

# CUATRO MAKIS

## STARTERS

<b>MISO SOUP</b> made with miso paste, cut wakame seaweed, spring onion, and tofu 1-8	6.70
<b>GOHAN</b> Steamed white rice with a touch of sesame 11	4.90
<b>WAKAME</b> Wakame seaweed with sesame and peanut sauce 3-8-11-12	6.90
<b>WAKAME WITH BALFEGÓ TUNA</b> Wakame seaweed salad with sesame, Balfegó tuna cubes, and peanut sauce 1-3-8-11-12	8.90
<b>EDAMAME</b> 8	5.50
<b>TRUFFLED EDAMAME</b> 8	6.90
<b>SPICY EDAMAME</b> 8-11	6.90
<b>TORI YASAI GYOZA (4u)</b> stuffed with chicken and vegetables 1-2-3-4-7-8-11 (Grilled or fried option)	8.90
<b>EBI GYOZA (4u)</b> stuffed with prawns, grilled and finished with the chef's sauce (Grilled or fried option) 1-2-3-4-7-8	9.90
<b>BREADED PRAWNS (5u)</b> 3-7	14.20
<b>TAKOYAKI (4u)</b> Wheat dough filled with octopus, ginger, and seaweed, topped with katsuobushi, okonomiyaki sauce, and Japanese mayo sauce 3-4-6-13	8.90
<b>EBI NO SU</b> Fried kataifi pastry, black tiger prawn, fried egg, lime zest with spicy Korean sauce and ito togarashi 3-4-13	9.90
<b>CRISPY FRIED CHICKEN STRIPS</b> with sweet and sour sauce and Japanese mayo 3-4-8-11	9.70
<b>JAPOBRAVAS</b> Battered potatoes with Brava sauce and wasabi aioli 3-4-8	9.70

## HOT DISHES

<b>TEMPURA VEGETABLES WITH PRAWN</b> with soy sauce, hondashi, mirin and sake 3-7-8	12.90
<b>HOTATE YAKIMESHI</b> Fried rice with egg, scallop, prawn, chives, hondashi, katsuobushi, sesame seeds and gluten-free soy sauce 1-2-6-7-11	17.80
<b>KAISEN YAKISOBA</b> Stir-fried yakisoba noodles with vegetables, prawns, scallops, and katsuobushi 1-2-6-7-8-11	19.00
<b>IBERIAN PORK AND PRAWN YAKISOBA</b> Thin noodles with wok stir-fried vegetables, Iberian pork and prawns 1-2-3-7-8-11	16.50
<b>CHICKEN YAKISOBA</b> Thin noodles stir-fried with vegetables and wok chicken 3-8-11	15.50
<b>TORI YAKIMESHI</b> Fried rice with egg, chicken, chives, hondashi, sesame seeds and gluten-free soy sauce 2-4-8	15.80
<b>SALMON TERIYAKI</b> Grilled salmon served with rice and stir-fried vegetables with teriyaki sauce 1-3-5-8-11	18.00
<b>TERIYAKI SIRLOIN</b> Grilled sirloin served with stir-fried mushrooms and teriyaki sauce 3-5-8-11	19.70
<b>4 MAKIS SIRLOIN</b> Grilled chives base with sliced sirloin and flambéed foie, mirin sake and miso reduction, with sweet potato chips 2-3-8	21.90
<b>YAKIMESHI SIRLOIN</b> Fried rice with egg, sirloin, chives, hondashi, sesame seeds, and gluten-free soy sauce 1-2-4-8-11	16.80
<b>SHOYU RAMEN</b> Nama ramen with chasu, egg, naruto, bok choy, bean sprouts, scallions, nori seaweed and shoyo sauce 4-8	15.90
<b>CURRY RAMEN</b> Nama ramen with beef katsu, egg, naruto, bamboo, shiitake mushrooms, bean sprouts, green onion, nori seaweed and curry sauce with a spicy touch 4-8	16.90
<b>CHICKEN TERIYAKI</b> Marinated and sautéed chicken with teriyaki sauce 5-8	14.70

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

NIGIRIS

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

SASHIMI

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

MAKIS

SALMON MAKI 1	7.80
BALFEGÓ TUNA MAKI 1	8.20
SPICY BALFEGÓ TUNA MAKI 1-11	8.90
AVOCADO MAKI	7.20

CALIFORNIA ROLLS

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

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>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	
<b>TENDERLOIN TATAKI</b>	17.00
Laminated steak with teriyaki sauce, fried seaweed, maldon salt and natural wasabi 3-8-11	

COMBOS

<b>SASHIMI NO MORIAWASE</b>	22.90
12 pieces: 3 salmon, 3 Balfegó tuna, 3 eel 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 sashimis, 2 tuna sashimis, 4 california salmon and 4 california tuna 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>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	