

TO SHARE

- Viet rolls

Fried spring rolls, minced pork, fresh lettuce and citrus sauce. (4 pieces/u.)
- Crispy chicken wings

Caramelized with a hint of honey and sesame seeds. (4 pieces/u.)
- Shrimp popcorn

Bite-sized tempura fried shrimp with a sweet chili mayo sauce.
- Fresh Nem

Fresh vegetable and avocado rolls wrapped in rice paper, served with citrus sauce.
- Gyozas

Steamed and grilled chicken and vegetable dumplings. (5 pieces/u.)
- Jakao

Traditional steamed crystal dim-sum with shrimp filling. (4 pieces/u.)
- Crab rangoon

Crunchy wonton filled with cream cheese and crab meat. (4 pieces/u.)
- Yakitori

Grilled japanese sirloin skewers with foie. (2 pieces/u.)
- Cantonese Croquettes

japanese sirloin skewers with foie. (2 pieces/u.)
- Chinese spicy-sour soup

Traditional spicy and sour Chinese soup with minced pork, bamboo slices and shiitake.
- Miso soup

Miso base soup with seaweed and tofu.
- Spicy miso edamame

Steamed and sauteed edamame with a spicy miso sauce.

SUSHI

- Sashimi mix

Fresh slices of tuna, salmon, scallop and red snapper. (12 pieces)
- Classic nigiris

To choose between: tuna, salmon or sea bass with shisho. (2 pieces)
- Nigiris fusion

To choose between: grilled eel with foie, quail egg with truffle or flambéed scallop with truffled mayonnaise.
- Makis

To choose between: avocado, tuna or salmon (6 pieces)
- California roll

Avocado, crab meat and masago. (8 pieces/u.)
- Spicy tuna & avocado roll

Red tuna maki with a spicy mayo sauce. (8 pieces/u.)
- La Pagôda roll

Roll stuffed with eel, avocado, daikon and caramelized foie topping. (8 pieces/u.)
- Salmon dragon roll

Tempura shrimp, avocado and flambée salmon. (8 pieces/u.)
- Mar y montaña roll

Tempura shrimp, avocado, flambée meat carpaccio and katsubushi. (8 pieces/u.)
- Spicy scallop and tuna roll

Roll stuffed with tuna and covered with minced scallops and flambéed wasabi mayonnaise. (8 pieces/u.)
- Ocean roll

Roll wrapped in soy paper, stuffed with salmon, tuna, sea bass, avocado and shiso. (8 pieces/u.)
- Fresh vegan roll

Cucumber, turnip, shiso, avocado and wasabi peanut

SIDE DISHES

- Rice bowl

3,90€
- Chinese bread

3,90€
- Wakame salad

4,20€
- Extra crepes

3,60€

MAIN COURSE

- Donburi

Rice bowl with teppanyaki iberian pork in its own sauce.

11,30€
- Poke bowl

Rice bowl, marinated salmon, edamame, avocado and our special sauce.
Rice bowl, marinated tuna, edamame, avocado and our special sauce.

12,40€
- The tartare

Salmon with avocado and lotus chips.
Tuna with avocado and lotus chips.

14,70€
- Tiradito nikkei

Red snapper with a lemongrass yuzu vinaigrette.

13,90€
- Steak tartar & Crispy Rice

Beef sirloin tartare accompanied by bites of crispy rice

16,60€
- Tokyo burger brioche

Crispy chicken burger with katsu curry sauce and aromatic herbs.

11,70€
- Prawns viet wraps

Lettuce boats to fill with our prawn and meat wok accompanied by aromatic herbs and lime.

12,90€
- Crispy peking duck

Crispy Peking duck with our special Hoisin sauce, wraps and veggies.

14,50€
- Korean tacos

Sautéed sirloin steak, veggies, kimchi sauce and grilled cheese.

12,40€
- Green thai curry

Chicken and vegetable stew in our Thai curry: lemongrass, aromatic herbs and coconut milk (bowl of white rice recommended as a side).

11,60€
- Crispy beef

Crispy beef strips, caramelized with a sweet and sour sauce.

10,50€
- Padthai

Thai rice noodles with shrimps and peanuts, sauteed with its traditional Thai flavours.

11,90€
- Kimchi fried rice

Wok-fried rice with minced meat, pakchoi, spicy kimchi, and a fried egg.

12,20€
- Teppanyaki rice

Egg-fried rice with beef, prawns and snow peas.

12,80€
- Crispy chicken La Pagôda buns

Tender buns crispy chicken, with japanese-mayo

10,50€
- Udon misonara

Japanese thick noodle, soy-cured bacon, cream, miso and butter.

11,90€
- Sirloin teppanyaki

Dices of sirloin steak cooked in our teppanyaki sauce with sautéed bimi.

15,50€
- Beef in oyster sauce

Juicy slices of wok-sautéed beef in oyster sauce with seasonal vegetables.

13,80€
- Yakisoba

Japanese noodles prepared in teppanyaki with vegetables, chicken and egg.

11,90€
- Mapo tofu

Wok tofu with minced pork and shrimp.

13,20€
- Vegetables wok

Wok sautéed Asian seasonal vegetables with tofu.

9,60€

DESSERTS

- Lemon Tart

Breton sablé base stuffed with lemon curd, topped with flambé Swiss meringue.

6,00€
- Choco - Miso Cake

Creamy cocoa with a slight touch of miso on a crunchy base of cookie and toasted sesame, with black sesame ice cream.

7,00€
- Cheesecake Brûlée

Creamy cheesecake with our brûlée caramelized top.

6,50€
- Cheese pannacotta

Homemade fresh cheese panacotta with mango and kiwi puree.

6,00€
- Ice cream tempura

Tempura butter sponge filled with a heart of soft serve ice cream.

5,50€
- Mochis

Traditional Japanese dessert, ice cream wrapped in glutinous rice dough.

6,00€