

# CUATRO MAKIS

## STARTERS

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### SOPA MISO 6.70

made with miso paste, cut wakame seaweed, spring onion and tofu 1-8

### GOHAN 4.90

Steamed white rice with a touch of sesame 11

### WAKAME 6.90

Wakame seaweed with sesame and peanut sauce 3-8-11-12

### WAKAME WITH BALFEGÓ TUNA 8.90

Wakame seaweed salad with sesame, Balfegó tuna cubes and peanut sauce 1-3-8-11-12

### EDAMAME 8 5.50

### TRUFFLED EDAMAME 8 6.90

### SPICY EDAMAME 8-11 6.90

### TORI YASAI GYOZA (4u) 8.90

stuffed with chicken and vegetables 1-2-3-4-7-8-11  
(Grilled or fried option)

### EBI GYOZA (4u) 9.90

stuffed with prawns, grilled and finished with the chef's sauce. (Grilled or fried option) 1-2-3-4-7-8

### BREADED PRAWNS (5u) 3-7 14.20

### TORI TERIYAKI 11.40

Marinated and sautéed chicken with teriyaki sauce 5-8

### TAKOYAKI (4u) 8.90

Wheat dough filled with octopus, ginger and seaweed, topped with katsuobushi, okonomiyaki sauce and Japanese mayo sauce 3-4-6-13

### EBI NO SU 9.90

Fried kataifi pastry, black tiger prawn, fried egg, lime zest with spicy Korean sauce and ito togarashi 3-4-13

### CRISPY FRIED CHICKEN STRIPS 9.70

with sweet and sour sauce and Japanese mayo 3-4-8-11

## HOT DISHES

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### VEGETABLES TEMPURA WITH SHRIMPS 12.90

with soy sauce, hondashi, mirin and sake 3-7-8

### HOTATE YAKIMESHI 17.80

Fried rice with egg, scallop, prawn, chives, hondashi, katsuobushi, sesame seeds and gluten-free soy sauce 1-2-6-7-11

### KAISEN YAKISOBA 19.00

Stir-fried yakisoba noodles with vegetables, prawns, scallops and katsuobushi 1-2-6-7-8-11

### IBERIAN PORK AND PRAWN YAKISOBA 16.50

Thin noodles with wok stir-fried vegetables, Iberian pork pluma and prawns 1-2-3-7-8-11

### CHICKEN YAKISOBA 15.50

Wok stir-fried thin noodles with vegetables and chicken 3-8-11

### TORI YAKIMESHI 15.80

Fried rice with egg, chicken, chives, hondashi, sesame seeds and gluten-free soy sauce 2-4-8

### TERIYAKI SALMON 18.00

Grilled salmon served with rice and stir-fried vegetables with teriyaki sauce 1-3-5-8-11

### TERIYAKI SIRLOIN 19.70

Grilled sirloin served with stir-fried mushrooms and teriyaki sauce 3-5-8-11

### 4 MAKIS SIRLOIN 21.90

Grilled chives base with sliced sirloin and flambéed foie, mirin sake and miso reduction, with sweet potato chips 2-3-8

### YAKIMESHI SIRLOIN 16.80

Fried rice with egg, sirloin, chives, hondashi, sesame seeds and gluten-free soy sauce 1-2-4-8-11

URAMAKIS		4u	8u
<b>TORO DELUXE</b>		10.10	18.20
Filled with tempura avocado, topped with flambéed Balfegó toro tuna slices, foie, teriyaki sauce and salt flakes 1-3-8			
<b>KAY SPICY TUNA</b>		9.95	17.90
Tempura-fried roll filled with avocado, topped with spicy Balfegó tuna tartare, furikake and teriyaki sauce 1-2-3-5-8-11			
<b>OISHI</b>		9.70	17.40
Filled with salmon and creamy cheese, topped with seared salmon and scallops, a touch of truffle mayo, ikura roe and teriyaki sauce 1-2-4-5-6-8			
<b>TARU TARU</b>		9.75	17.50
Tempura-fried roll filled with avocado, topped with spicy salmon tartar, sesame seeds and teriyaki sauce 1-3-8-11			
<b>CRAZY TUNA</b>		9.80	17.60
Roll filled with Balfegó tuna tartar and cucumber, topped with Balfegó tuna and black tobiko 1-3-11			
<b>BLACK ROLL</b>		9.10	16.20
Filled with avocado, topped with seared tuna, caramelized onion, katsuobushi and gluten-free sweet soy sauce 1-8			
<b>FUJI FOIE</b>		8.85	15.70
Roll filled with avocado, wrapped in seared salmon with gluten-free foie, gluten-free sweet soy sauce, Maldon salt and ito togarashi 1-8			
<b>TATAKI</b>		9.25	16.50
Filled with tempura prawn, topped with tuna tataki, kizami wasabi and ito togarashi 1-3-7-8			
<b>SAKE BURI</b>		8.95	15.90
Filled with tempura prawn, cheese, and avocado, topped with seared salmon, caramelized onion and teriyaki sauce 1-2-3-7-8			
<b>OSAKA ROLL</b>		9.35	16.70
Filled with breaded prawns, wrapped in flambéed butterfish, topped with caramelized onion, teriyaki sauce and katsoubushi 1-3-7-8			
<b>BUTTERFISH ROLL</b>		8.95	15.90
Filled with breaded avocado, topped with flambéed butterfish, truffle pâté and fried garlic chips 1-3-8			
<b>URAMAKI VEGGIE</b>		8.45	14.90
Roll filled with goma wakame salad and cucumber, topped with avocado slices and goma dressing 3-8-11-12-14			
<b>CEVICHE ROLL</b>		10.10	18.20
Filled with breaded prawns, topped with ceviche of corvina and shichimi togarashi 1-7-11			
<b>KING CRAB</b>		10.05	18.10
Filled with natural crab and avocado, wrapped in flambéed eel with teriyaki sauce and sesame 1-3-4-7-8-11			
<b>SIRLOIN URAMAKI</b>		9.95	17.90
Roll filled with asparagus and avocado, topped with flambéed sirloin slices, miso sauce and fried seaweed 8			

