









SELECTION FROM JAPAN

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| Chicken thigh yakitori with Japanese vegetables | 3,5 |
| Sautéed edamame with yakiniku sauce | 4,9 |
|  Duck gyoza "Lamonarracha" | 1,9 |
| Prawn gyoza with Asian sauce | 1,9 |
|  "Lamonarracha" tiger prawn tempura | 9,9 |
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| Foie temaki with mango <small>NORI SEAWEED CONE WITH FOIE AND MANGO</small> | 5,9 |
| Japanese-style Spanish pork pan bao | 5,9 |
|  Steamed red tuna pan bao with quail egg | 6,2 |
| Smoked salmon tatami with whiskey shavings | 5,9 |
| Wakame salad | 6,5 |
| Yakisoba with chicken and vegetables | 10,9 |
| Octopus udon pasta | 11,9 |
| Two temperature yellowtail carpaccio | 11,9 |
| Smoked bull tuna carpaccio with tomato preserved | 13,9 |
| Sashimi mix <small>[15 CUTS]</small> <small>RED TUNA, SCALLOP, SALMON, BUTTERFISH, YELLOWTAIL</small> | 19,9 |
|  Wild red tuna tartare macerated with an avocado flower | 15,9 |
| Three herb salmon tartare on crunchy base | 11,9 |
| Miso soup | 4 |

MAKIS

[4] [8]

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| California roll | 10,9 |
|  Crunchy prawn roll with spicy mayo | 6,9 / 12,9 |
|  King salmon roll <small>SMOKED SALMON BELLY</small> | 12,9 |
| Crunchy prawn roll with avocado topping | 11,9 |
| Spicy tuna roll  | 13,5 |
|  Warm butterfish roll <small>CRUNCHY PRAWN, BUTTERFISH AND TRUFFLE SAUCE</small> | 12,9 |
| Flamed salmon roll with ikura roe | 6,8 / 12,5 |
| "Pink panther" roll | 12,5 |
| Squid tempura roll with creamy sauce and chives | 6,9 / 12,9 |

"We daily elaborate our homemade soya"

NIGIRIS

All nigiris are made with superior quality rice grains

CLASSICS

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|------------|-----|
| Red tuna | 2,9 |
| Salmon | 2,6 |
| Butterfish | 2,6 |
| Yellowtail | 2,6 |

our's



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|---|-----|
| Butterfish with black garlic sauce | 2,6 |
| Yellowtail with black olive pesto and peach jam | 2,6 |
| Truffled butterfish | 2,6 |
|  Flamed salmon with lime | 2,6 |
| Flamed salmon with teriyaki sauce | 2,6 |
|  Quail egg with truffle | 2,6 |
|  Crunchy red tuna tartar with jerky from León | 3,9 |
| Yuzu-scented toasted scallop | 3,9 |
|  Foie with raspberry | 3,7 |

Tasting menu

[FOR 2 PEOPLE]

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|---|-----------|
| Sautéed edamame with yakiniku sauce | |
| Duck gyoza "lamonarracha" | |
| Wild red tuna tartar macerated with an avocado flower | |
| 2 Flamed salmon nigiris with lime | |
| 2 Quail egg nigiris with spicy mayo | |
| Crunchy prawn Roll with spicy mayo | |
| Traditional cheesecake | 26,5 €/PP |

DESSERTS

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| "Lamonarracha" gyozas <small>FILLED WITH APPLE COMPOTE AND VANILLA ICECREAM</small> | 6,5 |
|  Traditional cheesecake | 6,9 |
|  Lotus lemon pie <small>RECOMMENDED FOR SHARING BETWEEN 2/3</small> | 12,5 |
| White choco mochi | 5,9 |
| Oreo mochi | 5,9 |
| Choco coulant with vanilla icecream <small>APT FOR CELIACS</small> | 6,9 |