

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.)	7,90€
Cantonese Croquettes 🌶️ Cantonese rice arancini with red curry sauce (4 pieces/u.)	7,40€
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	6,20€
Miso soup 🌿 Fermented soya, shimeji mushroom, wakame and fresh tofu	6,50€
Chinese spicy-sour soup 🌶️ Traditional Chinese soup with minced meat, egg curd and bamboo.	6,50€

SUSHI & RAW BAR

Sashimi mix (12 ud) 12 assorted cuts of tuna, salmon, scallop and sea bass	18,80€
Nigiris (2ud)	
Salmon	6,00€
Tuna	7,00€
Sea bass nigiri with shisho de gallo	6,00€
Smoked eel & foie	7,50€
Scallop with truffled mayonnaise	7,50€
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€
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	13,80€
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	16,80€
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)	12,50€
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.	13,60€
Donburi Rice bowl with teppanyaki iberian pork in its own sauce	11,70€
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.	12,80€
Udon Misonara Japanese thick noodle, soy-cured bacon, cream, miso and butter	12,50€
Yakisoba Japanese noodles prepared in teppanyaki with vegetables, chicken and egg	12,50€
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

Matchamisu Volcano Matcha sponge cake layers with a creamy mascarpone mousse	7,00€
Cheesecake Brûlée 5 Chinese spices cookie base, creamy heart and hard caramel layer	7,00€
Coulant choco - miso Cocoa, miso and two chocolates fluid heard with black vanilla gelatto	7,00€
Yuzu pie Pastry base filled with lemon curd, yuzu jelly heart and flambée meringue	7,00€
Artisan Mochi Choice of flavors	6,00€

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	4,00€	17,00€
ALBA EIZAGA SEMIDULCE D.O.Ca. Rioja. Viura, garnacha blanca, malvasía	4,00€	19,00€
RAIMAT D.O. Rías Baixas. Albariño	4,30€	20,00€
RUCHEL D.O. Valdeorras. Godello	22,00€	
EL PERRO VERDE D.O. Rueda. Verdejo	23,00€	
JOSE PARIENTE D.O. Rueda. Verjedo	23,00€	
KERPEN D.O. Mosel, Alemania. Riesling	24,00€	
PACO Y LOLA D.O. Rías Baixas. Albariño	25,00€	
FÁBREGAS D.O. Somontano. Garnacha blanca	26,00€	

ROSE WINES

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

RED WINES

VIYUELA ROBLE D.O. Ribera del Duero. Tempranillo	4,00€	18,00€
VIÑA EIZAGA CRIANZA D.O.Ca. Rioja. Tempranillo	4,00€	19,00€
CAMPESINO D.O. Toro. Tempranillo	21,00€	
SIERRA ALMAGRERA Vino de la tierra 'Almería'. Tempranillo, syrah, garnacha y monastrell	23,00€	
LUIS CAÑAS CRIANZA D.O.Ca. Rioja. Tempranillo	24,00€	
LA CABRA DE VIÑA EIZAGA AUTOR D.O.Ca. Rioja. Tempranillo	24,00€	
JUAN GIL ETIQUETA PLATA D.O. Jumilla. Monastrell	25,00€	
TREINTA MIL MARAVEDÍES D.O. Madrid. Garnacha	26,00€	
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€	

COCKTAILS

Chinita Martini Vodka, passoa, lime, passion fruit, lichey, egg white and cava	10,00€
Apple Mojito Jack Apple, lime, spearmint and soda	10,00€
Malgalita 1800 tequila, mezzcal, lime juice, yuzu, ginger and togarashi salt	11,00€
Colada por ti añejo rum , coconut, cinnamon, pineapple, lemon and raspberry cotton	10,00€
El Sake y la Mery Sake, tomato juice, bloody sauce and lime	10,00€
Power Punch MG gin, chicha morada, orgeat, pineapple and lime	10,00€
Bambú Santiago de cuba rum, lime, pineapple, yuzu, angostura and orange blossom water	10,00€
Moscow Mule Vodka, cordial de lima, ginger beer y angostura	10,00€
Pisco Sour Italia Pisco, lime juice, egg white and angostura	10,00€
Asian Negroni Gin, sake, red and dry Ccochi vermouth and yuzu	10,00€
Japan Sour Whisky , ginger shrub , passion fruit, lime and egg white	10,00€
Refreshan-Lime Lemonade infused with mint, cucumber and passion fruit. (*Non-alcoholic)	9,00€
Rosé Lime, ginger, spicy mango and grapefruit soda (*Non-alcoholic)	9,00€
No-punch Chicha morada, orgeat, pineapple and lima (*Non-alcoholic)	9,00€

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

