

## Discover our new dishes



### Miso Soup with Palo Cortado **4,50 €**

The classic Japanese soup, based on Dashi and white Miso, taken to the next level with Palo Cortado from Jerez.

### Barbate Almadraba Tuna **Carpaccio** **10,50 €**

Thinly sliced Usuzukuri-style Tuna, served with a sauce made from soy sauce, chili, peppers and sesame oil.

**8 pieces**



### Yakisoba Burrito **8,50 €**

Fusion street food burrito filled with chicken and vegetable yakisoba with a hint of chili and soy sauce.



### Wok of vegetables with Teriyaki Sauce **9,50 €**

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

## **Socarrat Prawn Nigiri**

**2,50 €**

Toasted and crunchy sushi rice with Prawn and a touch of Wasabi aioli.



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## **Aburi Salmon Nigiri with Wasabi Mayo**

**2,50 €**

Norwegian Salmon with torched Wasabi Mayo.



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## **Crunchy Steak Tartare Nigiri with Quail Egg**

**3,20 €**

Crunchy rice base with prime Beef Steak Tartare and Quail Egg.



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## **Spice Girl**

**12,90 €**

Bluefin tuna tataki from the Barbate Almadraba 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.





## Japanese Curry Chicken Gyozas

**4,90 €**

Aromatic yet mild, with a touch of sear, served with amakuchi sauce.

**4 pieces**

## Shrimp Gyozas *New recipe!*

**7,60 €**

Fried shrimp and vegetable gyozas with a touch of Japanese mayonnaise and fresh herbs.

**4 pieces**



## Doble Tuna

**17,50 €**

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

## Teriyaki Salmon

**18,50 €**

Grilled salmon, perfectly cooked, with teriyaki sauce, served with jasmine rice and a tender greens salad.





## Miss Black Mamba

**16.50 €**

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



## Handroll

The trendy sushi format for hand eating.

### Crunchy Prawn

**4.50 €**

Nori seaweed with vinegared rice, crunchy prawn, japanese mayonnaise, and a touch of 'japobrava' sauce, sesame, and scallions.



### Katsu Chicken

Nori seaweed with vinegared rice, avocado, scallion, crispy katsu chicken, and chipotle sauce.

**4.50 €**

### Tuna Tartare

**4.90 €**

Nori seaweed with vinegared rice, tuna tartare with avocado, creamy sweet chili sauce, and scallion.

# 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)

**13,90 €**

*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



**Edamame**

3,90 €



**Tempura of Wild Prawn Tempura**

With creamy sweet chilli sauce.

14,50 €



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



**Gyoza Combo**

3 Beef Gyozas and 3 Kale Gyozas.

8,90 €



**Kale gyozas**

Kale dumplings with vegetables and spices (4 pieces).

5,20 €

**Hummus**

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

6,50 €



**Natural Rice / Vinegared Rice**

3,00 €



**Beef gyozas**

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

4,90 €



**Miso Soup**

3,90 €





# S- tar- ters



**Wakame**

5,90 €



*New!*



**Fresh spider crab rolls**

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

8,50 €



*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.

8,20 €



**Wild Prawn Ceviche “à la minute”.**

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

15,90 €



**VEG**



**Crispy**

**Aubergine with miso**

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

8,20 €



**Japobravas**

Tempura potatoes with wasabi aioli and japobrava sauce.

6,20 €



**Shrimp Gyozas**  
**New Recipe!**

Fried shrimp and vegetable gyozas with a touch of Japanese mayonnaise and fresh herbs. (4 pieces).

7,60 €



PVP IVA INCLUIDO



# Salads



Katsu Chicken Salad

## Katsu Chicken Salad

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

10,90 €

## 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.

12,50 € / 13,90 €

## 100% Vegetable Poke



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

9,90 €

## 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.

12,90 €

## 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.

11,00 €

## Cold cucumber noodles with ginger vegetable mayonnaise



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

5,80 €



Red Tuna Salad with Almadraba Tuna confit

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

Salmon Poke



100% Vegetable Poke

Tropical quinoa salad



Cold cucumber noodles with ginger vegetable mayonnaise

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.

**9,50 €**

**Prawn and Feather Yakisoba**

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

**12,90 €**

**Miss Sensations**

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

**10,90 €**

**Chicken Udon**

Wok stir-fried noodles with vegetables and soy sauce.

**11,90 €**



*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.

**10,90 €**

**Ebi Fry**

Prawns in panko tempura with Japanese mayonnaise.

**7,50 €**

**Panko Vegetable Tempura**



With vegetable mayonnaise and sweet chilli sauce.

**9,10 €**

**Chicken Yakitori**

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

**6,50 €**

**Chicken Teriyaki**

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

**10,70 €**



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.

**7,50 €**

## **100% vegetable wok**

VEG

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

**11,90 €**

## **Bluefin tuna tartar with eggs and lotus crisp**



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

**16,40 €**

## **Miss BB**

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

**7,50 €**

## **Yakisoba Burrito**

*New!*

Fusion street food burrito filled with chicken and vegetable yakisoba with a hint of chili and soy sauce.

