



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.

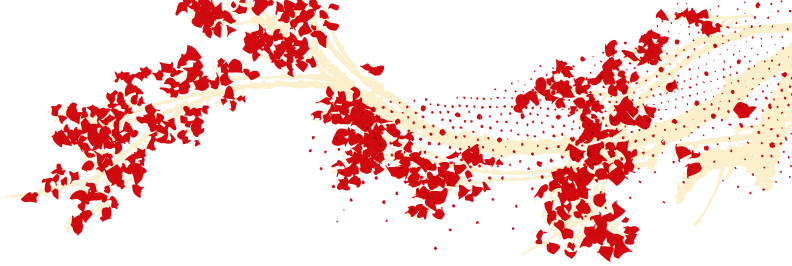
Explore this route of tastes which have travelled the world, bringing Tokyo and São Paulo right to your table

IKIBANA proposes a fresh experience in each new dish

Cast off and enjoy the journey!

STARTERS

-  **Oysters** 1 / 5€ · 6 / 30€ · 12 / 50€
Natural Normandy oysters
-   **Edamame** 5,50€
Green soya beans with Maldon salt
-   **Edamame Bode** 6,50€
Fried edamame beans in a hot and spicy Bode de Goias pepper sauce
-  **Caviar** 10 grs. 65€
Imperial caviar with blinis, limr crème fraiche, chives, tarragon and crudités
-   **Lobster Sarada** 29,00€
Lobster, mizuna greens, fresh pickled mushrooms in white miso mayonnaise dressing
-  **Japan Sarada** 13,50€
Milfeuille of lettuce, pistachios, raspberries, reduction of caramelized pineapple and lite shavings of parmesano cheese
-   **Amazonia** 17,50€
Canelon of avocado filled with crab, apple, spicy mayonnaise, sour cream and caviar
-  **Salmon Tartar** 15,50€
Diced salmon and avocado macerated in ponzu and kizami wasabi
-   **Tuna Tartar** 19,00€
Diced tuna macerated in mustard, sesame seeds, goma wakame seaweed, tobiko, orange with crispy rice crackers
-    **White ceviche** 16,50€
Macerated white fish with lime, onion, coriander and shichimi



- ☞ **Hamachi tiradito** 19,00€
in slices of hamachi fish, citrus, tomato cake, olive oil pearls, avocado and ponzu-orange sanguine sauce
- 🔥 ☞ **Toro tuna tiradito** 21,00€
in slices of toro tuna, laced with caviar truffle, avocado and kizami wasabi emulsion
- 🔥 🌱 **Dadinho de tapioca** 9,00€
Crunchy dice of tapioca battered in panko, farofa, and sweet and sour sauce
- 🔥 **Misoshiru Ikibana** 8,50€
Miso soup with wakame seaweed, smoked tofu, spring onion, shimeji mushrooms and crunchy spice bread
- ☞ **Gyozas** 12,00€
Steamed gyozas filled with beef, spring onion and fresh coriander, served with dashi broth and shitaki mushrooms
- 🔥 **Black cod gyozas** 17,00€
Wild black cod, shrimps, vegetables, marine sea weed in japanese sauce with a hint of spice
- ☞ **Foie** 19,00€
Grilled foie with smoked eel, spiced mango with Bahia vanilla, crunchy wasabi and teriyaki sauce
- Ebi Tempura** 19,00€
King prawn tempura with ponzu sauce

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>	19,50€	22,50€
🔥 Toro Uramaki <i>Spicy toro tuna uramaki, asparagus battered in farofa, caramelized pear wrapped in toro tuna, katsobushi topped with coconut sauce</i>	19,50€	22,50€
Carnaval Uramaki <i>Salmon, cheese cream and avocado wrapped in kiwi and passion fruit sauce</i>	16,50€	18,50€
🍷 Paralelo Uramaki <i>Foie mi-cuit and banana chips, wrapped in glazed foie and caviar-style truffle</i>	19,00€	21,50€
🔥 Ikibana Uramaki <i>King prawn tempura with avocado and spicy mayonnaise, covered with fresh fish roe</i>	16,00€	17,75€
🔥 Copacabana Uramaki <i>Crunchy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and tare sauce</i>	16,75€	18,75€



