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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

# 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

## **Dessert Little pastries from Perú**

## Water

**80,00 € 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

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Yuzu Raimo 継

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

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**125,00 € 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.

## 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 Wednesday, Thursday and Friday midday

Not available on holidays

## A LA CARTE

Not available at the bar.

### Gyozas

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

### Starters

<b>Edamame</b>	<b>7,00 €</b>
Roasted with sesame oil and shichimi togarashi	
<b>Age Dashi tofu</b>	<b>13,00 €</b>
Tofu breaded with potato starch in soybean broth, sake and mirin, with varied vegetables	
<b>Ika shirataki</b>	<b>15,00 €</b>
Squid in two textures	
<b>Kara-age</b>	<b>12,00 €</b>
Battered chicken immersed in soya sauce, sake, mirin, ginger and garlic	
<b>Tako-age</b>	<b>13,00 €</b>
Battered octopus immersed in soya sauce, sake, mirin, ginger and garlic	
<b>Maguro no tempura</b>	<b>15,00 €</b>
Crispy shiso leaf with chutoro and smoked eel tartar topped with raspberries and truffle	
<b>Korokke</b>	<b>8,00 €</b>
Charcoal-roasted Iberian pork croquette with hints of sake	
<b>Sabajime</b>	<b>12,00 €</b>
Fake roll of mackerel served with rice, shiso leaf, wasabi, shiso mayonnaise, ginger foam and crispy mackerel spine	

## Soup

<b>Miso soup</b>	<b>7,00 €</b>
Dashi broth, miso, tofu and wakame with Japanese spring onion	

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

## Sushi

<b>Chef's nigiri moriawase</b>	<b>26,00 €</b>
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)**

<b>Chef's sashimi moriawase</b>	<b>25,00 €</b>
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**

<b>Rainbow maki</b>	<b>19,00 €</b>
Uramaki with blue crab, avocado, covered with salmon, tuna and white fish	

<b>California maki</b>	<b>16,00 €</b>
Uramaki with blue crab and avocado covered with tobiko	

<b>Unagi uramaki</b>	20,00 €
Braised eel with cucumber covered with avocado and eel sauce	
<b>Smoked unagi</b>	18,00 €
Smoked eel, prawns, cucumber, ginger and mango Kimchi sauce	
<b>Spicy tuna maki</b>	19,00 €
Uramaki with tuna, cucumber and hints of kimchi sauce	

<b>Tekka maki</b>	12,00 €
Bluefin tuna hosomaki	

<b>Negi toro maki</b>	16,00 €
Maki of tuna belly, spring onion and shiso	

<b>Shake maki</b>	8,00 €
Salmon hosomaki	

<b>Unagi maki</b>	14,00 €
Delta kabayaki-style roast eel hosomaki	

<b>Kappa maki</b>	9,00 €
Kyuri Japanese cucumber hosomaki	

### Tempura Techniques

<b>Yasai tempura</b>	15,00 €
Mixed vegetables tempura	

<b>Ebi tempura</b>	19,00 €
Prawn tempura and tentsuyu sauce	

<b>Unagi tempura</b>	16,00 €
Fresh eel tempura	

<b>Tempura mori</b>	19,00 €
Selection of vegetables, prawns and fish	

### Pasta

<b>Ebi cha yakisoba</b>	16,00 €
Matcha tea soba noodles sautéed with vegetables and prawns from la Ràpita	

<b>Tempura udon</b>	14,00 €
Udon noodles in broth with varied tempura	

<b>Chikiteri udon</b>	13,00 €
Udon noodles sautéed with teriyaki sauce and chicken thighs	

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

<b>Niku udon</b>	<b>16,00 €</b>
Udon Dashi soup, <i>pluma iberica</i> with sautéed vegetables	

## Fish

<b>Shiromi no koji</b>	<b>22,00 €</b>
White fish aged in kombu seaweed for 15 days braised with Edamame cream and oyster sauce	
<b>Aburi Balfego</b>	<b>20,00 €</b>
Balfego tuna aburi	

## Meat

<b>Kakuni</b>	<b>25,00 €</b>
Kakuni-style glazed Iberian ribs with cream of sweet potato and pickles	
<b>Braised Iberian pork</b>	<b>20,00 €</b>
Braised Iberian pork shoulder with oyster sauce, mirin, dried sweet potato and mushrooms	

## Desserts

<b>Yuzu Raimo</b>	<b>9,00 €</b>
Trick dish of yuzu, lemon, and kaffir flavoured with shiso	
<b>Green tea and white chocolate fondant</b>	<b>9,00 €</b>
<b>Yuzu cheesecake</b>	<b>9,00 €</b>
Yuzu and fresh cheesecake	
<b>Mochis</b>	<b>7,00 €</b>
<b>Little pastries from <i>Tortosa</i></b>	<b>6,00 €</b>
Empanadas filled with spiced quince jam	