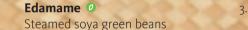




The most classic and traditional tapas



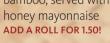
Wakame Salad 0 Wakame and agar-agar seaweed salad with





3.10 Traditional Japanese soup with dashi, miso paste, tofu, wakame seaweed and spring onion

Japanese Roll Won-ton pasta rolls filled with free range chicken, mushrooms, onion, carrot and bamboo, served with Japanese mustard and



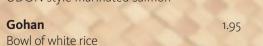
Tofu Skewer 0 Two panko-breaded tofu skewers, served with sweet chili sauce ADD A SKEWER FOR 1.55!

Chicken Buns Steam cooked Bao bread with marinated chicken, cucumber, tomato, onion, hoisin sauce and Japanese mayonnaise

Pork Buns Steam cooked Bao bread with roasted pork confit (chashu), sliced avocado, hoisin sauce and Japanese mayonnaise

Negima Yakitori Two grilled chicken skewers with teriyaki sauce

ADD A SKEWER FOR 1.95! **Marinated Salmon** UDON style marinated salmon





Asian inspired tapas

GYOZAS

Original Japanese filled dumplings

Chicken Curry Gyozas Two chicken curry filled gyozas ADD A GYOZA FOR 1.30!

Shrimp and Young Garlic Gyozas Two shrimp and young garlic filled gyozas ADD A GYOZA FOR 1.30!

Vegetable Gyozas 0 2.70 Two vegetable filled gyozas ADD A GYOZA FOR 1.30!

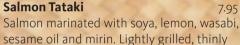
2.70

Pork Gyozas Two pork meat filled gyozas ADD A GYOZA FOR 1.30!



Thinly sliced raw meat or fish

Beef Tataki Beef tenderloin marinated with soya, mirin and sesame oil served with spinach chips. Lightly grilled, thinly sliced and served with teriyaki sauce



sesame oil and mirin. Lightly grilled, thinly sliced and served with teriyaki sauce and diced avocado with sesame seeds

CRUNCHY & TEMPURA

Delicious and crunchy Japanese tempura

Crack Crunch 3.75 Two crunchy breaded prawns ADD A PRAWN FOR 1.85!

Ika Tempura 🧶 Tempura battered thin squid strips with garlic mayonnaise and kimuchi no moto sauce

Chicken Thai Fingers Breaded chicken strips with spicy Thai sauce

Vegetable Tempura 3.95 Organic vegetable tempura, delicious and crunchy battered zucchini, carrots, red pepper and

YOU CAN ALSO ORDER IT WITH PRAWNS FOR 4.95! ADD A PRAWN FOR 0.50!

NOODLE ROLLS

Maki rolls made with noodles

Green Avocado Roll 0

Four Takaokaya green seaweed rolls with avocado, lettuce, cucumber, tofu, wakame seaweed and honey & mustard mayonnaise

ADD A ROLL FOR 0.90!

Salmon Avocado Roll

Four noodle rolls with salmon, avocado, mango tartare, sesame sauce and sprouts ADD A ROLL FOR 1.05!

Crispy Chicken Roll

Four noodle rolls with crispy chicken, mix of fresh lettuce, avocado, sesame, UDON special sauce, caramelized onions and sprouts ADD A ROLL FOR 1.15!

Salmon Tartar Roll

Four hot tempura battered noodle rolls with avocado, soft cheese, sesame seeds and salmon tartar with teriyaki sauce

Mixed Rolls 0

Six mixed noodle rolls: 2 Crispy Chicken Rolls with caramelized onions, 2 Salmon Avocado Rolls with mango and 2 Green Avocado Rolls with tofu

WITH **kikkoman** SOYA SAUCE



3.75

4.25

4.75

mushrooms, aubergine, broccoli, zucchini, asparagus, carrot, green pepper, red pepper with ginger garlic oil and

Tofu & Wakame Salad 🕖 💿 Green salad with spinach, cucumber slices, cherry tomatoes, sweet corn, soya sprouts, tofu, wakame seaweed and sova sauce

SALADS AND VEGETABLES

Stir-fried organic vegetables with shiitake

Balanced and tasty

Yasai Itame 🕖 💿

teriyaki sauce

Corral Chicken Salad

Green salad with cornflake-crusted free range chicken breast, corn, avocado, cherry tomatoes, crispy noodles and UDON special sauce

7.25

7.95



RICES Slowly steamed rice

Yasai Karee &Tofu 🛮 🗗 Steamed rice with curry, coconut milk, broccoli, green asparagus, soya sprouts, tofu, spinach, shiitake mushrooms and sesame weeds

Katsu Don 9.20

Steamed rice with breaded pork tenderloin strips, onion, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and chive

Steamed rice with breaded chicken thigh strips, onion, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and chive

YOU CAN ALSO ORDER THE CHICKEN WITH NO BATTER!

