



## NIGIRIS

1 PIECE

AKAMI	4
TUNA LOIN WITH NORI SAUCE	
CHU - TORO	4,50
SEMI-FATTY TUNA WITH NORI SAUCE AND KIZAMI WAGAI	
O - TORO	5
TUNA BELLY WITH NORI SAUCE AND KIZAMI WAGAI	
BLANCO YUZU	4
WHITE FISH WITH YUZU SAUCE AND TRUFFLE	
SAKE	4
SALMON WITH NORI SAUCE	
SALMONETE	4
RED TILLET WITH FORZU AND LEMON	
UNAGI	5
JAPANESE EEL WITH TARE SAUCE	
WAGYU	5
WAGYU BEEF WITH KAMA-MESH SAUCE	
KAMIKAZE NIGIRI	20
MIX OF 8 CHAGAI NIGIRIS	

**KAMIKAZE SUSHI**  
MIX OF OUR SUSHIS & NIGIRIS

50

## SASHIMI

6 PIECES-75 GR

AKAMI	15
TUNA LOIN	
O - TORO	18
TUNA BELLY	
NIBE	15
SEA BASIS	
SAKE	15
SALMON	
KAMIKAZE SASHIMI	30
MIX OF 4 PIECES OF EACH TYPE	

## MAKIS

EBI MAKI (8)	15,50
KING PRAWN TEMPURA, AVOCADO, FLAMING SALMON, KIMCHEE MAYO AND LIME ZEST	
KANI - KAZI (8)	18
SOFT SHELL CRAB TEMPURA, AVOCADO, KIMCHEE SAUCE, RED ONION PICKLED, SPINACH, TARE SAUCE AND SESAME	
WAGYU (8)	18
WAGYU MAYO WITH ONION AND SHITAKE SAUCE	
SAKE PICANTE (8)	15
SALMON, AVOCADO AND RED ONION PICKLED FUTOHAKI TEMPURA TOPPED WITH SALMON TARTAR AND SPRING ONIONS	
OSAKA (8)	18
SPICY TUNA AND TENKATSU URAMAKI WITH TUNA AND KIMCHEE SAUCE & MAYO	
CECINA ROLL (8)	15
KING PRAWN TEMPURA AND PARMESAN CHEESE HOROMAGI ROLLED IN CURED BEEF	
VEGAN FUTOHAKI (8)	10
CUCUMBER, AVOCADO AND TRUFFLE HONEY SAUCE FUTOHAKI	
GREEN MAKI (8)	14
CUCUMBER AND AVOCADO MIMI WITH WASABI MAYO AND ASPINAGUS	
NEGITORO IS UO	12
TUNA BELLY, WAGAI AND SPRING ONIONS HOROMAGI	
SAKI MAKI (8)	10
SALMON HOROMAGI	
TEKA MAKI (8)	10
TUNA LOIN HOROMAGI	

## TEMAKIS

1 PIECE

EBI	6
KING PRAWN TEMPURA, AVOCADO, TARE SAUCE AND KIMCHEE MAYO HAND ROLL CONE	
AKAMI	6
TUNA TARTAR, AVOCADO AND SESO HAND ROLL CONE	
SAKE	6
SALMON TARTAR, AVOCADO AND SESO HAND ROLL CONE	

## COCKTAILS

<b>MARGARITA</b>	
TEQUILA, LEMON JUICE, LIME AND LIME	
<b>BRANBLE</b>	
GIN, BLACKBERRY AND LEMON JUICE AND RED HONEY PURE	
<b>ESPRESSO MARTINI</b>	
VODKA, COFFEE LIQUOR AND ESPRESSO	
<b>POINTEAR MARTINI</b>	
VODKA, PASSO, APPLE JUICE, PASSION FRUIT PURE AND COCOBOLI	
<b>RON COLLINS</b>	
HONEY RUM, ORANGE JUICE, LEMONADE AND BROWN SUGAR	
<b>MOSCOW MULE</b>	
VODKA, GINGERALE, LIME, CINERBA AND TABACCO	
<b>CAPRIINNA DE FINO</b>	
FINO WINE, ORANGE & LEMON JUICE	
<b>EXCELENCIA</b>	
AMONTILLADO, GINEBRA DE FREIXA, NARANJA, FLOR DE SALUD Y ROMERO AROMATIZADO	

