

Miss Sushi

Starters & Salads

Miso soup 3,90€
The most traditional dish of Japanese cuisine.

Edamame 4,20€ **VEG**
Al vapor.

Wakame 5,90€ **VEG**

Japobravas 6,50€
Tempura potatoes with wasabi aioli and japobrava sauce.

Crab SSAM 7,90€ **New**
Txangurro and Kanikama on fresh lettuce leaves with crispy tempura balls

Prawn Ceviche on Totopo 9,50€
6 Pieces.

Katsu Chicken Salad 10,90€
Mix of tender sprouts, Japanese mayonnaise, katsu chicken and chopped peppers

Secret Salad 10,90€ **New**
Marinated red cabbage with a hint of lime, diced salmon, edamame beans, and Japanese mayonnaise.

Poke Waikiki Tuna 12,50€ **New**
Sushi rice base with poke sauce, tomatoes, avocado, red onion, fresh tuna, soy sauce with chili and sesame oil, corn tortilla chips, Japanese mayonnaise, and sesame.

Poke Langostino Panko 12,50€ **New**

Sushi rice base with poke sauce, panko tempura shrimp, grated carrot, red onion, avocado, and ponzu sauce.

Poke Vegeta 12,50€ **New**

Sushi rice base with poke sauce, fresh tomato, soft-boiled egg, red onion, broad beans, walnuts, tempura panko carrots, sesame sauce, and seeds.

Poke Crispy Salmon 12,50€ **New**

Sushi rice base with poke sauce, avocado, edamame beans, fresh salmon, Japanese mayonnaise, sesame, and corn tortilla chips.

Wild Prawn Tempura 15,50€

With creamy sweet chili sauce.

Gyozas

Beef gyozas 4,90€
Chickpeas and beetroot, with edamame, carrot crudités, cucumber and crispy pasta.

Japanese Curry Chicken Gyozas 4,90€
Aromatic yet mild, with a touch of sear, served with amakuchi sauce. (4 pieces)

Shrimp Gyozas 5,50€
Fried shrimp and vegetable gyozas with a touch of Japanese mayonnaise and fresh herbs. (4 pieces)

Kale Gyozas 5,50€ **VEG**
Kale dumplings with vegetables and spices (4 pieces).

Duck Gyozas 5,20€ **New**
With vegetables. (4 pieces)

Gyoza Festival 11,50€ **New**
Choose any 8 gyozas.

Classic Rolls

Fuji 7,90€
Goat cheese, sun-dried tomato, avocado, and fine herbs.

Bonsai 7,90€ **VEG**
Tomato, asparagus, cucumber, avocado, and wasabi-flavored sesame.

Mango Tori 7,90€
Grilled free-range chicken, mango, cream cheese, and Noritama furikake.

Golden Ebi 8,50€ **New**
Panko shrimp, asparagus, and Japanese mayonnaise.

Sakura Salmon Bite 8,50€
Salmon and avocado with mayonnaise, cucumber, and sesame seeds.

Osaka Salmon Cream 8,50€
Salmon and herbed cream cheese.

Ronin Red Tuna 8,90€
Tuna, avocado, tomato, ume & kimchi sesame, and Japanese mayonnaise.

**DOWNLOAD
THE CLUB
CARD
MISS SUSHI**



**AND EARN MONEY
ON EVERY VISIT**

Check Allergens



Miss Sushi

2

Exits

Tobiko Salmón

Salmon, creamy cheese, avocado, and tobiko. (4/8 Pieces)

9,50€

Crazy Atún

Wrapped in rice paper, with tuna, avocado, Japanese mayonnaise, tomato, cilantro, mint, chicory, and shichimi, served with sriracha sauce. (4/8 Pieces)

9,90€

Crazy Gamba Tempura

Wrapped in rice paper, with spicy tempura prawn, purple lettuce, asparagus, mint, cilantro, mayonnaise, and sriracha sauce. (4/8 Pieces)

9,90€

Miss Velvet New

Salmon and avocado roll with cucumber, mayonnaise, and tempura crumbs, topped with creamy "aburi" sweet chili sauce and a touch of lime zest, flambéed in-house.

10,90€

Tijuana New

Avocado roll with goat cheese and sun-dried tomatoes, tempura-fried chicken, creamy sweet chili sauce, lime, red onion, and teriyaki sauce, smoked live.

11,90€

Dragón

Rice and nori seaweed, with tempura prawns and asparagus, topped with avocado, served with Japanese mayonnaise and teriyaki sauce. (4/8 pieces)

11,90€

Foie & Mango New

Flambéed roll with duck foie gras and caramelized mango with apple, teriyaki sauce, and a spicy touch.

