

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

Edamame Soy beans sautéed in butter and fleur de sel	4,95	Kamo no yakimeshi  Stir-fried rice, duck with a hint of spice, vegetables and katsuobushi	10,20
Truffle edamame	5,35	Truffled noodles	11,80
Misoshiro Traditional miso soup with tofu and wakame	4,65	Japanese mushroom And shrimp tempura with kimchi mayonnaise	12,60
Miso salad	5,90	Salmon tartare With avocado, ikura and rice crunch	13,80
Gyoza (5 pcs) Traditional chicken and vegetable	6,95		
Ebi Gyoza (5 pcs) Shrimp	8,65		
Torikatsu Panko-breaded chicken, courgette in miso and tonkatsu sauce	7,90		
Tuna tataki Miso sauce with mushrooms and grilled bimi	12,95		
Yakisoba With calamari, shrimp, vegetables, katsuobushi and green onion	10,95		

 Slightly spicy /  Spicy

SHARING IS LIFE



Miu 26,80

Sushi and sashimi combo
(6 pieces sashimi and nigiri (tuna, salmon and sea bream) and 8 pieces shake avocado)

We love makis 27,70

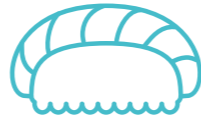
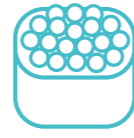
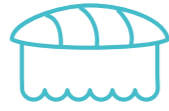
Uramakis
(24 unitats, black california - shake avocado - spicy tuna)

Nigiri party 19,95

Our variety of nigiris (6 unitats.)

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

8,90

Italia

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

8,95

Spicy tuna

Spicy tuna, avocado and crunchy panko with spicy sauce

9,95

Crispy tuna (6pcs)

Red tuna futomaki, pine-nut cream, crunchy onion

11,20

Shake avocado

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

10,80

Red velvet

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

11,60

Steak tartar

With mango, avocado cream, wasabi mayonnaise and sirasha sauce.

12,40

Foie maki

With duck micuit, mango, masago and tuna tataki

14,25

Slightly spicy / Spicy

HOT ROLLS (6 O 8 PCS)

Philadelphia (6pcs)

Breaded maki with salmon, onion, avocado and cream cheese

10,90

Ebi (8 pcs)

Shrimp, enoki and basil tempura with spicy mayonnaise

10,95

Rainbow (6pcs)

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

10,80

Mount kitadake (8pcs)

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

11,20

Dragón (8pcs)

Flambéed eel, avocado, salmon tempura, mayonnaise and cucumber

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

4,65



OSAKA SWEETS

**Textures of mango**

5,95

Cheesecake

Warm

5,95

Tiramisu

Green-tea

5,95

Lemon pie

5,95

White-chocolate and youghurt soup

With lemon ice cream and carrot cake

5,65

Truffles

5,95

Japanese mochi

Cheesecake, chocolate or green tea

6,25

Coulant

Chocolate coulant with and whipped cream

5,95

Frozen

Lemon or mango sorbets

Dark chocolate ice cream or green tea

5,25

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