



Japanese & Brazilian fusion

In 1908, “Kasato Maru”, a passenger ship, reached Brazil carrying the first japanese immigrants.

Along with them, they brought their precious ingredients and recipes from what was then a far-off, exotic and unknown land. More than a hundred years later, the Nippon-Brazilian culinary tradition has gained worldwide fame and a strong identity of its own.

Two nations and two cultures which have inspired this fusion of tastes, ingredients, colours and textures to create an absolutely unique cuisine.

Explore this journey of flavors that has travelled the world, bringing Tokyo and São Paulo straight to your table.

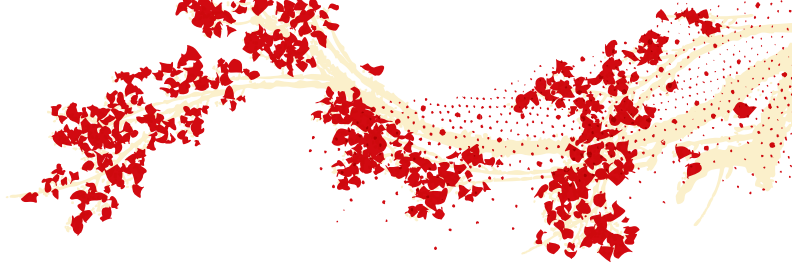
Ikibana offers a different experience with every dish.

Let yourself be surprised and enjoy the journey!



STARTERS

-   **Edamame** 5,50€
Soybeans with Maldon salt
-   **Edamame Bode** 6,50€
Fried edamame with spicy Bode de Goias pepper sauce
-  **Shojin salad** 9,50€
*Mixed lettuce, seaweed, dates, nori strands
and miso sauce*
- Ebi Sunomono** 11,50€
*Wakame seaweed, shrimp, kale, edamame, caramelized
sesame seeds, and sesame sauce*
- Tuna tartare** 22,50€
*Tuna tartare marinated in sesame, mustard, goma-wakame
seaweed, orange tobiko, and plantain chips*
-  **Salmon tartare** 13,75€
*Salmon tartare, ponzu-marinated avocado
and kizami wasabi*
-   **Sea Bass Ceviche** 16,50€
*Sea bass marinated in tiger's milk, red onion, lime,
sweet potato, cilantro, and peanuts*
- Ebi tempura** 19,00€
Shrimp tempura with tempura sauce
- Tempura kakiage** 11,50€
*Vegetable tempura (carrot, zucchini, and onion)
with tempura sauce*



 	Dadinho de tapioca <i>Crispy cubes of tapioca coated in panko and farofa, with yellow chili mayonnaise and house-made spicy sauce</i>	9,00€
	Torino no carage <i>Crispy chicken pieces marinated in soy and ginger sauce and Japanese mayonnaise</i>	11,75€
	Misoshiru <i>Miso soup with wakame seaweed, tofu and spring onion</i>	7,50€
	Gyozas <i>Steamed gyozas filled with beef and spring onions with a dashi broth and shimeji mushrooms</i>	11,00€
	Yakitori <i>Chicken skewer with grilled spring onions and yakitori sauce</i>	11,25€
	Ebi no furai <i>Panko-battered prawns with Yakitori-mandarin sauce</i>	16,50€
	Foie <i>Grilled foie gras with smoked eel, wasabi bread, mango sauce and teriyaki sauce</i>	19,00€

URAMAKIS

NORI SHEET ROLLS
COATED WITH RICE AND FILLED
WITH VARIOUS INGREDIENTS

8un

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🍴

Picanha Uramaki **15,75€**

*Picanha of beef, hearts of palm, avocado, and mayonnaise
Spicy, wrapped in avocado and crispy onion*

Carnaval Uramaki **15,50€**

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

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Paralelo Uramaki **19,75€**

*Mi-cuit foie, banana and date chips, wrapped in glazed foie
gras, truffle caviar, and port sauce*

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Ikibana Uramaki **16,75€**

*Shrimp tempura, avocado, and spicy mayonnaise,
wrapped in flying fish roe*

🔥

Copacabana Uramaki **16,50€**

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

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Sake avocado Uramaki **14,75€**

Salmon, avocado, onion and caramelized apple

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Tataki Uramaki **17,50€**

*Shrimp tempura, cucumber, and spicy mayonnaise, wrapped
in tuna and avocado tataki*

Morango Uramaki **16,00€**

Cream cheese, strawberry, tempura shrimp and teriyaki sauce

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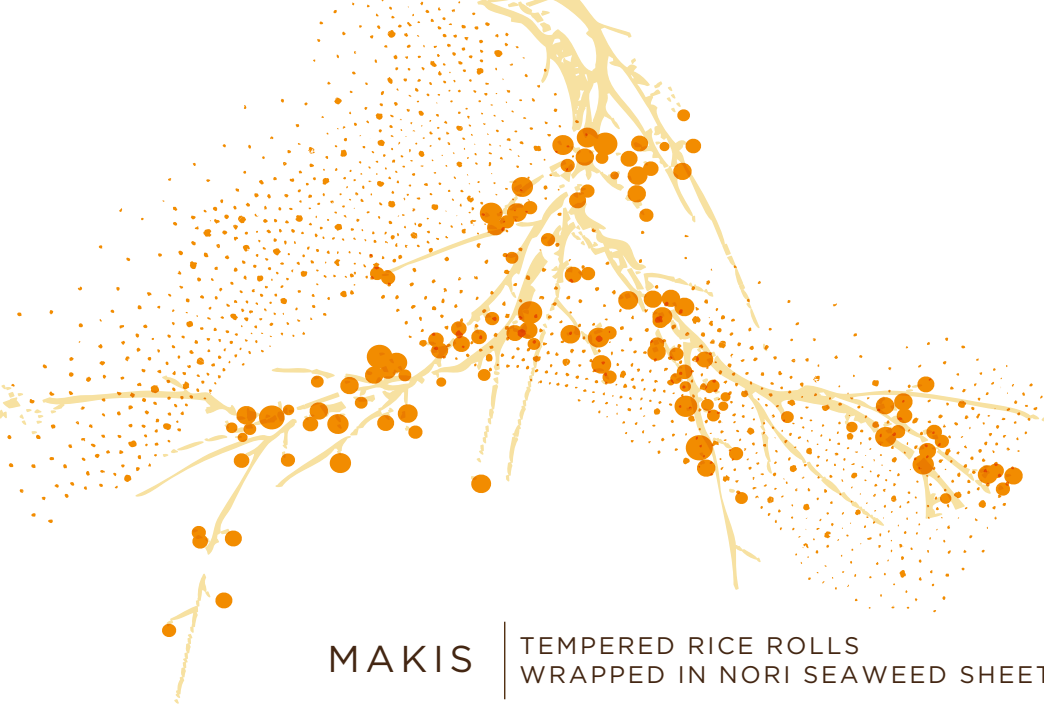
Birimbau Uramaki **17,00€**

