

The MENU



**If you have any allergies not mentioned in the allergen table above,
please notify the dining room staff.**

Royal Decree 126/2015, dated February 27 (published on March 4), serves as the overarching regulation within the State regarding food information for unpackaged foods intended for sale to the final consumer and groups, as well as those packaged at points of sale upon the buyer's request and those packaged by retail proprietors.

The primary aim of this Decree is to enhance and broaden the previously established requirements in the Regulation (EU) No. 1169/2011.

Consumers are hereby informed that the fish products served in this establishment, affected by Royal Decree 1021/2022 of 13 December in relation to the Prevention of Anisakis Parasitosis, have been subjected to freezing in accordance with the terms established therein.



Timetable

MONDAY

19.00H - 23.30H

TUESDAYS

ON SATURDAY

12.00H - 16.30H

19.00H - 23.30H

SUNDAY

12.00H - 16.30H

New additions to the menu



TACO SUSHI 6.50€

Taco filled with rice, salmon tartare, crab stick, masago, spring onion, sesame, and a mildly spicy sauce.



BLACK BREAD 5.90€

Squid ink bao bun filled with a crispy shrimp fillet, complemented by a special sauce, spring onions, and sesame seeds.



PAN BAO SALMON 4.90€

Bao bread filled with crispy salmon, drizzled with a distinctive sushi sauce, garnished with spring onion and sesame.



ROUSONG URAMAKI 16.90€

Black glutinous rice accompanied by pork rousong, Chinese churros, and mango sauce.



CALIFORNIA BLACK VENUS 16.90€

Black glutinous rice accompanied by shrimp tempura, almond flakes, and mango salsa.



Tasting menu



First course

Curry triangle
Mango bag
Entrecôte and cheese roll
Chicken wrap
Vegetable spring roll
Duck roll
Kokoxili Salad
Wakame salad
Miso broth

Second Course

Salmon nigiri sushi
Savoring maki
Avocado uramaki
Chicken Gyoza
Chicken skewer
Flambéed salmon nigiri
Crispy Futomaki Rolls
California crispy onions
Please proceed.
Entrecote skewer
Salmon sashimi
California
Grilled salmon nigiri.
Vegetable gyoza
Little Dragon Ball

Third Course

Teppanyaki Chicken
Crimson Chicken Curry
Crispy sesame chicken dish
Chicken with panko
Teriyaki Beef
Cantonese duck sauce
Red curry duck
Teriyaki salmon
Salmon with panko
Shrimp teppanyaki
Prawn with panko

Companions

Rice
Noodles
Pan Kokoxil

Dessert

Chocolate roulade
Mochi
Ice Cream
Banana Tempura
Coffee or Tea

**COST PER INDIVIDUAL
4 COURSES AND DESSERT**

16,50€

Specialized Menus

SUSHI MENU

22,50€
COST PER INDIVIDUAL

Maki | 8u Sushi | 4u
California | 4u
Sashimi | 6u
Chocolate Roll

KOKOXILI MENU

25,50€
COST PER INDIVIDUAL

Entrecôte and Cheese Roll
Gyoza
Cantonese Duck
Teppanyaki Shrim
Rice
Ice Cream Tempura

EXECUTIVE MENU

60,00€
COST PER INDIVIDUAL

Thai Soup
Tuna Belly Bao Bread
Soft-shell crab.
Avocado wafer
Scallop nigiri
Bluefin tuna and salmon sashimi
Sirloin steak nigiri
Cantonese duck with rice
Ice cream tempura

Please consult the staff regarding allergens present in the dishes you have selected from the menu.



Chef's Recommendations

- Wantun XL Iberian and Vegetables | 4u | **7.90€**     
- Beef Jiaozi (dumplings) with Foie Gras | 4u | **11.90€**     
- Mixed shrimp and bamboo crystal bao | 4u | **7.90€**     
- Prawn Nigiri Sushi | **15.90€**   
- Scallop Nigiri Sushi | 2u | **8.50€**   
- Quail Egg Nigiri Sushi | 2u | **5.90€**   
- Red Clam Nigiri Sushi | 2u | **6.50€**   
- Foie Gras Nigiri Sushi | 1u | **5.90€**   
- Sushi Nigiri Tiger Prawn Sushi | **7.90€**    
- Sushi Nigiri Mackerel | 2u | **5.50€** 
- Sushi Nigiri Tilapa | 2u | **5.50€** 
- Flambéed Duck Sushi Nigiri | 2u | **6.50€** 
- Crispy Chicken Futomaki with banana | **12.90€**   
- Surimi uramaki | **14.50€**    
- Japanese Poke | **14.90€**      
- Shrimp Tempura Ramen | **9.90€**      
- Crispy Ginger Chicken | **9.80€**   
- Sixi Chicken Sumai (4 Seasons) | **6.90€**     
- Crunchy Jingdu Gyoza | **6.50€**       
- Cantonese Shrimp Rice Noodle Rolls | **9.90€**       
- Crispy Shrimp Bites | **6.90€**      
- Chicken curry gyoza | **5.90€**      