6un 8un



Wagyu Uramaki

17,50€ 19,50€

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



Tataki Uramaki

18,50€ 20,50€

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

Morango Uramaki

17,00€ 19,00€

Cheese cream, strawberry, prawn tempura and teriyaki sauce



Birimbau Uramaki

17,75€ 19,75€

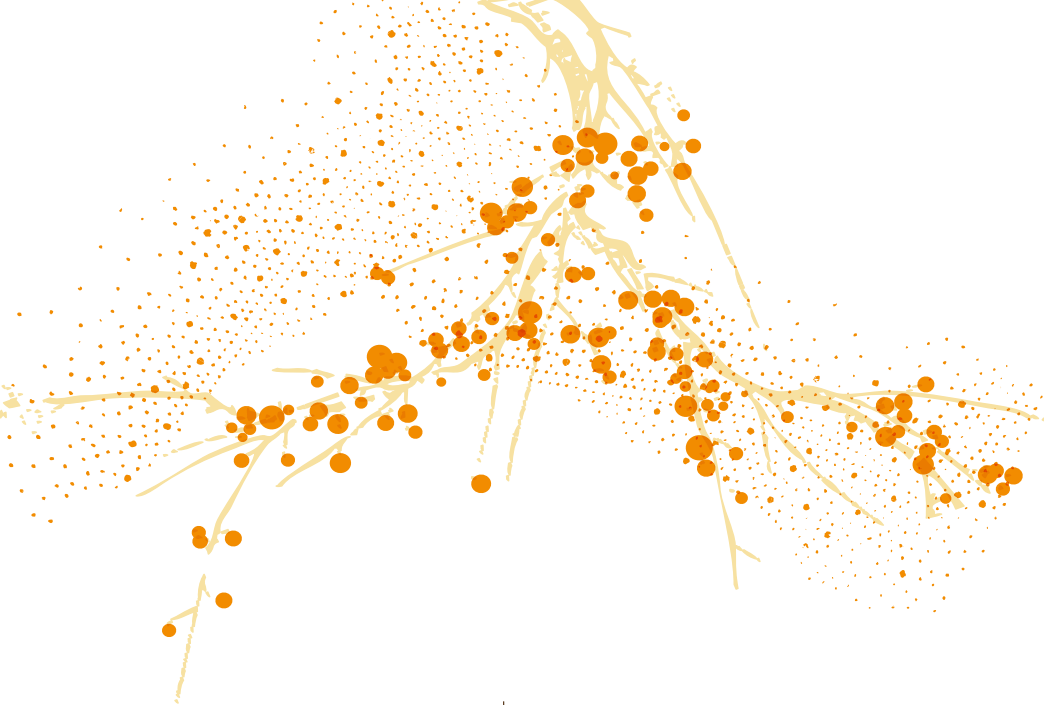
*King prawn tempura, spicy mayonnaise, tobikko,
wrapped in seared salmon sashimi and caramelised onion*



Fleming Uramaki

17,50€ 19,50€

*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

8 un



Bubaloo

19,50€

*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*

6 un

Hot Geisha Philadelphia roll

17,50€

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



A bit spicy



Gluten free



Vegetarian



Suggestion

TATEMAKIS

6 un

RICE ROLLS WRAPPED
IN SOY A PAPER FILLED
WITH DIFFERENT INGREDIENTS

Tatemaki Samba Tropical

17,00€

Tuna and papaya



Tatemaki Rainbow Dragon

17,50€

Spicy tuna, chive and avocado

GUNKAN

2 un

RICE BALLS WRAPPED AND FILLED
WITH DIFFERENT INGREDIENTS



Gunkan Crujiente

9,00€

*Filled with an explosive crunchy salmon mix, spicy 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*



