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If you do what you love, what you are good at, what the world needs and
you get paid for it... you have found your Ikigai

**NIGIRI**
15 grs**SASHIMI**
90 grs**TEMAKI**
45 grs**FROM OUR KITCHEN**

	75.00	215.00	130.00	EDAMAMES (Roasted/Steamed/Tempura)	60.00
BLUEFIN TUNA	-	-	-	GOHAN	55.00
SALMON	-	-	-	YAKIMESHI (Mixed/Vegetables)	150.00
RED SNAPPER	-	-	-	WHITE FISH TIRADITO (Thin sliced with japanese citrus)	220.00
MACKEREL	-	-	-	TOTOABA TIRADITO (Thin sliced with japanese citrus)	280.00
OCTOPUS	-	-	-	IKIGAI TARTARE (Tuna/Salmon)	250.00
SQUID	-	-	-	RIB EYE OR TUNA CRUNCH	220.00
KANIKAMA	-	-	-	HIBACHI (Rib-Eye/Tuna)	250.00
MASAGO	-	-	-	FRIED HAMACHI COLLAR	370.00
	110.00	295.00	170.00	TEMPURA (Vegetables)	160.00
				TEMPURA (Shrimp/Totoaba/Mixed)	260.00
TOTOABA	-	-	-		
HAMACHI	-	-	-	DONBURI	
RIB EYE (Flamed)	-	-	-	SHAKE DON (Salmon rice bowl)	250.00
FRESH WATER EEL	-	-	-	AKAMI DON (Tuna rice bowl)	250.00
SCALLOP	-	-	-	HAMACHI DON	300.00
CHU-TORO	-	-	-	UNAGI DON (Fresh water eel bowl)	300.00
BOTAN EBI (Freshwater shrimp)	-	-	-	RIB-EYE DON	300.00
HOKKIGAI (Red chocolate clam)	-	x	-		

165.00 **600.00** **330.00****SOUPS**

UNI	-	-	-	RIB-EYE UDON	290.00
O-TORO	-	-	-	TEMPURA UDON	265.00
IKURA (Gunkan or in lemon)	-	-	-	SUKIYAKI (Hirusame, wild mushrooms, vegetables and sliced rib-eye cooked in semi sweet broth)	290.00
KING PRAWN	-	-	-	MISO SHIRU (Seaweed, tofu and chives)	70.00
WAGYU A5 JAPANESE	pm	pm	pm		
KING CRAB (Fresh or flamed)	pm	pm	pm		

MAKIS

SALMON/TUNA (Spicy)
 JAVO (Shrimp tempura with white spicy sauce)
 YASAI (Cucumber, avocado, asparagus and burdock root)
 HARU (Hamachi, shiso leave, yuzu and salt)

175.00

YOROKOBI (House Special)
 KUMO (Softshell crab, avocado, cucumber, masago and spicy sauce)
 KAIZOKU (Tuna, salmon, totoaba, fresh water eel, octopus, shiso leaves)
 UNAKYU (Fresh water eel and cucumber)
 IKIGAI (Hibachi rib-eye with shishito pepper tempura)
 KURANCHI (Masago, tempura flakes, fresh water eel and avocado)
 BOTAN EBI (Freshwater shrimp, lemon zest and yuzu)

450.00

OSHI-ZUSHI (Totoaba, salmon, fresh water eel or rib eye)

In this establishment we serve raw products, the consumption of these are at your own risk. Prices include 16% I.V.A. tax.
 Prices subject to change

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UMESHU SPRITZ (165 ml) (Plum Dew Liqueur, Prosecco, Shiso Leaf and Lemon)	210.00
BERI MATCHA (165 ml) (Red Wine, Grapefruit, Red Fruits, Original Kombucha)	210.00
KANARIA (220 ml) (White Wine, Passion Fruit, Passion Fruit Schorle)	210.00
KIKU (210 ml) (Rose Wine, Cinnamon Syrup, Kombucha Kiku)	210.00
KYURI FRESH (220 ml) (House Sake, Ginger, Lime, Cucumber, Mint, Mineral water)	210.00
APEROL SPRITZ (210 ml) (Aperol, Prosecco, Mineral Water)	210.00
CHANDON GARDEN SPRITZ (150 ml) (Chardon Garden, Orange, Rosemary)	190.00

DRINKS

SODA	55.00
LEMONADE	65.00
NARANJADA	65.00
NATURAL WATER	45.00
TOPO CHICO (350 ml)	55.00
PERRIER	70.00
SAN PELLEGRINO	96.00
CALPIS	65.00

BEER

SAPPORO	130.00
SAPPORO PURE	135.00
ASAHI	150.00
MICHELOB ULTRA	70.00
CHARRO PILSNER	130.00
MICHELADA	15.00
CLAMATO PREPARADO	50.00

COFFEE

CAPPUCCINO	48.00
AMERICANO	40.00
ESPRESSO	40.00

TEA

KYOTO NIGHTS	65.00
GENMAICHA	65.00
SENCHA BLOSSOM	65.00

INFUSIONS

HONEY CHAMOMILE	65.00
GINGER LEMON	65.00
BERRY BLISS	65.00

DESSERTS

MATCHA BOMB (Chocolate cookie, pancake and creamy matcha drenched in matcha latte)	130.00
CHOCOLATE TRUFFLE (Semi dark chocolate mousse and chocolate cookie with sea salt)	130.00
COCONUT SOFT CAKE (Gluten free coconut soft cake)	130.00
MOCHI-ICE (Green Tea, Taro Root, Ferrero Rocher and Conejito Turin)	50.00

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