Starters

1. Duck Roll | 8.50€



2. Vietnamese Roll | 6.80€



3. Vegetable Roll | 5.90€



4. Chicken Roll | 5.50€



5. Curry samosa | 5.50€



6. Entrecôte and cheese roll | 7.50€



7. Prawn Nest | 6.50€



13. Mango bag | 5.90€



14. Avocado Waffle | 4.50€



15. Octopus croquette | 6.90€



19. Duck bao bread | 4.50€



20. Soft-shell crab bao bun | 9.50€



21. Tuna bao bread bun | 6.90€



35. Chicken Bao Bread | 3.90€



22. Thai Soup | 5.90€



23. Miso Soup | 3.90€




31. Wakame salad | 6.50€





32. Edamame | 6.50€




34. Avocado salad accompanied by shrimp tempura | 9.50€ 


36. House Salad | 6.90€ 

39. Tempura of soft-shell crab | 9.50€ 

41. Vegetable Tempura | 9.50€ 

42. Shrimp Tempura | 12.50€ 


45. Dragon ball | 5.90€ 

46. Pork or chicken gyoza | 5.90€ 

47. Vegetable Gyoza | 5.90€ 

48. Shrimp Gyoza | 6.50€ 

49. Lobster and cod stew | 6.50€ 

8. Vegetable Gyoza Shuijing | 6.50€ 

Sushi and sushi combinations

Kokoxili| 48u
58.00€



Tokyo| 48u
62.90€



Eventos| 85u
99.90€



Gourmet| 64u
109.90€




Both sushi combos and sushi plates share the same allergens




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|--|---------------|
| 56. Sushi (6) Sashimi (6) Maki (8) California (8) | 33.50€ |
| 57. Sushi (8) Futomaki crispy (4) Uramaki (8) | 29.90€ |
| 59. Sushi (6) Maki (8) California (4) | 19.90€ |
| 60. Sushi (8) Sashimi (9) | 22.90€ |
| 61. Sushi (10) Sashimi (9) Maki (16) | 33.50€ |
| 62. Sushi (6) Sashimi (6) Maki (8) | 19.90€ |
| 63. Sushi nigiri variado (10) | 14.90€ |
| 64. Maki (8) Sushi(7) | 18.50€ |
| 65. Sashimi assorted (18) | 35.90€ |
| 66. Sashimi assorted (12) | 24.90€ |
| 67. Maki, crispy California , avocado Uramaki (16) | 16.50€ |
| 68. Maki, crispy California, sesame California , avocado Uramaki (32) | 29.90€ |
| 69. Crispy California (4) Sushi(6) | 16.50€ |

Sashimi and tataki

51. Tuna sashimi (9) | 24.90€ 

53. Salmon Sashimi (9) | 13.50€ 

54. Salmon Tataki | 13.50€   

55. Bluefin tuna tataki | 19.90€   

Temaki

58. Temaki (1) | 5.90€






- Tuna 
- Salmon 
- Anguilla 
- Shrimp tempura



30. Sesame paper temaki | 6.50€



58. Maki degustación(8) | 5.90€

- Bluefin tuna 
- Salmon 
- Prawn 
- Avocado
- Cucumber
- Crab stick  

230. Tokyo maki roll | 7.90€



Sushi and Nigiri



70. Sampling nigiri sushi (2) | 4.20€



- Salmon 
- Avocado
- Shrimp 




71. Gourmet sushi nigiri (2) | 5.50€




- Anguilla
- Flambéed salmon
- Filet mignon
- Spicy tuna salad
- Spicy salmon dish
- Sepia
- Millet
- Grilled salmon fillet
- Crispy prawns.
- Octopus
- Delightful limb
- Saurio



17. Red tuna nigiri sushi (2) | 7.50€  

50a. Tuna nigiri sushi bull (2) | 8.90€  

50b. Ikura nigiri sushi (salmon roe) (2) | 8.90€   

229. Foie gras sushi nigiri (1) | 5.90€   

Uramaki and California



Both sushi combinations and sushi platters contain the same allergens.


