



la direction des flèches indique la provenance des cours d'eau et 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 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



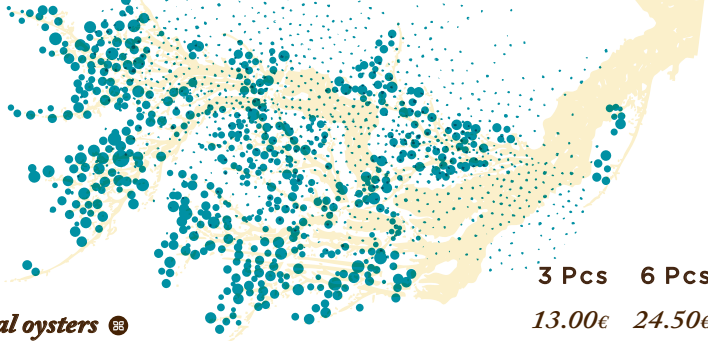
<b>Edamame</b> 🌱	5.50€
<i>Soybeans with Maldon salt</i>	
<b>Edamame Bode</b> 🌶️ 🌱	6.50€
<i>Fried edamame with Bode de Goias spicy pepper sauce</i>	
<b>Pão de camarão</b>	7.75€
<i>Shrimp bread with spicy mayonnaise and sesame</i>	
<b>Dadinbo de tapioca</b> 🌶️ 🌱	9.00€
<i>Crispy tapioca cubes coated in panko and farofa with yellow chili mayonnaise and our spicy sauce</i>	
<b>Misobiru Ikibana</b> 🌶️	7.50€
<i>Miso soup with wakame seaweed, smoked tofu, spring onion, shimeji mushrooms, and crispy spice bread</i>	
<b>Gyozas</b> 🍜	11.00€
<i>Steamed beef-filled dumplings served in dashi with green onion and shitake mushrooms</i>	
<b>Gyozas Black Cod</b> 🌶️	17.00€
<i>Alaskan black cod gyozas, shrimp, vegetables and Japanese sauce with a bit spicy</i>	
<b>Foie</b> 🍷	19.00€
<i>Grilled foie with smoked eel, wasabi bread and teriyaki sauce</i>	
<b>Tomato garden</b> 🌱	13.50€
<i>Marinated cherry tomato salad with papaya, parsley emulsion, and caramelized pistachios</i>	
<b>Lobster salad</b> 🍷 🍷	29.00€
<i>Lobster, fresh pickled mushrooms and light miso mayonnaise</i>	
<b>Japan sarada</b> 🌱	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
<b>Natural oysters</b> 🍷	13.00€	24.50€
<b>Oysters with Ponzu and Ginger</b> 🍷	14.50€	27.00€
<b>Carioca oyster with yellow chili and passion fruit</b> 🍷	15.50€	28.50€

