

Starters おつまみ

Gyozas 餃子 (Specialty) 10.5

Our gyozas are homemade. 6 pieces.

Meat gyoza. 餃子 (豚肉) Pork with tonkotsu broth.

Gyoza of the day. Pork with kimchi, vegetables and fresh shiitake varieties rotate. Ask which one we have today.

Kakuni 角煮 (Specialty) 7

Pork belly cooked for 24 hours at low temperature, with karashi mustard and spring onion.

Tsukune つくね 7

Two skewers of minced chicken meatballs with a touch of sansho (refreshing Japanese pepper). Served with pasteurized egg yolk for dipping.

Sukiyaki-style stew すき焼き 8.5

Thin slices of Duroc pork shoulder slowly cooked in soy sauce and mirin sauce, served with enoki mushrooms, onion and spring onion. Includes a pasteurized egg for dipping.



Salmon sashimi with shiso 15

鮭の刺身シソ風味

With sesame sauce and shiso leaves.

Wakame and cucumber sunomono 6

酢の物

Bowl of wakame and cucumber marinated in rice vinegar and shio koji. Sesame seeds and katsuobushi.  

Eggplant with miso sauce 7


蒸し茄子の味噌がけ

Steamed eggplant with ginger miso sauce.  

Kimchi キムチ 6

Fermented cabbage.

Rice bowl ご飯 3

100 g bowl of Japanese white rice.  

Tonkatsu とんかつ

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15.5

Breaded Duroc pork shoulder fried in lard. Crispy outside, tender inside. Served with shredded cabbage and spicy mustard. Choose between our homemade tonkatsu or miso & sesame sauce.

(+2.5€ with rice bowl)

Katshu Sando カツサンド 🍷

16.9

Japanese sandwich with breaded Duroc pork shoulder fried in lard, served on soft milk bread with homemade tonkatsu sauce, cabbage and spicy mustard. (Limited units)

Moriawase (Set for 2 people) 夏の盛り合わせ

25 pp

Includes one tonkatsu, 3 starters of your choice (sashimi +2.5€ pp), and two rice bowls. For dessert: 2 mochis or one cake to share, depending on availability.

Ramen ラーメン

Tonkotsu 豚骨

16.9

Pork and poultry bone broth served with noodles, pork shoulder and belly chashu, vegetables and a marinated egg (ajitsuke) (24 hours).

Choose ONE of the following seasonings:

Tonkotsu Shio Tavira salt base and katsuobushi.

Tonkotsu Shoyu Soy sauce base and katsuobushi.

Tonkotsu Miso With a spicy touch (+1€). 🍷

Creamy vegetarian miso ベジタリアン味噌

16.9

Slow-cooked vegetable broth with light creaminess. Served with noodles topped with marinated carrot, king oyster mushrooms, shiitake and kikurage, and an ajitsuke egg. 🌱🍷

Brothless Ramen 混ぜ麺

Tantanmen 坦々麺 (to mix) 🍷🍷🍷🍷🍷

16.9


Brothless ramen in a spicy chili and sesame sauce to mix with the noodles. Served with traditional minced miso meat, shredded egg, spring onion and carrot. 🌱🍷



Desserts デザート

Cheesecake チーズケーキ (Specialty) 6

Homemade. We use goat cheese aged for less than 12 days from the Sierra de Madrid. Pasteurized cheeses.

Yuzu cheesecake. With perfect creaminess. Smooth on the palate. Yuzu refreshes and adds notes reminiscent of mandarin or lime. 

White chocolate matcha cake 7

ホワイトチョコレートケーキ抹茶味

White chocolate, matcha and cocoa cake. 

Daifuku (Mochi) 大福 3

Homemade. We only make 100 per week.

Yogurt with white chocolate and yuzu

ホワイトチョコと柚子風味のヨーグルト

Daifuku of the day. Varieties rotate - mango & spearmint, dark chocolate & bitter orange, or green tea. Ask which one we have today.

Drinks お飲み物

Kirin Ichiban beer 4

Mahou beer Toasted beer 0.0 4

Ramune (150ML) / (280ML) 8 / 14

Ramune 4.4

Cold green tea 3.5

Coca-Cola / Zero 2.5

San Pellegrino (Sparkling) (500ML) 4

Extras おかわり / トッピング

Extra noodles 替え玉 +2,5

Marinated egg +1,5€

Extra broth +8€

Chashu (pork shoulder and belly) +2.5€

Replace your chashu with pork collar chashu +2€

If you have any allergies, please ask our staff.
They can provide a full list of allergens.