Sesame futomaki accompanied by tartar sauce	13,90€
Toro Uramaki	19,90€
Large Futomaki (eight pieces) Composed of salmon, tuna, avocado, cucumber, masago, and crab stick.	12,90€
Crispy California Pizza Filled with crab stick and avocado, encased in a crispy tempura coating.	12,90€
Avocado Uramaki (8 pieces) Filled with shrimp tempura and garnished with avocado.	12,90€
Crispy Vegetable Futomaki (eight pieces) Stuffed with cucumber, avocado, wakame, and a crispy breadcrumb coating.	11,90€
California Sesame (8) Stuffed with salmon, avocado, and topped with sesame. Stuffed with tuna, avocado, and a sesame garnish.	12,50€
Californian Crispy Onion (8) Filled with crab stick and avocado, garnished with crispy onion.	12,50€
California Gourmet (8) I Filled with salmon tartare, wakame, and garnished with flambéed salmon and masago.	14,50€
California Cheese Assortment (8 oz) Salmon, tuna, and avocado filled with sesame and masago garnish.	12,90€
Salmon Uramaki (eight pieces) Stuffed with salmon, avocado, and topped with masago.	14,50€
Uramaki sushi roll Filled with shrimp tempura and topped with eel.	19,50€
pancakes with uramaki (8) Composed of salmon, tuna, cucumber, avocado, crab stick, and masago.	13,50€
Uramaki Volcano (8 pieces) Filled with avocado, garnished with crispy panko, and accompanied by salmon tartare.	12,90€
Spicy tuna uramaki (eight pieces) Elevated with spicy tuna tartare and a crispy onion vinaigrette.	13,50€
Tasura uramaki (8 pieces) Shrimp tempura filling, garnished with salmon, tuna, and avocado.	14,50€
Uramaki Sirloin (eight pieces) Filled with shrimp tempura and topped with foie.	19,50€
Sesame uramaki featuring surimi Avocado stuffed and encased in a crispy sesame coating, garnished with surimi.	14,90€
Sesame uramaki featuring surimi Stuffed with crispy salmon, avocado, and tempura on the exterior.	12,90€
Salmon tartare accompanied by avocado	13,90€
Bluefin tuna tartare accompanied by avocado	13,50€

Fish and seafood

98. Teriyaki Salmon | 13.90€ 


176. Salmon Yakitori | 5.90€ 

99. Bluefin tuna belly | 24.90€ 

177. Shrimp Yakitori | 6.50€ 

95. Teppanyaki prawns | 15.90€ 


220. Prawn with panko | 12.50€ 


226. Prawn with red curry | 14.50€ 

Meats


180. Chicken Yakitori | 12.90€ 


100. Pollo teriyaki | 4.90€ 

178. Entrecôte and cheese yakitori | 7.50€ 


103. Chicken Teppanyaki | 9.50€ 


222. Chicken with panko | 8.50€ 

223. Almond Chicken | 10.90€ 

225. Sesame Chicken | 9.50€ 


118. Chicken with red curry | 8.90€ 

119. Chicken Szechuan | 9.90€ 


90. Teriyaki Beef | 9.80€ 

133. Szechuan Beef | 9.90€ 

94. Veal with garlic | 9.80€ 

108. Roast duck with crepe | 22.50€ 

109. Roast duck with 1/2 crepe | 18.50€ 

113. Duck with red curry | 17.50€ 

114. Cantonese Duck | 17.50€ 

Accompaniments

159. Pad Thai (Thai Noodles) | 8.50€ 
160. White rice | 2.80€ 
162. Rice with pineapple, shrimp and curry | 7.50€ 
163. Shrimp Rice (Cantonese) | 5.90€ 
164. Japanese Style Rice | 7.50€ 
165. Ramen noodles / beef (shrimp) | 8.50€ 
166. Tallarines udon / langostino (pollo) | 8.50€ 
169. Vegetable Rice | 4.90€ 
171. Rice with egg | 4.50€ 
172. Indonesian Rice | 6.90€ 
260. Yakisoba (Japanese noodles) / chicken | 9.50€ 
261. Yakisoba (Japanese noodles) / shrimp | 9.50€ 
262. Yakisoba (Japanese noodles) / Duck | 9.50€ 
263. Yakisoba (Japanese noodles) / beef | 9.50€ 

Desserts

- Vanilla / Chocolate Ice Cream | 3.90€ 
- Lemon Sorbet | 5.90€ 
- Ice cream with nuts | 5.90€ 
- Ice Cream Tempura | 5.90€ 
- Banana Tempura | 5.90€ 
- Pumpkin Pie with Ice Cream | 5.90€ 
- Coulant with ice cream | 5.90€ 
- Chocolate Roll | 4.50€ 
- Tarta Dorayaki | 4.50€ 
- Grilled Ice Cream | 5.90€ 
- Mochi | 5.90€ 
- Apple Gyoza with Chocolate Ice Cream | 5.90€ 

