



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 offers a different experience with every dish.

Let yourself be surprised and enjoy the journey!



STARTERS



Edamame 🌱 🌿	5.50€
<i>Soybeans with Maldon salt</i>	
Edamame Bode 🌶️ 🌱	6.50€
<i>Fried edamame with Bode de Goias spicy pepper sauce</i>	
Pão de camarão	9.75€
<i>Shrimp bread with spicy mayonnaise and sesame</i>	
Dadinho de tapioca 🌶️ 🌱	9.00€
<i>Crispy tapioca cubes coated in panko and farofa with yellow chili mayonnaise and our spicy sauce</i>	
Misoshiru Ikibana 🌶️	8.50€
<i>Miso soup with wakame seaweed, smoked tofu, tender onion, shimeji mushrooms, and crispy spice bread</i>	
Gyozas 🍜	12.00€
<i>Steamed beef-filled dumplings served in dashi with green onion and shitake mushrooms</i>	
Gyozas Black Cod 🌶️	17.00€
<i>Alaskan black cod, shrimp, vegetables, and Japanese sauce with spicy touches in gyoza form</i>	
Foie 🍷	19.00€
<i>Grilled foie with smoked eel, wasabi bread and Teriyaki sauce</i>	
Tomato garden 🌱 🌶️	14.00€
<i>Marinated cherry tomato salad with papaya, parsley emulsion, and caramelized pistachios</i>	
Lobster salad 🍷 🍜	29.00€
<i>With pickled fresh mushrooms and light miso mayonnaise</i>	
Japan sarada 🍷	13.50€
<i>Lettuce mille-feuille with pistachio, raspberry, caramelized pineapple reduction, and Parmesan shavings</i>	

🍷 SUGGESTION

🌱 VEGGIE

🍷 GLUTEN FREE

🌶️ A BIT SPICY

OYSTERS

	3 Pcs	6 Pcs
<i>Natural oysters</i> 	16.00€	29.00€
<i>Oysters with Ponzu and Ginger</i> 	17.00€	31.00€
<i>Caipirinha Oysters</i> 	18.00€	34.00€

TEMPURA

<i>Ebi tempura</i>	19.00€
<i>Prawn tempura with Ponzu sauce</i>	
<i>Maitake tempura</i>	16.50€
<i>Japanese mushrooms with black garlic mayonnaise</i>	

RAW

<i>White Ceviche</i>  	16.50€
<i>Sea bass marinated in tiger's milk, red onion, lime, sweet potato, cilantro, and corn nuts</i>	
<i>Hamachi Tiradito</i>  	19.00€
<i>Japanese white fish with green apple, kizami wasabi, and miso aioli</i>	
<i>Toro Tiradito</i> 	27.00€
<i>Slices of red tuna belly with truffle caviar, avocado emulsion, and kizami wasabi</i>	
<i>Beef tartare</i> 	21.00€
<i>Cubes of beef tenderloin with confit shallots, grated egg yolk, and miso foam</i>	
<i>Tuna tartare</i> 	23.00€
<i>Mediterranean red tuna marinated in ginger, soy, and togarashi, cured egg yolk, furikake, Japanese green onion, and masago</i>	
<i>Add 10grs Caviar +21.50€</i>	

SASHIMI

	3Pcs	6Pcs
<i>Salmon · Salmon loin</i>	8.50€	16.00€
<i>Tuna · Mediterranean Bluefin</i>	11.00€	19.00€
<i>Hamachi · Japanese white fish</i>	9.50€	17.00€
<i>Toro · Tuna belly</i>	14.00€	24.00€
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<i>Sashimi Sansei</i> ————— 12Pcs		26.50€
<i>Salmon, tuna, and hamachi</i>		
<i>Sashimi Sansei Especial</i> — 15Pcs		39.00€
<i>Salmon, tuna, hamachi, toro, and eel</i>		
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NIGIRI

