

# LUNCH TIME MENU

Working days from 13h to 16h


## STARTERS

**Sunomono:** Japanese salad made of marinated cucumber in apple cider vinegar, seaweed and sesame seeds. 

**Edamame:** Boiled soybeans with sea salt. \*soja non GMO. 



**Mini Roll:** Choose your roll (3 pieces) - choose it from the main menu



**Nigiri:** Choose your nigiri (2 pieces) - choose it from the main menu

**Gyozas:** 2 rice flour gyozas with vegetables and mushrooms. 

(\*Soy-free option available with coconut aminos, an alternative to soy sauce. +1 euro)



## MAIN COURSE

**Bikinashi:** Brown rice sandwich with nori, oyster mushrooms, avocado, sauteed leek, sundried tomato, rocket salad and our vegan mayo (spicy or normal).  

**Yakisoba Veganashi:** Wok rice noodles with plenty of vegetables, mushrooms, homemade teriyaki sauce and organic tofu.  

(\*Soy-free option available with coconut aminos, an alternative to soy sauce and without tofu + 1.5 euros)

**Sushirito:** Brown rice sushi burrito, tofu with paprika and mayo, baby spinach, avocado, sundried tomato and cashew nuts creamcheese.  

**Pokenashi:** Brown rice poke, edamame, marinated tomato or marinated watermelon (depending on season), pickled carrot with garlic and ginger, avocado, mushrooms and teriyaki sauce. (\*Soy-free option available with coconut aminos, an alternative to soy sauce + 1.5 eur  

**DRINKS** (WATER, TEA OR DRAFT BEER)

**DESSERTS** (+2 EUROS)

# 14,90 €

### ALLERGENS



SOJA



SESAME



NUTS



Soja y derivados ecológicos



Vegano



Artesanal



Real Food



Sushi sin azúcar



Comercio local



Arroces integrales



Envases 100% compostables