



le 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.

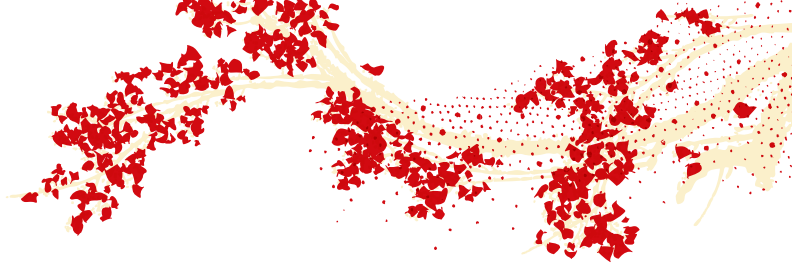
IKIBANA proposes a fresh experience in each new dish

Cast off and enjoy the journey!



STARTERS

-   **Edamame** 4,50€
Green soya beans with Maldon salt
-   **Edamame Bode** 5,50€
Fried edamame beans in a hot and spicy Bode de Goias pepper sauce
-  **Shojin salad** 9,50€
Mix of lettuce, seaweed, dates, nori seaweed filament, and miso sauce
- Ebi Sunomono** 11,50€
Wakame seaweed, prawns, kale, edamames, caramelised sesame and sesame sauce
- Tuna tartare** 18,75€
Tuna tartar marinated in sesame, mustard, gum-wakame seaweed, orange tobiko and banana chip
-  **Salmon Tartare** 12,75€
Salmon tartare, avocado marinated in ponzu and kizami wasabi
-   **White Ceviche** 16,50€
Marinated sea bass in tiger's milk, red onion, lime, sweet potato coriander and fried corn
- Ebi tempura** 18,50€
Prawn tempura with tempura sauce
- Tempura kakiage** 11,50€
Vegetable tempura (carrot, zucchini and onion) with tempura sauce



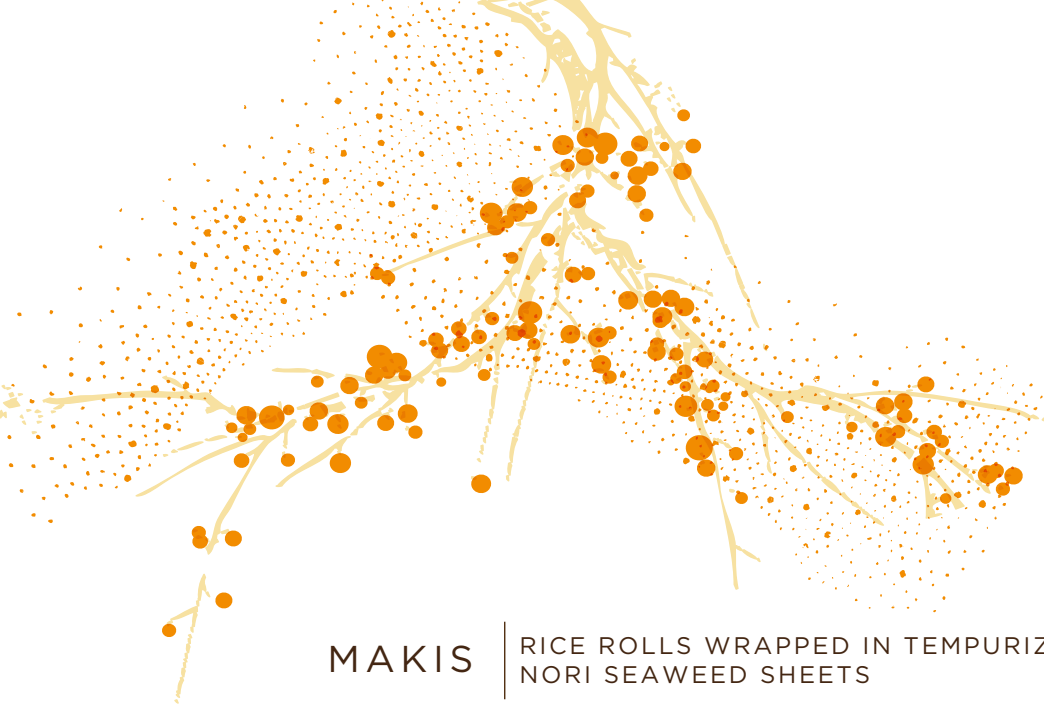
 	Dadinho de tapioca <i>Crispy tapioca diced breading in panko and farofa, with yellow chili mayonnaise and our spicy sauce</i>	9,00€
	Torino no carage <i>Crispy chicken pieces marinated in soy sauce and ginger and Japanese mayonnaise</i>	11,75€
	Misoshiru <i>Miso soup with wakame seaweed, tofu and tender onion</i>	7,25€
	Gyozas <i>Steamed gyozas stuffed with veal and spring onion with a dashi broth and shimeji mushrooms</i>	10,50€
	Yakitori <i>Grilled chicken skewer with spring onion and yakitori sauce</i>	11,25€
	Ebi no furai <i>Battered prawns with panko and Yakitori-mandarin sauce</i>	16,50€
	Foie <i>Grilled foie with smoked eel, wasabi bread and teriyaki sauce</i>	18,50€

