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.

Aburi Salmon Nigiri with Wasabi Mayo

2,50 €

Norwegian Salmon with torched Wasabi Mayo.

Crunchy Steak Tartare Nigiri with Quail Egg

3,20 €

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

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

New!

Gyoza Combo

3 Beef Gyozas and 3 Kale Gyozas.

8,90 €

VEG

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!

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 €

VEG

Natural Rice / Vinegared Rice

3,00 €

Miso Soup

3,90 €

Beef gyozas

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

4,90 €

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S–
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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 €

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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 (VEG)

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

9,90 €

Red Tuna Salad with Almadraba Tuna confit

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 (VEG)

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 (VEG)

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

5,80 €

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

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Cooking

Vegetable Yakisoba with low-temperature egg

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.

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 €

Prawn and Feather Yakisoba

Chicken Udon

Miss Sensations

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Chicken Katsu

Chicken Katsu

In panko tempura with rice and Japanese mayonnaise.

10,90 €

Ebi Fry

Prawns in panki tempura with Japanese mayonnaise.

7,50 €

Ebi Fry

Panko Vegetable Tempura

VEG

With vegetable mayonnaise and sweet chilli sauce.

9,10 €

Panko Vegetable Tempura

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 €

Chicken Yakitori

Chicken Teriyaki

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100% Vegetable Wok

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

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 €

Nuevo plat

Miss BB

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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.

VEG

Vegan 6,20 €

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

Salmon & Cheese 8,50 €

With fine herbs.

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

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.

Makis

(6 pieces)

Norwegian Salmo

6,20 €

Bluefin Tuna

6,90 €

Cheese & Mango Spicy

4,90 €

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Nigiris

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

Quail egg with truffle
2,70 €

Norweigan Salmon
2,00 €

Salmo & Avocado
2,20 €

Quail and Eel Eggs
3,00 €

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 €

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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 wanton 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.

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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 €

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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 ume 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 €

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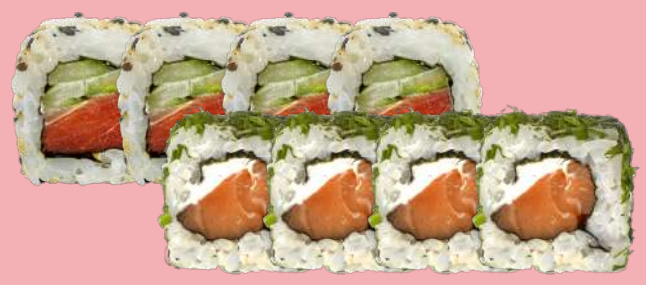
Create your combo

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

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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€

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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)

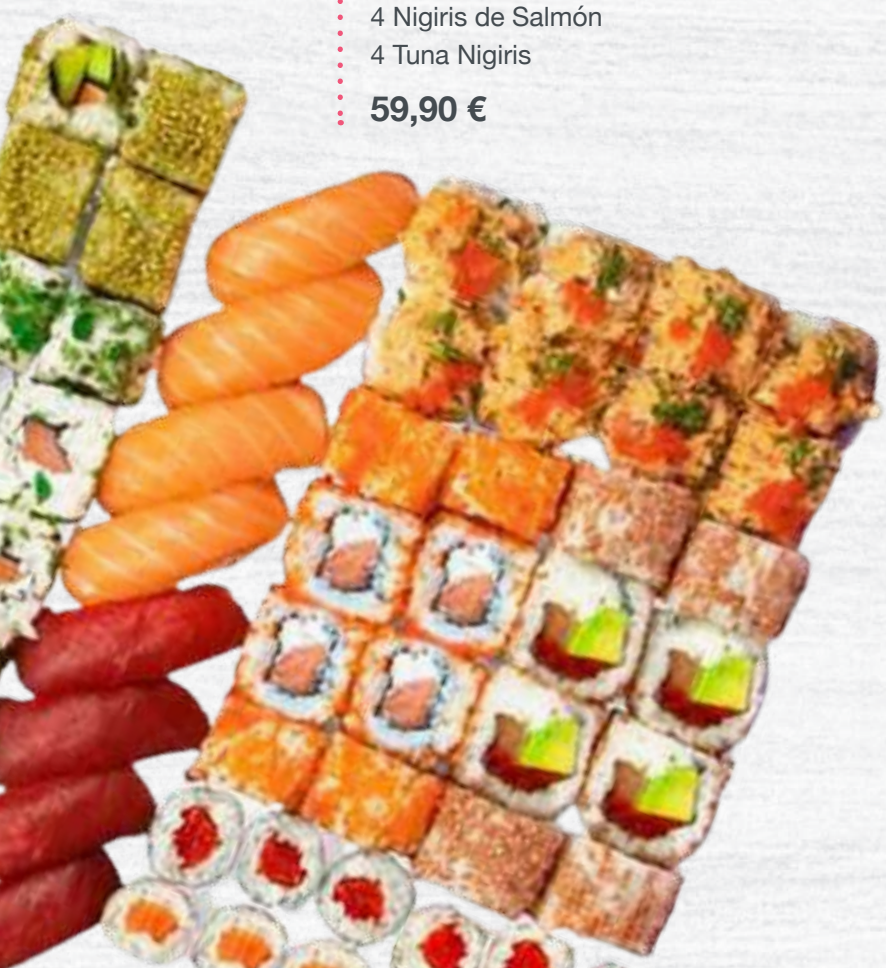
4 Salmon & Avocado Californias
4 Tuna californias
4 Chicken & Mango Californias
4 Californias Vegetal

14,50 €

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 €



Norway Mix (20 pieces)

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

19,90 €

Business (14 pieces)

6 Salmon Makis
4 Tuna Nigiris
4 Salmon Nigiris

17,90 €

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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 €

VEG New!