11,90€

Salmón Surf

Tempura salmon and cream cheese, topped with salmon tartar, fine herbs, Japanese mayonnaise, and teriyaki sauce. (6 pieces)

7,90€

Vegetal Vegetal VEG

Wrapped in rice paper, with avocado, tomato, asparagus, cucumber, parsley, dill, chives, baby greens, vegan mayonnaise, sriracha sauce, olive oil, and soy sauce. (4/8 piece)

8,50€

Miss Premium Rolls

Salmon and creamy cheese. (4/8 pieces)

9,30€

Ten

Salmon and cream cheese, topped with smoked salmon and flamed truffle mayonnaise, tobiko roe, teriyaki and chilli pepper strands. (4/8 pieces)

12,90€

Crispy Crab

Cantabrian crab meat, tempura prawns, Japanese mayonnaise, asparagus and masago. (4/8 pieces)

12,50€

Spice Girl

Bluefin tuna tataki from the Barbate Almadra tuna with a spicy touch, on a fresh and juicy roll made of avocado, tomato, asparagus, and cucumber, with Wasabi Sesame and a touch of Japanese Mayonnaise

12,50€

Tasty Tuna Tuna Tarantelo

Filled with strawberries, cream cheese and rocket, topped with tuna, sweet chilli, teriyaki and red sesame sauces. (4/8 pieces)

12,90€

Miss Bubba Gump

Stuffed with tempura prawns and topped with prawn tartar, with asparagus, sesame ume and touches of Japanese mayonnaise, sriracha, olive oil and soya (4/8 pieces).

12,90€

Doble Atún Tuna Tarantelo

Tuna with avocado, tomato, and Japanese mayonnaise, topped with more tuna, a touch of sweet chilli, fresh herbs, and soy sauce, sesame, and sriracha.

12,90€

Miss Black Mamba New

Inside-out roll filled with salmon, avocado, and cucumber, topped with grilled eel, truffle mayonnaise, sesame seeds, and teriyaki sauce.

13,90€

Combo

COMBO DELUXE (20 PIECES) New

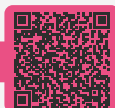
4 dragon, 4 spice girl, 4 en, 4 tuna spring roll, 2 aburi salmon nigiris, 2 quail egg and truffle nigiris..

24,90€

Create Your Combo

| | |
|--|-------|
| Habas de Edamame VEG | 2,00€ |
| Wakame VEG | 2,00€ |
| Spring roll Tuna (4 pieces) | 3,25€ |
| Bonsai VEG (4 pieces) | 3,95€ |
| Mango Tori (4 pieces) | 3,95€ |
| Fuji (4 pieces) | 3,95€ |
| Golden Ebi New (4 pieces) | 4,25€ |
| Osaka Salmon Cream (4 pieces) | 4,25€ |
| Sakura Salmon Bite (4 pieces) | 4,25€ |
| Ronin Red Tuna (4 pieces) | 4,45€ |
| Vegetal Vegetal VEG (4 pieces) | 4,25€ |
| Tobiko Salmón (4 pieces) | 4,75€ |
| Miss Premium Rolls (4 pieces) | 4,65€ |
| Crazy Tuna (4 pieces) | 5,95€ |
| Crazy Gamba Tempura (4 pieces) | 4,95€ |
| Miss Velvet New (4 pieces) | 5,45€ |
| Dragón (4 pieces) | 5,95€ |
| Sashimi Tuna + Salmon Tuna Tarantelo (4 pieces) | 6,20€ |
| Ten (4 pieces) | 6,40€ |
| Miss Bubba Gump (4 pieces) | 6,45€ |
| Doble Tuna Tuna Tarantelo (4 pieces) | 6,45€ |
| Nigiri Tuna + Salmon Tuna Tarantelo (4 pieces) | 7,80€ |

Check Allergens



Miss Sushi

Makis (8 pieces)

| | |
|-------------------------------|-------|
| Avocado VEG | 4,20€ |
| Norwegian Salmo | 6,20€ |
| Bluefin Tuna | 6,20€ |
| Cheese & Mango Spicy 5,90€ | 5,90€ |
| Tuna Spring roll New | 6,50€ |
| Salmon Spring roll New | 6,50€ |

Nigiris (1 piece)



| | |
|-----------------------|-------|
| Norwegian Salmo 6,20€ | 2,00€ |
| Salmon & Avocado | 2,20€ |
| Salmon & Cheese | 2,20€ |
| Wild Prawn | 2,20€ |

Quail egg with truffle 2,60€

Brie flambéed with Truffle 2,20€

Socarrat Prawn 2,60€
Toasted and crunchy sushi rice with Prawn and a touch of Wasabi aioli.

Aburi Salmon Nigiri with Wasabi Mayo 2,60€
Norwegian Salmon with torched Wasabi Mayo.

Bluefin tuna **Tuna Tarantelo** 2,60€

Quail Egg and Eel 2,90€

Crunchy Steak Tartare Nigiri with Quail Egg 2,90€
Crunchy rice base with prime Beef Steak Tartare and Quail Egg.

Eel and Foie 2,90€
Flambéed with teriyaki sauce.

Smoked Tuna Foie **New** **Tuna Tarantelo** 6,40€
(2 pieces).

Oshi sushi 4,50€ 8,00€
Foie gras micuit with apple and golden caramel coating. (2/4 pieces).

3

Tartares, Sashimis & Tatakis

Norwegian Salmon Sashimi 6,90€
6 pieces.

