SASHIMI

JAPANESE CUT FILLETED FISH

	4 Units
SHIROMI *(White Fish)*	7€
EBI *(Prawns)*	7€
SALMÓN	8€
HOTATE *(Scallop)*	9€
MAGURO *(Red Tuna)*	9€
TORO *(Tuna Belly)*	10€
TODAY'S FISH	Market Price

NIGIRI

FISH ON RICE

+0,20€ blowtorched	Unit
SALMON	2,8€
EBI *(Prawn)*	2,8€
SHIROMI *(White Fish)*	2,8€
HOTATE *(Scallop)*	3€
UNAGI *(Eel)*	3€
MAGURO *(Red Tuna)*	3€
TORO *(Tuna Belly)*	3,5€
TODAY'S FISH	Market Price

GUNKAN

STUFFED ROUND RICE BASE WRAPPED IN NORI SEAWEED

	Unit
TOBIKKO *(Flying Fish Roe)*	3€
NEGITORO *(Crumbed Belly)*	4€
IKURA *(Salmon Roe)*	5€

HOSOMAKI

THIN ROLL WITH ONE INGREDIENT

	6 Pieces
KAPPA *(Cucumber)*	5€
UMEKYU *(Cucumber and Plum)*	5€
AVOCADO	5€
TSUNAMAYO *(Canned Tuna with Mayonnaise)*	5€
SAKE *(Salmon)*	6€
SHIROMI *(White Fish)*	6€
COOKED SHRIMP	6€
TEKKA *(Red Tuna)*	7€
TORO *(Red Tuna Belly)*	9€

FUTOMAKI

THICK ROLL WITH MORE THAN TWO INGREDIENTS

	Half 5 pieces	Whole 10 pieces
VEGETARIAN *(Avocado, Cucumber, Yellow Radish and Kanpyo)*	7€	12€
CLASSIC *(Cucumber, Kanpyo, Yellow Radish and Eel)*	7,5€	13€
EBIMAYO *(Cooked Prawns, Avocado and Mayonnaise)*	7,5€	13€
SWEET AND SOUR PRAWN TEMPURA	8€	14€
NEGITORO *(Crumbled Tuna and Avocado)*	8,5€	15€

URAMAKI

THICK NORI SEAWEED ROLL WITH INVERTED RICE

	Half 4 pieces	Whole 8 pieces
PHILAMON *(Salmon, Avocado and Cream Cheese)*	7,5€	13€
TEMPURA *(Prawn Tempura, Avocado with Teriyaki Sauce)*	8€	14€
TAAK *(Tuna, Avocado and Tobikko)*	8,5€	15€
DRAGON *(Prawn, Avocado and Breadcrumbs)*	8,5€	15€
SPICY TUNA *(Spicy Tuna, Avocado and Shichimi)*	8,5€	15€
FUSION *(Tempurized Txangurro Maki)*	8,5€	15€
CEVICHE *(Sea Bass, Fly Prawn and Cucumber)*	8,5€	15€
GRATINATED SCALLOP *(Scallop, Cheese, Butter and Shrimp)*	9€	16€
TUNA SPECIAL *(Tuna Slices Covered with Avocado and Prawns)*	9,5€	17€

COLD DISHES

TRADITIONAL JAPANESE

	Portion
KIMCHI *(Spicy Macerated Vegetable)*	4,5€
GOMAWAKAME SEAWEED SALAD WITH CUCUMBER	4,5€
SALMON TARTAR	15€
TUNA TARTAR	16€
TUNA TATAKI	16€
SHIROMI CARPACCIO *(White Fish)*	15€
SCALLOP CARPACCIO	16€
TORO CARPACCIO *(Tuna Belly)*	18€
CHIRASHI *(Assorted Fish on a Rice Bowl)*	17€

健 Seasonal Product

CHECK THE BOARD FOR SEASONAL SUGGESTIONS

HOT PINTXOS

TRADITIONAL JAPANESE

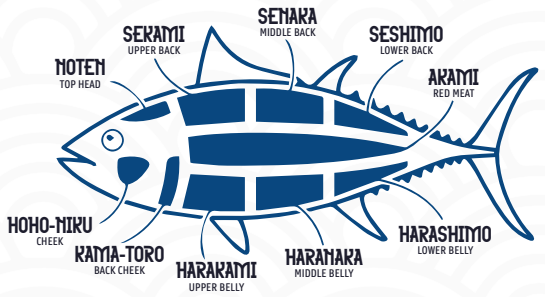
AVAILABLE ONLY FOR THE BAR

	Pintxo
FRIED GYOZA *(Japanese Dumplings) 2 pieces*	3,8€
JAPANESE CROQUETTE *2 pieces*	4€
KARAAGE *(Japanese Style Fried Chicken) 2 pieces*	4€
TAKOYAKI *(Octopus Ball) 2 pieces*	4,5€
BONELESS PORK RIB WITH TERIYAKI *1 piece*	4,5€
GOMATEBA *(Sesame Chicken Wings) 2 pieces*	6,5€
PRAWN TEMPURA *2 pieces*	6,5€

