

La direction des flèches indique la
provenance des cours d'eau
par suite la direction des courants.

ikibana

Japanese & Brazilian fusion

In 1908, "Kasato Maru", a passenger ship, reached Brazil carrying the first Japanese immigrants. With them they also carried their precious ingredients and recipes from what was then a far-off, exotic and unknown land. Over one hundred years later, the Nippon-Brazilian culinary tradition has achieved worldwide fame, proud of its own strong identity.

Two nations and two cultures which have inspired this fusion of tastes, ingredients, colours and textures to create an absolutely unique cuisine.

Explore this route of tastes which have travelled the world, bringing Tokyo and São Paulo right to your table

IKIBANA proposes a fresh experience in each new dish

Cast off and enjoy the journey!

STARTERS

⊗	Oysters <i>Natural Normandy oysters</i>	1 / 6€ · 6 / 33€ · 12 / 60€
⊗ ⊗ V	Edamame <i>Green soya beans with Maldon salt</i>	5,50€
⊗ V	Edamame Bode <i>Fried edamame beans in a hot and spicey Bode de Goias pepper sauce</i>	6,50€
⊗	Caviar <i>Imperial caviar with blinis, limr crème fraiche, chives, tarragon and crudités</i>	10 grs. 65€
⊗ ⊗	Lobster Sarada <i>Lobster, mizuna greens, fresh pickled mushrooms in white miso mayonnaise dressing</i>	29,00€
⊗	Japan Sarada <i>Milfeuille of lettuce, pistachios, raspberries, reduction of caramelized pineapple and lite shavings of parmesano cheese</i>	14,50€
⊗ ⊗	Amazonia <i>Canelon of avocado filled with crab, apple, spicy mayonnaise, sour cream and caviar</i>	17,50€
⊗	Salmon Tartar <i>Diced salmon and avocado macerated in ponzu and kizami wasabi</i>	15,75€
⊗ ⊗	Tuna Tartar <i>Diced tuna macerated in mustard, sesami seeds, goma wakame seaweed, tobiko, orange with crispy rice crackers</i>	19,00€
⊗ ⊗ ⊗	Tuna ceviche <i>Macerated tuna with lime, onion, coriander, shichimi and coconut milk</i>	17,75€

⊗ A bit spicy ⊗ Gluten free V Vegetarian ⊗ Suggestion



				White fish ceviche	16,50€
				<i>White fish macerated with lime, onion, coriander and shichimi</i>	
				Hamachi tiradito	17,50€
				<i>in slices of hamachi fish, citrus, tomato cake, olive oil pearls, avocado and ponzu-orange sanguine sauce</i>	
				Toro tuna tiradito	22,00€
				<i>in slices of toro tuna, laced with caviar truffle, avocado and kizami wasabi emulsion</i>	
				Dadinho de tapioca	13,75€
				<i>Crunchy dice of tapioca battered in panko, farofa, and sweet and sour sauce</i>	
				Misoshiru Ikibana	8,50€
				<i>Miso soup with wakame seaweed, smoked tofu, spring onion, shimeji mushrooms and crunchy spice bread</i>	
				Gyozas	14,00€
				<i>Steamed gyozas filled with beef, spring onion and fresh coriander, served with dashi broth and shitaki mushrooms</i>	
				Black cod gyozas	16,75€
				<i>Wild black cod, shrimps, vegetables, marine sea weed in japanese sauce with a hint of spice</i>	
				Foie	17,50€
				<i>Grilled foie with smoked eel, spiced mango with Bahia vanilla, crunchy wasabi and teriyaki sauce</i>	
				Ebi Tempura	19,00€
				<i>King prawn tempura with ponzu sauce</i>	