URAMAKIS




NORI SEAWEED SHEETSCOATED
WITH RICE AND FILLED
WITH DIFFERENT INGREDIENTS

8un

-   **Picanha Uramaki** **15,75€**
Beef picanha, hearts of palm, avocado and spicy mayonnaise wrapped in avocado and crispy onion
- Carnaval Uramaki** **15,50€**
Salmon, cream cheese, and avocado wrapped in kiwi and passion fruit sauce
-   **Paralelo Uramaki** **18,75€**
Foie mi-cuit, banana chips and dates, wrapped in glazed foie, truffle caviar and Oporto sauce
- Ikibana Uramaki** **15,75€**
 *Shrimp tempura, avocado and spicy mayonnaise, wrapped in flying fish roe*
-  **Copacabana Uramaki** **16,00€**
Crispy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and tare sauce
-  **Sake avocado Uramaki** **14,75€**
Salmon, avocado, onion and caramelized apple
-  **Tataki Uramaki** **17,50€**
Prawn tempura, cucumber and spicy mayonnaise, wrapped in tuna tataki and avocado
- Morango Uramaki** **14,75€**
Cheese cream, strawberry, prawn tempura and teriyaki sauce
-  **Birimbau Uramaki** **15,75€**
Prawns in tempura, spicy mayonnaise, tobikko, wrapped in grilled salmon and caramelized onion
- Veggie roll** **12,00€**
Vegetarian maki with bimi, asparagus, avocado and apple, wrapped in pear



MAKIS | RICE ROLLS WRAPPED IN TEMPURIZED NORI SEAWEED SHEETS

	8un
 Bubaloo <i>Tempura tuna maki, tuna tartar, strawberry and pop rocks</i>	17,00€
 Bossanova <i>Vegetarian futomaki, with guacamole and wakame gum seaweed</i>	14,75€
 Hokkai <i>Maki tempered with salmon tartar, and tare sauce</i>	15,75€
	6un
Hot Geisha Philadelphia roll <i>Salmon with avocado, cheese cream, onion, battered in panko with ponzu sauce</i>	12,50€



GUNKAN

BOLITAS DE ARROZ ENVUELTAS
Y RELLENAS DE DIFERENTES
INGREDIENTES

2un

Gunkan Crujiente

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

8,75€

Gunkan Unagi

Stuffed with eel, wrapped in salmon and tare sauce

11,00€

ASSORTED MAKI, NIGIRIS & SASHIMI

FRESH FISH CUTS

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*

55,00€ -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*

99,00€ -56 pieces-



Spicy



Gluten free



Vegetarian



Suggestion

NIGIRIS

BOLITAS DE ARROZ CUBIERTAS
DE DIFERENTES INGREDIENTES

		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>Glazed foie with truffle caviar and port sauce</i>	11,00€
	Ebi nigiri <i>Tiger prawn, yellow chili mayonnaise and coriander sprouts</i>	8,50€
		5un 10un
	Nigiris Table	19,00€ 35,00€
	<i>Assorted of nigiris: Sake, Maguro, Unagi, Foie and Ebi</i>	



