

TO SHARE

Viet rolls Fried spring rolls, minced pork, fresh lettuce and citrus sauce. (4 pieces/u.)	7,90€
Crispy chicken wings Caramelized with a hint of honey and sesame seeds. (4 pieces/u.)	9,00€
Shrimp popcorn Bite-sized tempura fried shrimp with a sweet chili mayo sauce	9,00€
Gyozas Steamed and grilled chicken and vegetable dumplings. (5 pieces/u.)	7,80€
Cantonese Croquettes 🌶️ Cantonese rice arancini with red curry sauce (4 pieces/u.)	7,20€
Jakao Traditional steamed crystal dim-sum with shrimp filling. (4 pieces)	7,10€
Crab Rangoon Crispy ravioli stuffed with cream cheese and crab strips (4 pieces)	7,20€
Yakitori Chicken skewers with Chinese chives and teriyaki sauce (2 pieces)	8,50€
Fresh Nem 🌿 Fresh vegetable and avocado rolls wrapped in rice paper, served with citrus sauce.	7,50€
Spicy miso edamame 🌶️ 🌿 Steamed and sauteed edamame with a spicy miso sauce.	5,90€
Miso soup 🌿 Traditional soup based on a soft paste of soybean ferment, accompanied by wakame and cubes	6,10€
Chinese spicy-sour soup 🌶️ Traditional Chinese soup with minced meat, egg curd and bamboo.	6,10€

SUSHI & RAW BAR

Sashimi mix (12 ud) 12 assorted cuts of tuna, salmon, scallop and sea bass	18,40€
Nigiris (2ud) Salmon Tuna Sea bass nigiri with shisho de gallo	6,00€ 7,00€ 6,00€
Nigiris fusion (2ud) To choose between: grilled eel with foie, quail egg with truffle or flambéed scallop with truffled mayonnaise.	7,00€
Makis (6 pieces) Avocado 🌿 Salmon Tuna	6,50€ 7,20€ 7,50€
California Roll (8ud) Crab roll with avocado covered in sesame seeds, cream cheese and tobiko.	12,60€
Spicy Tuna & Avocado Roll (8ud) 🌶️ Red tuna maki with a spicy mayo sauce. (8 pieces/u.)	14,20€
La Pagôda Roll (8ud) Roll stuffed with eel, avocado, daikon and caramelized foie topping. (8 pieces/u.)	14,20€
Salmon Dragon Roll (8ud) Shrimp tempura with avocado, cream cheese and flambéed salmon	14,20€
Mar y Montaña Roll (8ud) Stuffed with shrimp tempura, avocado, cream cheese, wrapped in sirloin carpaccio and katsubush	14,50€
Spicy Scallop & Salmon Roll (8ud) 🌶️ Salmon stuffing with a topping of flambéed scallop tartar and wasabi mayo	14,60€
Ocean Roll (8ud) Roll wrapped in soy paper, stuffed with salmon, tuna, sea bass, avocado and shiso.	14,80€
Fresh Vegan Roll (8ud) 🌶️ 🌿 Cucumber, turnip, shiso, avocado and wasabi peanut	11,30€
The Tartar With avocado and Chinese bread	
Salmon Tuna	14,70€ 16,20€
Poke Bowl Rice bowl, marinated salmon, edamame, avocado and our special sauce	
Salmon Tuna	12,80€ 14,80€
Steak tartar & Crispy Rice 🌶️ Beef sirloin tartare accompanied by bites of crispy rice	16,60€

MAIN COURSE

Crispy beef Crispy beef strips with sweet-and-sour sauce, snow peas and orange	12,30€
Vegetables wok 🌿 Wok sautéed Asian seasonal vegetables with tofu	9,80€
Sirloin teppanyaki Dices of sirloin steak cooked in our teppanyaki sauce with sautéed bimi	15,60€
Beef in oyster sauce Juicy slices of wok-sautéed beef in oyster sauce with seasonal vegetables.	13,80€
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)	12,00€
Crispy Chicken Pagoda Buns Tender Chinese steamed buns with crispy chicken with japo-mayo sauce.	10,50€
Prawns viet wraps 🌶️ Lettuce boats to fill with our prawn and meat wok accompanied by aromatic herbs and lime	12,90€
Crispy duck crepes Crispy peking duck tenderloin served with cucumber, leek and Hoisin sauce garnish with crepes	17,00€
Korean tacos 🌶️ Our signature dish, tacos filled with a vegetable wok with beef tenderloin, slightly spicy kimchi sauce finished with a touch of cheese flambé and spicy mayo.	13,40€
Donburi Rice bowl with teppanyaki iberian pork in its own sauce	11,50€
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€
PadThai 🌶️ Thai rice noodles with shrimps, peanuts, sauteed with its traditional flavours lima.	12,30€
Udon Misonara Japanese thick noodle, soy-cured bacon, cream, miso and butter	12,20€
Yakisoba Japanese noodles prepared in teppanyaki with vegetables, chicken and egg	12,30€
Tokyo Burger Brioche 🌶️ Crispy chicken burger with katsu curry sauce and aromatic herbs	11,70€

