

SUSHI

NIGIRI (1 piece)	
⌘ Shake (salmon)	3,95€
Unagi (eel)	3,95€
⌘ Truffled quail egg	4,45€
⌘ Maguro (red tuna)	4,45€
⌘ Vieira (Grilled Scallop)	4,45€
Crispy salmon tartar	4,95€
⌘ Grilled foie gras	5,95€
SASHIMI (3 pieces)	
⌘ Shake (salmon)	9,95€
⌘ Maguro (red tuna)	11,95€
MAKI (8 pieces)	
⌘ Avocado maki: avocado	8,95€
⌘ Shake maki: salmon	10,45€
⌘ Tekka maki: red tuna	11,45€
Crispy tartar shake cream roll: crispy panko maki with salmon tartar and cream cheese	13,45€
Meakan roll: with pickled onion, cream cheese, tempura king prawn and spicy sauce	13,45€
URAMAKIS (8 pieces)	
Tori no karaage: crispy chicken uramaki with soy mayonnaise and pink lollo lettuce	13,45€
⌘ Yasai teriyaki cream roll: tempura asparagus uramaki with cream cheese, mango, avocado and teriyaki sauce	13,45€
⌘ Shake avocado tartar: avocado-filled uramaki with salmon tartare	13,95€
Murakami roll: crispy squid uramaki with poached onion, flying fish roe and wasabi mayonnaise	14,45€
Hot cream shake: breaded futomaki with salmon, avocado, cream cheese and ponzu sauce (6 pieces)	14,45€
⌘ Itaria-go: Buffalo mozzarella, salmon, sun-dried tomato, avocado and pesto sauce uramaki	14,45€
Nikko: eel and avocado uramaki with sweet potato and green asparagus	14,95€
⌘ Kinoko teriyaki: tempura king prawn uramaki with sauteed mushrooms, cream cheese and teriyaki sauce	15,45€
⌘ Tsurai tuna roll: spicy bluefin tuna uramaki with Japanese spices, avocado and chilli threads	15,45€
Flamed shake: flambéed salmon uramaki with cream cheese, avocado, crispy onion, capelin roe and mango and mustard sauce	16,45€
Harumaki eby roll: prawn and avocado uramaki wrapped in spring roll pastry, oriental mayonnaise and chilli sauce	16,45€
⌘ Tuna tataki eby panko: crispy king prawn uramaki with bluefin tuna tataki, avocado and ponzu sauce	16,45€
Flamed maguro: flambéed bluefin tuna uramaki with tempura prawn, avocado and wild asparagus with Japanese barbecue and spicy smoked sauce	16,95€

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日光 NIKKŌ 寿司 & ROBATA

A full page of blank graph paper. The grid consists of small squares formed by thin gray lines. There are 20 columns and 20 rows of squares, creating a uniform background for drawing or writing.

STARTERS

🍣 Spicy edamames: fried soy beans with shichimi and salt flakes	7,45€
🍣 Age edamame truffle: boiled soy beans with truffle	7,95€
Nasu dengaku: marinated and grilled aubergine with sweet soy and sesame seeds	8,95€
Yasai gyozas: vegetable gyozas with sweet soy sauce and spicy mayonnaise (5 pieces)	9,45€
Tori gyozas: chicken and vegetable gyozas with yakitori sauce and Japanese mayonnaise (5 pieces)	9,95€
Pork & vegetable breaded gyozas with Japanese mayonnaise (5 pieces)	9,95€
Ebi gyozas: king prawn and vegetable gyozas with sweet soy sauce and wasabi mayonnaise (5 pieces)	10,45€
Duck and funghi dumplings with spicy soy sauce (4 pieces)	13,45€
Wagyu dumpling with yakiniku sauce (4 pieces)	13,45€
Red tuna crispy tortilla with wakame seaweed and spicy smoked sauce (3 pieces)	14,95€
🍣 Hand minced tuna tartar with wakame seaweed with avocado	20,95€