A bit spicy



Gluten free



Vegetarian



Suggestion



SASHIMI Y VARIADOS

CORTE DE PESCADO FRESCO

Sashimi Sansei

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

26,50€ -12 pieces-

49,00€ -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

36,00€ -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

67,00€ -28 pieces-

Kasato Maru

Assortment of sushi, sashimi and nigiris

Tuna, salmon and white fish sashimi

Carnaval, Tataki uramaki and Bubaloo tempurized maki

Tuna, salmon and white fish nigiris

148,00€ -56 pieces-



A bit spicy



Gluten free



Vegetarian



Suggestion

NIGIRIS 2un

RICE BALLS WRAPPED
WITH DIFFERENT INGREDIENTS

- ⓧ **Sake Nigiri** 5,50€
Salmon
- ⓧ **Maguro Nigiri** 7,50€
Tuna, mango and ginger
- ⓧ **Wagyu Nigiri** 9,50€
*Wagyu beef, dried tomatoes with criolla
and ponzu sauce*
- Ⓢ **Foie Nigiri** 11,50€
*Foie with glazed truffle caviar, fried banana
and oporto sauce*
- ⓧ **Toro Nigiri** 9,50€
Toro tuna, ginger and mango with coco-oporto sauce
- 
Kobe D.O. Nigiri 29,00€
 Exclusively produced with certified denomination of
 Origin D.O Kobe japanese meat (calvesteers available only)
Kobe D.O. nigiri, glazed foie, masago gold pearls, citric sauce
- ⓧ **Nigiris assortment** 5un 10un
19,00€ 36,00€
Assortment of nigiris: sake, maguro, toro, thai and wagyu



IKIBANA DISHES

Yakisoba

Soba noodles sauteed with chicken, vegetables and yakisoba sauce

13,50€

Vegetarian 12,00€



Yakimeshi

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

14,75€

Vegetarian 13,00€



Tuna tataki

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

24,00€



Muqueca de Bahía

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

21,50€

Salmón Teriyaki

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

21,50€



Wild Alaskan Gindara

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

32,50€



A bit spicy



Gluten free



Vegetarian



Suggestion

- 🔥 **Blond cow sirloin** 24,00€
Prime sirloin from Galicia served with aji panca potatoe confit, tempurized padron green peppers and sansho pepper sauce
- 🍷 **Picanha beef** 19,00€
Picanha beef, tatsoy, fried banana, shimeji mushroom sand lemon-ginger sauce



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

- Kobe D.O** 150,00€
Kobe entrecote, truffed potatoe parmentier, seasonal vegetables and mushrooms

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

- 🍷 **Wagyu entrecote** 63,00€
Wagyu entrecotte served with herb puree, soufflé potatoes, okra fingers and creole sauce
- Wagyu Picanha** 39,00€
Wagyu picanha, roasted sweet potato puree, shishito peppers, crispy rice and nikkei chimichurri

TASTING MENU

58€

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, spicy mayonnaise, tobikko, wrapped in seared salmon sashimi and caramelised onion

HOT DISHES

Yakimeshi

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

Blond cow sirloin

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

DESSERTS

Passion fruit mousse

Delicious passion fruit mousse, red fruit jelly and whipped cream

Merenguiinho

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

The tasting menus are requested for a full table

TASTING MENU

68€

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*

Wagyu Picanha

*Wagyu picanha, roasted sweet potato puree,
shishito peppers, crispy rice
and nikkei chimichurri*

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*

The tasting menus are requested for a full table

TASTING MENU

88€

PRICE X PERSON
MÍN 2 PEOPLE

STARTERS

Edamame

Green soya beans with Maldon salt

Toro tuna tiradito

*in slices of toro tuna, laced with truffle caviar,
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*

Kobe D.O. Nigiri

*Kobe D.O. nigiri, glazed foie, masago gold
pearls, citric sauce*

HOT DISHES

Gindara salvaje de Alaska

*Bacalao negro glaseado con salsa de miso
rojo, cremoso de celeri-yuzu
y espárragos verdes a la parilla*

Entrecot de Wagyu

*Entrecot de Wagyu, puré de hierbas, patata
soufflé, okra y salsa criolla*

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*



Los menus degustacion se piden a mesa completa





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



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