

SASHIMI

JAPANESE CUT FILLETED FISH

	4 Units
SHIROMI (White Fish)	7€
EBI (Prawns)	7€
SALMON	8€
HOTATE (Scallop)	9€
MAGURO (Red Tuna)	9€
TORO (Tuna Belly)	10€

NIGIRI

FISH ON RICE

	Unit
SALMON	2,8€
EBI (Prawns)	2,8€
SHIROMI (White Fish)	2,8€
HOTATE (Scallop)	3€
UNAGI (Eel)	3€
MAGURO (Red Tuna)	3€
TORO (Tuna Belly)	3,5€

+0,20€ blowtorched

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 SEAWEED 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

SEAWEED ROLL WITH MORE THAN TWO INGREDIENTS

	Half 5 pieces	Whole 10 pieces
VEGETARIAN (Lettuce, Avocado, Cucumber and Kampyo)	7€	12€
CLASSIC (Cucumber, Kampyo, Bamago 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 (Tempurized Prawn, Lettuce and Avocado)	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€
VIEIRA GRATINADA (Scallop, Cheese, Butter and Shrimp)	9€	16€
TUNA SPECIAL (Tuna, Avocado and Prawns)	9€	16€

COLD DISHES

TRADITIONAL JAPANESE

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

 **Seasonal Product**
CHECK THE BOARD FOR SEASONAL SUGGESTIONS

HOT PINTXOS

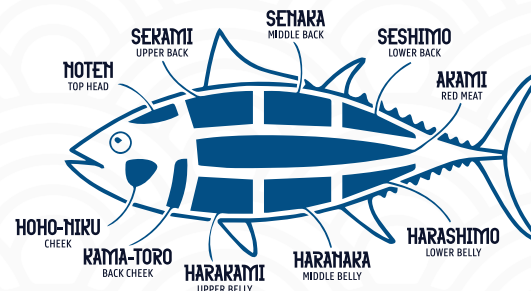
TRADITIONAL JAPANESE

	Pintxo
FRIED GYOZA 2 pieces	3,8€
JAPANESE CROQUETTE 2 pieces	4€
TAKOYAKI (Octopus Ball) 2 pieces	4,5€
KARAAGE (Japanese Style Fried Chicken) 2 pieces	4,5€
TERIYAKI GLAZED RIBS 1 piece	4,5€
GOMATEBA (Sesame Chicken Wings) 2 pieces	6,5€
PRAWN TEMPURA 2 pieces	6,5€
BEEF BAO BREAD 1 piece	7€

HOT DISHES

TRADITIONAL JAPANESE

	Portion
MISO SOUP	5€
EDAMAME	6€
VEGETABLE TEMPURA (Vegetable Tempura Mixed)	10€
GOMATEBA (Sesame Chicken Wings) 4 pieces	13€
PRAWNS TEMPURA 4 pieces	13€
FRIED GYOZA 8 pieces	13€
JAPANESE CROQUETTE 8 pieces	14€
SQUID TEMPURA	14€
YAKITORI (Chicken Skewer) 4 pieces	14€
KARAAGE (Japanese Style Fried Chicken) 8 pieces	14€
GRILLED GYOZA 8 pieces	14€
SALMON WITH TERIYAKI 4 pieces	15€
TAKOYAKI (Octopus Ball) 8 pieces	16€
TERIYAKI GLAZED RIBS 4 pieces	17€
SIRLOIN WITH YAKINIKU SAUCE	18€
VEGETARIAN KIMCHI RAMEN	16€
RAMEN TONKOTSU	18€



DESSERTS

TYPICAL JAPANESE DESSERTS

	Portion
MOCHI: Green Tea, Yuzu, Sesame, Chocolate, Vanilla	3,5€
DORAYAKI	3,5€
GREEN TEA TIRAMISU	5€
GREEN TEA ICE CREAM	5€

SAKE

SELECTION OF JAPANESE SAKE

	Jug	Shot
JYUNMAI DAIGINJO	21€	6€
FUDOH ICHIDO-HIIRE	20€	5,5€
KIDO	19€	5€
SHICHIKEN		
TOKUBETSU JYUNMAI		
NANBU BIJIN	17€	4,5€
SOUTENDEN	15€	4€
JYOKU NAMA	13€	3,5€
JYUNMAI		
YAMADANISHIKI	12€	3€
TAMA JIMAN	12€	3€
GINJO		
KUBOTA SENJYU	16€	4€
HONJYOZO		
KUBOTA HYAKUJYU	12€	3,5€
SWEET SAKE		
UMESHU (Plum)	15€	4€
MIKAN (Mandarin)	15€	4€
SHOCHU	Cup	Shot
KUROKAME (Sweet Potato)	6€	3€
KURO KIRISHIMA (Sweet Potato)	6€	3€
IICHIKO (Barley)	6€	3€
KAKUSHIGURA (Barley)	6€	3€

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.

SCAN ME



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Kenji Sushi Bar



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Kenji

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