



Appetizer

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| Edamame a la brasa | 4 |
| Bao de salazones (piece) | 5 |

Nigiri (piece)

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|---------------------------|-----|
| Oyster / Joselito | 5 |
| Prawn / Txistorra | 4,5 |
| Mackrel / Spring Onion | 4 |
| Salmon / Piparra Pesto | 4 |
| Red Mullet ² | 4 |
| Sardine / Bilbaina | 4 |
| Baby squid / Pelayo | 4 |
| Lobster / Sake –Txakoli | 5 |
| Crayfish / Smoked – Kombu | 6 |
| Red Tuna | 4 |

Tempura

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|-------------------------|----|
| Oysters & Olive (4 pcs) | 20 |
| Cod Pil-Pil | 18 |
| Karaage Chicken | 14 |
| Crab Vizcaína | 17 |
| Shrimps | 15 |
| Suckling Pig (4 pcs) | 18 |

Ramen

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|------------------------|----|
| Pig's Trotter / Chashu | 10 |
| Vizcaína / Pork | 10 |
| Zurrukutuna / Cod | 10 |

Robata

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| Wagyu A5 (75 gm) Grilled, Yakiniku Sauce and Piparras | 55 |
| Duck Magret Txakoli Hoisin Sauce | 18 |
| Ribs, Espelette Korean Basque Bbq Sauce | 18 |
| Tuna Parpatana (180 gm) Teriyaki | 25 |

Desserts

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| Kakigori | 8 |
| Nippon 'French Toast' | 8 |
| Choco – Peanut Cake | 8 |
| Rose Sake-Yuzu | 8 |

Please ask team member for more information on menu item ingredients or any food allergies and intolerances you might have. Vegetarian dishes are marked with a (v) and plant-based dishes with a (pb)