



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 Japanese-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	7.75€
<i>Shrimp bread with spicy mayonnaise and sesame</i>	
Dadinbo de tapioca 🌶️ 🌿	9.00€
<i>Crispy tapioca cubes coated in panko and farofa with yellow chili mayonnaise and our spicy sauce</i>	
Misobiru Ikibana 🌶️	7.50€
<i>Miso soup with wakame seaweed, smoked tofu, spring onion, shimeji mushrooms, and crispy spice bread</i>	
Gyozas 🍜	11.00€
<i>Steamed beef-filled dumplings served in dashi with green onion and shitake mushrooms</i>	
Gyozas Black Cod 🌶️	17.00€
<i>Alaskan black cod gyozas, shrimp, vegetables and Japanese sauce with a bit spicy</i>	
Foie 🍷	19.00€
<i>Grilled foie with smoked eel, wasabi bread and teriyaki sauce</i>	
Tomato garden 🌿	13.50€
<i>Marinated cherry tomato salad with papaya, parsley emulsion, and caramelized pistachios</i>	
Lobster salad 🍷 🍷	29.00€
<i>Lobster, fresh pickled mushrooms and light miso mayonnaise</i>	
Japan sarada 🌱	11.50€
<i>Lettuce mille-feuille with pistachio, raspberry, caramelized pineapple reduction, and Parmesan shavings</i>	

🍷 SUGGESTION

🌿 VEGGIE

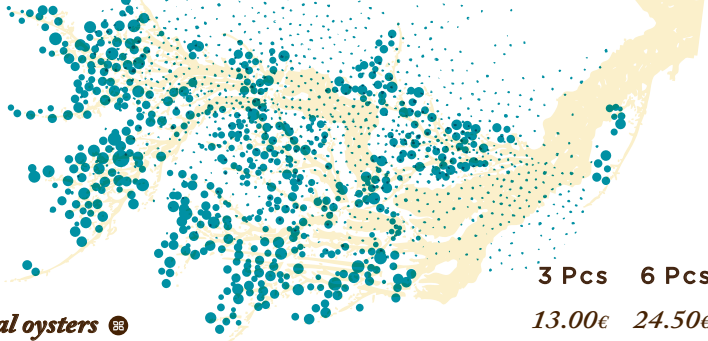
🌱

🍷 GLUTEN FREE

🍷

🌶️ A BIT SPICY

🌶️



OYSTERS

	3 Pcs	6 Pcs
Natural oysters 🍷	13.00€	24.50€
Oysters with Ponzu and Ginger 🍷	14.50€	27.00€
Carioca oyster with yellow chili and passion fruit 🍷	15.50€	28.50€

TEMPURA

Ebi tempura	19.00€
<i>Prawn tempura with Ponzu sauce</i>	
Crab tempura	29.00€
<i>King crab and soft shell crab tempura, yuzu mayonnaise, sugared sesame and ginger orange honey</i>	

RAW

White Ceviche 🍷 🔥 🍷	16.50€
<i>Marinated sea bass in tiger's milk, red onion, lime, sweet potato coriander and fried corn</i>	
Tiradito de hamachi 🍷	17.00€
<i>Japanese white fish with green apple, kizami wasabi, and miso aioli</i>	
Toro Tiradito 🔥 🍷	27.00€
<i>Slices of red tuna belly with truffle caviar, avocado emulsion, and kizami wasabi</i>	
Beef tartare	21.00€
<i>Cubes of beef tenderloin with confit shallots, grated egg yolk, and miso foam</i>	
Tartar de atún 🔥 🍷	24.00€
<i>Mediterranean red tuna marinated in ginger, soy, and togarashi, cured egg yolk, furikake, Japanese green onion, and masago</i>	

🍷 SUGGESTION

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SASHIMI

	3Pcs	6Pcs
Salmon · <i>Salmon loin</i>	8.50€	16.00€
Tuna · <i>Mediterranean Bluefin</i>	11.00€	19.00€
Hamachi · <i>Japanese white fish</i>	12.00€	20.00€
Toro · <i>Tuna belly</i>	14.00€	24.00€

Sashimi Sansei ————— 12Pcs 26.50€
Salmon, tuna, and hamachi

Sashimi Sansei Special — 15Pcs 39.00€
Salmon, tuna, hamachi, toro, and scallops

NIGIRI

2Pcs

Sake ☒ 6.00€
Salmon with caramelized onions

Maguro ☒ 8.00€
Red tuna with mango and ginger

Wagyu ☒ 12.50€
Wagyu beef with ponzu and creole sauce

Hamachi 9.00€
Japanese white fish with yellow chili mayonnaise

Foie 🍷 11.50€
*Glazed foie gras with truffle caviar
 and Pedro Ximenez reduction*