YAKIS

Yakisoba

Soba noodles sauteed with chicken, vegetables and yakisoba sauce

11,50€

Vegetarian 10,50€



Yakimeshi

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

12,75€

Vegetarian 11,75€

IKIBANA CURRY

(Our curry selection)

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

Katsu Karé *Classic Japanese curry with kare sauce, chicken katsu and rice*

17,00€

Ebi Kiro *Yellow curry, tiger prawn, pineapple, coconut cream, peanuts and coriander*

18,50€

Veggie green *Vegan green curry, coconut cream, grilled pac choy, cashews, fresh grass and bean sprouts*

16,50€

PLATOS IKIBANA

- 🔥** **🍷** **Tuna tataki** **21,75€**
Mediterranean bluefin tuna marinated in ginger, soy and togarashi, cured yolk, furikake, Japanese spring onion and masago
- Muqueca de Bahía** **18,50€**
Sea bass muqueca with coconut sauce, peppers, coriander, chili oil and jasmine rice
- 🍷** **Teriyaki salmon** **21,00€**
Grilled salmon loin, wok vegetables and teriyaki sauce
- 🍷** **Organic beef entrecote** **29,00€**
Grilled beef entrecote with vegetables, miso sauce mustard and yakiniku
- Beef picanha** **17,00€**
Beef picanha, tatsoy, fried plantain, shimeji mushrooms and lemon-ginger sauce
- Chiken katsu** **10,75€**
Breaded chicken schnitzel with tonkatsu sauce



TASTING MENU

38

PRICE X PERSON
MÍN 2 PEOPLE

STARTERS

Edamame

Green soya beans with Maldon salt

White Ceviche

Corvina marinated in tiger's milk, red onion, lime, sweet potato coriander and fried corn

Gyozas

Steamed gyozas stuffed with veal and 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 mayonnaise, cucumber wrapped in smoked eel and tare sauce

Morango Uramaki

Cheese cream, strawberry, prawn tempura and teriyaki sauce

HOT DISHES

Yakimeshi

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

Teriyaki salmon

Grilled salmon loin, wok vegetables and teriyaki sauce

DESSERTS

Brownie

Homemade brownie served with vanilla ice cream

Passion fruit mousse

Delicious passion fruit mousse and red fruit jelly

TASTING MENU

48

PRICE X PERSON

MÍN 2 PEOPLE

STARTERS

Edamame

Green soya beans with Maldon salt

Ebi Tempura

Prawn tempura with tempura sauce

Salmon Tartare

Salmon tartare, avocado marinated in ponzu and kizami wasabi

URAMAKI SUSHI

Copacabana Uramaki

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

Paralelo Uramaki

Foie mi-cuit, banana chips and dates, wrapped in glazed foie, truffle caviar and Oporto sauce

Birimbau Uramaki

Prawns in tempura, spicy mayonnaise, tobikko, wrapped in grilled salmon and caramelized onion

HOT DISHES

Muqueca de Bahía

Sea bass muqueca with coconut sauce, peppers, coriander, chili oil and jasmine rice

Beef picanha

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

DESSERTS

Thai Cafe

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

Tempura Ice cream

Vanilla and chocolate ice cream wrapped in tempurized crepe and crispy rice



TASTING MENU

68

PRICE X PERSON
MÍN 2 PEOPLE

STARTERS

Foie

Grilled foie with smoked eel, wasabi bread and teriyaki sauce

Ebi Tempura

Prawn tempura with tempura sauce

Tuna tartare

Tuna tartar marinated in sesame, mustard, gum-wakame seaweed, orange tobiko and banana chip

URAMAKI SUSHI

Bubaloo

Tempura tuna maki, tuna tartar, strawberry and pop rocks

Paralelo Uramaki

Foie mi-cuit, banana chips and dates, wrapped in glazed foie, truffle caviar and Oporto sauce

Nigiris Table

Assorted of nigiris: Sake, Maguro, Unagi, Foie and Ebi

HOT DISHES

Organic beef entrecote

Grilled beef entrecote with vegetables, sauce miso mustard and yakiniku

Tataki de atún 🚫 🍷

Mediterranean bluefin tuna marinated in ginger, soy and togarashi, cured yolk, furikake, Japanese spring onion and masago

DESSERTS

Green tea coulant

Matcha green tea coulant and Pistachio Ice Cream

Delicious

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





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