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 €

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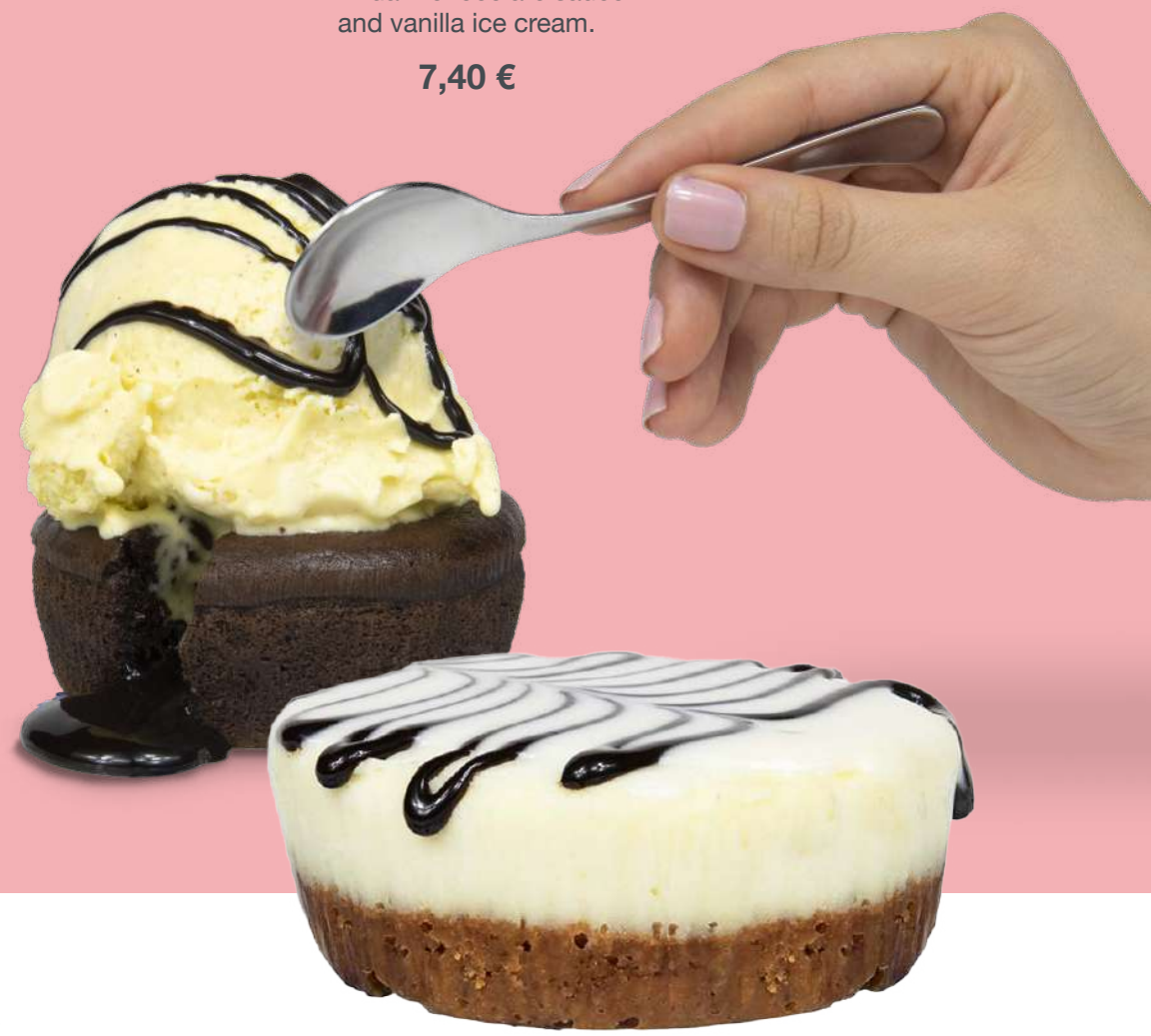
Chocolate Coulant

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 Cheescake

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

VEG

Green Tea, Tangerine
Sorbet.

5,20 €

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

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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 Saphire	7,00€
Hendrink´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€

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Vinos

FONDÉ EN 1743
MOËT & CHANDON
CHAMPAGNE

CHAMPAGNE

COPA CAVA	4,50 €
VEGA MEDIEN BRUT NATURE D.O. Cava	16,00€
MOËT ROSADO D.O. Champagne	79,00€
LAURENT PERRIER BRUT D.O. Champagne	65,00€

VINO BLANCO

COPA BLANCO SELECCIÓN	3,20€
MARTÍNEZ LA CUESTA D.O. Verdejo Verdejo 100%	16,00€
EL NOVIO PERFECTO D.O. Valencia Viura	16,00€
ENATE 234 CHARDONNAY D.O. Somontano	20,00€

VINO ROSADO

COPA ROSADO SELECCIÓN	3,20€
MARQUÉS DE RISCAL ROSADO D.O. Rioja	14,50€

VINO TINTO

COPA RIVERA DEL DUERO	3,90€
LA PLANTA D.O. Ribera Duero	21,00€
PRUNO D.O. Ribera Duero	23,00€
RAMÓN BILBAO CRIANZA D.O. Rioja Crianza	21,00€
JUAN GIL 12 ETIQ. PLATA	26,00€

FRIZZANTE

COPA ALMA ATLÁNTICA	3,90€
ALMA ATLÁNTICA MENCIÁ ROSÉ	19,00€
ALMA ATLÁNTICA ALBARIÑO & GODELLO	19,00€