A bit spicy Gluten free Vegetarian Suggestion

URAMAKIS

NORI SEAWEED SHEETS
COATED WITH RICE AND FILLED
WITH DIFFERENT INGREDIENTS

6un 8un

	Lobster Uramaki <i>filled with lobster, cucumber, spicy mayonnaise wrapped in avocado and topped with tamarind sauce</i>	17,50€ 20,50€
	Picanha Uramaki <i>Palm heart, avocado and spicy mayonnaise, wrapped in beef picanha and crunchy onion</i>	16,50€ 17,75€
	Toro Uramaki <i>Spicey toro tuna uramaki, asparagus battered in farofa, caramelized pear wrapped in toro tuna, katsobushi topped with coconut sauce</i>	19,50€ 21,50€
	Carnaval Uramaki <i>Salmon, cheese cream and avocado wrapped in kiwi and passion fruit sauce</i>	15,00€ 16,50€
	Paralelo Uramaki <i>Foie mi-cuit and banana chips, wrapped in glazed foie and caviar-style truffe</i>	18,50€ 21,50€
	Ikibana Uramaki <i>King prawn tempura with avocado and spicy mayonnaise, covered with fresh fish roe</i>	15,00€ 16,50€
	Copacabana Uramaki <i>Crunchy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and tare sauce</i>	15,75€ 17,50€

6un 8un

⌚ **Kani Uramaki** 15,75€ 17,50€

*Soft shell crab with mayonnaise and avocado,
wrapped in salmon and ponzu sauce*

⊗ ☰ **Wagyu Uramaki** 18,00€ 20,50€

*mozzarella cheese battered in panko, asparagus,
wrapped in wagyu beef*

São Paulo Way Uramaki 14,00€ 16,50€

*Tuna, white fish and papaya wrapped in avocado,
caramelised pineapple and jalapeno pepper*

⌚ **Tataki Uramaki** 17,00€ 18,50€

*Tempura with prawns, cucumber and spicy mayonnaise
wrapped in tataki tuna and avocado*

Picasso Uramaki 14,00€ 16,50€

*With duck magret, asparagus with foie mi-cuit wrapped
in avocado, sesame with onion and caramelised apple*

Morango Uramaki 15,50€ 17,50€

Cheese cream, strawberry, prawn tempura and teriyaki sauce

⌚ **Birimbau Uramaki** 15,75€ 17,75€

*King prawn tempura, spicey mayonnaise, tobikko,
wrapped in seard salmon sashimi and caramelised onion*

⌚ ⊗ ☰ **Fleming Uramaki** 18,00€ 20,50€

*Roll stuffed with avocado, spicy mayonnaise; wrapped
in soy paper, wagyu tartar, tobiko, ponzu-orange sauce
and banana chip*



MAKIS | RICE ROLLS WRAPPED IN TEMPURIZED NORI SEAWEED SHEETS

8un

- **Bubaloo** 18,75€

Tempurized tuna maki, tuna tartar, strawberry, palm heart and jalapeno peppers

- ● **Bossanova** 15,50€

Vegetarian futomaki, wasabi mayonnaise with avocado and wakame seaweed

- **Hokkai** 17,75€

Tempurized maki with salmon tartar, cream cheese and tare sauce

6un

- Hot Geisha Philadelphia roll** 15,50€

Salmon with avocado, cream cheese and onion, battered in panko with ponzu sauce

TATEMAKIS | RICE ROLLS WRAPPED IN SOYA PAPER FILLED WITH DIFFERENT INGREDIENTS

6 un

Tatemaki Samba Tropical 15,00€
Tuna and papaya

 **Tatemaki Rainbow Dragon** 15,50€
Spicy tuna, chive and avocado

GUNKAN | RICE BALLS WRAPPED AND FILLED WITH DIFFERENT INGREDIENTS

2 ud

  **Crispy Gunkan** 9,00€
Filled with an explosive crunchy salmon mix, spicey mayonnaise, chive and teriyaki sauce

Gunkan Unagi 11,00€
Filled with eel, wrapped in salmon and tare sauce

 **Gunkan Toro** 15,00€
Filled with tuna, ginger and coconut-oporto sauce, and wrapped in toro



SASHIMI AND ASSORTED DISHES

FRESH FISH CUTS

Sashimi Sansei

*Assortment of tuna sashimi,
white fish and salmon with passion fruit and cucumber*

