

# UNI

## APPETIZER

Marudon no shiobana edamame  
Edamame, Maldon salt  
8

## SALADS

Kaiso sarada  
Seaweed salad,  
Japanese white sesame dressing,  
caramelized walnuts  
17

Mizuna sarada  
Mizuna Salad, marinated daikon,  
toasted white sesame  
12



## STARTERS

Seriore no karupaccho 27  
Yellowtail Carpaccio, Jalapeño sauce

Wagyu karupaccho 42  
Wagyu A5 Carpaccio, Foie gras,  
Aji Panca dressing, Truffle slices

Gyuniku no tarutaru 26  
Beef Tartare, Sour dough,  
Lemon mayo  
\* optionnal caviar 38

Maguro no sashimi 28  
Tuna new style sashimi,  
Truffle shavings, Sesame ponzu

## SUSHI ROLL

Supaishisamon 19  
Spicy Salmon

Supaishitsuna 25  
Spicy Tuna

Kani to tobiko 42  
King Crab tobiko

Ebi no tempura 25  
Crispy prawns,  
Shiso, Mayo wasabi

## HANDROLL

Kani no hando roru 42  
King crab Handroll & avocado

Samonhandororu 15  
Spicy salmon Handroll

Supaishitsunahandororu 18  
Spicy tuna Handroll

Sanjaku e no handororu 24  
Scallops Handroll

Hamachi no handororu 19  
Hamachi Handroll (Yellowtail)

Uni ni handororu 25  
Uni Handroll (Sea urchin)

## NIGIRI / SASHIMI

2PCS / 3PCS

Maguro akami 17  
Akami tuna

Maguro chutoro 18  
Chutoro tuna

Maguro otoro 20  
Otoro tuna

Samon 16  
Salmon

Hamachi 19  
Yellowtail

Wagyu (Nigiri) 26

Karabinerosuebi 35  
Carabineros prawns

Sanjaku 22  
Scallops

add caviar or uni 10€

## HORS D'OEUVRE & UNI SIGNATURES

Uni, kani, ponzu mamaredo,  
toryufu sosu 21  
Uni, Crab, Ponzu marmelade,  
Truffle creamy sauce. 1pc

Uni, karabineroshurinpu,  
kyabla 25  
Uni (sea urchin),  
Carabineros 1pc

Uni, ponzu 15  
Uni (sea urchin)  
with ponzu sauce, Quail egg 1pc

Nigiri, ototoromaguro 25  
Otoro tuna, foie gras Nigiri

Nigiri, chutoromaguro 28  
Chutoro tuna, black caviar  
& Uni (sea urchin) Nigiri

Nigiri saumon flambe 17  
Salmon aburi Nigiri

Nigiri, wagyu 25  
Wagyu beef aburi  
& Kizami wasabi Nigiri

Maguro no tarutaru 22  
Tuna tartar, Ikura,  
Uni, Japanese rice

Roiyarukurabutarutaru 49  
King crab tartar, Uni, Caviar

Kaki, uni, sanfala 15  
Gillardeau oysters, Uni,  
Ikura, Ponzu jelly 1pc

## PLATS PRINCIPAUX

Kochujan iri ramu keki 39  
Lamb chops, Gochujang marinade,  
Asian pear

Miso iri kuro tara 49  
Miso Black cod, Daikon pickles

Sando wagyu 35  
Wagyu A5 Sando, onion jam,  
mayo mustard

Ushi ramen wagyu 39  
Japanese Wagyu A5 Ramen

Gyuniku saidoweikukani 46  
Beef short rib kakuni style,  
potato cream

Kochujan iri tai 39  
Gilthead seabream, Gochujang,  
cucumber pickles

## DESSERTS

Chokoretotaruto  
Chocolate tart, sea salt Maldon  
16

Chizu keki yuzu  
Yuzu Basque cheesecake  
17

Dzyapanitzu Bakurava  
Japanese Bachelava  
19

Mochi  
1pc  
8