



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

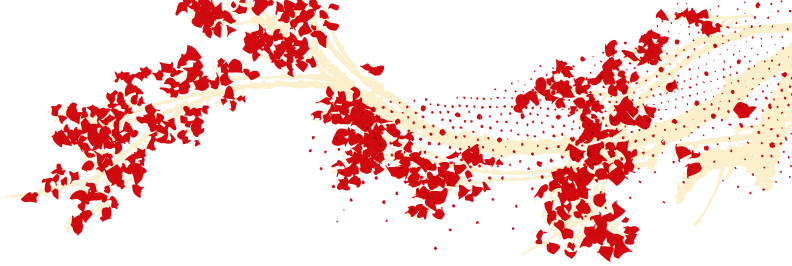
Explore this route of tastes which have travelled the world, bringing Tokyo and São Paulo right to your table.

IKIBANA proposes a fresh experience in each new dish

Cast off and enjoy the journey!

STARTERS

ⓧ	✓	Edamame	5,50€
		<i>Green soya beans with Maldon salt</i>	
🔥	✓	Edamame Bode	6,50€
		<i>Fried edamame beans in a hot and spicy Bode de Goias pepper sauce</i>	
	✓	Shojin sarada	10,50€
		<i>Mix of lettuce, seaweed, dates, nori seaweed filament, and miso sauce</i>	
		Ebi Sunomono	16,50€
		<i>Wakame seaweed, prawns, kale, edamames, caramelised sesame and sesame sauce</i>	
		Tuna tartar	18,75€
		<i>Tuna tartare marinated in sesame, mustard, goma-wakame seaweed, orange tobiko and crispy rice</i>	
🔥		Salmon Tartar	12,75€
		<i>Salmon tartar, avocado marinated in ponzu and kizami wasabi</i>	
🔥	🍶	Tuna ceviche	17,50€
		<i>Tuna marinated with lime, onion, coriander, shichimi and coconut milk</i>	
🔥	🍶	White ceviche	14,75€
		<i>White fish marinated with lime, onion, coriander and shichimi</i>	



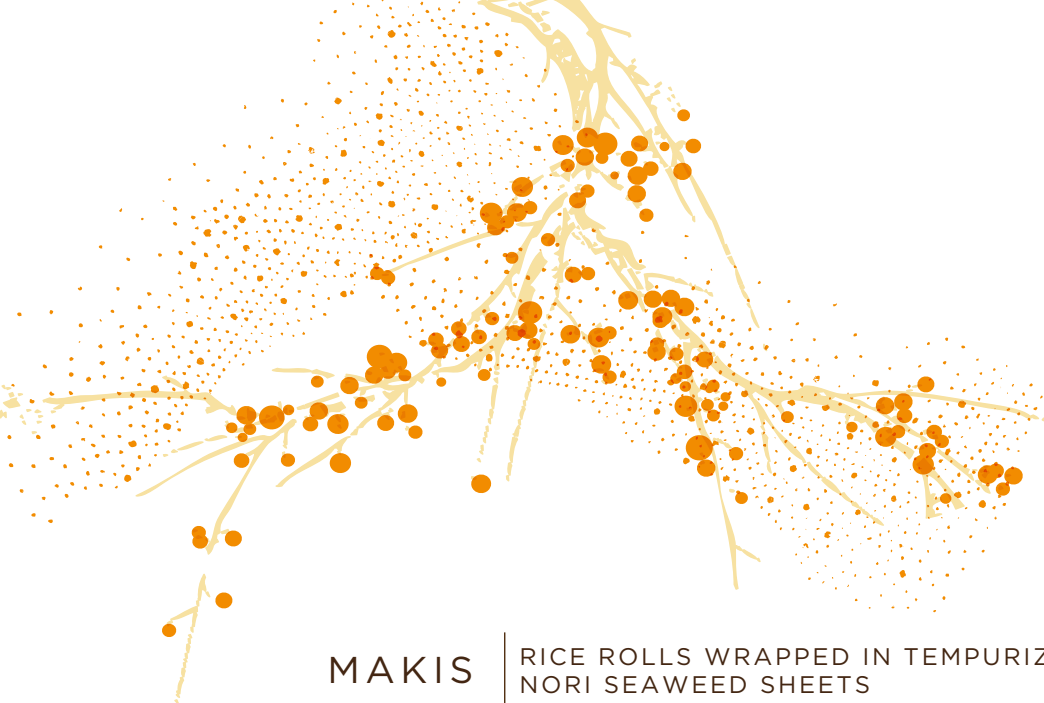
-   **Dadinho de tapioca** 9,00€
Crispy tapioca dice battered in panko, farofa and sweet and sour sauce
- Torino no carage** 11,75€
Crispy chicken pieces marinated in soy sauce and ginger and Japanese mayonnaise
- Misoshiru** 6,75€
Miso soup with wakame seaweed, tofu and tender onion
-  **Misoshiru Ikibana** 7,25€
Miso soup with wakame seaweed, smoked tofu, onion tender, shimeji mushrooms and crispy spice bread
-  **Gyozas** 12,00€
Steamed gyozas stuffed with veal and tender onion with a dashi broth and shimeji mushrooms
- Yakitori** 11,25€
Grilled chicken onion with tender onion and yakitori sauce
- Ebi no furai** 16,50€
Battered prawns with panko and Yakitori-mandarin sauce
-  **Foie** 18,50€
Grilled foie gras with smoked eel and spicy mango