**8,50 €**





# Sandøs



**Authentic Japanese sandwiches that will take you to Japan with every bite.**



## **Classic Katsu**

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

**10,90 €**



## **Hakobo San**

Brioche bread with salted butter filled with panko-breaded ham and Gouda cheese, marinated cabbage with kimchi, arugula leaves, and our special mustard-infused tonkatsu sauce.

**9,90 €**



## **Classic Chicken Katsu**

Brioche bread with salted butter filled with grilled chicken breast, teriyaki sauce, arugula, Japobrava sauce, and sliced pickles.

**11,90 €**



## **Beef Burger Teriyaki**

Brioche bread with salted butter filled with a beef burger over 200g, teriyaki sauce, arugula, Japobrava sauce, and sliced pickles.

**14,90 €**



## **Chicken Teriyaki**

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

**10,90 €**



## **Royal Salmon**

Brioche bread with salted butter filled with smoked salmon, low-temperature eggs finished on the grill, tender sprouts, and delicious amakuchi soy butter.

**13,90 €**



# Californias

(8 pieces)

## Goat cheese 6,50 €

Goat cheese, sundried tomato, avocado and herbs.

## Salmon & Avocado 8,50 €

With mayonnaise, cucumber and tempura.



## Vegan 6,20 €

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

## Salmon & Cheese 8,50 €

With fine herbs.



## Atún 8,90 €

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

## Mango & Pollo 6,50 €

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

6,20 €

## Bluefin Tuna

6,90 €

## Cheese & Mango Spicy

4,90 €







**Quail egg with truffle**  
2,70 €



**Eel and Foie**  
Flambéed with  
teriyaki sauce.  
3,20 €



**Norweigan Salmon**  
2,00 €



**Quail and Eel Eggs**  
3,00 €

# Ni gi ris



**Salmo & Avocado**  
2,20 €



**Salmon & Cream Cheese**  
2,20 €



**Brie flambéed with  
Truffle**  
2,50 €



**Bluefin tuna**  
2,80 €



**Wild Prawn**  
2,20 €



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



# Tartares, sashimis and tatakis

## Bun Tartar

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

7,40 €



## Almadraba Bluefin Tuna Sashimi (4/8 pieces)

8,90 € / 16,90 €

## Norwegian Salmon Sashimi (4/8 pieces)

6,90 € / 12,80 €

## Mixed Sashimi Tuna & Salmon (6/8 pieces)

10,20 € / 15,00 €



New!

## Beef Cake

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

13,90 €

New!

## Salmon Cake

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

13,50 €

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.

16,90 €



## Almadraba Bluefin Tuna Tataki

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

13,50 €



*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).

**14,90 € / 7,50 €**



**Dragon**

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

**11,90 € / 6,00 €**



**Tasty Tuna**

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

**12,90 €**



**Crispy Crab**

*New!*

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

**12,50 € / 6,50€**



**Crazy Gamba Tempura**

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

**9,90 € / 5,00 €**



**Tobiko Salmon**

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

**9,50 € / 4,80 €**



**Crazy Tuna**

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

**10,50 € / 5,50 €**



**Mexic**

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

**9,50 € / 5,00 €**





### Salmon Surf

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

9,50 €



*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).

7,90 € / 4,00 €

### Crunch!

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

12,90 €



*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).

13,90 € / 7,00 €



*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 (8/4 pieces).

9,90 € / 5,00 €

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

11,50 €



### Shrimp Eating Tuna

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

14,50 € / 7,50 €

### Miss Premium Rolls

Salmon and cream cheese.

9,30 € / 4,80 €



# 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 3,40 €
- California Salmon and cheese 4,30 €
- California Salmon and avocado 4,30 €
- California Vegan 3,20 €
- California goat cheese 3,40 €
- California Tuna 4,50 €



- **Hits (4 pieces)**
- Success Tobiko salmon 4,80 €
- Success Vegetable plant 4,00 €
- Miss Rollitos Premium Success 4,80 €
- Dragon Success 6,00 €
- Success Ten 7,50 €
- Miss Bubba Gump Success 7,00 €
- Success Tuna eat shrimp 7,50 €
- Crazy tuna success 5,50 €
- Success Crazy shrimp tempura 5,00 €



- **Nigiris and Sashimis**
- Nigiri 2 tuna + 2 salmon 7,80 €
- Sashimi 2 tuna + 2 salmon 6,20 €



