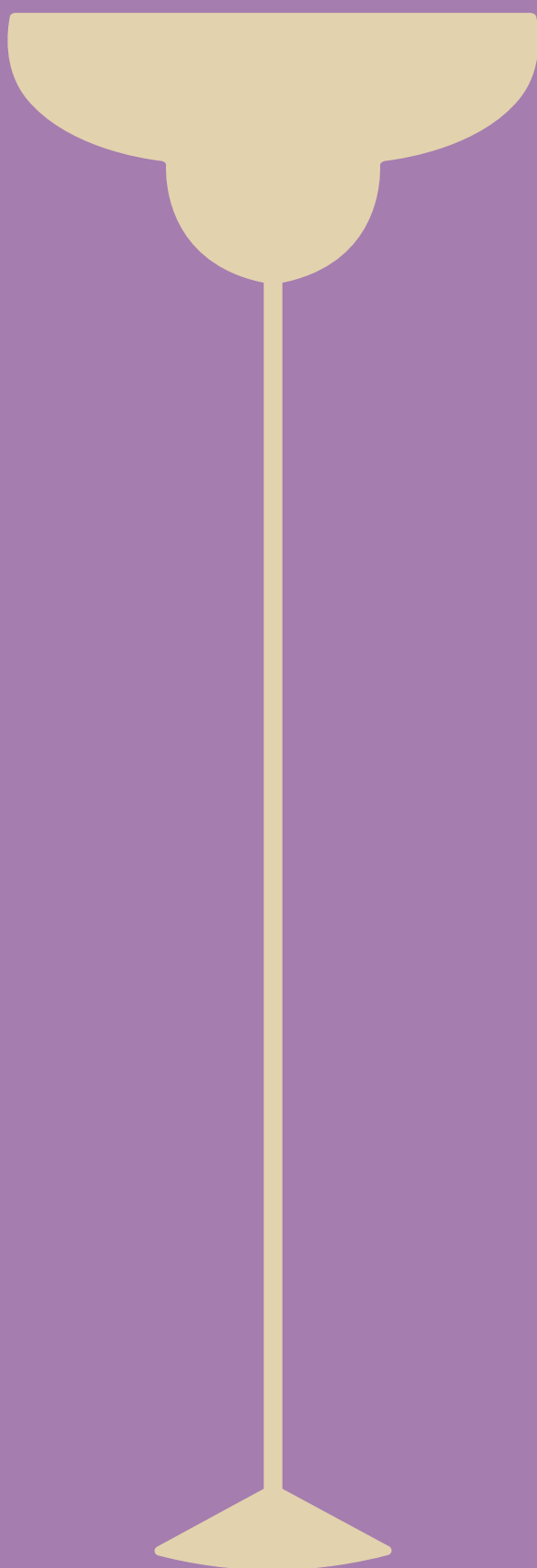


COCKTAILS



DE JAPON A CUBA 11

Santiago de Cuba rum, mint, lemon juice and yuzu foam

SMOKED GINGER 13

Telling whisky, 400 conejos mezcal, honey, ginger shrub, lemon juice and egg white

TO SMASH 11

June gin, umeshu, elderflower, lemon juice and shiso leaves

VIVA YUM 12

Abuelo rum, amontillado, banana, lime, ginger shrub and egg white

MALGALITA 11 

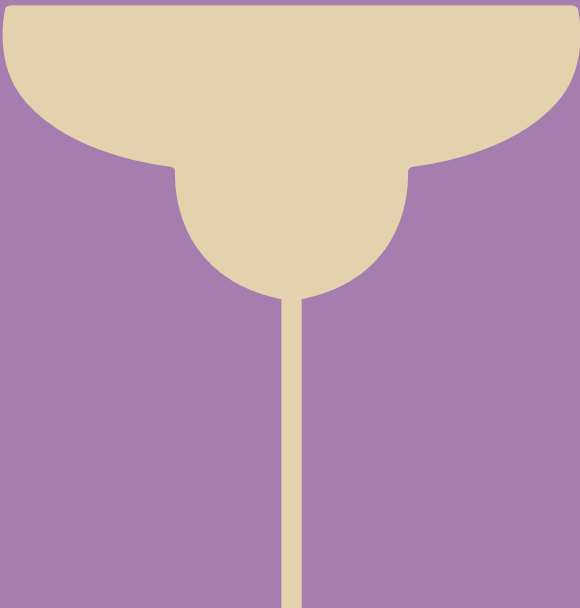
1800 tequila, 400 conejos mezcal, ginger, lime juice, yuzu and togarashi salt

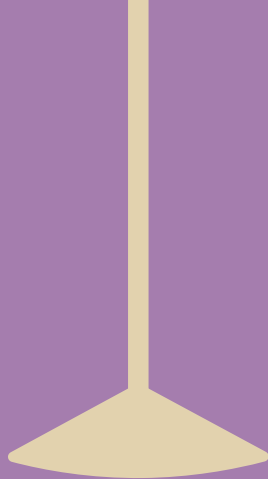
CHINITA MARTINI 11

Tito's Vodka, passoa, lime, passion fruit, egg white and cava

NIKKEI SOUR 12

Pisco 1615, Chartreuse, lemon juice, tea foam and lemongrass





SPRITZ & CCOCHI 10

Ccochi Americano, orange shrub, kumquats, soda and cava

MR. JILGUERITO 12

1800 tequila, 400 conejos mezcal, ginger juice, yuzu and grapefruit soda

ASIAN NEGRONI 11

Roku Gin, sake, red and dry Ccochi vermouth and yuzu

EL SAKE Y LA MERY 12

Sake, tomato juice, bloody sauce and lime

FIZZY 11

Bushmills whisky, triple dry, coconut water, raspberry shrub, lemon juice and soda