URAMAKIS

NORI SEAWEED SHEETS
COATED WITH RICE AND FILLED
WITH DIFFERENT INGREDIENTS

	6un	8un
  Picanha Uramaki <i>Palmito, avocado and spicy mayonnaise wrapped in beef picanha and crispy onion</i>	14,50€	16,75€
Carnaval Uramaki <i>Salmon, cream cheese, and avocado wrapped in kiwi and passion fruit sauce</i>	14,75€	16,75€
  Paralelo Uramaki <i>Foie mi-cuit, banana chips and dates, wrapped in glazed foie, truffle caviar and Oporto sauce</i>	17,00€	19,75€
 Ikibana Uramaki <i>Shrimp tempura, avocado and spicy mayonnaise, wrapped in flying fish roe</i>	15,00€	16,75€
 Copacabana Uramaki <i>Crispy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and tare sauce</i>	15,00€	17,00€

		6un	8un
☒	Sake avocado Uramaki <i>Salmon, avocado, onion and caramelized apple</i>	13,00€	14,75€
🔥	Tataki Uramaki <i>Prawn tempura, cucumber and spicy mayonnaise, wrapped in tuna tataki and avocado</i>	16,50€	18,50€
	Morango Uramaki <i>Cheese cream, strawberry, prawn tempura and teriyaki sauce</i>	13,75€	16,00€
🔥	Birimbau Uramaki <i>Prawns in tempura, spicy mayonnaise, tobikko, wrapped in grilled salmon and caramelized onion</i>	15,75€	17,75€



MAKIS

RICE ROLLS WRAPPED IN TEMPURIZED
NORI SEAWEED SHEETS

8un



Bubaloo

17,00€

*Tempura tuna maki, tuna tartar,
strawberry and peta zetas*



Bossanova

15,00€

*Vegetarian futomaki, with guacamole
and wakame gum seaweed*



Hokkai

17,25€

Maki tempered with salmon tartar, and tare sauce

6ud

Hot Geisha Philadelphia roll

15,50€

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



Spicy



Gluten free



Vegetarian



Suggestion

TATEMAKIS

RICE ROLLS WRAPPED
IN RICE PAPER FILLED
WITH DIFFERENT INGREDIENTS

6un



Tatemaki Rainbow Dragon

15,75€

With spicy tuna, chives and avocado

GUNKAN

RICE BALLS WRAPPED IN SALMON
SASHIMI WITH DIFFERENT FILLINGS

2ud



Gunkan Crujiente

8,75€

*Filled with an explosive crunchy mixture, mayonnaise
spicy and chive, wrapped in salmon and teriyaki sauce*

Gunkan Unagi

11,00€

Stuffed with eel, wrapped in salmon and tare sauce



Spicy



Gluten free



Vegetarian



Suggestion



SASHIMI AND ASSORTED DISHES

FRESH FISH CUTS



Sashimi Sansei

*Assortment of tuna sashimi, salmon
and white fish*

24,75€ -12 pieces-

49,00€ -24 pieces-



Issei

Assortment of sashimi and nigiri

33,00€ -14 pieces-

Paulista

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

58,00€ -28 pieces-

Kasato Maru

*Assortment of sushi, sashimi and nigiri
Tuna, salmon and white fish sashimi
Birimbau, tataki and Carnaval uramaki
Bobaloo maki
Tuna, salmon and white fish nigiri*

108,00€ -56 pieces-



Spicy



Gluten free



Vegetarian



Suggestion

NIGIRIS


RICE BALLS
WRAPPED IN FISH OR VEGETABLES

			2un
ⓧ		Sake Nigiri <i>Salmon</i>	5,50€
ⓧ		Maguro Nigiri <i>Tuna, mango and ginger</i>	7,50€
ⓧ		Thai Nigiri <i>White fish</i>	5,75€
ⓧ		Unagi Nigiri <i>Smoked eel and tare sauce</i>	6,50€
ⓧ	🍷	Foie Nigiri <i>Foie with glazed truffle caviar and oporto sauce</i>	11,00€
ⓧ	🌱	Avocado Nigiri <i>Avocado, coriander and Philadelphia cheese</i>	5,00€
			5un 10un
		Table of Nigiris	19,00€ 35,00€
		<i>Assorted of nigiris: Sake, Maguro, Unagi, Foie & Avocado</i>	