Almadraba Bluefin Tuna Sashimi 8,90€
6 pieces. **Tuna Tarantelo**

Mixed Sashimi Tuna & Salmon **Tuna Tarantelo** 9,50€
8 pieces.

Bun Tartar 8,20€
Delicious steamed and fried "Brioche-Bun" with avocado and beef tartare, sriracha chilli sauce and truffle mayonnaise.

Salmón Cake 13,50€
Salmon tartar with yuzu mayonnaise, avocado and a touch of seaweed and tobiko wasabi, on a base of crispy rice.

Almadraba Bluefin Tuna Tatakis **Tuna Tarantelo** 13,90€
With onion, Maldon salt and Extra Virgin Olive Oil (6 pieces).

The Tatakis Richest in the world **Tuna Tarantelo** 14,50€
Flambéed with soy butter and served over truffle mayonnaise, with hints of sriracha sauce, toasted corn, and freshly chopped herbs.

Tuna Tartare with Egg and Crispy Lotus 14,50€
Freshly seasoned tuna tartare, soft-boiled eggs, and crispy lotus root chips.



A lifetime of experience with the best bluefin tuna... and now we're going

We've been working with authentic Barbate bluefin tuna from the almadraba (trash canned tuna) for years, but this time we've raised the bar. Now, our dishes feature our favorite part of the tuna, the tarantelo: juicy, tender, and with a flavor that will make every bite unforgettable.

Check Allergens



Miss Sushi

Sandos

Classic Katsu

Brioche bun with salted butter, filled with panko-breaded pork shoulder chop, marinated cabbage, a touch of kimchi, our mustard tonkatsu sauce, and arugula leaves.

11,90€

Classic Chicken Katsu

Brioche bun with salted butter, filled with panko-breaded chicken breast, marinated cabbage with kimchi, arugula leaves, and our special mustard tonkatsu sauce.

11,90€

Chicken Teriyaki

Brioche bun with salted butter, filled with grilled chicken breast, teriyaki sauce, arugula, japobrava sauce, and pickled cucumber slices.

11,90€

Beef Burger Teriyaki

Brioche bun with salted butter, filled with a 200g beef burger, teriyaki sauce, arugula, japobrava sauce, and pickled cucumber slices.

12,90€

Cooking



Chicken Yakitori

With teriyaki sauce or with a spicy touch (2 skewers).

7,30€

Ebi fry

Prawns in panko tempura with Japanese mayonnaise.

8,00€

Soft Vegetable Tempura

Vegetable bites in crispy tempura, served with sweet chili sauce and Japanese mayonnaise.

9,50€

Vegetable Yakisoba with Soft-Boiled Egg VEG

Wok-sautéed noodles with vegetables, mushrooms, egg, and soy sauce.

9,90€

Wok of vegetables with Teriyaki Sauce VEG

Wok-seared vegetables with teriyaki, sesame, fresh herbs, and Lotus Chips

10,20€

Miss Sensations Chicken

Stir-fried rice with vegetables, egg, chicken and soy sauce.

9,90€

Donburi with egg and tempura vegetables

Steamed rice with low-temperature eggs and tempura vegetables

10,20€

Donburi with egg and chicken

Steamed rice with low-temperature eggs, chicken, and tempura vegetables

10,50€

Miss sensaciones beef

Stir-fried rice with vegetables, egg, beef and soy sauce.

10,90€

Chicken Teriyaki

Free-range chicken marinated in teriyaki sauce, served with rice and baby greens

10,90€

Chicken Katsu

In panko tempura with rice and Japanese mayonnaise

10,90€

Chicken Udon

Wok stir-fried noodles with vegetables and soy sauce.

12,50€

Yakisoba with Prawns and Pluma

Wok-sautéed noodles with Iberian pork pluma, prawns, vegetables, and soy sauce.

12,90€

Desserts

Dorayaki with dulce de leche and strawberry

Sweet and fresh at the same time, with powdered sugar. New

5,40€

Dorayaki Nutella New

5,20€

Dorayaki Lotus & Chocolate New

With a touch of cocoa.

5,20€

Chocolate Coulant

Chocolate Coulant

6,00€

Franui

A tub of raspberries dipped in two chocolates, with a choice of milk chocolate or dark chocolate.

7,10€

Nutella Sando New

Toasted brioche with Nutella

8,90€

Ice Cream Green Tea 4,50€

4,50€

Mochis de Chocolate

2 pieces.

5,20€

Mochis de Mango y fruta de la pasión

2 pieces.

5,20€

Mochi Limón Yuzu

2 pieces.

5,20€

Miss Nutella

Sweet rice maki with coconut milk, filled with Nutella, and wrapped in a thin crepe. (6 pieces)

5,20€

Miss Nutella Fresa

Sweet rice maki with coconut milk, strawberries, filled with Nutella, and wrapped in a thin crepe. (6 pieces)

5,60€

Choco Zen New

Chocolate cake in different textures

4,50€

Limón Yuzu New

Lemon tart with biscuit and meringue

4,50€

Matcha Cream New

Matcha Tea Tiramisu

5,20€

White Chocolate Cheesecake

White Chocolate Cheesecake

5,90€

Check Allergens

