

CUATRO MAKIS

STARTERS

SOPA MISO 6.70

made with miso paste, cut wakame seaweed, spring onion and tofu 1-2-3-8-11

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) 3-7-8-11 14.20

TORI TERIYAKI 11.40

Marinated and sautéed chicken with teriyaki sauce 3-5-8

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

VEGETABLES TEMPURA WITH SHRIMPS 12.90

with soy sauce, hondashi, mirin and sake 3-4-7-8

HOTATE YAKIMESHI 17.80

Fried rice with egg, scallop, prawn, chives, hondashi, katsuobushi, sesame seeds and gluten-free soy sauce 1-2-5-6-7-8-11

KAISEN YAKISOBA 19.00

Stir-fried yakisoba noodles with vegetables, prawns, scallops and katsuobushi 1-2-3-6-7-8-10-11

IBERIAN PORK AND PRAWN YAKISOBA 16.50

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

CHICKEN YAKISOBA 15.50

Wok stir-fried thin noodles with vegetables and chicken 1-2-3-5-8-10-11

TORI YAKIMESHI 15.80

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

TERIYAKI SALMON 18.00

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

TERIYAKI SIRLOIN 19.70

Grilled sirloin served with stir-fried mushrooms and teriyaki sauce 4-8-11

4 MAKIS SIRLOIN 21.90

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

YAKIMESHI SIRLOIN 16.80

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

URAMAKIS

4u

8u

TORO DELUXE

10.10

18.20

Filled with tempura avocado, topped with flambéed Balfegó toro tuna slices, foie, teriyaki sauce and salt flakes 1-3-8

KAY SPICY TUNA

9.95

17.90

Tempura-fried roll filled with avocado, topped with spicy Balfegó tuna tartare, furikake and teriyaki sauce 1-3-8-11

OISHI

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

TARU TARU

9.75

17.50

Tempura-fried roll filled with avocado, topped with spicy salmon tartar, sesame seeds and teriyaki sauce 1-3-8-11

CRAZY TUNA

9.80

17.60

Roll filled with Balfegó tuna tartar and cucumber, topped with Balfegó tuna and black tobiko 1-3-8-11

BLACK ROLL

9.10

16.20

Filled with avocado, topped with seared tuna, caramelized onion, katsuobushi and gluten-free sweet soy sauce 1-8

FUJI FOIE

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

TATAKI

9.25

16.50

Filled with tempura prawn, topped with tuna tataki, kizami wasabi and ito togarashi 1-3-7-8

SAKE BURI

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

OSAKA ROLL

9.35

16.70

Filled with breaded prawns, wrapped in flambéed butterfish, topped with caramelized onion, teriyaki sauce and katsoubushi 1-3-7-8

BUTTERFISH ROLL

8.95

15.90

Filled with breaded avocado, topped with flambéed butterfish, truffle pâté and fried garlic chips 1-3-8

URAMAKI VEGGIE

8.45

14.90

Roll filled with goma wakame salad and cucumber, topped with avocado slices and goma dressing 3-8-11-14

CEVICHE ROLL

10.10

18.20

Filled with breaded prawns, topped with ceviche of corvina and shichimi togarashi 1-3-7-11

KING CRAB

10.05

18.10

Filled with natural crab and avocado, wrapped in flambéed eel with teriyaki sauce and sesame 1-3-7-8-11

SIRLOIN URAMAKI

9.95

17.90

Roll filled with asparagus and avocado, topped with flambéed sirloin slices, miso sauce and fried seaweed 1-3-8-11

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	5.40
ABURI SALMON NIGIRI	4.00	flambéed Balfegó toro tuna with sea urchin, kizami wasabi and teriyaki sauce 1-3-8	
NIGIRI TUNABURI	4.40	UNAGUI BURI NIGIRI	4.00
flambéed Balfegó tuna with foie gras, Maldon salt and teriyaki sauce 1-3-8		flambéed eel with foie gras and teriyaki sauce 1-3-8	
		TRUFFLED NIGIRI	4.30
		flambéed butterfish with truffle pâté, fried garlic and teriyaki sauce 1-3-8	

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	10.90
Filled with Balfegó belly tuna, masago and shiso leaves 1	
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	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 3-4-8-11	
CRAB CALIFORNIA	13.90
Filled with natural crab and avocado, topped with masago and sesame 3-4-7-11	
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

SALMON TARTAR	16.90
Salmon cubes with sesame seeds, spring onion, kizami wasabi, ikura and wafu sauce 1-3-8-9	
BALFEGÓ TUNA TARTAR	18.20
Balfegó tuna tartar with avocado cubes, teriyaki sauce, wafu sauce, shichimi, spicy layu oil and sesame 1-3-8-11-12	
BALFEGÓ TORO TUNA TARTAR	19.90
Toro Balfegó tuna cubes with sea urchin, topped with kizami wasabi and wafu dressing 1-7-8-9-11	
CEVICHE	16.50
Corvina ceviche with a spicy touch, cilantro, red onion, shichimi togarashi and citrus sauce 1-11	
BALFEGÓ TUNA TATAKI	18.90
Flambéed slices of Balfegó tuna with caramelized onion, toasted wakame, sesame seeds and teriyaki sauce 1-3-8-11	
SPICY SALMON TATAKI	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

SASHIMI NO MORIAWASE	22.90
12 pieces: 3 salmon, 3 Balfegó tuna, 3 Balfegó toro tuna and 3 butterfish 1	
KARASHIKKU	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	
ATSUI	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 1-2-3-7-8-11	
TORO	36.90
16 pieces: 2 toro nigiris, 2 toro buri nigiris, 4 toro tuna sashimi and 8 deluxe toro uramakis 4-7-11	
NIGIRI MORIAWASE	22.90
8 pieces: aburi salmon, tuna, tuna buri, butterfish, eel, unagui buri and truffle 1-3-8-11	

DESSERTS

GREEN TEA MOCHI 2-3-4-8	5.90	CHOCOLATE, OIL AND SALT CAKE 2-3-8	5.90
CHEESECAKE MOCHI 2-3-4-8	5.90	CHOCOLATE COULANT WITH PRALINÉ	6.90
CHOCOLATE MOCHI 2-3-4-8	6.50	served with vanilla ice cream 2-4-12	
GREEN TEA TRUFFLES 2-4-8-12-14	5.50	CHEESECAKE	5.90
CHOCOLATE TRUFFLES 1-2-4-8-12-14	5.50	with blueberry coulis 2-3-4	
		ICE CREAM	5.50
		vanilla, chocolate or green tea matcha 2-3-4-5-8-9-12-14	