IKIBANA DISHES

Yakisoba 13,50€
Soba noodles sauteed with chicken, vegetables and yakisoba sauce Vegetarian 12,50€

 **Yakimeshi** 14,75€
Sauteed rice with chicken, vegetables, low temperature egg, kimchi, tender onion and yakimeshi sauce Vegetarian 13,00€

Udon ebi ika 15,50€
Udon noodles, variety of vegetables, kimchee, prawns, squid, katsobushi and yakisoba sauce

Vegetal udon 14,50€
Udon noodles, variety of vegetables, kimchee and yakisoba sauce

Chicken katsu 14,75€
Chicken fillet battered in panko with tonkatsu sauce

Ebi tempura 18,50€
King prawn tempura with tempura sauce

Tempura kakiage 15,00€
Vegetable tempura (carrot, zucchini and onion) with tempura sauce

Tempura kakiage ebi ika 17,50€
Assorted vegetable tempura with prawns squid and tempura sauce

CURRY Introduced by the british in the Meiji era 1869-1913.
(Karé) A national dish today, in modern Japan

HOMEMADE KARÉ SAUCE USING A VARIETY OF VEGETABLES
AND SPICES FROM AROUND THE WORLD

Katsu Karé *Katsu chicken with karé sauce and rice* 18,50€

Vegetarian Karé *With seasonal vegetables, karé sauce and rice* 17,00€

Ebi ika Karé *With prawns, karé sauce and rice* 19,50€

Sea bass 24,50€

*Wild sea bass, creamy potato and black garlic,
seasonal vegetables and herb oil*

🔥 ☒ **Tuna tataki** 24,75€

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

Muqueca de Bahía 23,50€

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

☒ **Salmón teriyaki** 23,00€

Grilled salmon loin, wok vegetables, rice and teriyaki sauce

🍷 **Galician beef sirloin** 24,00€

*Grilled sirloin, confit potatoes with aji panca, peppers
of the padrón tempurizados and pepper sauce sansho*

Beef picanha 24,50€

*Beef picanha, tatsoy, fried plantain, shimeji mushrooms
and lemon-ginger sauce*

Wagyu burger 17,50€

Wagyu burger with vegetables and kimchee maionnaise

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

TASTING MENU

48€

PRICE X PERSON
MÍN 2 PEOPLE

STARTERS

Edamame

Soya Green Beans with Maldon Salt

White ceviche

White fish marinated with lime, onion, coriander and shichimi

Gyozas

Steamed gyozas stuffed with beef, spring onion with a dashi broth and shimeji mushrooms

URAMAKI SUSHI

Hokkai

Maki tempered with salmon tartar and tare sauce

Copacabana Uramaki

Crispy salmon, spicy mayo, wrapped in smoked eel and tare sauce

Morango Uramaki

Cheese cream, strawberry, prawn tempura and teriyaki sauce

HOT DISHES

Yakimeshi

Sautéed rice with chicken, vegetables, low temperature egg, kimchi, spring onion teriyaki sauce

Picanha beef

Beef picanha, tatsoy, fried banana, shimeji mushrooms and lemon-ginger sauce

DESSERTS

Brownie

Homemade brownie served with vanilla ice cream

Passion fruit mousse

Delicious passion fruit mousse and red fruit jelly

TASTING MENU

68€

PRICE X PERSON

MÍN 2 PEOPLE

STARTERS

Edamame

Soya Green Beans with Maldon Salt

Ebi Tempura

Prawn tempura with tempura sauce

Foie

*Grilled foie with smoked eel,
mango spiced with vanilla from Bahia,
crispy wasabi and teriyaki sauce*

URAMAKI SUSHI

Copacabana Uramaki

*Crispy salmon, spicy mayonnaise,
wrapped in smoked eel and tare sauce*

Paralelo Uramaki

*Foie mi-cuit, plantain chips and dates,
wrapped in glazed foie gras and truffle caviar*

Tataki Uramaki

*Prawn tempura, cucumber and spicy mayonnaise,
wrapped in tuna tataki and avocado*

HOT DISHES

Sea bass

*Wild sea bass, creamy potato and black garlic,
seasonal vegetables and herb oil*

Beef tenderloin

*Grilled sirloin, confit potatoes
with aji panca, padrón peppers*

DESSERTS

Thai Cafe

*Creamy chocolate with sake,
black cardamom and mascarpone mousse,
topped with a lite coffee foam with
a sprinkle of caramelised almonds*

Delicious

*A real ecstasy... enjoy a mix of fresh
and exotic fruits with dark chocolate
melt and cream*

-To share 2 people-







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



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 **ikibanaBCN**