

# 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.

**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.

**Nitamago:** soft-boiled egg marinated in soya sauce, ginger and mirin.

**Sake:** alcoholic beverage made from fermented rice.

**Shake:** salmon.

**Sunomono:** refreshing Japanese salad with cucumber.

**Tonkotsu:** pork broth with vegetables, cooked for at least 12 hours.

**Umeshu:** Japanese plum liqueur.

**Uni:** sea urchin.



# THE INTREPID IZAKAYA

<b>Edamame</b> Soy beans sautéed in butter and fleur de sel	4,95	<b>Yakisoba</b> with calamari, shrimp, vegetables, katsuobushi and green onion	9,95
<b>Truffle edamame</b>	5,30	<b>Kamo no yakimeshi</b>  stir-fried rice, duck magret with a hint of spice, vegetables and katsuobushi	9,90
<b>Misoshiro</b> traditional miso soup with tofu and wakame	4,65	<b>Truffled noodles</b>	10,95
<b>Miso salad</b>	5,55	stir-fried noodles with vegetables, shitake, shitake, egg and truffle oil	
<b>Gyoza (5 pcs)</b> traditional chicken and vegetable	6,95	<b>Japanese mushroom</b>	10,25
<b>Ebi Gyoza (5 pcs)</b> crunchy vegetables and shrimp	8,65	and shrimp tempura with kimchi mayonnaise	
<b>Torikatsu</b> Panko-breaded chicken, courgette in miso and tonkatsu sauce	7,50		

 Slightly spicy /  Spicy

## TATAKI & TARTARS

**Maguro & lime 10,60**  
Tuna tartar on limes with wasabimayo

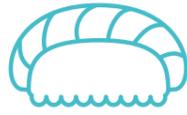
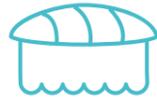
**Salmon tartare 12,75**  
with avocado, ikura and rice crunch

**Tuna tataki 12,90**  
with stir-fried enoki and fresh basil

**Tuna tar-taki 13,80**  
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)

<b>Black California</b> Crab, cucumber, avocado, red tobiko, miso mayonnaise	8,80
<b>Italia</b> Buffalo mozzarella, salmon, sun-dried tomatoes, avocado and creamy pesto alla Genovese	8,95
<b>Spicy tuna</b> Spicy tuna, avocado and crunchy panko	9,95
<b>Crispy tuna</b> Red tuna futomaki, pine-nut cream, crunchy onion, red tobiko and rice pearls	10,95
<b>Shake avocado</b> Salmon, cucumber, cream cheese, kaisou, wakame salad, orange masago and avocado	10,65
<b>Red velvet</b> Tuna, cream cheese, caramelized strawberries, yuzu pearls and raspberry teriyaki	11,60
<b>Steak tartar</b> With mango, fresh avocado and wasabi mayonnaise	12,40
<b>Lobster uramaki</b> with papaya, avocado and spicymayo	16,95
<b>Foie maki</b> with duck micuit, mango, masago and tuna tataki	13,80

Slightly spicy / Spicy

### HOT ROLLS (6 O 8 PCS)

<b>Philadelphia</b> Breaded maki with salmon, onion, avocado and cream cheese	10,40
<b>Ebi</b> Shrimp, enoki and basil tempura with spicy mayonnaise (8 pcs)	10,95
<b>Rainbow</b> Breaded maki with salmon, gilt-head bream, tuna and crispy lime	10,70
<b>Mount kitadake</b> Shrimp tempura on avocado uramaki with sambal and lime sauce, and fresh coconut snow	11,20
<b>Dragón</b> Torched eel, avocado, salmon tempura, mayonnaise and cucumber (8pcs)	15,95
<b>NIGIRIS (1 PCS)</b>	
<b>Tuna</b> Tuna, black tobiko, kizami wasabi and masago arare rice pearls	3,80
<b>Gilt-head bream &amp; truffle</b> Wild gilt-head bream with truffle cream	3,80
<b>Salmon</b> flambéed salmon, caramelized onion, cream cheese and red masago	3,80
<b>Eel</b> smoked eel with eel sauce	3,95
<b>Tartar wow</b> Beef tartare with quail egg	3,95
<b>Foie</b> 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 shake avocado)

**We love makis 25,50**  
Uramakis (24 unitats)

**Nigiri party (6 unitats.) 19,95**



## OSAKA SWEETS



<b>Textures of mango</b> with lime	5,25
<b>Warm</b> cheesecake	5,35
<b>Green-tea</b> tiramisu	4,95
<b>Lemon pie</b>	5,95
<b>White-chocolate and yoghurt soup</b> With lemon ice cream and carrot cake	4,75
<b>Chocolate by Miu</b> (fudge chocolate cake made in house)	5,95
<b>Truffles</b>	4,75
<b>Japanese mochi</b> cheesecake, chocolate or green tea	5,95
<b>Chocolate coulant</b> with Mount Fuji of whipped cream	5,95
<b>Frozen</b> Sorbet or ice cream	4,25

**miu**  
j a p o n é s

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