



Miss Sushi

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#SUSHIMATCH

MENÚ SUPREME

7 courses for
21,50€

per person

FOR TWO PEOPLE

**Wild Prawn Tempura or Nigiris
(2 salmon, 2 shrimp, 2 egg)**

Beef Gyozas or Japobravas

World's Tastiest Tataki or Salmon Cake

Vegetable Yakisoba with egg or Miss Chicken Sensations

Dragon 4 pcs. and Tobiko Salmon 4 pcs. or Mexico 4 pcs. and Ten 4 pcs.

Miss BB (2 pieces) U Oshi Sushi (2 pieces)

Menu

Tuna

Degustation



Tuna nigiri

Tuna is renowned for its **high protein and Omega 3 content**. On our menu there is only wild bluefin tuna from the Almadraba of Barbate, Cadiz, caught using traditional and 100% sustainable methods. It is a wild bluefin tuna, it swims freely, it eats what it wants, it is big and it is caught only at its optimum moment. All this makes our tuna tasting menu an **authentic experience of flavour and quality**.



Tasty Tuna

- 🌸 4 Tuna nigiris
- 🌸 Tasty Tuna
- 🌸 Low temperature eggs with tuna and lotus flower
- 🌸 Tataki of bluefin tuna from Barbate

Low temperature eggs with tuna and lotus flower.