*26,50€ -12 pieces-
47,00€ -24 pieces-*

Sashimi Nisei

Toro tuna sashimi with passion fruit and cucumber

*13,00€ -3 pieces-
23,00€ -6 pieces-
33,00€ -9 pieces-*

Issei

Assortment of sashimi and nigiris

37,00€ -14 pieces-

Paulista

*Assortment of sushi, sashimi and nigiris
Tuna sashimi, salmon and white fish
Ikibana and Carnaval Uramaki. Maki Hokkai
Tuna and salmon nigiris*

65,00€ -28 pieces-

Kasato Maru

*Assortment of sushi, sashimi and nigiris
Tuna, salmon and white fish sashimi
Carnaival, Tataki uramaki and Bubaloo tempurized maki
Tuna, salmon and white fish nigiris*

125,00€ -56 pieces-

NIGIRIS

RICE BALLS WRAPPED
WITH DIFFERENT INGREDIENTS

2un

⊗	Sake Nigiri <i>Salmon</i>	6,50€
⊗	Maguro Nigiri <i>Tuna, mango and ginger</i>	9,00€
⊗	Wagyu Nigiri <i>Wagyu beef, dried tomatoes with criolla and ponzu sauce</i>	11,00€
⊗	Foie Nigiri <i>Foie with glazed truffle caviar, fried banana and oporto sauce</i>	13,00€
ⓧ ⊗	Avocado Nigiri <i>Avocado and jalapeno with coriander sauce</i>	5,50€
⊗	Toro Nigiri <i>Toro tuna, ginger and mango with coco-oporto sauce</i>	10,00€
Kobe D.O. Nigiri Exclusively produced with certified Denomination of Origin D.O Kobe japanese meat (calve steers available only) <i>Kobe D.O. nigiri, glazed foie, masago gold pearls, citric sauce</i>		29,00€



⊗	Tabla de Nigiris <i>Assortment of nigiris: sake, maguro, toro, thai and wagyu</i>	5un 10un 19,00€ 36,00€
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IKIBANA DISHES

Yakisoba

*Soba noodles sauteed with chicken, vegetables
and yakisoba sauce*

17,50€

Vegetarian 17,00€

⌚ *Yakimeshi*

*Sauteed rice with vegetables, chicken, kimchi, spring
onions and a low-temperature egg with teriyaki sauce*

18,50€

Vegetarian 17,00€

⊗ *Tuna tataki*

*Tuna tataki on grilled marrow, katsobushi, furikake,
tender shoots and tropical creole sauce*

26,50€

⌚ ⊗ *Muqueca de Bahía*

*Corvina muqueca with coconut sauce, peppers, coriander,
chili oil and jasmine rice*

25,50€

Salmon teriyaki

*Salmon cooked at low temperature, glazed with teriyaki sauce
and sauteed seasonal vegetables*

24,50€

⊗ *Wild Alaskan Gindara*

*Black wild cod glazed with red miso sauce, celeri-yuzu puree
with grilled green asparagus*

32,50€

❶	Blond cow sirloin	31,50€
	<i>Prime sirloin from Galicia served with aji panca potatoe confit, tempurized padron green peppers and sansho pepper sauce</i>	
㉙	Picanha beef	25,00€
	<i>Picanha beef, tatsoy, fried banana, shimeji mushroom sand lemon-ginger sauce</i>	



Exclusively produced with certified Denomination of Origin D.O Kobe japanese meat (calve steers availablle only)

Kobe D.O	150,00€
<i>Kobe entrecote, truffed potatoe parmentier, seasonal vegetables and mushrooms</i>	

WAGYU | (Wa: Japan, Gyu: Veal)

This Word identifies the majority of the cattle breeds originally to be found in Japan.
It is juicy, tender and healthy thanks to the fact it contains unsaturated fatty acids

