

Otsumami, to begin with

Agedashi Tofu	17
<i>Silk tofu tempura in mountain potatoes starch, soy cream (1,6)</i>	
Kimchi	8
<i>Spicy fermented chinese cabbage, japanese mayo and vegetables (3,1,6)</i>	
Kuwagata Oyster	10
<i>Oyster of the day in a creative way (1,6,11)</i>	
Dashi karaaghe	10
<i>Halal chicken, marinated in dashi and ginger, fried, breaded with flour and japanese mountain potatoes starch, smoked mayo (1,1,6)</i>	

Zensai, the starters €

Katsuo no tataki	18
<i>Hay smoked japanese bonito tuna, ginger and sesame japanese mayo, home made tozazu sauce (1,3,1)</i>	
Hotate Hokkaido Patanegra 	26
<i>Flamed Hokkaido abashiri scallop, white peach sauce , smoked lard, gin flavoured pear, endive (11)</i>	
Balfego's Red Tuna Usuzukuri	28
<i>Thin slices of Balfego's red tuna, kizami wasabi, daikon, Spain's Premium EVO oil (1,6)</i>	
Horse Sushi & Sashimi	28
<i>Horse meat sashimi, Maldon salt, smoked oil, amajoyu sauce with sesame and ginger with two horse meat nigiri with smoked amajoyu sauce (6,11)</i>	

Oryouri

Nasunaghi 2026	22
<i>New version of a Chef' signature dish: fake "eel" made with roasted eggplant, glazed in dashi, sansho pepper (6,9)</i>	
Amiyaki BBQ	35
<i>Balfego's red tuna in tataki style marinated in home made sauce and smoked (1,1,6,9)</i>	

Best shared by two..

Soba, Kamo <i>100% Japanese buckwheat pasta, Moulard duck, and BBQ amiyaki leeks in a duck jus. (1,6,11)</i>	35
Sukiyaki <i>Traditional Japanese recipe with Onishi's Wagyu from Kyoto, tofu, shiitake, onsen tamago and rice (1,3,6,9)</i>	50

Nighiri (2pcs)

Nighiri Ebi <i>Shrimp of the day (2,6)</i>	9
Nighiri Carabineros <i>Atlantic red shrimp, Maldon salt, Spain premium EVO oil (2)</i>	18
Nighiri Shimesaba <i>Marinated mackerel, Chef Jun's signature (1)</i>	8
Nighiri Ika <i>Matsukasagiri squid, flamed, shiso, fermented butter, hay oil (1, 7)</i>	9
Nighiri Red Tuna <i>Ballego's red tuna, home made nikirijoyu (1,11,6)</i>	18
Gunkan Red Tuna <i>Ballego's red tuna, nori seaweed (1,11,6)</i>	18
Gunkan Uni <i>Canadian sea urchin, nikirijoyu sauce and Tamari Sekigahara(7,11)</i>	23
Gunkan Ikura <i>Salmon roe marinated 24 hours in soy, sake and mirin, bergamotto (1,6)</i>	18
Nighiri Hotate Kimo <i>Flamed Hokkaido scallop, foie gras "Rougiè", Grana cheese (7,11)</i>	18
Nighiri Kamo & Foie Gras <i>Slow cooked Mulard duck breast, citrus demi-glace and foie gras "Rougiè" (1,6,7)</i>	18

Amai mono

Parfait 12
Fior di panna gelato, kinako, strawberries, shio azuki, kuromitsu, crunchy bits, and white sesame. (6,7,11)

Ichigo Daifuku 8
Daifuku mochi with a double filling: Uji Matcha bean paste from Kyoto with fermented butter, and Marsala-infused egg yolk bean paste, served with strawberry. (3,7)

Montblanc 12
Chestnut paste, Madagascar vanilla ice cream with rum, Maldon sea salt brown butter, chestnuts, and Monaka (7)

Cover charge	4
Water	2,5
Espresso	2

All prices are intended in Euro

Our dishes contain many ingredients, some of which may not be explicitly mentioned. Please inform us of any food allergies or intolerances when placing your order. In accordance with EU Reg. 2021/382, some foods undergo rapid temperature reduction (blast chilling).

Allergen List:

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof