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## KAISEKI MENU

Kaiseki

3 Starters & Sushi

Main course

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

Delta oyster with sea umami, eel unagi and razor shells with ginger and sake.

### Ika shirataki

Squid in two textures.

### Sabajime

Mackerel marinated in ginger juice, kombu seaweed and cured salmon roe, with myoga ginger sake foam.

### Kaki age

La Rapita prawn and Delta sea cucumber quenelle

### Maguro no tempura

Crispy sisho leaf with chutoro and smoked eel tartar topped with raspberries and truffle.

### Zuzuki Tsukemono

Sea bass marinated in fermented rice with hints of smoked

### Chisai Tako

Baby octopus cooked in our chef's signature style.

### Shiromi no koji

White fish aged in kombu seaweed for 15 days and finished with wasabi ponzu sauce and mentaiko.

### Kakuni

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

### Pre-dessert

Strawberry foam with melon crushed ice drink, horseradish and finished with dry nori seaweed.

### Dessert

Matcha tea and cherry tart.

### Water

### 80,00 € per person

Paired wines 35.00 € per person

Paired sakes 35.00 € per person

Not available at the bar.

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# OMAKASSE MENU

## Tsumami

8 appetizers selected by our chef

## Sushi

11 pieces selected by our chef

## Pre-dessert

## Dessert

## Water

**100.00 € per person**

Paired wines 35.00 € per person

Paired sakes 35.00 € 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

**Gyu gyoza** 10,00 €  
5 gyozas stuffed with oxtail, ginger and shiitake mushrooms.

**Prawn gyozas** 10,00 €  
5 gyozas stuffed with prawns and ginger, with hints of shiso.

### Starters

**Edamame** 7,00€  
Roasted with sesame oil and shichimi togarashi.

**Age Dashi tofu** 13,00€  
Tofu breaded with potato starch in soybean broth, sake and mirin, with varied vegetables.

**Ika shirataki.** 12,00€  
Squid in two textures.

**Sabajime** 12,00€  
Mackerel marinated in ginger juice, kombu seaweed and cured salmon roe, with myoga ginger sake foam.

**Maguro no tempura** 15,00€  
Crispy shiso leaf with chutoro and smoked eel tartar topped with raspberries and truffle.

**Koroke** 7,00€  
Charcoal-roasted Iberian pork croquette with lashings of sake.

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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.

## Tempura Techniques

### **Yasai tempura**

12,00€

Mixed vegetable tempura.

### **Ebi tempura**

15,00€

Prawn tempura and tentsuyu sauce.

### **Unagui tempura**

16,00€

Fresh eel tempura.

### **Karage**

11,00€

Battered chicken immersed in soya sauce, sake, mirin, ginger and garlic.

### **Tokoage**

13,00€

Battered octopus immersed in soya sauce, sake, mirin, ginger and garlic.

## Pasta

### **Ebi cha yakisoba**

16,00€

Matcha tea soba noodles sautéed with vegetables and prawns from la Râpita.

### **Tempura udon**

12,00€

Udon noodles in broth with varied tempura.

### **Chikiteri udon**

12,00€

Udon noodles sautéed with teriyaki sauce and chicken thighs.

## Fish

<b>Shiromi no koji</b>	14,00€
White fish aged in kombu seaweed for 15 days and finished with wasabi ponzu sauce and mentaiko.	
<b>Zuzuki no nasu</b>	17,00€
Grilled sea bass and aubergine with a smoked texture.	
<b>Aburi Balfego</b>	15,00€
Balfego tuna aburi.	

## Sushi

<b>Chef's nigiri moriawase</b>	26,00€
8 varied pieces prepared by our chef.	
<b>Chef's sashimi moriawase</b>	21,00€
3 varied pieces prepared by our chef.	
<b>Rainbow maki</b>	16,00€
Uramaki with blue crab, avocado, covered with salmon, tuna and white fish.	
<b>Spicy tuna maki</b>	12,00€
Uramaki with tuna, cucumber and hints of kimchi sauce.	
<b>Teka maki</b>	11,00€
Bluefin tuna hosomaki	
<b>Unagi maki</b>	14,00€
Delta kabayaki-style roast eel hosomaki.	
<b>Kapa maki</b>	9,00€
Kyuri Japanese cucumber hosomaki.	
<b>Balfego platter</b>	35,00€
Sushi and sashimi platter.	

## Meat

### **Torimushi**

21,00€

Steamed and roast poultry with our teriyaki sauce.

### **Kakuni**

25,00€

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

## Desserts

### **Daifuku**

6,00€

Adzuki bean mochi.

### **Kudamono**

8,00€

Japanese-style fruit salad.

### **Macha tea and cherry tart**

8,00€