Yakimeshi Don

Stir-fried rice with free range pork skirt steak, spring onion, carrot, shiitake mushrooms, zucchini, soya sprouts and sweet corn. With Kikkoman soya sauce

Karee Gyudon 0

Rice with thai yellow curry, beef cheek, onion, carrot, dashi and spring onion







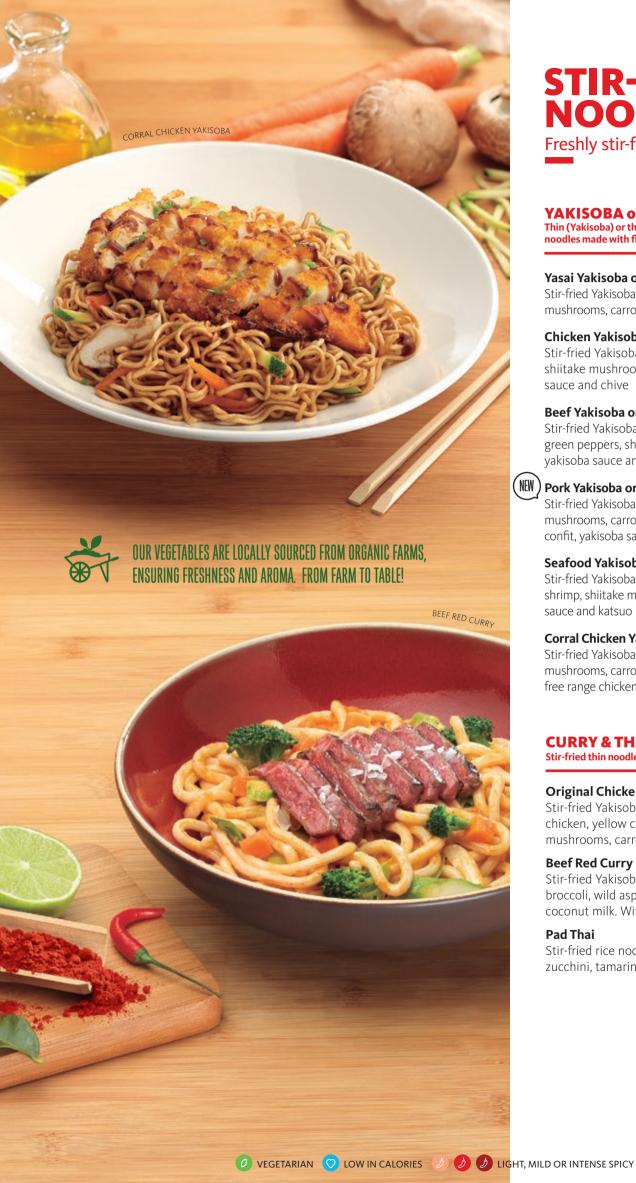








D LIGHT, MILD OR INTENSE SPICY



STIR-FRIED NOODLES OF AND/OR

YAKISOBA or YAKI UDON

Stir-fried Yakisoba or Yaki Udon with chicken, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

Stir-fried Yakisoba or Yaki Udon with beef, red and green peppers, shiitake mushrooms, carrot, zucchini,

Stir-fried Yakisoba or Yaki Udon with shiitake mushrooms, carrot, zucchini, roasted pork skirt steak confit, yakisoba sauce and crispy flour chips

Seafood Yakisoba or Yaki Udon

Stir-fried Yakisoba or Yaki Udon with squid. small sauce and katsuo

CURRY & THAI NOODLES

Original Chicken Curry 0

Beef Red Curry **9**

Stir-fried Yakisoba or Yaki Udon with spring onion, broccoli, wild asparagus, carrot, red curry and coconut milk. With thinly sliced beef tataki

zucchini, tamarind, soya sprouts and peanuts

10.95 Stir-fried rice noodles with three prawns, carrot,

Freshly stir-fried

Thin (Yakisoba) or thick (Yaki Udon) noodles made with flour, water and salt

Yasai Yakisoba or Yaki Udon 🕖 💿

Stir-fried Yakisoba or Yaki Udon with shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