**KAMIKAZE**  
AMONTILLADO WINE, STRAWBERRY GIN, ORANGE, SAUCO FLOWER AND SMOKED ROSEMARY

<b>SAN FRANCISCO</b>	
WHITE RUM, ORANGE JUICE, PINEAPPLE JUICE, PEACH AND GRENADINE JUICE	
<b>BLOODY MARY</b>	
VODKA, TOMATO JUICE, LIME JUICE, TABACCO, WORCESTERSHIRE, SALT AND PEPPER	
<b>MOJITO SAIKE</b>	
SAKE, APPLE LIQUOR, TROPIC JUICE AND APPLE LIQUOR	
<b>NEGRONI</b>	
MADRAME'S GIN, ROSSO CAMPARI AND ORANGE	
<b>CLOVER CLUB</b>	
GIN, LIME JUICE, DRY MARTINI, EGG WHITE AND RASPBERRIES	
<b>BIANANAMAMA</b>	
HONEY RUM, LIME JUICE, PINEAPPLE JUICE AND BANANA PURE	
<b>SORRISA VERDE</b>	
VODKA, GIN, BLUE TROPIC, GREEN APPLE SYRUP, LIME & APPLE LIQUOR AND LIME & LEMON JUICE	
<b>OLD FASHIONED</b>	
CHIVAS LI, ANGOSTURA, ORANGE BITTER	
<b>LYNCHBURG LEMONADE</b>	
CHIVAS LI, TRIPLE SEC, LIME JUICE AND LEMONADE	
<b>SUBLINE</b>	
CHIVAS LI, PALO CORTADO, EGG WHITE AND LEMON JUICE	
<b>PIÑA COLADA</b>	
WHITE RUM, LIME JUICE, PINEAPPLE JUICE AND COCOBOLI PURE	
<b>APEROL SPRIT</b>	
APEROL, COCOBOLI, VODKA AND ORANGE JUICE	

PRICE SUBJECT TO AVAILABILITY AND TIME FRAME.

## SHARING PLATES

<b>GOMA WAKAME</b>	3,50
WAKAME, SEARED SALAD WITH BLACK SESAME AND SESO	
<b>EDAMAME</b>	3
SALTED SOY BEANS	
<b>GYOZAS DE PATO (8)</b>	13,20
STUFFED WITH DUCK AND VEGETABLES WITH HOISIN SAUCE	
<b>GYOZAS DE CERDO (8)</b>	12
GYOZAS VEGETALES (8)	11
<b>KILURAMA (8)</b>	15
TEMPURA KISU PRINING WITH TEN-TSUYU	
<b>YASAI TEMPURA</b>	12
MIX OF SEASONAL VEGETABLES TEMPURA WITH TEN-TSUYU	
<b>MORISAWASE</b>	15
MIX OF SEASONAL VEGETABLES AND KING PRINING TEMPURA WITH TEN-TSUYU	
<b>TEMPURA DE MARISCOS</b>	18,50
MIX OF SEAFOOD TEMPURA WITH JAPANESE MAYO AND KIMCHEE SAUCE	
<b>KATSU SANDO</b>	19,50
SESO PASTY 2, COOKED AT LOW TEMPERATURE, BATTERED IN PANKO AND FRIED SANDWICH WITH BUTA SAUCE AND PICKLED RED ONION	
<b>COSTILLAS TERNERA</b>	28
LOW-TEMPERATURE BEEF FILET WITH GRILLED CABBAGE IN KIMCHEE SAUCE	

