



the japo

Almuse-bouche

- 6,50 CHASHU PORK BELLY
Bao of Iberian pork belly with yellow chilli sauce
- 6,50 BEAM WITH DUCK CONFIT
Shredded duck confit with foie gras cubes, yuzu mayo and teriyaki sauce
- 13,50 GYOZAS (6 PIECES)
Steamed pork or prawns
- 16,50 YELLOW CHILLI CEVICHE
Croaker ceviche with yellow chilli tiger's milk
- 17,50 TUNA TARTAR
Accompanied by a light yuzu-wasabi sauce and sempio seaweed
- 05,00 MISO SOUP
Traditional Japanese soup with shiitake mushrooms
- 17,00 ATLANTIC SALMON TARTAR
With yuzu mayonnaise, avocado, cucumber, tobiko and ikura
- 15,00 OYAKODON
Donburi made from free-range chicken seasoned with dashi, mirin, sake and soy sauce, served with rice and soy-cured egg yolk
- 14,00 STIR-FRIED NOODLES
With prawns, shitake mushroom and vegetables in garlic sauce.

Salads and other greens

- 4,50 STEAMED EDAMAME
Steamed soy bean pods seasoned with salt
- 4,50 CREAMY EDAMAME
With a creamy yellow chilli sauce
- 8,50 HIYASHI CHUKA
Ramen noodle salad with chashu bacon and Japanese vinaigrette



Meat and fish

- 18,00 HAMACHI TIRADITOI (8 PIECES)
Slices of yellowtail with ponzu and truffle oil
- 18,00 HAMACHI UZUSUKURI (8 PIECES)
Thin slices of yellowtail with yuzu mayonnaise
- 16,50 SALMON BITES (6 PIECES)
Salmon cubes gratinated with miso, orange segments and hints of black garlic
- 22,00 BLACK COD BITES (6 PIECES)
Salmon cubes gratinated with miso, orange segments and hints of black garlic
- 17,50 DUCK MAGRET CURED IN MISO (8 PIECES)
Thin slides of duck magret with orange miso sauce

I love Maki

- 13,50 KYURI MAKI (6 PIECES)
Yellowtail, red tuna, Atlantic salmon, avocado, mezclum and cucumber topping with wasabi yuzu sauce
- 17,00 MAKI TERIYAKI LIMA (8 PIECES)
Atlantic salmon, wild prawns, avocado, teriyaki sauce and lime slices
- 17,00 FUTOMAKI FISH TRIO (6 PIECES)
Tuna, salmon and lemon fish thick roll, watercress, tobiko, kampo and takuan
- 19,00 TUNA MAKI (8 PIECES)
Filled with avocado, wild prawns, tuna on the outside and yuzu mayonnaise
- 19,00 CALIFORNIA URAMAKI (8 PIECES)
Salmon, cucumber, avocado, tobiko and wakame topping
- 17,50 SALMON URAMAKI (8 PIECES)
Salmon, cucumber, salmon topping, yuzu gratin
- 15,50 FANTASY MAKI (6 PIECES)
Riofrío smoked sturgeon, tenkatsu, kampo and yuzu mayonnaise
- 17,90 KABANOKI ROLL (8 PIECES)
Maki stuffed with Riofrío smoked sturgeon, avocado and truffle paste. Topped with Atlantic salmon and kabayaki sauce wrapped in fire

Sashimi

- 16,90 TUNA AKAMI (2 PIECES)
Hirazukuri of Almadraba red tuna loin
- 16,90 TUNA TORO (2 PIECES)
Hirazukuri of red tuna belly from Almadraba
- 22,00 TUNA DUO (4 PIECES)
Almadraba red tuna belly and akami

SASHIMI SIGNATURE

- 11,50 ATLANTIC SALMON (2 PIECES)
Atlantic salmon loin
- 16,00 HAMACHI (2 PIECES)
Fine cuts of lemon fish
- 39,00 MORIAWASE SASHIMI (12 PIECES)
Mix of fish cuts based on akami tuna, bull tuna, salmon, octopus, hamachi and prawns

Nigiri Corner

- 8,00 SALMON (2 PIECES)
Atlantic salmon nigiri
- 9,00 SALMON ABURI (2 PIECES)
Atlantic salmon with caramelised sugar, yuzu mayonnaise
- 10,00 HAMACHI (2 PIECES)
Lemon fish with truffle pasta
- 10,00 TRUFFLED SALMON (2 PIECES)
Atlantic salmon with pasta and truffle butter
- 10,00 UNAGI (2 PIECES)
Grilled eel nigiri with kabayaki sauce
- 10,00 EBI (2 PIECES)
Wild prawn nigiri with spicy garlic mayo

NIGIRI ULTRA-PREMIUM

- 10,00 HOTATE (2 PIECES)
Scallop Nigiri with lime zest
- 10,00 RED TUNA (2 PIECES)
Lean loin of Almadraba red tuna
- 10,00 RED TUNA BELLY (2 PIECES)
Almadraba bluefin tuna belly
- 19,00 NIGIRI SIGNATURE THE JAPO (6 PIECES)
Red tuna, Atlantic salmon, scallop, tuna belly, wild prawn and hiramasa

Gunkan Maki

- 4,50 NEGI TORO (1 PIECE)
Almadraba red tuna belly and chives
- GUNKAN TORO AND FOIE (1 PIECE)
5,50 Almadraba red tuna belly and foie

Vegetarian

- 12,00 HEURA BITES
Heura au gratin with miso, black garlic rain and orange wedges
- 8,50 VEGETARIAN HIYASHI CHUKA
Ramen noodle salad with heura, tamago, cucumber, tomato and tenkatsu flakes
- 12,50 VEGGIE MAKI (6 PIECES)
Futomaki, shitake, asparagus, takuan, avocado and sesame seeds
- SPICY HEURA MAKI (8 PIECES)
14,00 Cucumber, avocado, heura with spicy garlic mayonnaise and tenkatsu on the outside
- FANTASÍA VEGGIE MAKI (6 PIECES)
12,50 Heura, tenkatsu, kampyo and yuzu mayonnaise de yuzu

Desserts

- 7,00 KURO GOMA
Chocolate volcano with ice cream, sauce and sesame biscuit
- 7,00 MATCHA "TRES LECHES" (THREE MILKS)
Sponge cake made with matcha, dipped in three types of milk and served with matcha tea ice cream
- 7,00 MOCHI
With mango from the Axarquía