Chicken Yakisoba or Yaki Udon

Beef Yakisoba or Yaki Udon

yakisoba sauce and chive

(NEW) Pork Yakisoba or Yaki Udon

shrimp, shiitake mushrooms, carrot, zucchini, yakisoba

Corral Chicken Yakisoba or Yaki Udon

Stir-fried Yakisoba or Yaki Udon with shiitake mushrooms, carrot, zucchini and cornflake-crusted free range chicken breast and yakisoba sauce

Stir-fried thin noodles with savory Asian spices

Stir-fried Yakisoba or Yaki Udon with marinated chicken, yellow curry and coconut milk, shiitake mushrooms, carrot, zucchini and chive

Pad Thai



SOUP NOODLES

The traditional ones

UDON

Thick noodles made with flour, water and salt

Tori Nanban Udon

Udon with breaded chicken strips, soya sprouts, shiitake mushrooms, leek and sesame seeds

Nabeyaki Udon

Udon with sliced marinated chicken, prawn tempura. spinach, parboiled free range egg, shiitake mushrooms and bamboo stalks

SOBA

Thin noodles made with buckwheat flour

Tempura Soba

Soba with delicious and crispy vegetable and prawn tempura with nori seaweed

Kashiwa Soba

Soba with breaded chicken strips, soya sprouts, shiitake mushrooms, leek and sesame seeds

RAMEN

Thin white noodles made with flour, water and salt

Miso Ramen

10.25

Ramen noodles with chicken broth, prepared with soya and miso. With slices of marinated pork (chashu), wakame seaweed, parboiled and marinated free range egg, nori seaweed and spring onion

Tampopo Ramen

Ramen noodles with chicken broth, prepared with soya. With slices of marinated pork (chashu), sweet corn, parboiled and marinated free range egg, naruto, nori seaweed and spring onion

Curry Ramen 0

Ramen noodles with chicken broth, prepared with soya, miso and yellow curry. With slices of free range pork skirt steak, bamboo, shiitake mushrooms, parboiled and marinated free range egg and spring onion

FOR MORE INFORMATION CHECK OUR NUTRITIONAL OR ALLERGEN CHART. FOLLOWING THE EU REGULATION Nº1169/2011

DRINKSFind the perfect pairing

MINERAL WATERS

Still mineral water (Aquabona) 500 ml	1.95
Sparkling mineral water	
(San Pellegrino) 500 ml	2.55

SOFT DRINKS

Coca-Cola Zero Zero 350 ml	2.8
Coca-Cola Zero 350 ml	2.8
Coca-Cola Light 350 ml	2.8
Coca-Cola 350 ml	2.8
Orange Fanta 350 ml	2.8
Lemon Fanta 350 ml	2.8
Aquarius 300 ml	2.8
Nestea 300 ml	2.8

BEERS

The best national and Japanese selection

Estrella Damm 330 ml	Ţ	1.95
Estrella Damm 330 ml	•	2.15
Inèdit Damm 330 ml	À	3.55
Free Damm (alcohol-free) 330 ml		1.95
Damm Lemon 330 ml		1.95

JAPANESE BEERS

Asahi 330 ml 3.55 Intense flavour with a touch of rice, providing a pleasant taste to the palate

Kirin 330 ml 3.5 The Japanese favorite beer: soft, refreshing with a touch of bitterness and gently foamy



COLD TEAS

Refreshing, antioxidant and vitamin

Lemon Tea ₄₇₃ ml	2.95
Iced tea with lemon flavour.	
Refreshing and vitamin	
White Tea 473 ml	2.95
Ginseng & blueberries.	
Antioxidant and vitamin	
Green Tea 473 ml	2.95
Ginseng & honey. Delicious and refreshing	g
Green Tea 473 ml	2.95
Ginseng & pomegranate.	
Extra antioxidant power	

SAKE

Authentic japanese liquor

Japanese liquor obtained from fermented rice

Sparkling Sake (*Alcohol* 5°) 300 ml 9.95 Sparkling drink with fermented rice. Fruity, slightly sweet and refreshing with a soft citrus touch. Great to be served cold, pairing with meals or as an aperitif

TEA

Source of health and wellbeing

Japanese Sencha ⊙ 2' 2.25 Sencha green tea flavoured with bitter lemon

Rooibos Lemon Pie © 5' 2.25 Creamy mixture with a stimulating effect with rooibos, lemongrass and orange peel with lemon cake flavour. Theine-free

