

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.

7,00€
- 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.

7,00€
- Cheese pannacotta

Homemade fresh cheese panacotta with mango and kiwi puree.

6,50€
- Ice cream tempura

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

6,50€
- Mochis

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

7,00€

WINES BY THE GLASS

PERAMOR Verdejo. (Rueda)	3,50€
DAVID MORENO ROSADO Garnacha, viura. (Rioja)	3,50€
VIÑA EIZAGA Crianza, tempranillo. (Rioja)	3,50€
CASAJUS Roble, tempranillo. (Ribera del Duero)	3,50€

CAVA

CAVA Juve Camps Brut.	25,50€
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RED WINE

TRIPHO Roble, tempranillo. (Ribera del Duero)	16,70€
CAMPESINO Crianza, tempranillo. (Toro)	17,40€
HITO C21 Crianza, tempranillo. (Ribera del Duero)	18,80€
JUAN GIL ETIQUETA PLATA Crianza, monastrell. (Jumilla)	18,80€
LUIS CAÑAS Crianza, tempranillo. (Rioja)	19,20€
LOSADA	19,50€
TREINTA MIL MARAVEDÍES Crianza, garnacha. (Madrid)	19,80€
LA CABRA DE VIÑA EIZAGA Crianza, tempranillo. (Rioja)	20,70€
TRES PICOS Roble, garnacha. (Campo de Borja)	21,80€
MARQUÉS DE MURRIETA Reserva, mazuelo, graciano y tempranillo. (Rioja)	26,50€
EMILIO MORO Tempranillo. (Ribera)	28,50€

WHITE WINE

RUCHEL Godello (Valdeorras)	16,80€
MORRA O CONTO Albariño (Rías Baixas)	17,30€
PERRO VERDE Verdejo (Rueda)	18,90€
KERPEN Riesling (Mosel, Alemania)	19,50€
PACO Y LOLA Albariño (Rías Baixas)	19,60€
FÁBREGAS Garnacha blanca. (Somontano)	19,80€
JOSE PARIENTE Verdejo (Rueda)	19,90€
EL GORDO DEL CIRCO Verdejo (Rueda)	21,80€
GOLDEN KAAAN Sauvignon blanc (Western Cape, Sudáfrica)	22,30€

ROSE WINE

VIÑA ZORZAL Garnacha (Navarra)	16,70€
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BEERS

Caña	2,80€
Kirin Ichiban	3,60€
Asahi	3,60€
Sapporo	3,60€
Tsing Tao	3,60€
Shinga	3,60€

MIXED DRINKS

Classic drink	7,90€
Premium drink	9,90€
Super premium drink	11,90€
Tonic premium	+1€

COCKTAILS

Thai bloody Mary Vodka, zumo de tomates, especias	9,00€
La Pagoda verde Gin, zumo de piña y lima	9,00€
Mai Tai Ron, triple seco, zumo de naranja y piña	9,00€
Mojito Ron, hierbabuena, lima y agua con gas inados	9,00€

NON ALCOHOLIC

Water	2,40€
Soda	2,60€
Refreshments	2,60€
Coffee	1,90€
Infusion	2,20€
Green detox Banana, spinach and matcha tea smoothie.	6,00€
Juices	3,00€
Passion Red fruits, tea with lemon and mint.	6,00€
Mojito Virgen Mint, lime and sparkling water.	6,00€
Tropical Pineapple, coconut and milk smoothie.	6,00€

