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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**

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**

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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## 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> 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 €

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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

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

**Smoked unagi** 18,00 €  
Smoked eel, prawns, cucumber, ginger and mango Kimchi sauce

**Spicy tuna maki** 19,00 €  
Uramaki with tuna, cucumber and hints of kimchi sauce

**Tekka maki** 12,00 €  
Bluefin tuna hosomaki

**Negi toro maki** 16,00 €  
Maki of tuna belly, spring onion and shiso

**Shake maki** 8,00 €  
Salmon hosomaki

**Unagi maki** 14,00 €  
Delta kabayaki-style roast eel hosomaki

**Kappa maki** 9,00 €  
Kyuri Japanese cucumber hosomaki

### **Tempura Techniques**

**Yasai tempura** 15,00 €  
Mixed vegetables tempura

**Ebi tempura** 19,00 €  
Prawn tempura and tentsuyu sauce

**Unagi tempura** 16,00 €  
Fresh eel tempura

**Tempura mori** 19,00 €  
Selection of vegetables, prawns and fish

### **Pasta**

**Ebi cha yakisoba** 16,00 €  
Matcha tea soba noodles sautéed with vegetables and prawns from la Ràpita

**Tempura udon** 14,00 €  
Udon noodles in broth with varied tempura

**Chikiteri udon** 13,00 €  
Udon noodles sautéed with teriyaki sauce and chicken thighs

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<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>
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<b>Yuzu cheesecake</b>	<b>9,00 €</b>
Yuzu and fresh cheesecake	

<b>Mochis</b>	<b>7,00 €</b>
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<b>Little pastries from <i>Tortosa</i></b>	<b>6,00 €</b>
Empanadas filled with spiced quince jam	