Toro ☒ 12.50€
Red tuna belly with ginger, mango, and coconut

Unagi 12.00€
Kabayaki eel glazed with unagi sauce and sesame

Ebi 11.00€
*Tiger prawn with yellow chili mayonnaise
 and cilantro sprouts*



Kobe D.O. 29.00€
 Japanese-origin meat from exclusive certified
 D.O KOBE production (Only young steers)

Tabla de Nigiris _____ 5Pcs 21.00€
Sake, Maguro, Toro, Hamachi and Wagyu

Tabla de Nigiris _____ 10Pcs 39.00€
Sake, Maguro, Toro, Hamachy and Wagyu

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🌱 VEGGIE



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🔥 A BIT SPICEY

ASSORTED SUSHI

Paulista ————— 28Pcs 67.00€

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

Kasato Maru ——— 56Pcs 118.00€

*Assortment of makis, uramakis, sashimi, and nigiris
Tuna, salmon, and white fish sashimi. Birimbau, Carnaval
Wagyu uramaki, Bubaloo. Nigiri with tuna, salmon, and white fish*

URAMAKIS

8Pcs **Carnaval uramaki** 15.50€

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

Toro uramaki 🌶️ 20.50€

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

Paralelo uramaki 🍷 19.75€

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

Copacabana uramaki 🌶️ 16.50€

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

Wagyu uramaki 🍷 🍷 18.00€

*Panko-crusted mozzarella cheese, asparagus,
wrapped in wagyu beef*

Morango uramaki 16.00€

Cream cheese, strawberry, tempura shrimp, and Teriyaki sauce

Birimbau uramaki 🌶️ 17.00€

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

Sashoku 🌱 12.00€

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

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🌶️ A BIT SPICY



TEMPURA MAKIS

8Pcs

- Hokkai** 🍣 16.75€
Tempura-coated maki with salmon tartare, cream cheese, and tare sauce

- Bubaloo** 🌶️ 18.50€
Tempura-coated tuna maki with tuna tartare, strawberry, palm heart, and jalapeño

- Fleming** 🌶️ 🍷 🍣 20.00€
Tempura maki with Wagyu tartare, avocado, sesame, and ponzu with spicy mayonnaise and spring onion

- Bossanova** 🌶️ 🌿 14.50€
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

- Gunkan Unagi** 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

A BIT SPICY | GLUTEN FREE | VEGGIE | SUGGESTION

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

2Pcs	Chicken	9.00€
	<i>Marinated with sweet chili, spring onions, and peanuts</i>	
	Tiger Prawns	14.00€
	<i>Grilled tiger prawns with X.O. sauce</i>	
	Roasted eggplant	7.50€
	<i>With red miso sauce and sesame</i>	
	Muqueca de Bahia	59.00€
<div style="border: 1px solid black; padding: 5px;"><p>Typical dish from Bahia, Brazil. It is characterized by its fruity flavor and its unique combination of fresh ingredients.</p></div>		
<i>Sea bass cooked in Josper grilled banana leaf, cassava, rice with coconut and farofa</i>		
<i>-To share-</i>		
	Alaskan wild Gindara 🍷	32.50€
	<i>Black cod glazed with red miso sauce, creamy celeri-yuzu, and grilled green asparagus</i>	
	Teriyaki salmon	23.50€
	<i>Grilled salmon loin, wok vegetables and teriyaki sauce</i>	
	Duck Breast	24.00€
	<i>Slow-cooked duck breast with beef juice, Teriyaki, and ground roasted corn</i>	
	Iberian Acorn-fed Pork Shoulder	22.00€
	<i>With pineapple chutney and plum sauce</i>	

