UNI

# Â LA CARTE
# MENU



# SEA URCHIN SPECIALS

**Uni to Kani** 27
Sea urchin and crab,
ponzu marmalade, truffle cream

**Uni to Karabinero** 25
Sea urchin and Carabineros prawn,
ponzu sauce

**Uni to Ōtoro** 26
Sea urchin and Ōtoro tuna,
caviar, truffle

**Uni to Hotate** 25
Sea urchin and scallop,
bottarga, yuzu

**Uni no Yakimono** 24
Baked sea urchin, unagi cream,
nikiri sauce

**Uni no Ponzu** 15
Classic sea urchin, ponzu sauce

**Hotate no Karupaccho** 39
Scallop carpaccio, sea urchins,
foie gras, ponzu sauce, truffle

**Uni to Rangūsuchīnu** 33
Langoustine nigiri, shiso, sea urchins

**Kani Uni Meshi** 69
Crab and sea urchins with
Japanese rice, ponzu sauce

**Uni Street Rāmen** 33
Sea urchin ramen, prawns, scallop

# CHEF'S SPECIALS

Wagyū Karupaccho 49
A5 Wagyu carpaccio, foie gras,
Aji Panca sauce, truffle

Foagura no kurému burūre,
Uni, toryufu 59
Foie gras crème brûlée, sea urchins,
Oscietra caviar, fresh black truffle

Shefu no Nigiri 45
Chef's selection of 5 nigiri

Kuro Tara Bāgā 59
Black Cod burger, signature sauce



# STARTERS

**Marudon no Shiobana Edamame / Supaishī** — 8/10
Edamame with Maldon salt flakes / Spicy

**Omisoshiru** — 12
Miso soup

**Kyūri / Supaishī** — 15/17
Smashed cucumbers, grapefruit,
Japanese seasoning / Spicy

**Wakame Sarada** — 18
Wakame salad, sesame dressing,
caramelised walnuts

**Hamachi no Karupaccho** — 29
Yellowtail carpaccio, jalapeño sauce

**Gyūniku no Tartaru** — 26 (+12)
Beef tartare, sourdough bread,
lemon mayonnaise (+ caviar)

**Maguro no Sashimi** — 33
New Style tuna sashimi, truffle shavings,
sesame ponzu

**Maguro no Tartaru** — 29
Tuna tartare, ikura, sea urchin, Japanese rice

**Toraffu Poteto** — 15
Crispy fries, truffle sauce



# SUSHI ROLLS

| | |
|---|---|
| Supaishī Sāmon<br>Spicy salmon | 19 |
| Supaishī Maguro<br>Spicy tuna | 25 |
| Kani to Tobiko<br>King crab and tobiko | 45 |
| Ebi no Tenpura<br>Shrimps tempura, shiso, wasabi mayonnaise | 23 |



# HANDROLLS

| | |
|---|---|
| Kani to Abokado Hando Rōru<br>King crab & avocado | 42 |
| Supaishī Sāmon Hando Rōru<br>Spicy salmon | 18 |
| Supaishī Maguro Hando Rōru<br>Spicy tuna | 18 |
| Hotate Hando Rōru<br>Scallop | 24 |
| Hamachi to Toryufu no Hando Rōru<br>Yellowtail & truffle | 19 |
| Uni no Hando Rōru<br>Sea urchin | 35 |
| Unagi to Foagura no Ōpun Hando Rōru<br>Open handroll, eel, foie gras, cucumber | 19 |

# NIGIRI/SASHIMI

2PCS 3PCS

| | |
|---|---|
| Akami<br>Akami tuna | 20 |
| Chūtoro<br>Chūtoro tuna | 25 |
| Ōtoro<br>Ōtoro tuna | 28 |
| Sāmon<br>Salmon | 16 |
| Hamachi<br>Yellowtail | 20 |
| Karabinerosu Ebi<br>Carabineros prawns | 35 |
| Hotate<br>Scallops | 22 |

# NIGIRI SPECIALS

2PCS

| | |
|---|---|
| Ōtoro<br>Ōtoro with foie gras | 31 |
| Chūtoro<br>Chūtoro, Oscietra caviar, sea urchin | 35 |
| Aburi Sāmon<br>Flamed salmon | 17 |
| Aburi Wagyū<br>Flamed Wagyu, kizami wasabi | 25 |

Caviar or sea urchins supplement:
+€10

# MAIN COURSES

**Miso Iri Kuro Tara** 49
Miso Black Cod, pickled daikon

**Kochujan Iri Tai** 39
Gochujang-marinated sea bream,
pickled cucumber

**Kurīmī Robusutā Rāmen** 79
Creamy lobster ramen

**Wagyū Sutēki Teppanyaki** Per 100g 100
Teppanyaki-style Wagyu Steak

**Wagyū Sando** 55
A5 Wagyu sando, caramelised onion compote,
mustard mayonnaise

**Gyūniku Kakuni** 49
Kakuni-style braised beef short rib,
potato cream



# DESSERTS

Natsuno Mango
Mango trio, coconut ice cream,
lime zest, grapefruit bites
16

Chokoréto Tāto
Chocolate tart with
a pinch of Maldon salt
16

Yuzu Aisu Kurīmu
Artisanal yuzu ice cream
19

Japanīzu Bakurawa
Japanese Baklava
22

Mochi
1pc
8

