

TO SHARE

Viet rolls Fried spring rolls, minced pork, fresh lettuce and citric sauce (4 pieces/u.)	7,90€
Crispy chicken wings Crunchy caramelized wings, honey and sesame (4 pieces/u.)	9,00€
Shrimp popcorn Bite sized tempura shrimp with a sweet chilli mayo	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 Shrimp and bamboo traditional dim-sum (4 pieces)	7,50€
Crab Rangoon Wonton ravioli stuffed with cream cheese and crab meat (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 with citrus sauce	7,50€
Spicy miso edamame 🌶️ 🌱 Sautéed edamame, mild miso	5,90€
Miso soup 🌱 Fermented soya, shimeji mushroom, wakame and fresh tofu	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	6,00€
Tuna	7,00€
Sea bass nigiri with shisho de gallo	6,00€
Smoked eel & foie	7,00€
Scallop with truffled mayonnaise	7,00€
Quail egg and truffe	7,00€
Makis (6 pieces)	
Avocado 🌱	6,50€
Salmon	7,20€
Tuna	7,50€
California Roll (8ud) Avocado, crab, cream cheese and tobiko	12,60€
Spicy Tuna & Avocado Roll (8ud) 🌶️ Avocado with slightly spicy tuna tartare	14,60€
La Pagôda Roll (8ud) Grilled eel, turnip and sliced avocado	14,40€
Salmon Dragon Roll (8ud) Prawn tempura, avocado, cream cheese and salmon flambée	14,50€
Mar y Montaña Roll (8ud) Shrimp tempura, avocado, cream cheese, wrapped in sirloin carpaccio and katsuobush	14,50€
Spicy Scallop & Salmon Roll (8ud) 🌶️ Salmon, avocado, scallop tartar flambée and wasabi mayo	14,60€
Ocean Roll (8ud) Soybean paper, stuffed with salmon, tuna, sea bass, avocado and shiso	14,80€
Fresh Vegan Roll (8ud) 🌶️ 🌱 Cucumber, daikon, shiso, avocado and wasabi peanut flakes	11,30€
The Tartar With avocado and Chinese bread	
Salmon	14,70€
Tuna	16,20€
Poke Bowl Rice bowl, marinated salmon, edamame, avocado and our special sauce	
Salmon	12,80€
Tuna	14,80€
Steak tartar & Crispy Rice 🌶️ Beef sirloin tartare accompanied by bites of crispy rice	16,60€

MAIN COURSE

Crispy beef Crispy veal strips, vegetables and sweet and sour sauce	13,30€
Vegetables wok 🌱 Wok sautéed Asian seasonal vegetables with tofu	10,20€
Sirloin teppanyaki Dices of sirloin steak cooked in our teppanyaki sauce with sautéed bimi	16,00€
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, lemongrass, coconut milk and aromatic herbs (bowl of white rice recommended as a side)	12,20€
Crispy Chicken Pagoda Buns Tender Chinese steamed buns with crispy chicken with japo-mayo sauce.	10,50€
Prawns viet wraps 🌶️ Lettuce wraps to filled with our shrimp and meat wok with a citrus touch accompanied by aromatic herbs and lime.	12,90€
Crispy duck crepes Sliced peking duck served with cucumber, leek and Hoisin sauce and crepes	17,00€
Korean tacos 🌶️ Beef tenderloin, kimuchi sauce, cheese and lettuce.	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, shrimps, egg and peanuts with tamarindo sauce.	12,50€
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 Cocoa, miso, cookie and sesame base with black sesame ice cream	7,00€
Cheesecake Brûlée Creamy cheesecake with caramelized brûlée	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€

SPARKLING

JUVE & CAMPS ESSENTIAL PÚRPURA D.O Cava Chardonnay	21,00€
VEUVE DE SAINT CLAIR A.O.C Champagne Meunier, Pinot noir, Chardonnay	35,00€

WHITE WINES

DESCOMUNAL D.O. Rueda. Verdejo	3,90€	17,00€
ALBA EIZAGA SEMIDULCE D.O.Ca. Rioja. Viura, garnacha blanca, malvasía	3,90€	19,00€
VIZCONDE DE BARRANTES D.O. Rías Baixas. Albariño	3,90€	19,00€
RUCHEL D.O. Valdeorras. Godello		21,00€
EL PERRO VERDE D.O. Rueda. Verdejo		22,00€
KERPEN D.O. Mosel, Alemania. Riesling		22,00€
JOSE PARIENTE D.O. Rueda. Verjedo		23,00€
MORRA O CONTO D.O. Rías Baixas. Albariño		24,00€
FÁBREGAS D.O. Somontano. Garnacha blanca		24,00€
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		20,00€
VIÑA EIZAGA CRIANZA D.O.Ca. Rioja. Tempranillo	3,90€	19,00€
SIERRA ALMAGRERA Vino de la tierra 'Almería'. Tempranillo, syrah, garnacha y monastrell		21,00€
TREINTA MIL MARAVEDÍES D.O. Madrid. Garnacha		25,00€
LA CABRA DE VIÑA EIZAGA AUTOR D.O.Ca. Rioja. Tempranillo		24,00€
JUAN GIL ETIQUETA PLATA D.O. Jumilla. Monastrell		24,00€
LUIS CAÑAS CRIANZA D.O.Ca. Rioja. Tempranillo		24,00€
TRES PICOS ROBLE D.O. Campo de Borja. Garnacha		27,00€
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 Añejo rum, 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, tomato juice, bloody sauce 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€

