

TASTING MENU

OYSTER

With cucumber, star aniseed and soya

SQUID

Squid sashimi with shiso and ponzu sauce

TORO

Wild red tuna belly with tomato, arbequina olive oil and nori

SALMON

Smoked salmon sashimi with leek and shitake broth

UNAGI

Eel and foie

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SEA BASS

Thinly sliced sea bass with nama sashimi, chives and soya

SCALLOP

Thinly sliced scallop with a plankton sauce

RED PRAWN

Prawn sashimi with a warm free-range chicken and ginger broth

TUNA

Wild red tuna tartar marinated with wasabi and truffle

SUSHI

Chef's nigiri selection

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SEA BREAM

Slow cooked with a citrus white miso hollandaise and green asparagus

IBERIAN PORK

Grilled pork marinated in soya and served with a red fruit teriyaki

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CITRUS SOUP

Chilled citrus jus, seaweed tuille and vanilla crushed ice

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MISO SAIKYO

Miso cremaux, creme anglaise, crunchy peanut wafer and a grapefruit and ginger sorbet

155 € (P.P.)

Available for the entire table



VAT INCLUDED

If you require information about the presence of any food allergens on the menu. Please ask our staff.