

OPENING RITUAL

STARTERS

SMALL BURSTS OF FLAVOR TO AWAKEN YOUR APPETITE

BALFEGÓ TUNA TARTARE (4, 7, 9) (GF) 25

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) (GF) 15

Diced salmon with ponzu and lime, mango base, and red onion. Topped with ikura and chives.

BALFEGÓ TUNA USUZUKURI (1, 4, 7) (GF) 17

Thin slices of tuna marinated in soy, rice wine, and sriracha, with tempura crunch and fresh wasabi.

SALMON USUZUKURI (1, 4, 7) (GF) 13

Marinated salmon with spiced mango, ikura, and tempura crunch.

KINILAW (1, 4, 6, 7, 8, 9) (GF) 17

Filipino-style ceviche with coconut, coriander, ginger, and corn nuts.

WAKAME SEAWEED (V) (7, 9) 6

Fresh, lightly dressed seaweed.

IZAKAYA FIRE

HOT STARTERS

HOT, CRISPY, AND UNAPOLOGETIC

PRAWN GYOZAS (5 PCS) (1, 2, 3, 9, 12) 13

Filled with prawns and vegetables. Steamed and pan-fried, glazed with Japanese honey mustard.

PEKING DUCK GYOZAS (5 PCS) (1, 3, 7, 9) 15

Filled with duck confit and vegetables, served with hoisin mayonnaise.

PORK KIMCHI GYOZAS (5 PCS) (1, 6, 9) 11

Filled with pork and kimchi vegetables. Fried and coated with sweet kimchi sauce.

TAKO YAKIS (3 PCS) (1, 3, 4, 5, 7) 11

Octopus fritters with unagi sauce, truffle mayo, and bonito flakes (katsuobushi).

EDAMAME (V) 7

Boiled and sautéed soy pods.

Seasoning options: sea salt, spicy, or truffle.

KOREAN-STYLE PRAWNS (1, 2, 9) 15

Tempura prawns with vegetables and sweet chili sauce.

THAI MUSSELS (5, 13) 13

Steamed mussels with a Thai coconut milk sauce, ginger, garlic, sriracha, and lemongrass.

MAMA TŌKYŌ POPSTARS

URAMAKI 8 PCS

RICE ON THE OUTSIDE. THE MOST FAMOUS ROLL.

DRAGON TOKYO (1, 4, 7, 9) 19

Balfegó 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, 8) 18

Tempura prawn and avocado topped with seared amberjack, red onion, coriander, and ceviche-style sauce.

SALMON LOVER (1, 4, 6, 7, 9) 14

Salmon and cream cheese topped with avocado and unagi sauce.

CRUNCH SPICY (1, 3, 4, 6, 7, 9) 18

Avocado tempura hosomaki topped with spicy Balfegó tuna tartare.

VICIO CRUNCHY (1, 2, 7, 9) 15

Breaded prawn with avocado and unagi sauce.

POSIDONIA (4, 6) 15

Salmon, avocado, and Philadelphia cream cheese, topped with white fish, wakame seaweed, and yuzu flakes.

TUNA WASABI (4) 18

Balfegó Tuna, avocado, and spring onion, topped with Balfegó tuna, fresh wasabi, and soy sauce.



NO FILTER ROLLS

MAKIS TEMPURA 8 PCS

Crunchy on the outside, adictive on the inside.

KIMCHE CRUNCH (1, 4, 6, 9) 15
Salmon and avocado topped with sweet kimchi sauce.

UNAGI MELT (1, 4, 6, 7) 18
Balfegó Tuna and cream cheese with unagi sauce.

HONEY EBI (1, 2, 3, 7, 9, 12) 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
Balfegó Tuna (4) 9
Mango (V) 6
Avocado (V) 5

NIGIRI 2 PCS

Rice + fish. The purest sushi.

Salmon (4) 6
Seared salmon with wasabi mayo (4,3) 6,50
Balfegó Tuna (4) 7
Balfegó 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 (3,4,7) 27
Balfegó tuna, salmon, amberjack, eel, and prawns

Balfegó tuna
Salmon
Amberjack
Eel

THE YAKUZA TABLE

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

APPETIZER + TARTARE + USUZUKURI + SUSHI + MAIN COURSE + DESSERT 42 p/p
Let yourself go, we decide for you.

ALLERGENS

1 GLUTEN | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 MOLLUSCS | 6 DAIRY | 7 SOY | 8 NUTS | 9 SESAME | 10 PEANUTS | 11 CELERY
12 MUSTARD | 13 SULPHITES | 14 LUPIN
GF: GLUTEN-FREE OPTION | VG: VEGETARIAN | V: VEGAN

SAMURAI STRIKE

MAIN COURSES

YAKI SOBA (1, 2, 7, 9) 17
Wok-fried noodles with vegetables.
Choice of protein: chicken or prawns.

GRILLED SALMON (4, 7, 9) 21
Salmon loin with sushi rice, wok vegetables, unagi sesame sauce, and chives.

BALFEGÓ TUNA TATAKI (1, 4, 7, 8, 9) 27
Seared tuna in a nut crust with sautéed vegetables and unagi sauce.

KATSU CURRY (1, 6, 11, 12) 17
Osaka-style chicken breast with sushi rice and Japanese green curry sauce.

ママ
東京

ZEN MOMENT

DESSERTS
The sweet side after the battle

MOCHI (2PCS) (6, 8) 7
Japanese rice dessert.
Flavors: 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



THE TŌKYŌ 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

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

COFFEE

EXPRESSO 1,8

CORTADO 2