topping, and flambéed avocado with unagi sauce **18€**



**Spicy salmon:** salmon and cucumber filling topped with flambéed salmon sashimi and our spicy sauce



**Ceviche roll:** crispy shrimp, mango topped with sea bass sashimi with yellow chili tiger milk, lime zest, and micro cilantro



**Flavours roll:** Tuna and cucumber topped with salmon and white fish with flambéed teriyaki sauce **18€**



## HOT ROLL 8PZS

**Hot tuna:** Avocado and cream cheese filling in tempura with tuna tartar topping and teriyaki sauce



**Futomaki en tempura 10 PZS:** salmon, crispy shrimp, cucumber, avocado



**Hot salmón:** Avocado and cream cheese filling in tempura with salmon tartar topping and teriyaki sauce



**Almadraba roll:** Tuna and cucumber filling, covered with flambéed tuna belly with pomzu sauce and sauce flakes



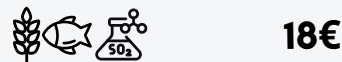
**Ebi roll:** Prawn, cucumber, and avocado filling topped with shrimp isuzukuri, crispy tempura, and ponzu sauce **18€**



**Nikei:** bull and cucumber covered with tuna and mango emulsion



**Foie roll:** mango topped with flambéed tuna isuzukuri and fig jam



## VEGETERIAN URAMAKI 8PZS



**Avocado:** Zucchini tempura, cream cheese, and flambéed avocado topping with teriyaki sauce



**Beggie:** avocado, cucumber, carrot, plum sesame, and mango emulsion, passion fruit, and spicy chili pepper



## WAK H F RICE OR NADDELZ

**Tofu** with bell pepper, red onion, mushrooms, zucchini, peanuts, micro cilantro, lime, and teriyaki sauce



16,50€

**Country chicken** with bell pepper, red onion, mushrooms, zucchini, peanuts, micro cilantro, lime, and teriyaki sauce



16,50€

**Prawn** with bell pepper, red onion, mushrooms, zucchini, peanuts, micro cilantro, lime, and teriyaki sauce



16,50€



## PAN BAK ZPZ

**Fried squid** with pickled corn, pickled onion, and micro cilantro



12,50€

**Pork rib** Slow-cooked confit with yuzu and chipotle emulsion, crispy pork rinds, and micro cilantro



12,50€

**Crispy chicken** Caramelized in teriyaki sauce, sesame seeds, and sprouts



12,50€

**Bao Beggie** with chipotle false rib, citrus and micro cilantro



15€

## COMBO SUSHI

### SPECIAL 60€ HIK

**Salmon Niguri** 5pzs

**Sahimi** of salmon 5pzs

**Ceviche roll:** crispy shrimp, mango topped with sea bass sashimi with yellow chili tiger milk, lime zest, and micro cilantro

**Flavours roll:** Tuna and cucumber topped with salmon and white fish with flambéed teriyaki sauce

### NORUEGO 30€ HIK

**Philadelpfhia** 8pzs:

salmón, avocado, sesame y soy mayonaisse

**Salmon Niguri** 4pzs

**Sahimi** of salmón 4pzs



### SUSHI HIK

**COMBO 16PZ**  
(ELEGIR 2) 20€

**COMBO 24PZS**  
(ELEGIR 3): 40€

NORUEGO  
PHILADELFIA  
DRAGON  
CALIFORNIA  
SPYCI TUNA

## SANGRIA WITH RED BERRIES AND ORANGE AROMAS

SAKENGRIA 30€

SANGRIA OF CAVA 30€

SANGRIA OF RED WINE 30€

SANGRIA OF WHITE WINE 30€

## CAVA

PERELADA BRUT NATURE CUVÉE 18,5€  
Xarel.lo, Parellada, Macabeo, Chardonnay

GRAN CLAUSTRO CUVÉE 28,5€  
Pinot noir, Chardonnay

## COMBINADOS

GIN TONIC 9€

APEROL SPRIT 9€

RON//WHISKEY 9€

VOZKA 9€



## DESSERT

**Brownie** of chocolate gluten free with  
vanilla ice cream and caramel



7,50€

**Cheese cake** smoked accompanied by  
blueberry jam

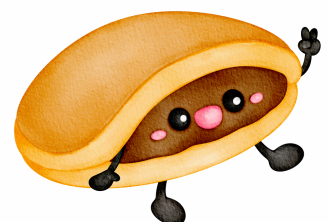


7,50€

**Dorayaki** pistachio cream filling with  
raspberry ice cream, white chocolate, and  
lime popping candy



8€



# DRINKS

## SOFT DRINKS

|                          |      |
|--------------------------|------|
| WATER 500ML              | 3,5€ |
| WATER OF 1L              | 5€   |
| SPARKLING WATER          | 3,5€ |
| COCACOLA/ZERO            | 3,5€ |
| FANTA ORANGE/LEMON       | 3,5€ |
| ACUARIUS OF ORANGE/LEMON | 3,5€ |
| ICE TEA LEMON            | 3,5€ |

## BEER

|                                      |      |
|--------------------------------------|------|
| BEER ESTRELLA GALICIA                | 3,5€ |
| BEER WITH LEMON                      | 3,5€ |
| BEER JAPANESE KIRIM                  | 3,5€ |
| BEER ALCOHOL-FREE ESTRELLA GALICIA   | 3,5€ |
| BEER ESTRELLA GALICIA WITHOUT GLUTEN | 3,5€ |
| SHOTS                                | 2,5€ |
| JARRA DE SAKE                        | 10€  |

## WHITE WINE

|                                   |     |       |
|-----------------------------------|-----|-------|
| TRASMAYO RIAS VAIXAS ALBARIÑO     | 17€ | 3,50€ |
| MOCEN VERDEJO RUEDA               | 18€ | 3,50€ |
| SEXI COLOGIC                      | 26€ |       |
| Rioja añejado en ánforas de barro |     |       |

## RED WINE

|                                   |     |       |
|-----------------------------------|-----|-------|
| PRADO REY RIBERA DEL DUERO        | 19€ | 3,50€ |
| Tinto fino clon quintana y Merlot |     |       |
| IJALBA ECOLOGICO                  | 25€ |       |
| Rioja, Matura tinta               |     |       |



## ROSE WINE

|             |     |
|-------------|-----|
| MIRADA ROSA | 17€ |
| Bobal 100%  |     |

