

JAPANESE DICTIONARY

Chashu: Slow-cooked pork belly with Asian marinade.

Chirashizushi: Sushi rice with variety of fresh ingredients, always includes fish.

Ebi: Shrimp and prawns.

Harumaki: Crunchy rolls with vegetables and animal protein.

Hoisin: Sweet and spicy sauce made from soya beans, sugar, vinegar, garlic and peanuts.

Izakaya: Typical Japanese bar or restaurant.

Kimuchi: Mild sauce with fresh flavours reminiscent of green fruit.

Maguro: Tuna.

Maki: Roll of nori seaweed filled with rice and various ingredients such as fish, seafood, fruit and/or vegetables.

Masago: Small roe from capelin fish.

Mazemen: Type of Ramen without broth.

Misoshiro: Miso soup, the main ingredient in which is miso and is part of all traditional Japanese meals, from breakfast to dinner.

Moriawase: Assortment of sushi.

Nigiri: Oval-shaped mound of rice topped with fish or seafood.

Sake: Salmon.

Sashimi: Fillets of raw fish or seafood.

Sunomono: Refreshing Japanese salad with cucumber.

Uni: Sea urchin.

Uramaki: Inside-out maki. The roll is wrapped in rice and the seaweed is placed between the fish and rice.



THE INTREPID IZAKAYA

Edamame Soy beans sautéed in butter and fleur de sel	4,95	Yakisoba with calamari, shrimp, vegetables, katsuobushi and green onion	9,95
Truffle edamame	5,30	Kamo no yakimeshi  stir-fried rice, duck magret with a hint of spice, vegetables and katsuobushi	9,90
Misoshiro traditional miso soup with tofu and wakame	4,75	Truffled noodles	10,95
Miso salad	5,55	stir-fried noodles with vegetables, shitake, egg and truffle oil	
Gyoza (5 pcs) traditional chicken and vegetable	6,95	Geisha burger with fries	11,60
Ebi Gyoza (5 pcs) crunchy vegetables and shrimp	8,65	100% beef burger, avocado, kaisou sauce, concasse tomato and wakame seaweed	
Torikatsu Panko-breaded chicken, courgette in miso and tonkatsu sauce	7,95	Wafu steak	14,90
		Dices of sauteed beef fillet with young garlic, shitake, foie, teriyaki and crispy rice	

 Slightly spicy /  Spicy

TATAKI & TARTARS

Maguro & lime 9,95

Tuna tartar on limes with wasabimayo

Salmon tartare 12,75

with avocado, ikura and rice crunch

Tuna tataki 13,50

with stir-fried enoki and fresh basil

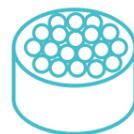
Tuna tar-taki 13,90

Duo of tataki and tartare with mango, passion fruit and avocado

VAT included

If you have allergies or food intolerance, please ask your waiter for our allergies list

SUSHI LOVER'S



URAMAKI ROLLS (8 PCS)



Black California

Crab, cucumber, avocado, red tobiko, miso mayonnaise

9,25

Italiano

Buffalo mozzarella, salmon, sun-dried tomatoes, avocado and creamy pesto alla Genovese

9,40

Spicy tuna

Spicy tuna, avocado and crunchy panko

10,50

Crispy tuna

Red tuna futomaki, pine-nut cream, crunchy onion, red tobiko and rice pearls

10,95

Shake avocado

Salmon, cucumber, cream cheese, kaisou, wakame salad, orange masago and avocado

10,65

Red velvet

Tuna, cream cheese, caramelized strawberries, yuzu pearls and raspberry teriyaki

11,80

Steak tartar

With mango, fresh avocado and wasabi mayonnaise

12,80

Foie maki

with duck micuit, mango, masago and tuna tataki

13,95

Slightly spicy / Spicy

HOT ROLLS (6 or 8 PCS)

Philadelphia

Breaded maki with salmon, onion, avocado and cream cheese

10,60

Ebi

Shrimp, enoki and basil tempura with spicy mayonnaise (8 pcs)

10,95

Rainbow

Breaded maki with salmon, gilt-head bream, tuna and crispy lime

11,25

Mount kitadake

Shrimp tempura on avocado uramaki with sambal and lime sauce, and fresh coconut snow

12,20

Dragón

Torched eel, avocado, salmon tempura, mayonnaise and cucumber (8 pcs)

15,95

NIGIRIS (1 PCS)



Tuna

Tuna, black tobiko, kizami wasabi and masago arare rice pearls

3,80

Gilt-head bream & truffle

Wild gilt-head bream with truffle cream

3,80

Salmon

flambéed salmon, caramelized onion, cream cheese and red masago

3,80

Eel

smoked eel with eel sauce

3,95

Tartar wow

Beef tartare with quail egg

3,95

Foie

flambéed foie, teriyaki sauce and caramelized apple

4,15

SHARING IS LIFE

Miu 26,80

Sushi and sashimi combo
(6 pieces sashimi, 6 pieces nigiri and 8 pieces sake avocado)

We love makis 25,50

Uramakis (24 pieces)

Nigiri party (6 pieces) 19,95



OSAKA SWEETS



Cheesecake
warmed

5,95

Turamisú
green-tea

4,95

Chocolate addicted
Fudge chocolate cake made in house

5,95

Truffles

4,75

Japanese mochi
cheesecake, chocolate or green tea

5,95

Chocolate coulant
with Mount Fuji of whipped cream

5,95

Frozen
Sorbet or ice cream

4,95

Fresh fruit bowl

5,25

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VAT included

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