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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- Yuzu cheesecake

Fresh cheese cake with yuzu

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

Yuzu Raimo

Trick dish of yuzu, lemon, and kaffir
flavoured with shiso

Water

125,00 € per person

Paired wines 46.00 € per person

Paired sakes 46.00 € per person

Only available at the bar.

Available from Thursday to Sunday midday

Available from Wednesday to Saturday evenings

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

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any allergies or intolerances when placing your order.

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 Thursday and Friday midday
Not available on holidays

A LA CARTE

Not available at the bar.

Gyozas

Oxtail gyozas 5 gyozas stuffed with oxtail, ginger and shiitake mushrooms	12,00 €
Prawn gyozas 5 gyozas stuffed with prawns and ginger, with hints of shiso	10,00 €
Iberian pork gyoza 5 Iberian pork fan cut gyozas	11,00 €
Vegetable gyoza 5 seasonal vegetable gyozas	9,00 €

Starters

Edamame Roasted with sesame oil and shichimi togarashi	7,00 €
Age Dashi tofu Tofu breaded with potato starch in soybean broth, sake and mirin, with varied vegetables	13,00 €
Ika shirataki Squid in two textures	15,00 €
Kara-age Battered chicken immersed in soya sauce, sake, mirin, ginger and garlic	12,00 €
Tako-age Battered octopus immersed in soya sauce, sake, mirin, ginger and garlic	13,00 €
Maguro no tempura Crispy shiso leaf with chutoro and smoked eel tartar topped with raspberries and truffle	15,00 €
Korokke Charcoal-roasted Iberian pork croquette with hints of sake	8,00 €
Sabajime 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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Smoked unagi Smoked eel, prawns, cucumber, ginger and mango Kimchi sauce	18,00 €
Spicy tuna maki Uramaki with tuna, cucumber and hints of kimchi sauce	19,00 €
Tekka maki Bluefin tuna hosomaki	12,00 €
Negi toro maki Maki of tuna belly, spring onion and shiso	16,00 €
Shake maki Salmon hosomaki	8,00 €
Unagi maki Delta kabayaki-style roast eel hosomaki	14,00 €
Kappa maki Kyuri Japanese cucumber hosomaki	9,00 €
<u>Tempura Techniques</u>	
Yasai tempura Mixed vegetables tempura	15,00 €
Ebi tempura Prawn tempura and tentsuyu sauce	19,00 €
Unagi tempura Fresh eel tempura	16,00 €
Tempura mori Selection of vegetables, prawns and fish	19,00 €
<u>Pasta</u>	
Ebi cha yakisoba Matcha tea soba noodles sautéed with vegetables and prawns from la Râpita	16,00 €
Tempura udon Udon noodles in broth with varied tempura	14,00 €
Chikiteri udon Udon noodles sautéed with teriyaki sauce and chicken thighs	13,00 €
Niku udon	16,00 €

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Udon Dashi soup, *pluma iberica* with sautéed vegetables

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

Green tea and white chocolate fondant 9,00 €

Yuzu cheesecake 9,00 €
Yuzu and fresh cheesecake

Mochis 7,00 €

Little pastries from Tortosa
Empanadas filled with spiced quince jam 6,00 €