## TEMPURA

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

## RAW

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

🍷 SUGGESTION

🌱 VEGGIE

🍷 GLUTEN FREE

🔥 A BIT SPICY

## SASHIMI

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

---

🍷 SUGGESTION

🌱 VEGGIE



☒ GLUTEN FREE



🔥 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*

🌱 SUGGESTION

🌱 VEGGIE

🌱 GLUTEN FREE

🌶️ A BIT SPICY



## TEMPURA MAKIS

8Pcs

### **Hokkai** 🍣

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

16.75€

### **Bubaloo** 🌶️

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

18.50€

### **Fleming** 🌶️ 🍷 🍣

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

20.00€

### **Bossanova** 🌶️ 🌿

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

14.50€

## GUNKAN

2Pcs

### **Crispy Gunkan** 🌶️ 🍣

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

9.00€

### **Gunkan Unagi**

*Filled with eel, wrapped in salmon, and Tare sauce*

11.00€

### **King crab Gunkan with caviar**

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

27.00€

SUGGESTION

VEGGIE

✓

GLUTEN FREE

🍷

A BIT SPICY

🌶️

## 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	<b>Chicken</b>	9.00€
	<i>Marinated with sweet chili, spring onions, and peanuts</i>	
	<b>Tiger Prawns</b>	14.00€
	<i>Grilled tiger prawns with X.O. sauce</i>	
	<b>Roasted eggplant</b>	7.50€
	<i>With red miso sauce and sesame</i>	
	<b>Muqueca de Bahia</b>	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 Jospier grilled banana leaf, cassava, rice with coconut and farofa</i>		
<i>-To share-</i>		
	<b>Alaskan wild Gindara</b> 🍷	32.50€
	<i>Black cod glazed with red miso sauce, creamy celeri-yuzu, and grilled green asparagus</i>	
	<b>Teriyaki salmon</b>	23.50€
	<i>Grilled salmon loin, wok vegetables and teriyaki sauce</i>	
	<b>Duck Breast</b>	24.00€
	<i>Slow-cooked duck breast with beef juice, Teriyaki, and ground roasted corn</i>	
	<b>Iberian Acorn-fed Pork Shoulder</b>	22.00€
	<i>With pineapple chutney and plum sauce</i>	

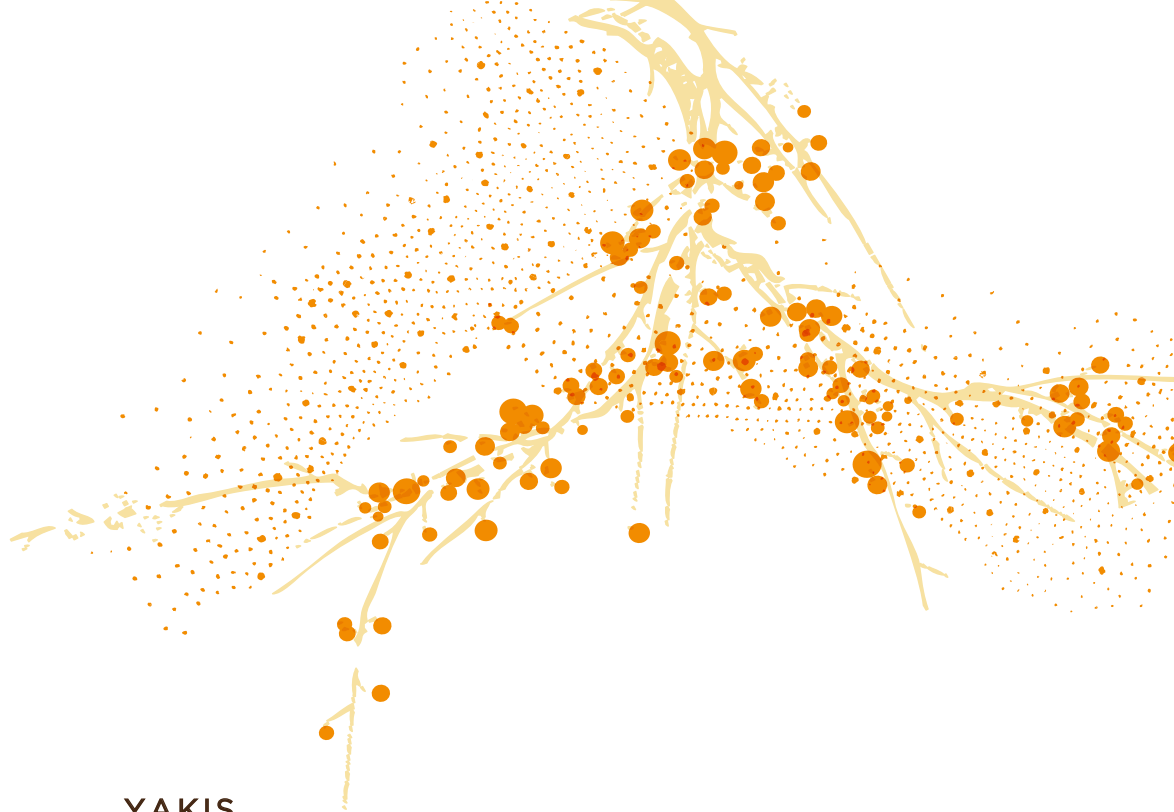
SUGGESTION

VEGGIE

GLUTEN FREE

A BIT SPICY





## 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 X PERSON  
MIN 2 PERSONS

### 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 X PERSON  
MIN 2 PERSONS

**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 X PERSON  
MIN 2 PERSONS

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€

PRICE X PERSON  
MIN 2 PERSONS

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**





DR. FLEMING 11  
08017 Barcelona  
+34 935 481 312

[info@ikibana.com](mailto:info@ikibana.com)  
[ikibana.com](http://ikibana.com)



[ikibanabcn](https://www.instagram.com/ikibanabcn)