

アジアン屋台グルメ

OPENING RITUAL

STARTERS

SMALL BURSTS OF FLAVOR TO AWAKEN YOUR APPETITE

TUNA TARTARE (4, 9, 7) (OP, SG.)	23
Diced tuna marinated in soy, sesame oil, and kimchi, served on an avocado base with spring onion. Accompanied by toast, tobiko, and fresh wasabi.	
SALMON TARTARE (4, 7) (OP, SG.)	15
Diced salmon with ponzu and lime, mango base, and red onion. Topped with ikura and chives.	
BLUEFIN TUNA USUZUKURI (4, 7, 1) (OP, SG.)	15
Thin slices of tuna marinated in soy, rice wine, and sriracha, with tempura crunch and fresh wasabi.	
SALMON USUZUKURI (4, 7, 1) (OP, SG.)	13
Marinated salmon with spiced mango, ikura, and tempura crunch.	
KINILAW (4, 6, 8, 7, 1) (OP, SG.)	17
Filipino-style ceviche with coconut, coriander, ginger, and corn nuts.	
MAMA TOKYO SALAD (4, 1) (OP, SG.)	15
Mixed greens, wakame, cherry tomatoes, and tempura salmon with mango and yuzu vinaigrette.	
WAKAME SEAWEEED (V) (7)	6
Fresh, lightly dressed seaweed.	

IZANAYA FIRE

HOT STARTERS
HOT, CRISPY, AND UNAPOLOGETIC

PRAWN GYOZAS (5 PCS) (1, 2, 3)	13
Filled with prawns and vegetables. Steamed and pan-fried, glazed with Japanese honey mustard.	
PORK KIMCHI GYOZAS (5 PCS) (1)	11
Filled with pork and kimchi vegetables. Fried and coated with sweet kimchi sauce.	
TAKO YAKIS (3 PCS) (4, 3, 1)	11
Octopus fritters with unagi sauce, truffle mayo, and bonito flakes (katsubushi).	
EDAMAME (V)	7
Boiled and sautéed soy pods. <i>Seasoning options:</i> sea salt, spicy, or truffle.	
KOREAN-STYLE PRAWNS (1, 2)	15
Tempura prawns with vegetables and sweet chili sauce.	

POPSTARS

MAMA TOKYO

URAMAKI 8 PCS

RICE ON THE OUTSIDE. THE MOST FAMOUS ROLL.

DRAGON TOKYO (4, 1, 7)	17
Tuna and avocado topped with grilled eel, foie, and unagi sauce	
IKURA FLAME (3, 6)	16
Salmon, cream cheese, and mango topped with seared salmon, wasabi mayo, and ikura.	
WILD AMBERJACK (1, 2, 6)	18
Tempura prawn and avocado topped with seared amberjack, red onion, coriander, and ceviche-style sauce.	
SALMON LOVER (6, 1, 4, 7)	14
Salmon and cream cheese topped with avocado and unagi sauce.	
CRUNCH SPICY (4, 6, 3, 7)	16
Tuna, avocado, and cream cheese with tobiko and Japanese mayo.	
VICIO CRUNCHY (2, 1, 7)	15
Breaded prawn with avocado and teriyaki sauce.	

NO FILTER ROLLS

MANIS TEMPURA 8 PCS

Crunchy on the outside, adictive on the inside.

KIMCHE CRUNCH (1, 4)	15
Salmon and avocado topped with sweet kimchi sauce.	
UNAGI MELT (4, 7, 1)	15
Tuna and cream cheese with unagi sauce.	
HONEY EBI (2, 1, 3, 7)	15
Prawn and avocado with Japanese honey mustard and unagi sauce.	

HOSOMAKI 8 PCS

Small roll with seaweed outside, simple and direct

Salmon (4)	7
Tuna (4)	9
Mango (V)	6
Avocado (V)	5

NIIGIRI (2 PCS)

Rice + fish. The purest sushi.