2Pcs	<i>Sake</i> 	6.00€
	<i>Seared salmon with caramelized onion and a crunchy touch</i>	
	<i>Maguro</i> 	8.00€
	<i>Red tuna with mango and ginger</i>	
	<i>Wagyu</i> 	12.50€
	<i>Wagyu beef with ponzu and creole sauce</i>	
	<i>Hamachi</i> 	9.00€
	<i>Japanese white fish with yellow chili mayonnaise</i>	
	<i>Foie</i>  	11.50€
	<i>Glazed foie gras with truffle caviar and Pedro Ximenez reduction</i>	
	<i>Toro</i> 	13.50€
	<i>Red tuna belly, glazed foie and port sauce</i>	
	 <i>Kobe D.O.</i>	29.00€
	<i>Japanese-origin meat from exclusive certified D.O KOBE production (Only young steers)</i>	
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	<i>Nigiri Platter</i> ————— 5Pcs	21.00€
	<i>Sake, Maguro, Toro, Hamachi and Wagyu</i>	
	<i>Nigiri Platter</i> ————— 10Pcs	39.00€
	<i>Sake, Maguro, Toro, Hamachi and Wagyu</i>	
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ASSORTED SUSHI

Paulista — 28Pcs 67.00€

Assortment of makis, uramakakis, sashimi, and nigiris
Tuna, salmon, and white fish sashimi. Morango and Carnival Uramaki.
Hokkai Maki. Nigiri with tuna, salmon, hamachi, and eel

Kasato Maru — 56Pcs 128.00€

Assortment of makis, uramakakis, sashimi, and nigiris
Tuna, salmon, and white fish sashimi. Birimbau, Carnival
Wagyu uramaki, Bubaloo. Nigiri with tuna, salmon, and hamachi

URAMAKIS

8Pcs **Carnaval uramaki** ④ 16.50€

Salmon, cream cheese, and avocado wrapped in kiwi and
passion fruit sauce

Toro uramaki ② 22.50€

Spicy tuna uramaki, green asparagus coated in farofa,
and caramelized pear. Wrapped in tuna belly (toro),
katsobushi, and coconut sauce

Paralelo uramaki ⑧ 21.50€

Mi-cuit foie, banana chips, and dates wrapped
in glazed foie and truffle caviar

Copacabana uramaki ② 18.75€

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

Wagyu uramaki ⑧ 19.50€

Breaded mozzarella cheese, asparagus wrapped
in Wagyu beef

Morango uramaki 17.00€

Cream cheese, strawberry, tempura shrimp, and Teriyaki sauce

Birimbau uramaki ② 18.00€

Tempura shrimp, spicy mayonnaise, tobikko,
wrapped in seared salmon and caramelized onion

Sashoku ④ 14.50€

Vegetarian maki with bimi, asparagus, avocado,
and apple, wrapped in pear

⑧ SUGGESTION

VEGGIE

④ GLUTEN FREE

② A BIT SPICY



TEMPURA MAKIS

8Pcs

Hokkai 🍣

17.75€

Tempura-coated maki with salmon tartare, cream cheese, and tare sauce

Bubaloo 🌶️

19.50€

Tempura-coated tuna maki with tuna tartare, strawberry, heart of palm, and jalapeño

Fleming 🌶️ 🍣

21.00€

Tempura maki with Wagyu tartare, avocado, sesame, and ponzu with spicy mayonnaise and green onion

Bossanova 🌶️ 🌱

15.50€

Vegetarian futomaki with wasabi mayonnaise, guacamole, and wakame seaweed goma

GUNKAN

2Pcs

Crispy Gunkan 🌶️ 🍣

9.00€

Filled with an explosive crunchy mix, spicy mayonnaise, chives, wrapped in salmon, and Teriyaki sauce

Unagi Gunkan

11.00€

Filled with eel, wrapped in salmon, and Tare sauce

King crab Gunkan with caviar 🍷

27.00€

Filled with king crab and Japanese mayonnaise, wrapped in avocado and Real caviar

