

金継ぎ

T S U G I

K I N

# SUSHI MENU

## Edamame

Roasted with sesame oil and shichimi togarashi

## Prawn gyozas

3 gyozas stuffed with prawns and ginger, with hints of shiso

## Usuzukuri

8 slices of sashimi finely cut with ponzu and ponzu wasabi gel

## Nigiris

4 pieces selected by our chef

## Uramaki

Salmon and avocado uramaki with black sesame [4 pieces]

Dragon roll uramaki [4 pieces]

## Maki

Tuna maki [4 pieces]

## Dessert

Selection of mochis [2 pieces]

## Water

**55,00 € per person**

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

## Apéritifs from the Delta

Chef's choice, depending on seasonal produce

### Ika shirataki

Squid in two textures

### Maguro no tempura

Crispy shiso leaf with *chutoro* tartare and smoked eel, finished with raspberry and truffle.

### Tako no nasu

Braised octopus with eggplant cream, white miso, and koji

### Tsukuri

Selection of sashimi with fish from the market

### Sushi

Selection of sushi with fish from the market

### Anguila Kabayaki

Delta kabayaki eel braised with sake touches, eel bone reduction, and kinome pepper

### Thai no Tsuboyaki

Sea bass braised in Tsuboyaki style

### Kakuni

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

### Pre dessert - White "Menjar"

Made with almond milk rested for 24 hours, flavored with lemon, vanilla, and cinnamon, accompanied by a roasted citrus gel

### Dessert - Little pastries from Tortosa

Empanadas filled with spiced quince jam

### Water

### 80,00 € per person

Paired wines 35.00 € per person

Paired sakes 35.00 € per person

Not available at the bar

Reservations limited to 14:30 h. and 21:30 h.

# OMAKASE MENU

## Tsumami

8 appetizers selected by our chef

## Sushi

11 pieces selected by our chef

K T Yuzu Raimo 金  
Trick dish of yuzu, lemon, and kaffir  
flavoured with shiso  
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**125,00 € per person**

Paired wines 46.00 € per person

Paired sakes 46.00 € per person

Only available at the bar.

Available from Wednesday to Saturday

At noon and night.

Monday and Tuesday only available at night.

Reservations limited to 13:30 h and 20:30 h.

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# EXECUTIVE MENU

Edamame

Gyozas

Japanese-style pasta by the chef

Variety of Sushi

Main dish of the week

Dessert

Water and 1 drink

38,00 € per person

Not available at the bar

Available from Tuesday to Friday at noon.  
Not available at night, Saturdays or  
holidays.

## A LA CARTE

Not available at the bar.

### Gyozas

<b>Oxtail gyozas</b> 5 gyozas stuffed with oxtail, ginger and shiitake mushrooms	12,00 €
<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	11,00 €
<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	15,00 €
<b>Kara-age</b> Battered chicken immersed in soya sauce, sake, mirin, ginger and garlic	12,00 €
<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 hints of sake	8,00 €
<b>Sabajime</b> Fake roll of mackerel served with rice, shiso leaf, wasabi, shiso mayonnaise, ginger foam and crispy mackerel spine	12,00 €

### Soup

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**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 8,00 €  
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 8,00 €  
Shake Zuke [marinated salmon] 2 pieces 9,00 €  
Hamachi 2 pieces 8,00 €  
Hotate [scallop] 2 pieces 8,00 €  
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 19,50 €  
Maguro sashimi 20,00 €  
Toro sashimi 25,00 €  
Shake sashimi 15,00 €  
Hamachi sashimi 18,00 €  
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** 19,00 €  
Uramaki with blue crab, avocado, covered with salmon, tuna and white fish

**California maki** 16,00 €  
Uramaki with blue crab and avocado covered with tobiko

**Unagi uramaki** 20,00 €  
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	18,00 €
<b>Spicy tuna maki</b> Uramaki with tuna, cucumber and hints of kimchi sauce	19,00 €
<b>Tekka maki</b> Bluefin tuna hosomaki	12,00 €
<b>Negi toro maki</b> Maki of tuna belly, spring onion and shiso	16,00 €
<b>Shake maki</b> Salmon hosomaki	8,00 €
<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 vegetables tempura	15,00 €
<b>Ebi tempura</b> Prawn tempura and tentsuyu sauce	19,00 €
<b>Unagi tempura</b> Fresh eel tempura	16,00 €
<b>Tempura mori</b> Selection of vegetables, prawns and fish	19,00 €
<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	14,00 €
<b>Chikiteri udon</b> Udon noodles sautéed with teriyaki sauce and chicken thighs	13,00 €
<b>Niku udon</b> Udon Dashi soup, <i>pluma iberica</i> with sautéed vegetables	16,00 €

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## Fish

**Shiromi no koji** 22,00 €  
White fish aged in kombu seaweed for 15 days  
braised with Edamame cream and oyster sauce

**Aburi Balfego** 20,00 €  
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

**Yuzu Raimo** 9,00 €  
Trick dish of yuzu, lemon, and kaffir  
flavoured with shiso  
*Allergens: Lactose*

**Green tea and white chocolate fondant** 9,00 €  
*Allergens: Lactose and egg*

**White "Menjar"** 9,00 €  
Made with almond milk rested for 24h,  
flavoured with lemon, vanilla, and cinnamon,  
accompanied by a roasted citrus gel.  
*Allergens: Nuts*

**Mochis** 7,00 €

**Little pastries from Tortosa** 6,00 €  
Empanadas filled with spiced quince jam  
*Allergens: Gluten*