

金継ぎ

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SUSHI MENU

Edamame

Roasted with sesame oil and shichimi togarashi

Prawn gyozas

3 gyozas stuffed with prawns and ginger, with hints of shiso

Usuzukuri

8 slices of sashimi finely cut with ponzu and ponzu wasabi gel

Uramaki

Salmon and avocado uramaki with black sesame [4 pieces]

Tuna and avocado uramaki [4 pieces]

Maki

Tuna maki [4 pieces]

Nigiri

4 pieces selected by our chef

Dessert

Selection of mochis [2 pieces]

Water

50,00 € per person

Not available at the bar

The dishes on this menu may contain allergens. Please inform our staff of any allergies or intolerances when placing your order.

UNAGI MENU

Delta apéritifs

Chef's choice, depending on seasonal produce

Ika shirataki

Squid in two textures

Sabajime

Fake roll of mackerel served with rice, shiso leaf, wasabi, shiso mayonnaise, ginger foam and crispy mackerel spine

Kaki age

La Rapita prawn and Delta sea cucumber quenelle

Tsukuri

Selection of sashimi with fish from the market

Sushi

Selection of sushi with fish from the market

Mini unagi-don

Kabayaki eel from the Delta served with rice

Shiromi no koji

White fish aged in kombu seaweed for 15 days braised with Edamame cream and oyster sauce

Kakuni

Kakuni-style glazed Iberian ribs with cream of sweet potato and pickles

Pre dessert

Selection of makis [2 varieties]

Dessert

Yuzu mousse, vanilla cream, yuzu jam, almond crumble and white chocolate covering

Water

80,00 € per person

Paired wines 35.00 € per person

Paired sakes 35.00 € per person

Not available at the bar

Reservations limited to 14:30 h. and 21:30 h.

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OMAKASE MENU

Tsumami

8 appetizers selected by our chef

Sushi

11 pieces selected by our chef

Dessert

Water

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115.00 € per person

Paired wines 46.00 € per person

Paired sakes 46.00 € per person

Only available at the bar.

Available from Wednesday to Saturday
midday and night.

Monday and Tuesday only available at night.

Reservations limited to 13:30 h and 20:30 h.

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A LA CARTE

Not available at the bar.

Gyozas

Oxtail gyozas 5 gyozas stuffed with oxtail, ginger and shiitake mushrooms	12,00 €
Prawn gyozas 5 gyozas stuffed with prawns and ginger, with hints of shiso	10,00 €
Iberian pork gyoza 5 Iberian pork fan cut gyozas	11,00 €
Vegetable gyoza 5 seasonal vegetable gyozas	9,00 €

Starters

Edamame Roasted with sesame oil and shichimi togarashi	7,00 €
Age Dashi tofu Tofu breaded with potato starch in soybean broth, sake and mirin, with varied vegetables	13,00 €
Ika shirataki Squid in two textures	14,00 €
Kara-age Battered chicken immersed in soya sauce, sake, mirin, ginger and garlic	11,00 €
Tako-age Battered octopus immersed in soya sauce, sake, mirin, ginger and garlic	13,00 €
Maguro no tempura Crispy shiso leaf with chutoro and smoked eel tartar topped with raspberries and truffle	15,00 €
Korokke Charcoal-roasted Iberian pork croquette with lashings of sake	7,00 €
Sabajime Fake roll of mackerel served with rice, shiso leaf, wasabi, shiso mayonnaise, ginger foam and crispy mackerel spine	12,00 €

Soup

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Miso soup	7,00 €
Dashi broth, miso, tofu and wakame with Japanese spring onion	
Ebi hotate jiro	12,00 €
Dashi broth with scallops, roast prawns smoked in cherry blossom petals, Japanese spring onion and yuzu zest	
<u>Sushi</u>	
Chef's nigiri moriawase	26,00 €
8 varied pieces prepared by our chef	
Nigiri with fish from the market	7,00 €
Akami [tuna] 2 pieces	8,00 €
Maguro Zuke [marinated tuna] 2 pieces	9,00 €
Chutoro [tuna] 2 pieces	9,00 €
Toro [tuna belly] 2 pieces	12,00 €
Shake [salmon] 2 pieces	6,00 €
Shake Zuke [marinated salmon] 2 pieces	6,50 €
Hamachi 2 pieces	8,00 €
Hotate [scallop] 2 pieces	8,00 €
Kabayaki Eel 2 pieces	10,00 €
Sashimi [9 pieces]	
Chef's sashimi moriawase	25,00 €
3 varied pieces prepared by our chef	
Shake maguro sashimi	19,50 €
Maguro sashimi	20,00 €
Toro sashimi	25,00 €
Shake sashimi	15,00 €
Hamachi sashimi	18,00 €
Hotate sashimi [scallop]	18,00 €
Sashimi with fish from the market	14,00 €
Usuzukuri sashimi [Fish of the day]	17,00 €
Maki Uramaki	
Rainbow maki	17,00 €
Uramaki with blue crab, avocado, covered with salmon, tuna and white fish	
California maki	15,00 €
Uramaki with blue crab and avocado covered with tobiko	
Unagi uramaki	17,00 €
Braised eel with cucumber covered with avocado and eel sauce	

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Smoked unagi Smoked eel, prawns, cucumber, ginger and mango Kimchi sauce	15,50 €
Spicy tuna maki Uramaki with tuna, cucumber and hints of kimchi sauce	17,00 €
Tekka maki Bluefin tuna hosomaki	12,00 €
Negi toro maki Maki of tuna belly, spring onion and shiso	15,00 €
Shake maki Salmon hosomaki	8,00 €
Unagi maki Delta kabayaki-style roast eel hosomaki	14,00 €
Kappa maki Kyuri Japanese cucumber hosomaki	9,00 €
<u>Tempura Techniques</u>	
Yasai tempura Mixed vegetable tempura	13,50 €
Ebi tempura Prawn tempura and tentsuyu sauce	17,50 €
Unagi tempura Fresh eel tempura	16,00 €
Tempura mori Selection of vegetables, prawns and fish	18,00 €
<u>Pasta</u>	
Ebi cha yakisoba Matcha tea soba noodles sautéed with vegetables and prawns from la Râpita	16,00 €
Tempura udon Udon noodles in broth with varied tempura	12,00 €
Chikiteri udon Udon noodles sautéed with teriyaki sauce and chicken thighs	12,00 €
Tanuki udon Udon Dashi soup, spring onion and tenkatsu	10,00 €

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Fish

Shiromi no koji 18,00 €
White fish aged in kombu seaweed for 15 days
braised with Edamame cream and oyster sauce

Aburi Balfego 17,00 €
Balfego tuna aburi

Meat

Kakuni 25,00 €
Kakuni-style glazed Iberian ribs with cream
of sweet potato and pickles

Braised Iberian pork 20,00 €
Braised Iberian pork shoulder with oyster
sauce, mirin, dried sweet potato and
mushrooms

Desserts

Selection of makis 6,00 €
3 varieties

Murazaki-imo Massini 8,00 €
Creamed purple yam, moist sponge and coconut
mousse

Yuzu 8,00 €
Yuzu mousse, vanilla cream, yuzu jam, almond
crumble and white chocolate covering

Guanaja chocolate mousse 8,00 €
Chocolate sponge, cream infused with cocoa
beans and crispy praline

Upon request of the client, there is the possibility to take away, at
no additional cost, any uneaten food.

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