

寿司気分

SUSHI
MOOD

**WHEN YOU ONLY SEE SUSHI EVERYWHERE,
YOU'RE IN THE RIGHT MOOD!**

**YOU ARE ABOUT TO FIND AN OCEAN
OF FLAVORS THAT CROSS BORDERS,
BETWEEN VERSES OF RICE AND SEAWEED LEAVES,
WHERE THE MASTER OF SUSHI DANCES WITH MASTERY,
AND ON THE PLATE, POETRY IS REVEALED IN EACH PIECE.**

**ASK A COLLABORATOR
TO CHECK
THE ALLERGENS LIST**

VAT INCLUDED AT THE CURRENT LEGAL RATE

WE HAVE COMPLAINT BOOK

寒い気分

COLD MOODS

CHIRASHI

SUSHI RICE ACCOMPANIED WITH A SELECTION OF PREMIUM SASHIMI, WAKAME AND EDAMAME

24.00€

SALMON CARPACCIO

THIN SLICES OF SALMON SERVED WITH PONZU SAUCE

7.80€

SALMON AND WHITE FISH CEVICHE

SERVED WITH SWEET POTATO CHIPS AND TIGER MILK

12.00€

SALMON TARTAR

CHOPPED SALMON WITH FRENCH GARLIC AND QUAIL EGG

9.00€

TUNA TARTAR

CHOPPED TUNA WITH CHIVES AND QUAIL EGG

12.00€

WAKAME SALAD

JAPANESE SEAWEED SALAD WITH SESAME

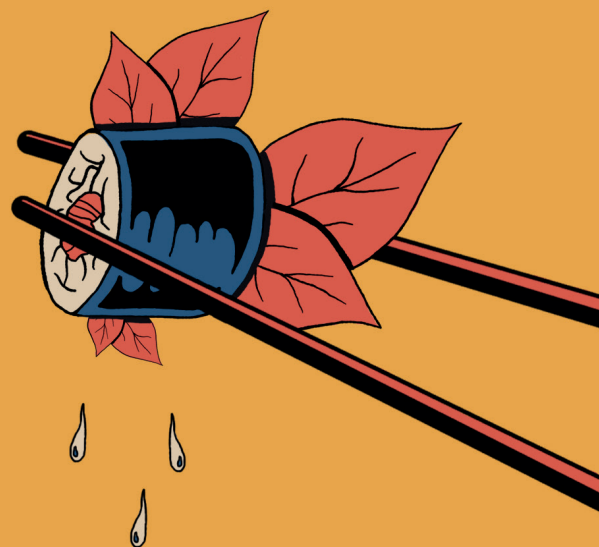
3.50€

SUSHI RICE BOWL

SUSHI RICE WITH SESAME

4.00€

寿司気分



熱い気分

HOT MOODS

VEGETABLE SPRING ROLLS

4 VEGETABLE CREPES WITH SWEET CHILI SAUCE

3.00€

GYOZAS CHICKEN | SHRIMP | VEGETABLES

2 STEAMED UNITS

3.50€

MISO SHIRO

TRADITIONAL JAPANESE MISO SOUP

3.00€

EDAMAME

STEAMED GREEN SOY BEAN PODS

3.50€

TAKOYAKI

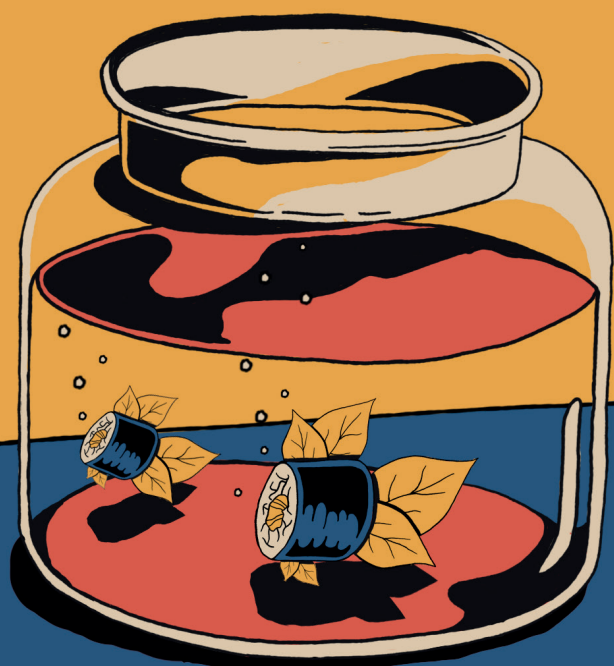
4 PIECES OF JAPANESE COOKIES WITH CHOPPED OCTOPUS

