

SUSHI NIGHTS

Available from Tuesday to Saturday night

Nigiri <i>Rice balls with a topping of fish or seafood</i>	4 pieces
Salmon	8.00 €
Prawn	8.00 €
Butterfish	8.00 €
Squid	8.00 €
Tuna	10.00 €
White fish (according to season)	10.00 €
Scallop	10.00 €
Eel	10.00 €
Maki <i>Roll of seaweed and rice filled with fish or vegetables</i>	6 pieces
Vegetarian (avocado, cucumber and mango)	6.00 €
Salmon	7.00 €
Tuna	9.00 €
Salmon, avocado and tobiko (flying fish roe)	10.00 €
Eel, avocado, cucumber and creamy cheese	10.00 €
King prawn in tempura	12.00 €
Uramaki <i>Inside-out roll wrapped in seaweed filled with fish or vegetables</i>	8 pieces
Eel and salmon, covered with avocado	15.00 €
Cooked king prawn and creamy cheese covered with salmon	15.00 €
Salmon, shichimi sauce, chive and Japanese mayonnaise, covered with avocado	16.00 €
Special tempura: mango, avocado, prawn and crab	18.00 €
Sashimi	7 pieces
Salmon	12.00 €
Butterfish	12.00 €
Tuna	14.00 €
White fish (according to season)	14.00 €
Scallop	14.00 €
Sushi and sashimi trays	
Nigiri box: 2 pieces of tuna, 2 pieces of butterfish and 2 pieces of squid	14.00 €
Sashimi box: 4 pieces of tuna, 4 pieces of salmon and 4 pieces of white fish	18.00 €
Maki box:	
Makis: 3 pieces of tuna, 3 pieces of salmon, 3 vegetarian pieces	22.00 €
Uramakis: 4 pieces of eel and salmon, 4 pieces of king prawn, cheese and salmon	
Sushi box: 6 pieces of nigiri, 6 pieces of maki, 8 pieces of uramaki	30.00€
Desserts	
Kasutera with Matcha tea ice-cream and red bean coulis	6.00€
Fruit sashimi with ginger ice-cream	6.00€

7% VAT NOT INCLUDED

According to Spanish Law 1420/06, fish has been kept frozen at -20°C/-4°F for 24 hours.