Gracia Blend® Rooibos © 6' 2.25 Rooibos red tea with vanilla, orange, rose petals, cornflower and sunflower. Theine-free

Oriental Lime © 2' 2.25 Sencha green tea with a delicate mixed lime flavour, lemon peel and margaritas. Light, fresh, very digestive and low theine content

Pu Erh Wild Fruits © 3' 2.25 Red tea combined with a fancy mixture of wild fruits. Enjoy its exquisite tasting while taking care of your health

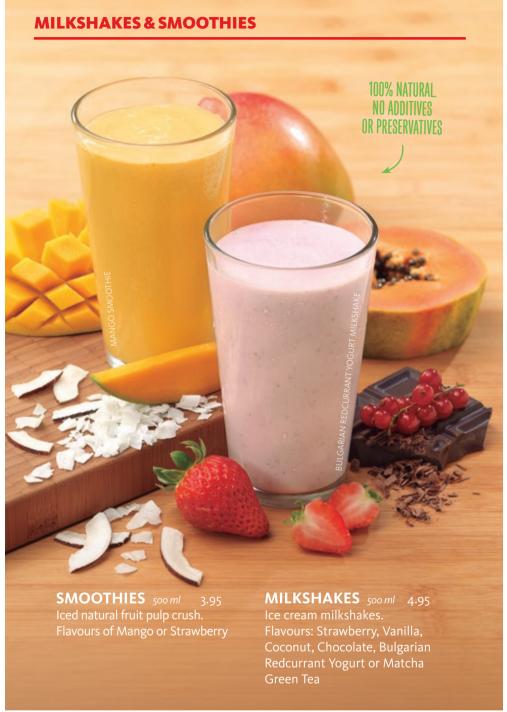
Fresh Colada © 2' 2.45 Sencha green tea, pineapple, strawberry and coconut. Great on the rocks

Polar Mint © 5' 2.45 Mixed mint seeds rosehips and licorice. Great on the rocks

ENJOY YOUR TEA ON THE ROCKS TOO!

TEASSHOP





GLOSSARY

UDON Thick noodles made with flour, water and salt **SOBA** Thin noodles made with buckwheat flour **SOMEN** Thin white noodles made with flour, water and salt **SEAWEED** Wakame, Kombu and Nori Seaweeds are the vegetables with the highest content of mineral salts and trace elements. They are an unsurpassable source of vegetable proteins **DASHI** Traditional Japanese broth made with kombu seaweed and sliced dry tuna **KATSUO** Sliced dry tuna **MIRIN** Sweet rice wine. In contrast to sake, mirin is only used for cooking **SHICHIMI** Mixture of seven spices: Sansho, seaweed, chili, orange peel, poppy seeds, white and black sesame seeds **XIITAKE** Mushroom rich in protein, fibre, iron and vitamins. They have a high content of lentine, which reinforces the immune system, reduces cholesterol and stimulates the growth hormone **TENTSUYU** Sauce made with Soya sauce, mirin and dashi **TOFU** It is the curd of the "Soya sprouts" although this ingredient is now known worldwide as tofu **TONKATSU** Barbecue type sauce made with tomato, apple, Worcestershire sauce and mustard **WASABI** Horseradish known as Japanese mustard **YAKISOBA SAUCE** Sauce made of tomato, onion, apple, sugar, soya sauce, salt and spices **YAKITORI** Special sauce for skewers made with sake, mirin, soya sauce, sugar, salt and water **KIMUCHI** Sauce made with red pepper, mandarin, apple, tuna and ginger broth **KIKKOMAN** Soya sauce natural fermented. Made with 4 ingredients: soya, wheat, water and salt

WINE

RED WINE Celeste Roble (D.O. Ribera del Duero) 13.95 Fruity aroma with vegetal notes. Tasty and intense. The pairing for noodles with meat and rice

Ripe red fruit aroma with long scented finish. Great pairing for noodles with seafood

The perfect pairing for noodles with seafood and rice with red meat and seafood

WHITE WINE

Verdeo § 2.60 (D.O. Rueda) 12.95
An intense floral and passion fruit aroma. The pairing for seafood, izakayas and noodles

Jean Leon 3055 I 3.40
Organic wine 16.95
(Chardonnay)

Ripe fresh tropical fruit aroma. Great pairing for seafood and noodles

ROSÉ WINE