## RICE AND SOUP

<b>MISO SHIRO</b>	4
WITH WAKAME, SEARED, TOFU AND SPRING ONION	
<b>GOHAN</b>	2
WHITE RICE	

## ROBATAYAKI

<b>RIBEYE DE ANGLUS 300GR</b>	38
GRILLED ANGLUS FORE RIB WITH KAMA-MESH SAUCE AND SHITAKE MUSHROOMS	
<b>SHIMPU TOKUBETSU</b>	8
GRILLED OCTOPUS WITH POTATO PANBREADER AND TARE SAUCE	
<b>SAKE YUZU</b>	17
SALMON MARINATED IN YUZU MISO SAUCE WITH KIMCHEE U	
<b>BLANCO ROBATA</b>	22
GRILLED SEA BREAM MARINATED IN MISO WITH RADISH AND ONION	
<b>MORRILLO</b>	24
GRILLED RED TUNA WITH VEGETABLES AND MANZANILLA KAMA-MESH	
<b>PRISA AGRIPLICANTE</b>	30
GRILLED BEEFAN PASTY 2, MARINATED IN LOW TEMPERATURE	
<b>ESPHARAGOS</b>	4,5
GRILLED ASPINAGUS WITH SWEET SOY SAUCE	

## USUZUKURI

100GR

<b>SAKE TRUFADO</b>	15
THEN SLICED RAW SALMON CRUDO WITH TRUFFLE HONEY SAUCE	
<b>BLANCO YUZU</b>	18
THEN SLICED RAW TUNA FISH WITH YUZU AND TRUFFLE SAUCE	
<b>AKAMI</b>	20
THEN SLICES OF TUNA LOIN WITH TRUFFLE AND HONEY DRESSING	

## TARTAR

100GR

<b>O - TORO</b>	20
RAW TUNA BELLY	
<b>AKAMI PICANTE</b>	18
SPICY RAW TUNA LOIN (8)	
<b>SAKE</b>	15
SPICY RAW SALMON (8)	

**MITSUBISHI AGM**

WAGYU TARTAR WITH PARMESAN MAYO IN A BROCCHE BLIN

18

## GUNKAN

1 PIECE

<b>O - TORO</b>	5
RAW TUNA BELLY WITH NORI SAUCE AND KIZAMI WAGAI	
<b>WAGYU</b>	5
RAW TUNA BELLY WITH NORI SAUCE AND KIZAMI WAGAI	

## DESSERTS

<b>BAKED CHEESECAKE</b>	6
<b>NONONATISUPAI</b>	6
CHEESE AND COCONUT LIGHT CREAM WITH CINERBA, MANGO AND LIME CRUMBLE	
<b>BROWNIE</b>	6
WITH WALL NUTS, LEMON CREAM, YUZU JELLY, PICKLED STRAWBERRIES AND VANILLA CRUMBLE	
<b>MORISAWASE</b>	

## CERVEZAS

<b>ASAHI</b>	4
<b>SAPHORO</b>	4
<b>IBREW</b>	4
<b>15&amp;10 BLONDE BARRICA</b>	4
<b>15&amp;10 TOSTADA BARRICA</b>	3,5
<b>15&amp;10 IPA BARRICA</b>	3,5
<b>AGUILA 2000 1/3</b>	3
<b>AGUILA SIN FILTRAR</b>	3
<b>CRUZCAMPO IPA ANDALUSIAN</b>	3
<b>CRUZCAMPO TRIGO</b>	3
<b>CRUZCAMPO ESPECIAL</b>	3
<b>CRUZCAMPO SIN GLUTEN</b>	3
<b>CRUZCAMPO SIN</b>	3
<b>HENKEXEN 1/3</b>	3
<b>HENKEXEN 0,2%</b>	3
<b>RADLER</b>	3
<b>LADRÓN DE MANZANAS</b>	3
<b>DESPERADOS</b>	3,50

RESTAURANTE V&B INCLUDES PRICE TAX IN EURO (€)

ALL THE FISH AND SEAFOOD SERVED IN OUR RESTAURANT ARE AFFECTED BY THE 40% OF INCREASE OVER PRODUCTION OF ANGLUS. ALL OUR PRODUCTS FROM THE SEA ARE CATCH ON SUSTAINABLE FISHING METHODS.

IF YOU SUFFER ANY FOOD INTOLERANCE OR ALLERGY, PLEASE LET US KNOW.

CHARGE FOR SERVICE 1,80€