

THE
NIWAKI



DINNER

Caviar キャビア

Caviar Impérial de Sologne 50gr. 250

Zensai

Edamame	9
Shishito pepper, <i>dry miso</i>	11
Yellowtail 'hamachi' sashimi, <i>truffle ponzu</i>	34
Crunchy tuna aburi, <i>smoked mayo</i>	26
Crispy rice with tuna, <i>smoky yuzu</i>	24
Toro tartare, <i>ponzu wasabi caviar</i>	42
Beef gyoza, <i>spicy ponzu</i>	28
Mushroom gyoza, <i>goma miso</i>	21
Crispy nori and short ribs bōru, <i>jalapeño dressing</i>	22

Sarada

Beetroot salad, <i>kombu and umeboshi dressing</i>	18
Spinach salad, <i>sesame dressing and bonito flakes</i>	19
Truffle calamari hijiki salad, <i>goma dressing</i>	18

Robatayaki ろばた焼き

SEA

Smoked Chilean seabass, <i>yuzu miso</i>	54
Grilled Turbot, <i>seaweed butter and edamame</i>	41
Salmon teriyaki, <i>tsuma cabbage</i>	34
Grilled scallop, <i>Champagne beurre blanc, Ikura</i>	38

LAND

Black Angus fillet, <i>black garlic miso butter</i>	55
Spicy ginger marinated lamb chops, <i>hatcho miso glaze</i>	38
Marinated baby chicken, <i>umeboshi soy butter</i>	34
Pork ribs, <i>ginger jalapeño glaze</i>	31

VEGETARIAN

Roasted cauliflower, <i>sobacha</i>	12
Steamed broccoli, <i>shiso soy</i>	12
Roasted cabbage, <i>truffle goma</i>	12

Sashimi and Nigiri

Sushi Chefs are priding themselves on using the finest quality of fresh produce sourced with painstaking attention to quality and flavors.

Salmon <i>Sake</i>	8	San Remo shrimp <i>Ebi</i>	13
Salmon belly <i>Sake toro</i>	12	Lobster <i>Robusutā</i>	13
Red mullet <i>Madai aka</i>	9	Hokkaidō scallop <i>Hotate-gai</i>	11
Tuna <i>Akami</i>	9	Homemade Eel <i>Unagi</i>	11
Tuna belly <i>Toro</i>	15	Santa Barbara sea urchin <i>Uni</i>	25
Butter fish <i>Aburasokomutsu</i>	11	Salmon roe <i>Ikura</i>	12
Japanese yellowtail <i>Hamachi</i>	9	Japanese Wagyu A5 <i>Wagyū</i>	22
Yellowtail belly <i>Hamachi toro</i>	13	Imperial Caviar <i>Kyabia</i>	39

Chef's touch

Indulge in a fascinating sushi experience discovering the Chef's touch. Seasonal fresh produce and the Chef's daily inspirations provide a great addition to your degustation 2 euros per piece

Traditional Maki

Salmon avocado	21
Spicy tuna, <i>wasabi tobiko</i>	26
Snow crab California	26
Shrimp tempura, <i>creamy jalapeño</i>	29
Negi toro, <i>shiso tempura</i>	38

THE NIWAKI Maki

Japanese hamachi maki	39
Smoked lobster maki	44
Wagyu truffle maki	52

Kandaina Maki

Toro tartare <i>caviar</i>	39
Japanese Wagyu, <i>quail egg and truffle</i>	39

Desserts

Lemon and shiso soufflé 24

Fuji Yama 22

Homemade green tea mochi with java pepper infused mango 17

Sakura forest 18

Nashi pear mochi 17

Selection of home-made ice creams and sorbets (3 scoops) 15