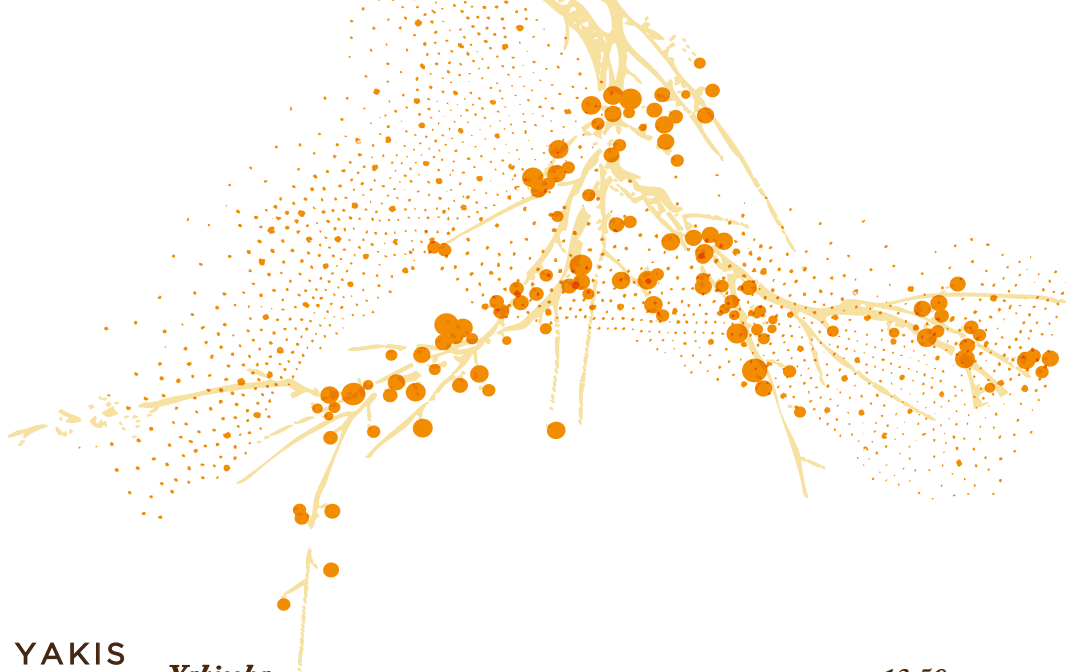
GRILL/ROBATA

Robata is a Japanese cooking technique that involves grilling foods such as seafood, meats, and vegetables over hot charcoal. This method emphasizes the natural quality of the ingredients through simple preparation, enhancing the natural flavors of the foods

3Pcs	Chicken ☒	12.50€
	<i>Marinated with sweet chili, green onions, and peanuts</i>	
	Tiger Prawns ☒	17.00€
	<i>Grilled tiger prawns with X.O. sauce</i>	
	Roasted eggplant 🌱 ☒	8.50€
	<i>With red miso sauce and sesame</i>	
	Maitake 🌱 ☒	14.00€
	<i>Maitake and Shiitake mushrooms on the Robata grill</i>	
	Octopus ☒	18.00€
	<i>With confit potato and black garlic mayonnaise</i>	

OUR DISHES

	Mediterranean sea bass ☒	26.00€
	<i>With sake cream, ginger, tirabeques, and peanuts</i>	
	Alaskan wild Gindara 🍷 ☒	32.50€
	<i>Black cod glazed with red miso sauce, creamy celeri-yuzu, and grilled green asparagus</i>	
	Salmon Teriyaki ☒	21.50€
	<i>Salmon cooked at low temperature glazed with Teriyaki and seasonal vegetables</i>	
	Lobster 🍷 ☒	36.00€
	<i>Half-grilled lobster with yuzu hollandaise and tarragon butter</i>	
	Duck Breast	22.00€
	<i>Slow-cooked duck breast with beefjuice, Teriyaki, and ground roasted corn</i>	
	Iberian Acorn-fed Pork Shoulder ☒	19.00€
	<i>With pineapple chutney and plum sauce</i>	



YAKIS

Yakisoba

Stir-fried soba noodles with chicken, vegetables and Yakisoba Sauce

13.50€

Veggie 12.00€

Yakimeshi 🌶️

Fried rice with chicken, vegetables, slow-cooked egg, kimchi, green onions, and teriyaki sauce

14.75€

Veggie 13.00€

OUR SPECIAL SELECTION JOSPER GRILLED MEATS

Organic beef entrecote 🍴

Grilled beef entrecote with vegetables, miso mustard sauce and yakiniku

36.00€

Wagyu Sirloin 🍴

Grilled Wagyu sirloin with truffled Teriyaki sauce, crispy cassava and yellow chili mayonnaise