㉙	Wagyu entrecote	63,00€
	<i>Wagyu entrecotte served with herb puree, souffle potatoes, okra fingers and creole sauce</i>	
	Wagyu Picanha	39,00€
	<i>Wagyu picanha, roasted sweet potato puree, shishito peppers, crispy rice and nikkei chimichurri</i>	

TASTING MENU

48€

PRICE X PERSON
MIN 2 PEOPLE

STARTERS

Edamame

Green soya beans with Maldon salt

White ceviche

White fish macerated with lime, onion, coriander and shichimi

Gyozas

Steamed gyozas filled with beef and spring onion, served with dashi broth and shitaki mushrooms

URAMAKI SUSHI

Hokkai

Tempurized maki with salmon tartar, cream cheese and tare sauce

Paralelo Uramaki

Foie mi-cuit and banana chips, wrapped in glazed foie and caviar-style truffle

Birimbau Uramaki

King prawn tempura, spicey mayonnaise, tobikko, wrapped in seard salmon sashimi and caramelised onion

HOT DISHES

Yakimeshi

Rice sautéed with chicken, vegetables, egg at low temperature, kimchi, tender onion and teriyaki sauce

Picanha beef

Picanha beef, tatsoy, fried banana, shimeji mushrooms and lemon-ginger sauce

DESSERTS

Passion fruit mousse

Delicious passion fruit mousse, red fruit jelly and whipped cream

Merenguinho

Crunchy meringue with vanilla cream, strawberries, lime jelly and gold dust

TASTING MENU

58 €

PRICE X PERSON
MIN 2 PEOPLE

STARTERS

Edamame

Green soya beans with Maldon salt

Ebi tempura

King prawn tempura with ponzu sauce

Foie

Grilled foie with smoked eel, spiced mango with Bahia vanilla, crunchy wasabi and teriyaki sauce

URAMAKI SUSHI

Hokkai

Tempurized maki with salmon tartar, cream cheese and tare sauce

Toro Uramaki

Spicy toro tuna uramaki, asparagus battered in farofa, caramelized pear wrapped in toro tuna, katsobushi topped with coconut sauce

Morango Uramaki

Cheese cream, strawberry, prawn tempura and teriyaki sauce

HOT DISHES

Salmon teriyaki

Rice sautéed with chicken, vegetables, egg at low temperature, kimchi, tender onion and teriyaki sauce

Blond cow sirloin

Prime sirloin from Galicia served with aji panca potatoe confit, tempurized padron green peppers and sansho pepper sauce

DESSERTS

Chocolate sins

Moist chocolate and raspberry sponge cake, chocolate mousse, cocoa sablée and crispy raspberry

Thai café

Creamy chocolate with sake, mascarpone mousse and black cardamom, foam coffee with caramelized almond powder

TASTING MENU

78 €

PRICE X PERSON
MÍN 2 PEOPLE

STARTERS

Edamame

Green soya beans with Maldon salt

Toro tuna tiradito

in slices of toro tuna, laced with caviar truffle, avocado and kizami wasabi emulsion

Black cod gyozas

Wild black cod, shrimps, vegetables, marine sea weed in japanese sauce with a hint of spice

URAMAKI SUSHI

Hokkai

Tempurized maki with salmon tartar, cream cheese and tare sauce

Tataki uramaki

Tempura with prawns, cucumber and spicy mayonnaise wrapped in tataki tuna and avocado

Copacabana uramaki

Crunchy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and tare sauce

Crispy gunkan

Filled with an explosive crunchy salmon mix, spicey mayonnaise, chive and teriyaki sauce

HOT DISHES

Wild Alaskan Gindara

Black wild cod glazed with red miso sauce, celeri-yuzu puree with grilled green asparagus

Wagyu entrecote

Wagyu entrecotte, herbs puree, potato souffle, okra and creole sauce

DESSERTS

Yuzu blanc

White chocolate, yuzu jelly, matcha green tea sponge cake, strawberries and a yogourth crunch

Amai maki

Crispy cylinders filled with chocolate-olive oil, white chocolate and lime, mandarin, and passion fruit







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