

Japanese
fine dining
society



ZENZAI

EDAMAME 7.00€

Steamed soya beans with Maldon salt.

EDAMAME 8.00€

‘Robata’ with chilli sauce.

SAKANAYA MOUSSE 8.00€

Poultry on a Yuzu ‘Financier’ sponge cake with seasonal fruit chutney.

POP CORN 14.00€

‘Robata’-style sweetcorn with miso butter and Japanese spices.

BURGER WAGYU "KANAYA" 15.00€

A5 Wagyu with Kanaya sauce.

VOLCANO 16.00€

Tempura prawns with spicy sauce, lime and togarashi.

DUMPLING (4 pieces) 15.00€

Prawns with Thai sauce and truffle wasabi.

TUNA SANDWICH (1 piece) 14.00€

Bluefin tuna brioche with sliced fresh truffle.

*Add caviar to your bite for an extra +6.00€

NAMA

HAMACHI AGUACHILE 19.00€

Lemon fish with jalapeño aguachile and purple potato crisps.

SALMON USUZUKURI 16.00€

Norwegian salmon with passion fruit sauce and ‘Karashi’ mustard.

NEW-STYLE TUNA 20.00€

Tuna tartare with a sauce made from Lima-style tomatillos and avocado cream from Axarquía.

TUNA BELLY TIRADITO 22.00€

Bluefin tuna belly, ponzu sauce, quail's egg and fresh truffle.

URAMAKI (8 PIECES)

SAKE ROLL 15.00€

Norwegian salmon, spring onion in tempura topped with avocado.

SPICY MAGURO 17.00€

Bluefin tuna, avocado and chives with a spicy sauce.

YASAI 14.00€

Seasonal vegetables with Den miso sauce.

ALASKA ROLL 16.00€

Snow crab with avocado, topped with truffle-infused, spicy hamachi.

EBI ROLL 15.00€

Tiger prawns in tempura and avocado with spicy mayo sauce.

SAKANAYA ROLL 18.00€

Avocado in tempura with chutoro topping.

WAGYU ROLL 20.00€

With asparagus and spring onions in tempura topped with flambéed Wagyu and truffle sauce.

NIGIRI (1 PIECE)

Classics

With Nikiri sauce

SALMON 3.00€

TUNA 3.50€

HAMACHI 3.00€

SCALLOP 3.00€

TUNA BELLY 4.00€

Aburi

SALMON 3.50€

Unagi sauce, chilli and sansho.

FOIE TUNA BELLY 4.00€

SPICY SCALLOP 3.50€

HAMACHI 3.50€

With truffle.

WAGYU 7.00€

Chopped ponzu.

UNAGI 4.00€

Unagi sauce and apple compote.

Specials

TUNA BELLY 8.00€

With scallops and caviar.

SEA AND LAND 9.00€

Wagyu or tuna belly and truffles.

WASABI TUNA BELLY 4.00€

With fresh truffles.

TRUFFLE TUNA BELLY 8.00€

With quail’s eggs.

SCALLOP 6.00€

With butter and white truffle.

CHARCOAL-GRILLED TUNA BELLY 7.00€

With kizami wasabi.

CATCH OF THE DAY 6.00€

ROBATA GRILL

A traditional Japanese technique, grilled over ‘BINCHOTAN’ charcoal

KUSHIYAKI

YAKITORI 9.00€

Free-range chicken with ‘Tare’ sauce, spring onion and kizami wasabi.

IBERIAN TACO 14.00€

Served on a maize tortilla marinated in Japanese ‘chimichurri’ sauce and guasacaca.
*Available with Wagyu beef for an extra 4.00€

MEINKOSU

SAIKYO MISO SALMON 22.00€

Marinated for 48hrs with charcoal-grilled peas.

GRILLED OCTOPUS 24.00€

With olive sauce and Lima-style causa.

TSUKUNE 9.00€

Free-range chicken with teriyaki sauce and cured egg yolk.

ASPARAGUS 11.00€

With a miso and yuzu vinaigrette.

BLACK ANGUS RIBS 28.00€

With celeriac cream, asparagus and Asian demi-glaze.

WAGYU TATAKI 40.00€

Toasted with ponzu sauce.

SASHIMI (4 PIECES)

SALMON 10.00€

TUNA 12.00€

HAMACHI 11.00€

SCALLOP 11.00€

TUNA BELLY 13.00€

SAKANAYA SASHIMI (12 PIECES)

Chef’s choice with Sakanaya sauce 28.00€

Shari rice 5.00€