NIGIRIS

SALMON NIGIRI 1	3.50	EEL NIGIRI 1	3.50
BALFEGÓ TORO TUNA NIGIRI 1	4.10	BALFEGÓ TUNA NIGIRI 1	3.50
BUTTERFISH NIGIRI 1	3.20	TORO BURI NIGIRI flambéed Balfegó toro tuna with sea urchin, kizami wasabi and teriyaki sauce 1-8	5.40
ABURI SALMON NIGIRI flambéed salmon with ikura and teriyaki sauce 1-8	4.00	UNAGUI BURI NIGIRI flambéed eel with foie gras and teriyaki sauce 1-3-5-8	4.00
NIGIRI TUNABURI flambéed Balfegó tuna with foie gras, Maldon salt and teriyaki sauce 1-3-8	4.40	TRUFFLED NIGIRI flambéed butterfish with truffle pâté, fried garlic and teriyaki sauce 1-8	4.30

SASHIMI

BALFEGÓ TORO TUNA SASHIMI 1	11.40
BALFEGÓ TUNA SASHIMI 1	9.70
SALMON SASHIMI 1	8.30
BUTTERFISH SASHIMI 1	8.90

MAKIS

OTORO MAKI Filled with Balfegó belly tuna, masago and shiso leaves 1	10.90
SALMON MAKI 1	7.80
BALFEGÓ TUNA MAKI 1	8.20
BALFEGÓ SPICY TUNA MAKI 1-11	8.90
AVOCADO MAKI	7.20

CALIFORNIA ROLLS

SALMON CALIFORNIA Filled with salmon, avocado and black sesame 1-11	12.50
BALFEGÓ TUNA CALIFORNIA Filled with Balfegó tuna, avocado and white sesame 1-11	13.70
CHICKEN CALIFORNIA Filled with chicken, avocado, Japanese mayo, crispy onion and teriyaki sauce 3-8-11	10.90
CRAB CALIFORNIA Filled with natural crab and avocado, topped with masago and sesame 4-7-11	13.90
EBI CALIFORNIA Filled with tempura shrimp and avocado, wrapped in masago, white sesame and Japanese mayo 1-3-4-7-11	13.70

TARTARES, TATAKIS AND CEVICHE

<b>SALMON TARTAR</b>	16.90
Salmon cubes with sesame seeds, spring onion, kizami wasabi, ikura and wafu sauce 1-3-8	
<b>BALFEGÓ TUNA TARTAR</b>	18.20
Balfegó tuna tartar with avocado cubes, teriyaki sauce, wafu sauce, shichimi, spicy layu oil and sesame 1-3-8-11-12	
<b>BALFEGÓ TORO TUNA TARTAR</b>	19.90
Toro Balfegó tuna cubes with sea urchin, topped with kizami wasabi and wafu dressing 1-7-8-11	
<b>CEVICHE</b>	16.50
Corvina ceviche with a spicy touch, cilantro, red onion, shichimi togarashi and citrus sauce 1-11	
<b>BALFEGÓ TUNA TATAKI</b>	18.90
Flambéed slices of Balfegó tuna with caramelized onion, toasted wakame, sesame seeds and teriyaki sauce 1-3-8-11	
<b>SPICY SALMON TATAKI</b>	16.90
Sliced salmon with a slight grill touch, topped with shichimi togarashi, kizami wasabi, ikura roe, spicy layu oil and sea salt crystals 1-3-8-11	

COMBOS

<b>SASHIMI NO MORIAWASE</b>	22.90
12 pieces: 3 salmon, 3 Balfegó tuna, 3 Balfegó toro tuna and 3 butterfish 1	
<b>KARASHIKKU</b>	41.90
22 pieces: 2 salmon nigiris, 2 tuna nigiris, 3 salmon makis, 3 tuna makis, 2 salmon sashimi, 2 tuna sashimi, 4 salmon california and 4 tuna california 1-11	
<b>ATSUI</b>	64.90
32 pieces: 4 aburi salmon nigiris, 2 aburi tuna nigiris, 2 truffle nigiris, 4 taru taru, 4 kay spicy tuna, 8 sake buri and 8 osaka 3-8-11	
<b>TORO</b>	36.90
16 pieces: 2 toro nigiris, 2 toro buri nigiris, 4 toro tuna sashimi and 8 deluxe toro uramakis 4-7-11	
<b>NIGIRI MORIAWASE</b>	22.90
8 pieces: aburi salmon, tuna, tuna buri, butterfish, eel, unagui buri and truffle 1-3-8	

DESSERTS

<b>GREEN TEA MOCHI</b> 2-8-12	5.90	<b>CHOCOLATE, OIL AND SALT CAKE</b> 2-3-8	5.90
<b>CHEESECAKE MOCHI</b> 2-8-12	5.90	<b>CHOCOLATE COULANT WITH PRALINÉ</b>	6.90
<b>CHOCOLATE MOCHI</b> 2-8-12	6.50	served with vanilla ice cream 2-4-12	
<b>GREEN TEA TRUFFLES</b> 2-3-4-8-11-14	5.50	<b>CHEESECAKE</b>	5.90
<b>CHOCOLATE TRUFFLES</b> 2-3-4-8-11-14	5.50	with blueberry coulis 2-3-4-14	
		<b>ICE CREAM</b>	5.50
		vanilla, chocolate or green tea matcha 2-3-4-8-12	