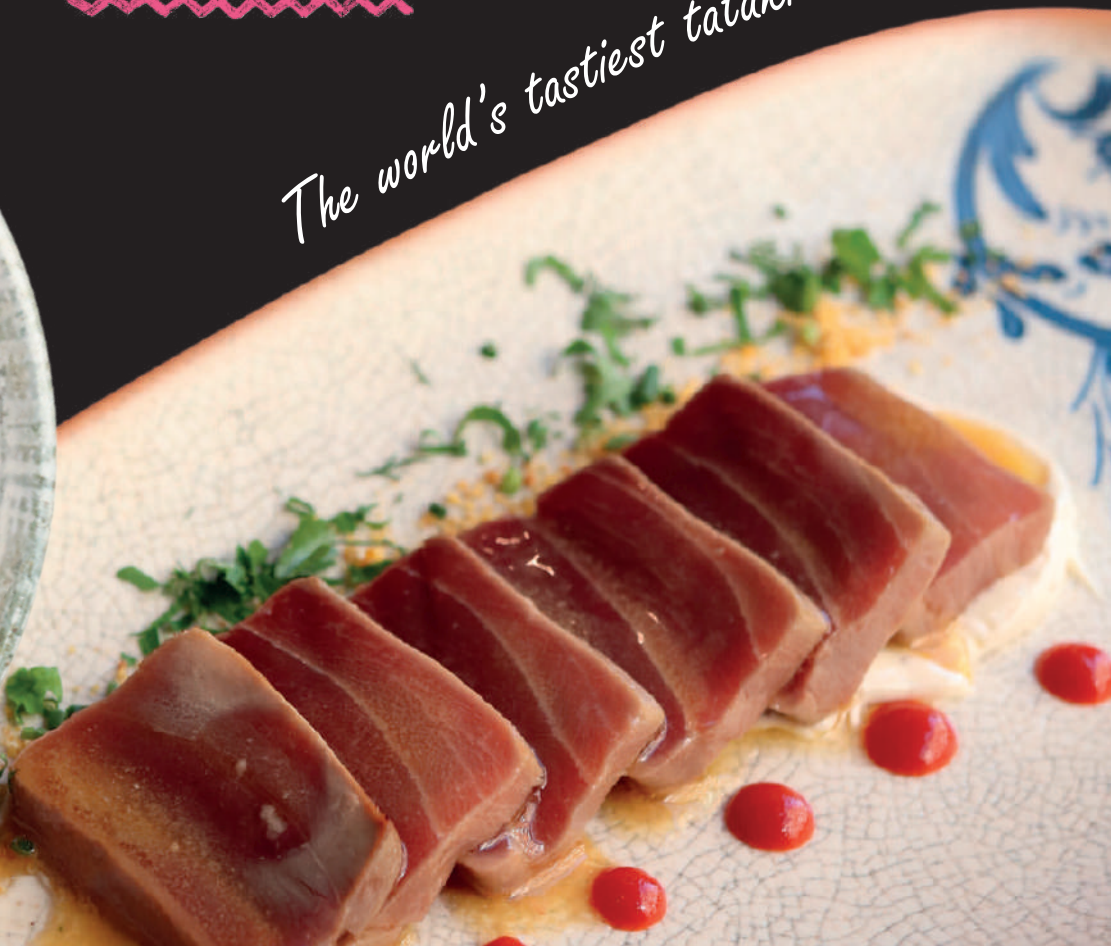


49€

For 2 people



The world's tastiest tataki



The Tataki

Richest in the world

Bluefin tuna tataki

**from the Barbate almadraba
tuna trap**

Flambéed with soy butter and served over truffle mayonnaise, with hints of sriracha sauce, roasted corn and freshly chopped herbs (6 pieces)

14,90 €

More than 15 years cooking sushi.



*The best tuna, the red tuna
of Barbartede Petaca Chico.*

*The high loin, the best part
for making Tataki.*

Starters

VEG

Edamame

4,50 €



Tempura of Wild Prawn Tempura

With creamy sweet chilli sauce.

15,90 €



To whet your appetite, we recommend our delicious Wild Prawn Tempura, It's spectacular!

New!

Gyoza Combo

3 Beef Gyozas and 3 Kale Gyozas.

9,60 €



Kale gyozas

Kale dumplings with vegetables and spices (4 pieces).

7,10 €

Hummus

Chickpeas and beetroot, with edamame, carrot crudités, cucumber and crispy pasta.

6,90 €



VEG

Natural Rice / Vinegared Rice

3,40 €



Beef gyozas

With a touch of griddle and served with amakuchi sauce (4 pieces).

7,10 €



Miso Soup

4,50 €



S- tar- ters



Wakame

6,80 €



New!



Fresh spider crab rolls

With Japanese mayonnaise, tomato, cabbage, carrot, radicchio, coriander and mint, served with ponzu sauce.

9,00 €



New!



Katsu Chicken and Goat Cheese Rolls

Fresh rolls stuffed with crispy chicken katsu with tender sprouts, apple and goat cheese, sweet chilli sauce on the side.

8,60 €



Wild Prawn Ceviche “à la minute”.

With red onion, avocado, lime juice and a touch of kimchee and coriander.

18,20 €



VEG



Crispy

Aubergine with miso

With a touch of yuzu, panko tempura, cane honey pearls, wok sauce and vegetable mayonnaise.

8,60 €



Japobravas

Tempura potatoes with wasabi aioli and japobrava sauce.

6,80 €



New!



Prawn gyozas

With their coral sauce and coconut milk (4 pieces).

7,95 €

Salads

Katsu Chicken Salad

Mix of tender sprouts, Japanese mayonnaise, katsu chicken and chopped peppers.

12,50 €

Salmon Poke / Tuna Poke

With a rice base, accompanied by Norwegian salmon or Almadraba Red Tuna, avocado, cucumber, surimi, tomato, wakame seaweed and sesame dressing.

13,60 € / 15,90 €

100% Vegetable Poke



Quinoa, served with tofu, avocado, tomato, cucumber, carrot, red onion, peppers and sesame dressing.

11,30 €

Red Tuna Salad with Almadraba Tuna confit

Mix of tender sprouts with Red Almadraba Tuna confit in Japanese marinade, egg mollet, tomato, soya beans and sesame seeds.

14,30 €

Tropical quinoa salad



Fresh quinoa salad with mango, strawberries, tomato, rocket leaves and edamame, dressed with lime coconut milk, fresh herbs and extra virgin olive oil.