HOT DISHES

TRADITIONAL JAPANESE

	Portion
MISO SOUP	5€
EDAMAME *(Soybeans in the Pod)*	6€
BEEF PAN BAO *1 piece*	8€
MIX VEGETABLE TEMPURAS *(Vegetable Tempura Mixed)*	10€
PRAWNS TEMPURA *4 pieces*	13€
SQUID TEMPURA	14€
FRIED GYOZA *(Japanese Dumplings) 8 pieces*	13€
GRILLED GYOZA *(Japanese Dumplings) 8 pieces*	14€
GOMATEBA *(Sesame Chicken Wings) 4 pieces*	13€
JAPANESE CROQUETTE *8 pieces*	14€
YAKITORI *(Chicken Skewer) 4 pieces*	14€
KARAAGE *(Japanese Style Fried Chicken) 8 pieces*	14€
GRILLED SALMON TERIYAKI *4 pieces*	15€
TAKOYAKI *(Octopus Ball) 8 pieces*	16€
BONELESS PORK RIB WITH TERIYAKI *4 pieces*	17€
TENDERLOIN TATAKI YAKINIKU SAUCE	18€
VEGETARIAN KIMCHI RAMEN	16€
TONKOTSU RAMEN *(Pork Soup)*	18€



DESSERTS

TYPICAL JAPANESE DESSERTS

	Portion
MOCHI: *(Choose from these flavours)* Green Tea, Yuzu, Sesame, Chocholate, Vanilla	3,5€
DORAYAKI	3,5€
GREEN TEA TIRAMISU	5€
GREEN TEA ICE CREAM	5€

SAKE

SELECTION OF JAPANESE SAKE

	Jug	Shot
JYUNMAI DAIGINJYO		
FUDOH ICHIDO-HIIRE	21€	6€
KIDO	20€	5,5€
SHICHIKEN	19€	5€
TOKUBETSU JYUNMAI		
NANBU BIJIN	17€	4,5€
SOUTENDEN	15€	4€
JYOKU NAMA	13€	3,5€
JYUNMAI		
YAMADANISHIKI	12€	3€
TAMA JIMAN	12€	3€
GINJYO		
KUBOTA SENJYU	16€	4€
HONJYOZO		
KUBOTA HYAKUJYU	12€	3,5€
SAKE DULCE		
UMESHU *(Plum)*	15€	4€
MIKAN *(Mandarin)*	17€	4,5€
SHOCHU	Cup	Shot
KUROKAME *(Sweet Potato)*	6€	3€
KURO KIRISHIMA *(Sweet Potato)*	6€	3€
IICHIKO *(Barley)*	6€	3€
KAKUSHIGURA *(Barley)*	6€	3€
JAPANESE WHISKEY		
YAMAZAKI *(12 Years)*	35€	19€
JAPANESE GIN		
ROKU *(Tribute Gintonic)*	13€	5€

Sake is a Japanese liquor made from fermented rice. Graduation from 14th to 16th.

Shochu is a Japanese spirit made from the distillation of rice, sweet potato, wheat or barley. Graduation between 20º and 45º.

JAPANESE CUISINE

INTANGIBLE CULTURAL HERITAGE BY UNESCO

In 2013, UNESCO included traditional Japanese cuisine, known such as washoku, on its list of intangible cultural heritage. According to UNESCO, in its recognition of Japanese cuisine, Washoku is a social practice based on a set of skills practices, traditions and knowledge linked to production, treatment, preparation and consumption of food. This element of cultural heritage is linked to an essential principle of respect for nature that is closely linked to the sustainable use of resources that nature offers.

At Kenji Sushi Bar we cook following the washoku tradition, offering our customers the highest quality products existing on the market, respecting the product as much as possible What do we offer to our clients.

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KENJI SUSHI BAR

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