64.00€



Kobe D.O 🍴

Kobe Ribeye with Grilled Maitake and Shiitake mushrooms

60grs 62.00€

120grs 115.00€

All our sauces are homemade

SUGGESTION

VEGGIE

GLUTEN FREE

A BIT SPICY



VEGETARIAN TASTING MENU

THE GARDEN

55€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame

Soybeans with Maldon salt

IN BETWEEN

Dadinhos de tapioca

*Crispy tapioca cubes coated in panko and farofa with yellow chili mayonnaise
and our spicy sauce*

Tomato garden

*Marinated cherry tomato salad with papaya, parsley emulsion,
and caramelized pistachios*

SUSHI

Avocado nigiri

Bossanova

Vegetarian futomaki with wasabi mayonnaise, guacamole, and wakame seaweed goma

Sashoku

Vegetarian maki with bimi, asparagus, avocado, and apple, wrapped in pear

ROBATA

Eggplant skewer

With red miso sauce and sesame

Maitake

Maitake and Shiitake mushrooms on the Robata grill

DESSERTS

Passion fruit mousse · Tapioca

TASTING MENU
OMAKASE

58€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame

Soybeans with Maldon salt

Pão de camarão

Shrimp bread with spicy mayonnaise and sesame

IN BETWEEN

Gyozas

Steamed dumplings filled with beef, served in dashi with green onion and shitake mushrooms

White ceviche

Sea bass marinated in tiger's milk, red onion, lime, sweet potato, cilantro, and corn nuts

SUSHI

Carnaval uramaki

Salmon, cream cheese and avocado, wrapped in kiwi and passion fruit sauce

Hokkai

Tempura-coated maki with salmon tartare, cream cheese, and Tare sauce

Morango uramaki

Cream cheese, strawberry, tempura shrimp, and Teriyaki sauce

HOT DISH

Yakimeshi

Stir-fried rice with chicken, vegetables, low-temperature egg, kimchi, spring onion and Teriyaki sauce

Iberian Acorn-fed Pork Shoulder

With pineapple chutney and plum sauce

DESSERTS

Passion Fruit Mousse · Merengueinho

TASTING MENU
KOUFUKU

72€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame

Soybeans with Maldon salt

Gyozas black cod

Alaskan black cod, shrimp, vegetables, and Japanese sauce with spicy touches in gyoza form

IN BETWEEN

Beef Tartare

Cubes of beef tenderloin with confit shallots, cured egg yolk, and miso foam

Ebi tempura

Prawn tempura with Ponzu sauce

SUSHI

Hokkai

Tempura-coated maki with salmon tartare, cream cheese, and Tare sauce

Wagyu uramaki

Breaded mozzarella cheese, asparagus wrapped in Wagyu beef

Copacabana uramaki

Crispy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and Tare sauce

HOT DISH

Mediterranean sea bass

With sake cream, ginger, tirabecs and peanuts

Organic beef entrecote

Grilled beef entrecote with vegetables, miso mustard sauce and yakiniku

DESSERTS

Thai Café · Chocolate sins

TASTING MENU
HAKKODA

98€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame bode

Fried edamame with Bode de Goias spicy pepper sauce

Caipirinha oysters

IN BETWEEN

Tiradito de Toro

Slices of red tuna belly with truffle caviar, avocado emulsion, and kizami wasabi

Foie

Glazed foie gras with truffle caviar and Pedro Ximenez reduction

NIGIRI

Kobe nigiri

Japanese-origin meat from exclusive certified D.O KOBE
production (Only young steers)



URAMAKI SUSHI

Bubaloo

Tempura-coated tuna maki with tuna tartare, strawberry, heart of palm, and jalapeño

Paralelo uramaki

Mi-cuit foie, banana chips, and dates wrapped in glazed foie and truffle caviar

Birimbau uramaki

Tempura shrimp, spicy mayonnaise, tobikko, wrapped in seared salmon and caramelized onion

HOT DISH

Wild Alaskan Gindara

Glazed black cod with red miso sauce, creamy celeri-yuzu and grilled green asparagus

Wagyu sirloin

Grilled Wagyu sirloin with truffled Teriyaki sauce, crispy cassava and yellow chili mayonnaise

DESSERTS

Amai Maki · Yuzu blanc





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