12,60 €

Cold cucumber noodles with ginger vegetable mayonnaise



Refreshing cucumber noodle salad with sesame vinaigrette, fresh herbs and lemon-ginger vegetable mayonnaise.

6,00 €



Katsu Chicken Salad

Red Tuna Salad with Almadraba Tuna confit



100% Vegetable Poke

Our salmon is of 100% Norwegian origin and of superior quality.

Salmon Poke



Cold cucumber noodles with ginger vegetable mayonnaise



Tropical quinoa salad



RRP INCL. VAT

Cooking

**Vegetable Yakisoba
with low-temperature
egg**



Vegetable Yakisoba with low-temperature egg

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

10,90 €

Prawn and Feather Yakisoba

Wok stir-fried noodles with feather, prawns, vegetables and soy sauce.

14,30 €

Miss Sensations

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

12,50 €

Chicken Udon

Wok stir-fried noodles with vegetables and soy sauce.

13,60 €



Cooked using an ancestral method, we obtain a slightly curdled egg, where the yolk and white have a uniform texture that you won't find anywhere else.

**Prawn and Feather
Yakisoba**



Miss Sensations



Chicken Udon

RRP INCL. VAT



Chicken Katsu

Chicken Katsu

In panko tempura with rice and Japanese mayonnaise.

12,00 €

Ebi Fry

Prawns in panki tempura with Japanese mayonnaise.

8,60 €

Panko Vegetable Tempura



With vegetable mayonnaise and sweet chilli sauce.

10,40 €

Chicken Yakitori

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

6,90 €

Chicken Teriyaki

Marinated free-range chicken with teriyaki sauce, rice and tender sprouts.

11,70 €



Ebi Fry



Panko Vegetable Tempura



Chicken Yakitori



Chicken Teriyaki



It is a vegetable protein that offers the experience of meat with all the benefits of vegetables..



Bluefin Tuna Tartar with Eggs and Lotus Crisp



Miss BB

Nuevo pan



100% Vegetable Wok

Katsu Sando

New!

Japanese sandwich, browned with butter and filled with avocado and katsu chicken, with a touch of kimchi, tender sprouts and truffle mayonnaise.

8,30 €

100% vegetable wok

VEG

Nikkei quinoa stir-fry with a touch of aji amarillo, vegetables and Heura® vegetable protein.

13,60 €

Bluefin tuna tartar with eggs and lotus crisp



Freshly seasoned Almadraba red tuna tartare, low temperature eggs and crispy lotus root chips.

18,20 €

Miss BB

Rubia Gallega burgers, tonkatsu sauce, rocket and Japanese mayonnaise, with our delicious steamed and fried "Brioche-Bun" (2 pcs).

8,30 €

Shrimp Udon

New!

Noodles served with a creamy sauce made from their coral, coconut milk and edamame beans.

12,75 €



RRP INCL. VAT

Californias

(8 pieces)

Goat cheese 6,80 €

Goat cheese, sundried tomato, avocado and herbs.

Salmon & Avocado 9,00 €

With mayonnaise, cucumber and tempura.



Vegan 6,30 €

Tomato, asparagus, cucumber, avocado and sesame flavoured with wasabi.

Salmon & Cheese 9,00 €

With fine herbs.



Atún 9,70 €

Atún, aguacate, tomate, sésamo ume & kimchi y mayonesa japonesa.

Mango & Pollo 6,40 €

Pollo de corral a la plancha, mango, queso cremoso y furikake noritama.



El mejor sushi hecho al momento para que disfrutes cada bocado.

Makis

(6 pieces)

Norwegian Salmo

6,40 €

Bluefin Tuna

7,40 €

Cheese & Mango Spicy

5,20 €





Quail egg with truffle
3,10 €



Eel and Foie
Flambéed with
teriyaki sauce.
3,70 €



Norwegian Salmon
2,20 €



Quail and Eel Eggs
3,40 €

Ni gi ris



Salmon & Avocado
2,20 €



Salmon & Cream Cheese
2,50 €



**Brie flambéed with
Truffle**
2,90 €



Bluefin tuna
3,20 €



Wild Prawn
2,50 €



Oshi Sushi
Foie gras micuit with apple and
golden caramel coating
(2/4 pieces).
5,20 € / 9,20 €

Tartares, sashimis and tatakis

Bun Tartar

Delicious steamed and fried “Brioche-Bun” with avocado and beef tartare, sriracha chilli sauce and truffle mayonnaise.