Salmon (4)	6
Seared salmon with wasabi mayo (4, 3)	6, 50
Tuna (4)	7
Tuna with foie (4)	8
Eel (1, 7)	6
Seared amberjack with lime and truffle mayo (3, 4)	7

SASHIMI (12 CUTS) (4)

No rice. Pure fish at its best

MIXED SASHIMI	27
Bluefin tuna, salmon, amberjack, eel, and prawns	
Bluefin tuna	15
Salmon	13
Amberjack	14
Eel	12

SAMURAI STRIKE

MAIN COURSES

YAKI SOBA (1, 7)	17
Wok-fried noodles with vegetables. <i>Choice of protein:</i> chicken or prawns.	
GRILLED SALMON (4, 8, 7)	21
Salmon loin with sushi rice, wok vegetables, unagi sesame sauce, and chives.	
TUNA TATAKI (6, 4, 7, 1)	23
Seared tuna in a nut crust with sautéed vegetables and unagi sauce.	
MAMA TOKYO RAMEN (3, 7, 1)	16
Chicken and pork broth, pork-cooked for 12 hours with noodles, marinated egg, pork belly, bamboo, spring onion, and naruto maki.	
KATSU CURRY (6, 1)	17
Osaka-style chicken breast with sushi rice and Japanese green curry sauce.	

THE YAKUZA TABLE

FOR THOSE WHO COME TO PLAY IN ANOTHER LEAGUE
(MINIMUM 2 PEOPLE)

TARTARE + USUZUKURI 42 p/p
+ SUSHI + MAIN + DESSERT

Let yourself go, we decide for you.

ZEN MOMENT

DESSERTS

The sweet side after the battle

MOCHI (2PCS) (6, 8)	7
Japanese rice dessert. <i>Flavors:</i> pistachio, coconut, passion fruit & mango, raspberry cheesecake	
GREEN TEA CHEESECAKE (1, 6)	7
Creamy cake infused with Japanese green tea	
DORAYAKI (1, 3)	7
Japanese sponge cake filled with chocolate	

ALLERGENS

1 GLUTEN	4 FISH	7 SOY	OP, SG. GLUTEN-FREE OPTION
2 SHELLFISH	5 MOLLUSCS	8 NUTS	VG VEGETARIAN
3 EGG	6 DAIRY	9 SESAME	V VEGAN

THE TOKYO BAR

RED WINES

RED	
Artuke	6 / 25
Rioja	
Tierra Aranda	6 / 25
Ribera del Duero	
Pruno Crianza	35
Ribera del Duero	
WHITE	
Marqués de Vizhoja	6 / 27
Albariño · Loureira · Treixadura	
Menade	27
Verdejo Orgánico	
Anima Mundi	37
Xarel·lo	
Casar de Burbia	29
Godello	
Hoya de los lobos	27
Chardonnay	
Terras Gauda	35
Albariño	
Tamashi	27
Riesling	

SPARKLING

Castell d' Ordall brut	6 / 25
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REFRESCOS

COCA COLA	3,5
COCA COLA ZERO	3,5
FANTA NARANJA	3,5
AQUARIUS	3,5
FUZE TEA	3,5
WATER	3
SPARKLING WATER	3

APERITIFS

White Vermouth	6
Red Vermouth	6

SANGRÍAS

KILL	29
Fresh and aromatic sangria: vodka and sake with lychee, white wine, fruit, and rosemary	
BILL	29
Elegant rosé sangria: umeshu, yuzu, and ginger with citrus and mint notes	

COCKTAILS

TOKYO CLUB	12
Modern and seductive: Japanese gin, strawberry, wasabi, and a cloud-like touch	
KYOTO	12
Japanese twist on a French 75: umeshu, lemon, ginger, and cava bubbles	
HATOZAKI HIGHBALL	15
Straightforward and bold: Japanese whisky with soda	

BEERS

SAPPORO	5,5
KIRIN	5,5
AGUILA UNFILTERED	4
18/70	4
ALHAMBRA	5,5
CRUZCAMPO GLUTEN FREE	4
AMSTEL ALCOHOL - FREE	4

CAFETERÍA

EXPRESSO	1,8
CORTADO	2

