



礼  
REI

If you serve nature,  
she will serve you.

CONFUCIO

LUIS OLARRA  
Chef

## COLD STARTERS

### SEAFOOD

#### SQUID

Thinly sliced squid with an emulsion of dashi and trout roe

32 €

#### OYSTER

Two Gillardeau N° 3 oysters with ponzu sauce and Osetra caviar

26 €

#### SCALLOPS

Thinly sliced scallops with sichimi, lime, coriander and soya

32 €

#### OCTOPUS

Octopus and cucumber sunomono with a yuzu vinaigrette and smoked avocado

35 €

### USUZUKURIS

#### YELLOW TAIL

Thinly sliced yellow tail with ponzu sauce and spring onion

42 €

#### SEABASS

Thinly sliced seabass with egg yolk cured in mirin, soya and flambeed guanciale

38 €

#### AKAMI

Thinly sliced wild red tuna from Barbate with umeboshi and oyster leaf

40 €

#### TORO

Thinly sliced wild red tuna belly with “Migas Manchegas”

42 €

#### SALMON

Smoked salmon tataki on ecological sprouts with miso sauce, Japanese mustard, honey and dill

38 €

#### WAGYU

Thinly sliced wagyu with a lemon thyme flavoured ponzu sauce

50 €

礼

10% VAT INCLUDED

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

## HOT STARTERS

### SOUPS

#### MISO

Fermented soya bean soup with tofu, seaweed and spring onion  
16 €

#### OSUIMONO

Clear fish and seafood soup  
20 €

### FISH AND SEAFOOD

#### TIGER PRAWN AND SHIITAKE

Tiger prawn gyozas with shiitake mushroom, ginger and spring onion (5 pieces)  
35 €

#### GILT HEAD BREAM

Gilt head bream tataki with smoked spring onion, seaweed and trout roe  
38 €

#### TIGER PRAWN

Fried in panko with ecological sprouts, orange, coriander and chilli  
38 €

#### TORO

"Roast Tuna", thinly sliced Jospier roasted tuna belly with caramelized onion and apple puree with sake  
42 €

#### RED KING PRAWN

In sashimi, served with its own smoked sauce and avocado  
40 €

#### CLAMS

Served with an udon broth, ginger and lemongrass  
35 €

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## SELECTION

### TARTARE

#### SALMON / TUNA / TORO

Tartare dressed with wasabi, spring onion, ginger and free range egg yolk

42 € / 45 € / 55 €

#### TUNA AND AVOCADO

Wild red tuna loin from Barbate marinated with ginger, soya and arbequina olive oil over avocado in tempura and katsuobushi

40 €

#### TORO & CAVIAR

Wild red tuna belly from Barbate with chives, Osetra caviar and free range egg yolk

69 €

### SASHIMI

#### SALMON / TUNA / TORO

42 € / 45 € / 55 €

#### SASHIMI REI

Variety of fish and shellfish

115 €

### SUSHI

#### CLASSIC SUSHI

Classic nigiri selection

50 €

#### SUSHI REI

Six pieces of nigiri and a maki for one person / Twelve pieces of nigiri and a maki for two people

60 € / 105 €

#### HOSOMAKIS

Tuna belly and spring onion

Spicy tuna

Avocado and cucumber

18 €

#### FUTOMAKIS

Prawn tempura and avocado

California

Salmon and avocado

Avocado, cucumber and siso

35 €

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## MAIN COURSES

### FISH

#### SALMON

Grilled miso marinated salmon with green asparagus and roasted celery cream  
40 €

#### SEABASS

Slow cooked seabass with a lapsang souchong sauce, ginger and Osetra caviar  
48 €

#### TURBOT

Grilled turbot with mirin, soya and lime zest  
40 €

#### GINDARA

Alaskan black cod marinated in saikyo miso  
40 €

#### TUNA

Red tuna loin marinated in soya with roasted peppers and teriyaki sauce  
45 €

#### UNADON

Smoked eel over shinju mai rice and tare  
42 €

### MEAT

#### TORI NO YAKIMONO

Free-range chicken with lime, ginger, and teriyaki sauce  
42 €

#### DUCK

Grilled duck breast with a red fruit sauce and apple puree with sake  
42 €

#### IBERIAN PORK

Iberian pork tonkatsu with panko and smoked sauce  
45 €

#### MIYAZAKI

Grilled Japanese A-5 wagyu striploin in the jospier with pickled vegetables (100g.)  
95 €

#### WAGYU

Grilled sirloin served with gremolata sauce, ponzu and Japanese mustard  
60 €

#### ANGUS

Slow cooked angus beef cheek with teriyaki sauce and truffled potato puree  
55 €



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## VEGETABLES, RICE & TEMPURAS

### VEGETABLES

#### TSUKEMONO

Organic sprouts and pickled vegetable salad  
20 €

#### WAKAME KYURI SU

Seaweed salad with cucumber  
15 €

#### YASAI ITAME

Grilled ecological vegetables  
25 €

#### SPICY EDAMAME

14 €

### RICE

#### FRIED RICE WITH ECOLOGICAL VEGETABLES

Brown rice sautéed with cumin, oregano, garlic, ginger, soya and sesame oil  
28 €

#### FRIED RICE WITH PRAWNS AND VEGETABLES

Shinju mai rice sautéed with garlic, oystersauce and soya sauce  
33 €

#### GOHAN

Steamed white rice  
12 €

### TEMPURAS

#### TIGER PRAWN

Tiger prawn tempura (5 pieces)  
45 €

#### TIGER PRAWN AND VEGETABLES

Tiger prawn and ecological vegetable tempura  
42 €

#### VEGETABLES

Ecological vegetable tempura  
30 €



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