8,50 €



Almadraba Bluefin Tuna Sashimi (4/8 pieces)

9,20 € / 18,30 €

Norwegian Salmon Sashimi (4/8 pieces)

7,40 € / 13,70 €

Mixed Sashimi Tuna & Salmon (6/8 pieces)

10,90 € / 16,00 €



New!

Beef Cake

Knife-chopped beef tartare with finely chopped onion on a base of crispy rice and avocado with crispy wonton crust.

15,90 €

New!

Salmon Cake

Salmon tartar with yuzu mayonnaise, avocado and a touch of seaweed and tobiko wasabi, on a base of crispy rice.

14,50 €

New!

Tuna Cakee

Almadraba bluefin tuna seasoned with a touch of soy, siriratha and olive oil, tomato, avocado slices and tobiko wasabi roe on a crispy rice base.

19,30 €



Almadraba Bluefin Tuna Tataki

With onion, Maldon salt and Extra Virgin Olive Oil (6 pieces).

15,50 €



At Miss Sushi we have the best Bluefin Tuna from Almadraba de barbate, which stands out for its superior flavour and guaranteed quality.

Success

(8 pieces)



Ten

New!

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

17,19 €



Dragon

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

13,40 €



Tasty Tuna

Filled with strawberries, cream cheese and rocket, topped with tuna, sweet chilli, teriyaki and red sesame sauces.

14,80 €



Crispy Crab

New!

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

13,40 €



Crazy Gamba Tempura

Wrapped in rice paper, with spicy tempura shrimp, purple lettuce, asparagus, mint, coriander, mayonnaise and sriracha sauce (8/4 pieces).

11,30 €



Tobiko Salmon

Salmon and cream cheese coated with tobiko (8/4 pieces).

9,70 €



Crazy Tuna

Wrapped in rice paper, with tuna, avocado, Japanese mayonnaise, tomato, coriander, mint, radicchio and schimi with sriracha sauce (8/4 pieces).

12,00 €



Mexic

Avocado, goat cheese and sundried tomato, covered with roasted corn, served with tortilla chips and chipotle chilli sauce (8/4 pieces).

10,90 €



Salmon Surf

Salmon and cream cheese tempura, topped with salmon and herb tartar, Japanese mayonnaise and teriyaki sauce (6 pieces).

10,20 €



New!

Vegetable Vegetable

Roll wrapped in rice paper, with avocado, tomato, asparagus, cucumber, parsley, dill, chives, green shoots, vegetable mayonnaise, sriracha sauce, olive oil and soya (8/4 pieces).

8,60 €

Crunch!

Tempurised with double stuffing of salmon, asparagus, surimi, avocado, nori seaweed, Japanese mayonnaise and teriyaki sauce.

14,80 €



New!

Miss Bubba Gump

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

15,90 €



New!

Miss Velvet

Salmon and avocado roll, with cucumber, mayonnaise and tempura crumbs, covered with creamy sweet chilli sauce "aburi" and a touch of lime zest (8 pieces).

9,90€

Foie & Mango
Duck foie gras and caramelised mango with apple.

13,60 €



Shrimp Eating Tuna

Tuna, tempura prawns and asparagus, with teriyaki and chipotle sauces and wasabi flavoured sesame (8/4 pieces).

16,60 €

Miss Premium Rolls

Salmon and cream cheese.

10,20 €



Create your combo

Choose from any of the following dishes to create your perfect combo: You must select a minimum of 2 dishes.



