

PRELUDE

THE FIRST BEAT OF THE NIGHT, SMALL BITES TO START THE EXPERIENCE

CROISSANT Sage All i Oli	12€
EDAMAME Butter, Sweet Chili	8€
JAMÓN IBÉRICO Iberian	60€
RUBIA GALLEGA Cured	35€
OYSTER Natural	8€/u.
OYSTER Purple Shiso Vinegar, Coriander Oil	10€/u.
OYSTER Tiger Milk, Gochujang, Coriander, Spicy Fennel	10€/u.
OSCIETRA CAVIAR 50G Blinis, Sour Cream	180€

HARMONIC GREENS

BALANCE, FRESHNESS, AND TEXTURE CONTRAST, LIKE A PERFECTLY TUNED MELODY

TOMATO Seasonal Tomatoes, Rose Vinaigrette	18€
ARTICHOKE Grilled Ají Amarillo, Furikake	16€
STRACCIATELLA Glazed Shallots, Cantonese Nuts	20€
AUBERGINE Roasted Herb Vinegar, Ginger Yogurt, Herbs, Gochugaru	18€
WAKAME Salad Tosazu Vinaigrette with Yuzu, Lime, Sesame	14€

RAW SESSIONS

A FRESH AND VIBRANT SET, WHERE EVERY BITE IS A PERFECT CHORD

RED PRAWN Carpaccio, Elderflower Dressing	26€
TUNA TIRADITO Lemongrass Ponzu	40€
TUNA TARTAR Crispy Nori, Nikkei Guacamole	34€
WAGYU Tartar, Fennel Kimchi, Tacos	55€

CHERRY SUSHI BAR

TUNA Nigiri	16€/2u.
O-TORO Nigiri Ventresca de Atún	16€/2u.
SALMON Nigiri	12€/2u.
SALMON FLAME & AJÍ AMARILLO Nigiri	15€
WAGYU Nigiri	35€/2u.
HAMACHI GREEN CURRY Nigiri	15€
VEGGY PLEASE Maki Roasted Aubergine Marinated in Soy, Ginger, Coriander and Agave	26€
FANKIMAKI Futomaki Prawn, Avocado	30€
RAINBOW Uramaki Prawn, Hamachi, Avocado	30€
SALMON & CRAB Uramaki Crab, Avocado	35€
WAGYU BABY Uramaki Shiitake, Cucumber, Foie, Truffle Mayo	50€
DYNAMITE TUNA Uramaki Tuna, Cucumber	30€
EXTRA OSCIETRA CAVIAR	30€

HOT STAGE

A FUSION OF UMAMI FLAVOURS AND JAPANESE TECHNIQUES WITH MEDITERRANEAN ACCENTS.
THE HEADLINERS OF THE NIGHT: BOLD, INTENSE, AND UNFORGETTABLE

KING CRAB Batayaki Butter	150€
SCALLOP Gratinated Parmesan Emulsion	12€/u.
SOLE Oven Cherry Tomatoes, Kalamata Olive	80€
BABY SQUID Fried Shichimi Togarashi, Yuzu Mayo	25€
CHICKEN Grilled Sweet Potato Purée	32€
LAMB CHOPS Sautéed Lavender Chimichurri, Potato Purée	32€
WAGYU Grilled Tokyo Style Café Paris Butter	155€

SIDE BEATS

THE PERFECT ACCOMPANIMENT TO KEEP THE RHYTHM GOING

ASPARAGUS Grilled Almond, Arugula Pesto	12€
MUSHROOMS Grilled Wasabi, Spinach	15€
MIXED GREENS Green Ponzu	12€
FRIES Fried	12€
TRUFFLE FRIES Fried	15€
SWEET POTATO Fried Vanilla Mayo	15€

SERVICE CHARGE

A 10% service charge will be added to the final bill.

The service charge is a discretionary payment for services rendered by our personnel. If you want to remove or modify the amount, please speak to the staff.
Payment of the final bill implies acceptance of the service charge.

ALLERGENS MENU