**Add +2,€.**  
Edamame  
Wakame





# Combos



*New!*

## Red Carpet (24 pieces)

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

**26,90 €**

## Maki Mix (18 pieces)

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

**13,50 €**

## 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

**32,50 €**



## One (12 pieces)

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

**15,90€**







**Balanced (22 pieces)**  
 8 Salmon & Cheese Californias  
 8 Californias Vegan  
 6 Tuna Makis  
**18,90 €**

VEG

**100% Vegetal (16 pieces)**  
 8 Californias Vegan  
 6 Avocado Makis  
 Wakame Salad  
 Edamame beans  
**11,50 €**



**Uramaki Mix (16 pieces)**  
 4 Salmon & Avocado Californias  
 4 Tuna Californias  
 4 Chicken & Mango Californias  
 4 Californias Vegetal  
**14,50 €**

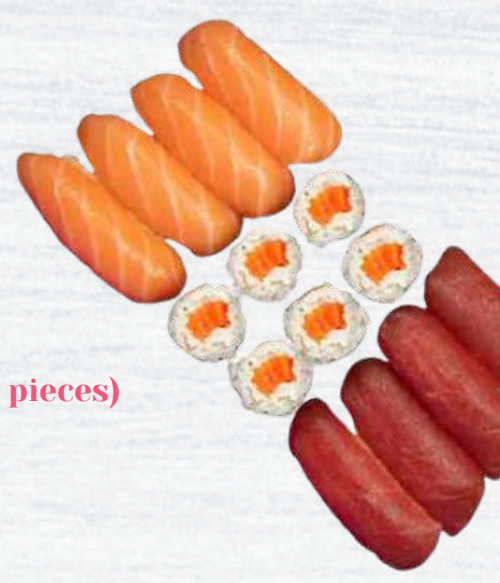


**Norway Mix (20 pieces)**  
 8 Tobiko Salmon  
 8 Salmon & Avocado Californias  
 4 Salmon & Cheese Nigiris  
**19,90 €**

**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  
**59,90 €**



**Business (14 pieces)**  
 6 Salmon Makis  
 4 Tuna Nigiris  
 4 Salmon Nigiris  
**17,90 €**





# 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.*



# Bebidas y Cócteles



## Cócteles

Mojito Sake	7,00€
Mojito Frutos Rojos	7,00€
Caipiroska Fresa	7,00€
Margarita Sake	7,00€

## Combinados

### RON

Brugal Añejo	7,00€
Santa Teresa	7,00€
Havana Club	8,00€

### VODKA

Absolut y Absolut Raspberry	7,00€
Belvedere	12,00€

### WHISKY

Johnnie Walker Red Label	7,00€
Dewar's White Label	8,00€
Glenmorangie	12,00€

## Licores

Baileys	6,00€
Patxaran Baines	4,00€
Vermut Reserva M.	5,00€

## Gin

Pink Rives	7,00€
Seagram's	7,00€
5th	7,00€
Bombay Sapphire	7,00€
Hendrick's	12,00€
Brockman's	10,00€
Martin Miller's	10,00€
Bloom	10,00€
G'vine	10,00€

## Miwi Kombucha

Ginger&Lemon	3,20€
Fresh Mojito	3,20€

## Vinos

Copa Cava	4,50€
Copa Vino Tinto	3,50€
Copa Vino Blanco	2,75€
Copa Vino Rosado	2,75€
Tinto de Verano	2,50€ / 4,50€

## Cervezas

Heineken caña	2,80€
Heineken botella	2,90€
Heineken 0%	2,90€
Cerveza al estilo japonés	3,50€
Cruzcampo Gran Reserva	3,50€
Cider Ladrón de Manzanas	2,50€

## Cafés

Café solo	1,80€
Café cortado	1,80€
Café con leche	2,00€

## Refrescos

Agua (500 cc / 1L)	2,00€ / 2,80€
Agua con gas	2,30€
Refrescos	2,90€
Aquarius / Nestea	2,90€
Zumo	2,70€

## Tés

Earl Grey (té negro)	2,30€
Oolong (té azul)	2,30€
Darjeeling (afrutado)	2,30€
Chai (jengibre y canela)	2,30€
Green (té verde)	2,30€
Pu-erh Vainilla (té rojo y vainilla)	2,30€
Camomile (manzanilla)	2,30€
Rooibos (descafeinado)	2,30€
Mint (descafeinado)	2,30€
Fruit (descafeinado)	2,30€

# Vinos



## VINO BLANCO

COPA BLANCO SELECCIÓN 3,20€

MARTÍNEZ LA CUESTA 16,00€  
D.O. Verdejo  
Verdejo 100%

EL NOVIO PERFECTO 16,00€  
D.O. Valencia  
Viura

## VINO ROSADO

COPA ROSADO SELECCIÓN 3,20€

MARQUÉS DE RISCAL ROSADO 14,50€  
D.O. Rioja

## VINO TINTO

COPA TINTO SELECCIÓN 3,50€

LA PLANTA 21,00€  
D.O. Ribera Duero

RAMÓN BILBAO CRIANZA 21,00€  
Crianza

26,00€

## FRIZZANTE

COPA ALMA ATLÁNTICA 3,90€

ALMA ATLÁNTICA MENCIA ROSÉ 19,00€

ALMA ATLÁNTICA ALBARIÑO & GODELLO 19,00€