5.00€

SHRIMP TEMPURE

4 LARGE SHRIMPS, WRAPPED IN TEMPURA PASTA

6.00€



結合

COMBINED

ESPECIAL OMAKASE 60.00€
INSPIRATION BY THE CHEF MADE ON THE MOMENT
OF 24 SUSHI AND 16 SASHIMIS

COMBINED MOOD 50.00€
MIXED COMBINATION OF TRADITIONAL AND FUSION SUSHI,
WITH 32 SUSHI AND 18 VARIOUS SASHIMIS

SALMON LOVERS 18.00€
COMBINED OF 16 SUSHI WITH SALMON ONLY

TUNA LOVERS 25.00€
COMBINATION OF 16 TUNA SUSHI ONLY

VEGETARIAN | VEGAN 22.00€
COMBINATION OF 20 VEGETARIAN SUSHI

MOOD FUSION 16.00€
COMBINATION OF 14 FUSION SUSHI

TRADITIONAL MOOD 18.00€
COMBINED OF 16 TRADITIONAL SUSHI

SUSHI NO TACHO 20.00€
COMBINATION OF 18 SUSHI WITHOUT RAW FISH

SASHIMI ON ICE 42.00€
36 PIECES OF ASSORTED SASHIMI SERVED ON ICE

裏巻き

URAMAKIS 4 UNITS

CALIFORNIA 5.00€
SHRIMP, CUCUMBER AND MANGO

SHAKE 5.00€
SALMON, SESAME AND FRENCH GARLIC

SPICY TUNA 6.00€
TUNA, AVOCADO AND KIMUCHI

VEGETARIAN 5.00€
ROLL WITH SEASONAL FRUIT AND VEGETABLES

PHILADELPHIA 5.00€
SALMON AND CREAM CHEESE

牧ドラゴン

MAKI DRAGONS 8 UNITS

DRAGON MOOD 9.00€
ROLL WITH CUTTLEFISH TEMPURA, AVOCADO, JAPANESE
MAYONNAISE AND SALMON TOPPING

GODZILA 10.00€
ROLL WITH SHRIMP TEMPURA, AVOCADO, JAPANESE MAYONNAISE
AND FLAMED SALMON COVERED WITH TERIACY

MIDORI 17.00€
TUNA AND SWEET CUCUMBER ROLL TOPPED WITH
VOCADO TOPPING AND IKURA ROE

KIKU 14.00€
SHRIMP, MANGO AND CUCUMBER ROLL
FINISHED WITH SLICES OF WHITE FISH AND LIME ZEST

RAINBOW 16.00€
CHEF-INSPIRED DRAGON WITH 3 FISH TOPPING

細巻

HOSSOMAKI 8 UNITS

KAPPA MAKI 3.50€
CUCUMBER

FRUIT HOSSOMAKI 4.00€
MANGO | STRAWBERRY | AVOCADO

SHAKE MAKI 5.50€
SALMON

TEKKA MAKI 7.00€
TUNA

EBI MAKI 6.00€
SHRIMP

UNAGUI 8.00€
EEL

専門分野

SPECIALTIES

BLACK SCABBARD FISH CEVICHE 12.00€
SERVED WITH BEET PUREE AND PASSION FRUIT ROE

TUNA TATAKI 13.00€
SERVED WITH SEASONAL VEGETABLES AND BEET PUREE

SHRIMPS "À LAGARDÈRE" 12.00€
SHRIMPS WITH MANGO AND KIWI, SERVED IN TROPICAL SAUCE

TIGER SHRIMP TEMPURE 18.00€
TIGER SHRIMP WRAPPED IN SLAMED ALMOND
AND CITRUS MAYONNAISE

MAKI D'OVO 4 UNITS 6.00€
FUTOMAKI IN EGG LEAF, WITH TUNA, SALMON, SHRIMP,
FLYING FISH ROE AND SEALED WITH CREAM CHEESE

MORANGOSKA 4 UNITS 6.00€
SOYBEAN LEAF ROLL, SALMON, STRAWBERRY,
CREAM CHEESE AND CHIVES

KINDER 15.00€
6 PIECES SELECTED AND INVENTED BY THE CHEF AT THE MOMENT

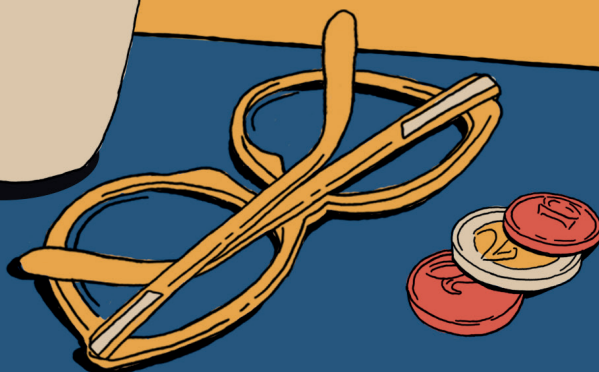
SEA CARPACCIO 25.00€
SELECTION OF SCALLOPS AND 4 FISH, SERVED
WITH PONZU SAUCE AND SPICES