SIDE DISHES

Rice bowl	3,90€
Chinese bread	3,90€
Wakame Salad	4,20€
Extra Crepes	3,60€

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 pannacotta 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€

SPARKLING

JUVE & CAMPS ESSENTIAL PÚRPURA Xarel.lo, Macabeo, Parellada D.O Cava	21,00€
VEUVE DE SAINT CLAIR Meunier, Pinot Noir, Chardonnay D.O. Champagne	35,00€

WHITE WINES

DESCOMUNAL D.O. Rueda. Verdejo	3,90€	16,00€
ALBA EIZAGA SEMIDULCE D.O.Ca. Rioja. Viura, garnacha blanca, malvasía	3,90€	18,00€
VANIDADE D.O. Rías Baixas. Albariño	3,90€	19,00€
RUCHEL D.O. Valdeorras. Godello		19,00€
MORRA O CONTO D.O. Rías Baixas. Albariño		20,00€
EL PERRO VERDE D.O. Rueda. Verdejo		21,00€
KERPEN D.O. Mosel, Alemania. Riesling		21,00€
FÁBREGAS D.O. Somontano. Garnacha blanca		22,00€
JOSE PARIENTE D.O. Rueda. Verjedo		22,00€
PACO Y LOLA D.O. Rías Baixas. Albariño		24,00€

ROSE WINES

VIÑA ZORZAL D.O. Navarra. Garnacha	18,00€
VELVET & STONE D.O. Manchuela. Bobal	27,00€

RED WINES

CASAJUS D.O. Ribera del Duero. Tempranillo	3,90€	18,00€
CAMPESINO D.O. Toro. Tempranillo		19,00€
VIÑA EIZAGA CRIANZA D.O.Ca. Rioja. Tempranillo	3,90€	19,00€
SIERRA ALMAGRERA Vino de la tierra 'Almería'. Tempranillo, syrah, garnacha y monastrell		20,00€
TREINTA MIL MARAVEDÍES D.O. Madrid. Garnacha		22,00€
LA CABRA DE VIÑA EIZAGA AUTOR D.O.Ca. Rioja. Tempranillo		23,00€
JUAN GIL ETIQUETA PLATA D.O. Jumilla. Monastrell		23,00€
LUIS CAÑAS CRIANZA D.O.Ca. Rioja. Tempranillo		24,00€
TRES PICOS ROBLE D.O. Campo de Borja. Garnacha		25,00€
LOSADA D.O. Bierzo. Mencía		27,00€
EMILIO MORO D.O. Ribera del Duero. Tempranillo		33,00€

BEERS

Caña	2,80€
Kirin Ichiban	3,60€
Asahi	3,60€
Sapporo	3,60€
Tsingtao	3,60€
Singha	3,60€

COCKTAILS

Colada por ti Ron Coconut, cinnamon, pineapple juice, lemon juice and raspberry cotton	10,00€
Malgalita Tequila, mezcal, yuzu, ginger, lime and Asian salt	10,00€
Light Clover Gin, Campari, raspberry, lemon, mint and egg whites	9,50€
Summer Flowers Pisco, Campari, lime and grapefruit	9,50€
Honey Mojito Honey whiskey, yuzu, lime, mint and soda	9,50€
Mai Thai Rum, ginger, yuzu, Orgeat and bitters	9,50€
Star Martini Vodka, ginger, citrus, passion fruit, vanilla, egg whites and cava	9,50€
El Sake y la Mery Sake, our tomato juice and lime	9,50€
Power Punch Tequila, mezcal, almonds, chicha morada, lime juice and pineapple juice	9,50€
Asian Mule Vodka, cordial, angostura and ginger beer	9,50€
Pisco Sour Pisco Italia, lime, sugar, egg white and angostura	9,50€
Spritz del Professore El Professore Aperitif, raspberry shrub, soda and cava	9,50€
Asian Lemonade Cucumber, mint, ginger, yuzu and soda (* non alcoholic)	8,00€
Rosé Lime, ginger, spicy mango and grapefruit soda (*non alcoholic)	8,00€
Moradita Chicha morada, pineapple, lime juice and soda (*non alcoholic)	8,00€

*If you wish any adaptation of our cocktails, do not hesitate to ask our staff.

MIXED DRINKS

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