TEMPURA

Tori no kara-age: <i>marinated crispy chicken with soy, ginger and sesame sauce</i>	12,95€
Crispy baby squid in tempura <i>with yuzu mayonnaise and shichimi</i>	13,95€
Harumaki: <i>crispy duck rolls with shiitake and spicy sauce (4 pieces)</i>	13,95€
Kakiage: <i>a mix of vegetables, baby squids and king prawns in tempura</i>	14,95€
Ebi no tempura spicy: <i>king prawn tempura with creamy spicy sauce</i>	14,95€
Foie kaki age: <i>vegetable tempura with egg, foie and sweet soy sauce</i>	15,95€

NOODLES & RICES

Crispy chicken ramen slightly spicy: <i>ramen noodles with Shoyu, fried chicken, tofu, egg and vegetables</i>	14,95€
Yakisoba: <i>stir fried noodles wok with chicken vegetables and yakisoba</i>	15,95€
⊗ Yakimeshi pollo tonkatsu: <i>stir fried rice wok with egg and vegetables, crispy fried chicken and Japanese bbq sauce</i>	15,95€
Tori katsu curry: <i>fried breaded crispy chicken with rice and Japanese curry</i>	15,95€
Omu yakisoba: <i>stir fried noodles wok with king prawns, vegetables, egg and yakisoba sauce</i>	16,45€
⊗ Ebi ika yakimeshi: <i>spicy stir fried rice with king prawns, baby squids, vegetables and egg</i>	16,45€
Yakisoba truffle: <i>stir fried noodles with tenderloin, vegetables, egg and truffle paste</i>	16,95€
⊗ Kamo no yakimeshi: <i>stir fried rice with duck confit, vegetables, spicy egg and duck breast</i>	17,95€

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ROBATA Japanese grill	Kushiyaki: traditional japanese skewers grilled in our robata (2 pieces)
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Japanese grill

Kushiyaki: traditional japanese skewers
grilled in our robata (2 pieces)

⊗ Sweet corn with lime butter, garlic and shichimi	6,45€
⊗ Yasai: asparagus and shiitake mushrooms, red onion, cherry tomatoes and soy butter	6,95€
⊗ Chicken yakitoris: caramelised with soy sauce	9,95€
⊗ Iberico hiden: Iberian pork with sweet soy sauce	9,95€
Shake: salmon skewers marinated with miso	10,95€
⊗ Wagyu: caramelised Japanese beef with vegetables	12,45€
⊗ Tako: octopus with pak choi, mirin, sake and shichimi	13,95€
⊗ Koushinoniku: veal tenderloin with yakiniku sauce	13,95€
⊗ Hotate: scallop with yakitori sauce	15,95€
⊗ Maguro: bluefin tuna with teriyaki sauce	15,95€

TOP TEN

Miso yaki: freerange chicken marinated in soy, mirin and sake, grilled in our robata	15,95€
Iberia no himitsu: grilled iberian pork with sweet soy sauce and grilled vegetables	17,45€
⊗ Sweet chili sea bass: crispy seabass with sweet chili sauce	17,95€
⊗ Salmon teriyaki grilled in robata with grilled vegetables	18,45€
Pork ribs lacquered and grilled with roasted peanuts and sweet potato	18,95€
⊗ Hotatekai: grilled scallops with stir fried shiitake mushrooms and yakitori and soy butter sauces	18,95€
⊗ Gyuniku no tataki: thinly sliced grilled entrecote with yakiniku sauce	19,45€
⊗ Tako yaki: grilled octopus with potato tempura fritters, kimchi sauce and eel	19,95€
⊗ Maguro tataki: grilled bluefin tuna tataki with ponzu sauce, wakame seaweed and grated tomatoes	22,45€
Spicy beef: robata grilled sirloin with soy, chile, ginger and sesame sauce	22,95€

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SIDES

Gohan: rice bowl with sesame seeds	3,50€
Miso shiru: miso soup with tofu and wakame seaweed	4,95€

* The red tuna we use is authentic Bluefin from sustainable fisheries.

☯ *Gluten-free option available upon request.*

Bilbao
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www.nikkorestaurant.es