Drinks

Water	2.00€
Soft drinks	2.50€
Appleteiser	2.20€
Nestea	2.50€
Tropical beer	2.20€
Dorada beer	2.20€
Chinese beer	2.90€
Sapporo beer	3.50€
Arehucas Rum	4.90€
Diplomatic Exclusive	7.50€
Zacapa 23	7.90€
Matusalem	7.90€
Habana Club7	5.50€
Gran Duque Cognac	6.00€
Remy Martin Cognac	6.10€
Carlos I Cognac	6.10€
Magno Cognac	3.90€
Veterano Cognac	3.90€

Coffees and teas

Coffee	1.50€
Irish Coffee	3.90€
Carajillo	2.00€
Cappuccino	2.50€
Japanese tea	2.50€
Jasmine tea	2.50€
Gingsen tea	2.50€

blackberry liquor	3.90€
Frangelico liquor	3.90€
Pacharán liquor	3.90€
Tía María liquor	3.90€
Martini	3.90€
Baileys liquor	4.50€
Drambuie	4.50€
Jägermeister	4.50€
Gintonic	5.00€
Hendrick's gin	7.50€
Bombay gin	5.80€
Tanqueray gin	5.80€
Tanqueray Ten gin	8.50€
G'vin gin	7.90€
Master gin	5.80€
London gin	7.90€
J&B	3.50€
Johnnie Walker N	5.50€
Johnnie Walker R	3.90€
Johnnie Walker Blue	24.90€
Johnnie Walker Gold	9.90€
Johnnie Walker Platinum	15.90€
Chivas 12	5.00€
Chivas 18	9.50€

WINES

WHITES

Dried reddish brown Lanzarote D.O. Wine	23.50€
Semi-sweet red Lanzarote D.O. Wine	23.50€
The Dry Tap Lanzarote D.O. Wine	23.90€
Yaiza Malvasia dry Lanzarote D.O. Wine	23.50€
Semi-sweet volcano Lanzarote D.O. Wine	23.50€
Valentine's Day Penedés D.O. Wine	15.90€
Faustino VII century Wine D.O. of La Rioja	13.90€
Campillo Albariño Wine D.O. of La Rioja	21.90€
Faustino VII Wine D.O. Tierra de Castilla	13.90€
Green Door Wine D.O. Ribera del Duero	16.90€

PINK

Casta Towers Penedés D.O. Wine	14.90€
Faustino VII Wine D.O. La Rioja	23.90€

SPARKLING WINES

Bermejo Wineries D.O. Cava Wine	19.90€
Codorníu D.O. Cava Wine	19.90€
Bollinger D.O. Champagne	59.90€

SPECIALITIES

Re-Jarra	8.50€
Mojito with Sake	8.50€

REDS

Azpilicueta Wine D.O. of La Rioja	19.90€
Faustino I Gran Reserva Wine D.O. La Rioja	29.90€
Faustino V Wine D.O. La Rioja	19.90€
Faustino VII Wine D.O. La Rioja	13.90€
Campillo Crianza Wine D.O. La Rioja	19.90€
Herminia Vineyard Wine D.O. La Rioja	14.90€
Sierra Cantabria Crianza Wine D.O. La Rioja	19.90€
Portia Crianza Wine D.O. Ribera del Duero	22.90€
Portia Roble Wine D.O. Ribera del Duero	16.90€
Fishery Breeding Wine D.O. Ribera del Duero	32.00€
Fishing Reserve Wine D.O. Ribera del Duero	36.90€
Another Wine D.O. Ribera del Duero	85.00€
Malleolus Wine D.O. Ribera del Duero	49.90€
Carravieja Breeding Payment Wine D.O. Ribera del Duero	49.90€
Resalso Estate Wine D.O. Ribera del Duero	19.90€
Emilio Moro Wine D.O. Ribera del Duero	29.90€
The Plant Wine D.O. Ribera del Duero	18.50€
Arzuaga Crianza Wine D.O. Ribera del Duero	29.90€
Proto Crianza Wine D.O. Ribera del Duero	28.00€
PSI Pingus Wine D.O. Ribera del Duero	52.00€
Pingus flower Wine D.O. Ribera del Duero	199.00€
Retuerda Abbey selection Wine D.O. Ribera del Duero	39.00€