

金継ぎ

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# KAISEKI MENU

Kaiseki

3 Starters & Sushi

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Main course

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Dessert

Water

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**35.00 € per person**

Available on Monday, Thursday and Friday lunchtime.  
Not available at the bar.

The dishes on this menu may contain allergens. Please inform our staff of any allergies or intolerances when placing your order.

## UNAGI MENU

### Delta apéritifs

Chef's choice, depending on seasonal produce

### Ika shirataki

Squid in two textures

### Sabajime

Fake roll of mackerel served with rice, shiso leaf, wasabi, shiso mayonnaise, ginger foam and crispy mackerel spine

### Kaki age

La Rapita prawn and Delta sea cucumber quenelle

### Tsukuri

Selection of sashimi with fish from the market

### Sushi

Selection of sushi with fish from the market

### Mini unagi-don

Kabayaki eel from the Delta served with rice

### Shiromi no koji

White fish aged in kombu seaweed for 15 days braised with Edamame cream and oyster sauce

### Kakuni

Kakuni-style glazed Iberian ribs with cream of sweet potato and pickles

### Pre dessert

Selection of makis [2 varieties]

### Dessert

Yuzu mousse, vanilla cream, yuzu jam, almond crumble and white chocolate covering

### Water

**80,00 € per person**

Paired wines 35.00 € per person

Paired sakes 35.00 € per person

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# OMAKASE MENU

## Tsumami

8 appetizers selected by our chef

## Sushi

11 pieces selected by our chef

## Dessert

## Water

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**115.00 € per person**

Paired wines 46.00 € per person

Paired sakes 46.00 € per person

Available all nights from Thursday to Monday.  
Also available for lunch on Saturdays and Sundays.

Only available at the bar.

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## A LA CARTE

Not available at the bar.

### Gyozas

<b>Oxtail gyozas</b> 5 gyozas stuffed with oxtail, ginger and shiitake mushrooms	10,00 €
<b>Prawn gyozas</b> 5 gyozas stuffed with prawns and ginger, with hints of shiso	10,00 €
<b>Iberian pork gyoza</b> 5 Iberian pork fan cut gyozas	10,00 €
<b>Vegetable gyoza</b> 5 seasonal vegetable gyozas	9,00 €

### Starters

<b>Edamame</b> Roasted with sesame oil and shichimi togarashi	7,00 €
<b>Age Dashi tofu</b> Tofu breaded with potato starch in soybean broth, sake and mirin, with varied vegetables	13,00 €
<b>Ika shirataki</b> Squid in two textures	12,00 €
<b>Kara-age</b> Battered chicken immersed in soya sauce, sake, mirin, ginger and garlic	11,00 €
<b>Tako-age</b> Battered octopus immersed in soya sauce, sake, mirin, ginger and garlic	13,00 €
<b>Maguro no tempura</b> Crispy shiso leaf with chutoro and smoked eel tartar topped with raspberries and truffle	15,00 €
<b>Korokke</b> Charcoal-roasted Iberian pork croquette with lashings of sake	7,00 €
<b>Sabajime</b> Fake roll of mackerel served with rice, shiso leaf, wasabi, shiso mayonnaise, ginger foam and crispy mackerel spine	12,00 €

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## Soup

**Miso soup** 7,00 €  
Dashi broth, miso, tofu and wakame with Japanese spring onion

**Ebi hotate jiro** 12,00 €  
Dashi broth with scallops, roast prawns smoked in cherry blossom petals, Japanese spring onion and yuzu zest

## Sushi

**Chef's nigiri moriawase** 26,00 €  
8 varied pieces prepared by our chef

Nigiri with fish from the market 7,00 €  
Akami [tuna] 2 pieces 8,00 €  
Maguro Zuke [marinated tuna] 2 pieces 9,00 €  
Chutoro [tuna] 2 pieces 9,00 €  
Toro [tuna belly] 2 pieces 12,00 €  
Shake [salmon] 2 pieces 6,00 €  
Shake Zuke [marinated salmon] 2 pieces 6,50 €  
Hamachi 2 pieces 7,00 €  
Hotate [scallop] 2 pieces 7,50 €  
Kabayaki Eel 2 pieces 10,00 €

## **Sashimi [9 pieces]**

**Chef's sashimi moriawase** 25,00 €  
3 varied pieces prepared by our chef

Shake maguro sashimi 18,50 €  
Maguro sashimi 20,00 €  
Toro sashimi 25,00 €  
Shake sashimi 15,00 €  
Hamachi sashimi 16,00 €  
Hotate sashimi [scallop] 18,00 €  
Sashimi with fish from the market 14,00 €  
Usuzukuri sashimi [Fish of the day] 17,00 €

## **Maki | Uramaki**

**Rainbow maki** 16,00 €  
Uramaki with blue crab, avocado, covered with salmon, tuna and white fish

**California maki** 15,00 €  
Uramaki with blue crab and avocado covered with tobiko

**Unagi uramaki** 17,00 €  
Braised eel with cucumber covered with avocado and eel sauce

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<b>Smoked unagi</b> Smoked eel, prawns, cucumber, ginger and mango Kimchi sauce	15,00 €
<b>Spicy tuna maki</b> Uramaki with tuna, cucumber and hints of kimchi sauce	12,00 €
<b>Tekka maki</b> Bluefin tuna hosomaki	11,00 €
<b>Negi toro maki</b> Maki of tuna belly, spring onion and shiso	12,00 €
<b>Shake maki</b> Salmon hosomaki	7,00 €
<b>Unagi maki</b> Delta kabayaki-style roast eel hosomaki	14,00 €
<b>Kappa maki</b> Kyuri Japanese cucumber hosomaki	9,00 €
<b><u>Tempura Techniques</u></b>	
<b>Yasai tempura</b> Mixed vegetable tempura	12,00 €
<b>Ebi tempura</b> Prawn tempura and tentsuyu sauce	15,00 €
<b>Unagi tempura</b> Fresh eel tempura	16,00 €
<b>Tempura mori</b> Selection of vegetables, prawns and fish	17,00 €
<b><u>Pasta</u></b>	
<b>Ebi cha yakisoba</b> Matcha tea soba noodles sautéed with vegetables and prawns from la Râpita	16,00 €
<b>Tempura udon</b> Udon noodles in broth with varied tempura	12,00 €
<b>Chikiteri udon</b> Udon noodles sautéed with teriyaki sauce and chicken thighs	12,00 €
<b>Tanuki udon</b> Udon Dashi soup, spring onion and tenkatsu	10,00 €

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## Fish

**Shiromi no koji** 14,00 €  
White fish aged in kombu seaweed for 15 days  
braised with Edamame cream and oyster sauce

**Aburi Balfego** 15,00 €  
Balfego tuna aburi

## Meat

**Kakuni** 25,00 €  
Kakuni-style glazed Iberian ribs with cream  
of sweet potato and pickles

**Braised Iberian pork** 20,00 €  
Braised Iberian pork shoulder with oyster  
sauce, mirin, dried sweet potato and  
mushrooms

## Desserts

**Selection of makis** 6,00 €  
3 varieties

**Murazaki-imo Massini** 8,00 €  
Creamed purple yam, moist sponge and coconut  
mousse

**Yuzu** 8,00 €  
Yuzu mousse, vanilla cream, yuzu jam, almond  
crumble and white chocolate covering

**Guanaja chocolate mousse** 8,00 €  
Chocolate sponge, cream infused with cocoa  
beans and crispy praline

Upon request of the client, there is the possibility to take away, at  
no additional cost, any greater food.

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