SCALLOP GUNKA 2 UNITS 22.00€
SCALLOP TEMPURA WITH CHUTORO AND CAVIAR

GUNKA OMAKASE 6 UNITS 15.00€
CHEF'S SELECTION OF PREMIUM GUNKAS

NIGUIRI OMAKASE 6 UNITS 16.00€
PREMIUM NIGUIRI CHEF'S SELECTION

寿司気分



ニギリ グンカ

NIGUIRI | GUNKA 2 UNITS

GUNKA LUCKY 6.00€

TUNA AND SALMON WITH QUAIL EGG, ARARE PEARLS AND TOGARASHI

GUNKA UNAGUI 7.00€

SALMON WITH EEL TOPING AND KABAYAKY SAUCE

GUNKA TSUBAKI 7.00€

TUNA WITH SCALLOPS, RED ONION IN VINAIGRETTE, ROE AND OYSTER SAUCE

GUNKA MOMO 6.50€

SEA BREAM, CREAM CHEESE, PASSION FRUIT PEARLS AND MANGO SAUCE

SPICY GUNKA 7.00€

SALMON, TOPING OF TUNA AND SRIRACHA, WRAPPED IN TOGARASHI

GUNKA IKURA 12.00€

SALMON, WITH SALMON ROE MARINATED IN MIRIN AND GOLD LEAVES

NIGUIRI FOIE GRAS 7.00€

SALMON WITH TERIYAKI SEARED FOIE GRAS TOPPING

SCALLOP NIGUIRI 8.00€

SCALLOP WITH FLEUR DE SEL AND LIME ZEST

NIGUIRI TORO 10.00€

BLUEFIN TUNA BELLY

熱い寿司

HOT SUSHI

STRAWBERRY 4 UNITS 5.00€

SALMON ROLL, CREAM CHEESE, TERIYAKI, TOASTED SESAME AND STRAWBERRY

SALMON 4 UNITS 5.00€

SALMON ROLL, CREAM CHEESE, TERIYAKI AND TOASTED SESAME

MANGO 4 UNITS 5.00€

SALMON ROLL, CREAM CHEESE, MANGO

VEGETARIAN 4 UNITS 5.00€

VEGETABLE ROLL, CREAM CHEESE, ONION SAUCE AND TOASTED SESAME

HOT CRAB GUNKA 4 UNITS 5.50€

HOT SALMON SUSHI WITH KANI PASTA IN JAPANESE MAYONNAISE, SWEET CHILLI AND ROASTED SESAME

HOT MIX 8 UNITS 9.00€

ASSORTMENT OF 8 ASSORTED HOTS SUSHI

FRY KING 6 UNITS 10.00€

SALMON, SHRIMP, AVOCADO, TUNA AND CREAM CHEESE

手巻き

TEMAKI

SALMON 6.00€

SALMON AND GARLIC | SALMON, GARLIC AND CREAM CHEESE

CALIFORNIA 7.50€

SHRIMP, MANGO AND CUCUMBER

TUNA 9.00€

TUNA, AVOCADO AND KIMUCHI

VEGAN 6.00€

FRUITS AND VEGETABLES OF THE DAY

TAMAGO 12.00€

SALMON, SHRIMP TEMPURA, FLYING FISH ROE AND CREAM CHEESE, WRAPPED IN EGG LEAF

刺身

SASHIMI 75GR

SALMON 7.00€

SEA BREAM 8.00€

PAMPO 8.00€

LÍRIO 12.00€

TUNA 9.00€

HORSE MACKEREL 8.00€

TORO 18.00€

MIXED 100GR 14.00€

デザート

DESSERTS

MOCHI CHEESECAKE | GREEN TEA | CHOCOLATE 3.00€
ICE CREAM CAKE COATED BY RICE FILM

CHEESECAKE SAN SEBASTIAN 4.00€
MASCARPONE CHEESE, EGGS, CREAM AND A CARAMELIZED SUGAR CRUST

MANGO AND COCONUT PIE 4.00€
CAKE BASE WITH A COCONUT CREAM COVERED IN MANGO JAM

CHOCOLATE DISASTER 5.00€
BLACK CHOCOLATE MOUSSE WITH RICE PEARLS

寿司気分