PIÑA MORADA 11

Mirabeau gin, chicha morada, coconut, roasted pineapple and lime juice
(available non-alcoholic)

REFRESHA-LIME 9

Lemonade infused with cucumber, mint and passion fruit
(non-alcoholic)

*If you wish any adaptation of our cocktails, do not hesitate to ask our staff

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MENU

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starters | sushi and raw bar | main courses | desserts

SO YUMMY to SHARE

- VIET ROLLS 8,6
Fried spring rolls, minced pork, fresh lettuce and citric sauce
- CRISPY CHICKEN WINGS 9,3
Crunchy caramelized wings, honey and sesame
- SHRIMP POPCORN 10,2
Bite sized tempura shrimp with a sweet chilli mayo
- DUCK AND FOIE GYOZAS 9,9
Duck and boletus dim-sum with foie
- CRAB RANGOON 7,9
Wonton ravioli stuffed with cream cheese and crab meat
- MINI WAGYU BURGERS (2 ud.) 10
Mini japanese wagyu burger, homemade sauce and crispy sweet potato

IN raw WE TRUST

- NIGIRIS (2 PIECES)
Hamachi and potato chip 7
Salmon, avo-mayo and egg garnish 7
Sea bass and dashi reduction 7
Smoked eel and foie 7
Scallop in two textures 7
Quail egg and truffle 7
Toro, yema de huevo and miso 12
Steak tartare and foie flakes 9
A5 Wagyu Nigiri with soy reduction (1 ud.) 10
- SASHIMI MIX 22,5
Tuna, salmon, scallop and hamachi
- CALIFORNIA ROLL 12,8
Avocado, crab, cream cheese and tobiko
- SPICY TUNA MAKI 13,5 
Bluefin tuna maki tartare and kimuchi
- MANOLITA ROLL 14,9
Korean pear, avocado, shrimp tempura, hamachi and yuzu mayo
- SALMON DRAGON ROLL 14,8
Prawn tempura, avocado, cream cheese and salmon flambée

- CHICKEN YAKITORI 8,6
Chicken skewers with Chinese chives and teriyaki sauce
- SPICY MISO EDAMAME 6  
Sautéed edamame, mild miso
- JAPANESE GUACAMOLE 11,7  
Avocado, shiso, yuzu kosho, pico de gallo and corn chips
- WASABI CAESAR SALAD 12,5 
Kale Caesar salad with teppanyaki chicken and wasabi
- MISO SOUP 6,8 
Fermented soya, shimeji mushroom, wakame and fresh tofu
- FRESH NEM 8,5 
Fresh vegetable and avocado rolls wrapped in rice paper with citrus sauce

- SPICY SCALLOP ROLL 14,6 
Salmon, avocado, scallop tartar flambée and wasabi mayo
- FRESH VEGAN ROLL 12,3  
Cucumber, daikon, shiso, avocado and wasabi peanut flakes
- YUM ROLL 16 
Salmon, tuna and Hamachi ceviche, leche de tigre and crunchy sweet potato
- UNAGI ROLL 15,5
Grilled eel, turnip and sliced avocado
- THE TARTARE
Avocado, marinated with soy emulsion and Asian spices
Salmón 14,9
Tuna 16,9
- BEFF TATAKI 18,9
Beef tenderloin, truffled ponzu sauce and crunchy peanut



vegan



spicy

SIGNATURE dishes

CRISPY BEEF 15,9

Caramelized beef with a sweet and sour sauce

CHICKEN KUNG PAO 13,7 

A classic Chinese stir-fry wok dish starring chicken, fiery chiles, scallions and crunchy peanuts

TONKATSU 16,9

Iberian pork chop in panko with side of fresh Japanese sprouts

CHINESE AUBERGINE 11,9  

Wok stir-fry, tofu gan in a mild soy reduction sauce

SIRLOIN TEPPANYAKI 18,9

Dices of sirloin steak cooked in our teppanyaki with sautéed bimi

SALMÓN TERIYAKI 16,9

Teppanyaki salmon with a side of shimeji mushrooms

YAKI-UDON 13,9

Japanese noodles, chicken, prawns, shimeji, egg and katsuobushi

GREEN THAI CURRY 13,3 

Chicken and vegetable stew, lemongrass, coconut milk and aromatic herbs

CRISPY DUCK CREPES 18,9

Sliced peking duck served with cucumber, leek and Hoisin sauce and crepes

"LA PAGODA"
KOREAN TACOS 14,9 

Beef tenderloin, kimuchi sauce, cheese and lettuce


PADTHAI 13,9 

Thai rice noodles, shrimps, egg and peanuts with tamarindo sauce

THAI FRIED RICE 14,3 

Wok stir-fry, prawns, Iberian pork, egg, pakchoi and Thai spices



RICE BOWL 4 

CHINESE BREAD 3,9

EXTRA CREPES 3,6

CHINESE CAULIFLOWER 6

with miso-mayo

BIMI 6 

with black shichimi togarashi



side dishes

SO YUMMY dessert
FOR YOUR TUMMY

MATCHAMISU VOLCANO 7,5

Matcha sponge cake layers with a creamy mascarpone mousse

CHEESECAKE BRÛLÉE 7,5

5 Chinese spices cookie base, creamy heart and hard caramel layer

COULANT CHOCO-MISO 7,5

Cocoa, miso and two chocolates fluid heard with black sesame gelatto

YUZU PIE 7,5

Pastry base filled with lemon curd, yuzu jelly heart and flambée meringue

ARTISAN MOCHI 6

Choice of flavors