SUGGESTION

VEGGIE

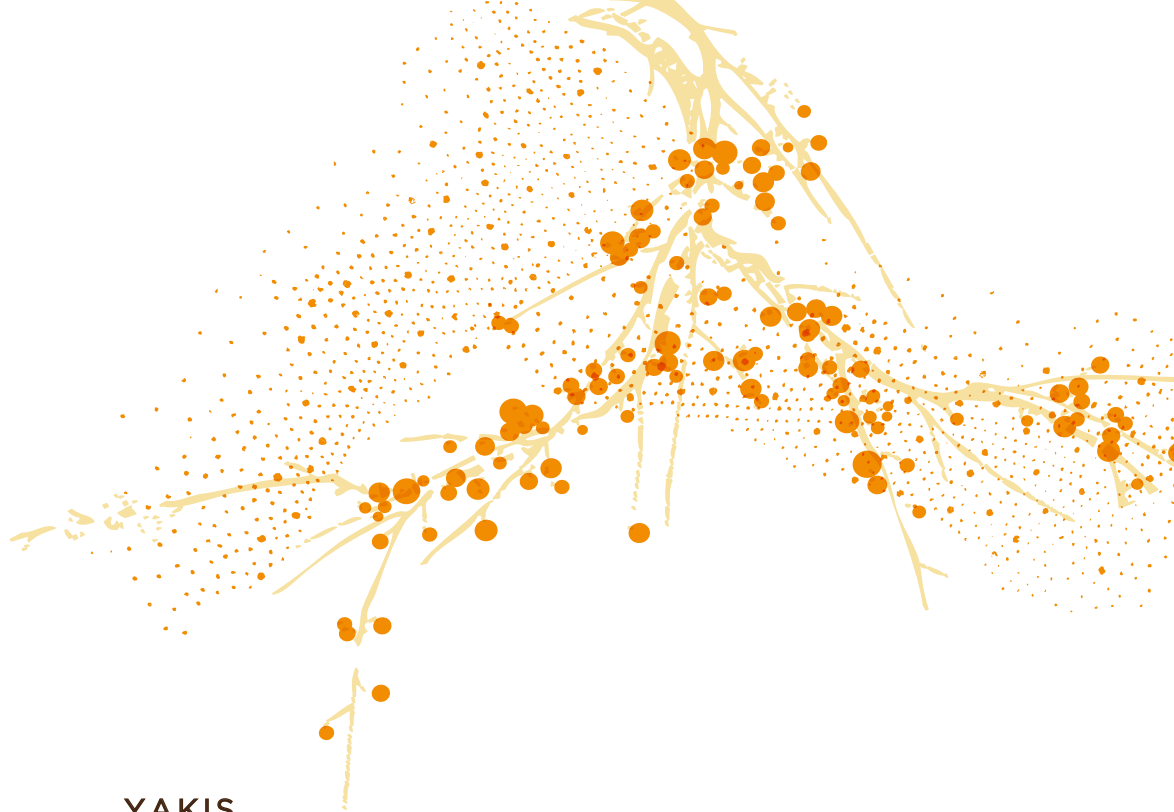


GLUTEN FREE



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YAKIS

Yakisoba

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

12.50€

Veggie 11.00€

Yakimeshi 🍣

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

13.75€

Veggie 13.00€

OUR SPECIAL MEAT SELECTION

Organic beef entrecote

Grilled beef entrecote with vegetables and miso mustard sauce and yakiniku

31.00€

Wagyu Sirloin

Grilled Wagyu sirloin with crispy cassava and truffle teriyaki

59.00€

Kobe D.O 🍣

Kobe Ribeye with Glazed Shiitake Mushrooms grilled and confit potatoes with aji panca

60grs 58.00€

120grs 98.00€

🍴 SUGGESTION

🌱 VEGGIE

🚫 GLUTEN FREE

🌶️ A BIT SPICY





VEGETARIAN TASTING MENU

THE GARDEN

45€

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

MAIN DISH

Eggplant skewer

With red miso sauce and sesame

Vegetarian Yakisoba

stir-fried noodles with vegetables and yakisoba sauce

POSTRES

Passion fruit mousse · Tapioca

TASTING MENU
OMAKASE

48€

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

Ceviche blanco

Marinated sea bass in tiger's milk, red onion, lime, sweet potato coriander and fried corn

SUSHI

Wagyu uramaki

Panko-crusted mozzarella cheese, asparagus, wrapped in wagyu beef

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-cooked egg temperature, kimchi, spring onion and yakimeshi sauce

Iberian Acorn-fed Pork Shoulder

With pineapple chutney and plum sauce

POSTRES

Passion Fruit Mousse · Merenguinho

TASTING MENU
KOUFUKU

68€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame

Soybeans with Maldon salt

Gyōzas Black Cod

Alaskan black cod gyozas, shrimp, vegetables and Japanese sauce with a bit spicy

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

Paralelo uramaki

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

Copacabana uramaki

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

HOT DISH

Teriyaki salmon

Grilled salmon loin, wok vegetables and teriyaki sauce

Organic beef entrecote

Grilled beef entrecote with vegetables and miso mustard sauce and yakiniku

POSTRES

Nuven de Queijo · Matcha tea coulant

TASTING MENU
HAKKODA

98€

PRECIO POR PERSONA
MÍNIMO 2 PERSONAS

STARTER

Edamame Bode 🍷 🌱

Fried edamame with Bode de Goias spicy pepper sauce

Carioca oyster

with yellow chili and passion fruit

IN BETWEEN

Tiradito de Toro

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

Foie

Grilled foie with smoked eel, wasabi bread and teriyaki sauce

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, palm heart, 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

MAIN

Alaskan wild Gindara

Black cod glazed with red miso sauce, creamy celeri-yuzu, and grilled green asparagus

Wagyu sirloin

Grilled Wagyu sirloin with crispy cassava and truffle teriyaki

POSTRES

Abaicaxi · Yuzu blanc





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