Californias (4 pieces)

California Mango & Chicken	3,20 €
California Salmon and cheese	4,30 €
California Salmon and avocado	4,30 €
California Vegan	3,00 €
California goat cheese	3,20 €
California Tuna	4,60 €



Hits (4 pieces)

Success Tobiko salmon	4,50 €
Success Vegetable plant	4,20 €
Miss Rollitos Premium Success	4,80 €
Dragon Success	6,30 €
Success Ten	8,00 €
Miss Bubba Gump Success	7,50 €
Success Tuna eat shrimp	8,00 €
Crazy tuna success	5,90 €
Success Crazy shrimp tempura	5,40 €



Nigiris and Sashimis

Nigiri 2 tuna + 2 salmon	7,80 €
Sashimi 2 tuna + 2 salmon	6,40 €



Add +2,10€.

Edamame
Wakame



Combos



New!

Red Carpet (24 pieces)

- 8 Tobiko Salmon
- 8 Crispy Crab
- 8 Tuna Californias

27,80 €

Maki Mix (18 pieces)

- 6 Salmon Makis
- 6 Tuna Makis
- 6 Cheese & Mango Spicy Makis

13,80 €

Prêt-à-Porter (38 pieces)

- 4 Salmon & Avocado Californias
- 4 Tuna Californias
- 4 Chicken & Mango Californias
- 4 Californias Vegetal
- 6 Salmon Makis
- 6 Tuna Makis
- 6 Cheese & Mango Spicy Makis
- 4 Salmon Nigiris

31,60 €



One (12 pieces)

- 4 Salmon & Avocado Californias
- 4 Premium Rolls
- 2 Salmon Nigiris
- 2 Tuna Nigiris

17,00€





100% Vegetal (16 pieces)

- 8 Californias Vegan
- 6 Avocado Makis
- Wakame Salad
- Edamame beans

12,30 €



Balanced (22 pieces)

- 8 Salmon & Cheese Californias
- 8 Californias Vegan
- 6 Tuna Makis

17,00 €



Uramaki Mix (16 pieces)

- 4 Salmon & Avocado Californias
- 4 Tuna californias
- 4 Chicken & Mango Californias
- 4 Californias Vegetal

14,90 €



Norway Mix (20 pieces)

- 8 Tobiko Salmon
- 8 Salmon & Avocado Californias
- 4 Salmon & Cheese Nigiris

21,30 €

Wow! (60 pieces)

- 8 Tobiko Salmon
- 8 Crispy Crab
- 8 Salmon & Cheese Californias
- 8 Tuna californias
- 8 Californias Vegan
- 6 Tuna Makis
- 6 Salmon Makis
- 4 Nigiris de Salmón
- 4 Tuna Nigiris

64,10 €



Business (14 pieces)

- 6 Salmon Makis
- 4 Tuna Nigiris
- 4 Salmon Nigiris

19,20 €



Desserts

our sweeter side

Franui

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

7,10 €



Yuzu, Chocolate, Mango and Passion Fruit Mochis (2 pieces)

Delicious ice-cream mochis for one or two mouthfuls of pleasure.

5,20 €



Matcha Tiramisu

With sponge cake soaked in rosewater.

5,90 €



Lemon Pie (per portion)

6,00 €



La Tarta de Mi Abuela (per slice)

6,00 €



Chocolate Coulant

With dark chocolate sauce and vanilla ice cream.

7,40 €



Miss Nutella Strawberry

(6 pieces)

5,60 €

Miss Nutella

(6 pieces)

5,20 €



White Chocolate Cheesecake

With white and dark chocolate sauce.

5,90 €

The only way to transform sushi into a unique piece is to break all the clichés. Dare to try our sweet sushi!

100% natural and handmade ice cream




Green Tea, Tangerine Sorbet.

5,20 €



With this ice cream you are collaborating in the social work of the NGO Cesal.



For all this, and more,
we are much more than just sushi,
We are your favourite moment...
**Don't forget to make others jealous on your
Instagram!**

And to tag us @misssushioficial