*Tempura prawns, spicy mayonnaise, tobikko, wrapped
in seared salmon and caramelized onions*

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Veggie roll **12,00€**

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



MAKIS

TEMPERED RICE ROLLS
WRAPPED IN NORI SEAWEED SHEETS

8 un



Bubaloo

18,50€

Tempura tuna maki, tuna tartar, strawberry, popcorn, and Taré sauce



Bossanova

14,75€

Vegetarian futomaki with guacamole and wakame seaweed



Hokkai

16,75€

Tempura maki with salmon tartar and tare sauce

6 un

Hot Geisha Philadelphia roll

12,50€

Salmon with avocado, cream cheese, and onion, panko-coated with ponzu sauce



Slightly spicy



Gluten free



Vegetarian



Suggestion



GUNKAN

WRAPPED RICE BALLS
FILLED WITH DIFFERENT INGREDIENTS

2un



Crispy Gunkan

9,00€

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

Gunkan Unagi

11,00€

Stuffed with eel, wrapped in salmon and sesame sauce

ASSORTED MAKI, NIGIRIS AND SASHIMI

FRESH FISH CUT

Issei

33,00€ -14 pieces-

Assorted of sashimi and nigiri

Paulista

64,00€ -28 pieces-

*Assorted of Sushi, Sashimi, and Nigiri
Tuna, Salmon, and Whitefish Sashimi
Ikibana and Uramaki Carnival. Hokkai Maki
Tuna and Salmon Nigiri*

Sao Paulo way

59,00€ -24 pieces-

*Ikibana's favorite makis on a board
Hokkai, Parallel, Morango, and Carnival*

Kasato Maru

118,00€ -56 pieces-

*Assorted of Sushi, Sashimi, and Nigiri
Tuna, Salmon, and Whitefish Sashimi
Birimbau, Tataki, and Carnival Uramaki
Bubaloo Maki
Tuna, Salmon, and Whitefish Nigiri*



Slightly spicy



Gluten free



Vegetarian



Suggestion

NIGIRIS

RICE BALLS COVERED
IN DIFFERENT INGREDIENTS

				2un
ⓧ	Sake Nigiri <i>Salmon</i>			6,00€
ⓧ	Maguro Nigiri <i>Tuna, mango and ginger</i>			8,00€
ⓧ	Thai Nigiri <i>White fish</i>			8,00€
ⓧ	Unagi Nigiri <i>Smoked eel and tare sauce</i>			11,00€
ⓧ	Ⓢ Foie Nigiri <i>Glazed foie with truffle caviar and port sauce</i>			11,50€
	Ebi nigiri <i>Tiger prawn, yellow chili mayonnaise, and coriander sprouts</i>			10,00€
				5un 10un
	Tabla de Nigiris <i>Assorted nigiris: Sake, Maguro, Unagi, Foie and Ebi</i>			21,00€ 39,00€



YAKIS

Yakisoba

Soba noodles stir-fried with chicken and vegetables and yakisoba sauce

12,75€

Vegetarian 11,75€



Yakimeshi

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

13,75€

Vegetarian 12,75€

IKIBANA CURRY

(Our curry selection)

HOMEMADE CREAMY KARÉ SAUCE WITH 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 bok choy, cashews, fresh herbs, and bean sprouts*

16,50€



Slightly spicy



Gluten free



Vegetarian



Suggestion

IKIBANA DISHES

-   **Muqueca de Bahía** 23,00€
Sea bass muqueca with coconut sauce, fried yucca, cilantro, farofa, chili oil and jasmine rice
-  **Salmon teriyaki** 22,75€
Grilled salmon loin, wok-fried vegetables and teriyaki sauce
- Tuna tataki** 24,50€
Tuna tataki on grilled bone marrow, katsuobushi, furikake, tender shoots, and tropical Creole sauce
-  **Organic beef entrecote** 31,00€
Grilled beef entrecote with vegetables, miso mustard sauce, and yakiniku
- Picanha beef** 17,50€
Beef picanha, tatsoy, fried banana, shimeji mushrooms, and lemon-ginger sauce
- Chicken katsu** 11,50€
Breaded chicken escalope with tonkatsu sauce



TASTING MENU

38€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTERS

Edamame

Green soy beans with Maldon salt

White Ceviche

*Sea bass marinated in tiger's milk, red onion, lime,
sweet potato, coriander and kikos*

Gyozas

Steamed gyozas filled with beef, spring onions with a dashi broth and shimeji mushrooms

URAMAKI SUSHI

Hokkai

Tempura maki with salmon tartar and tare sauce

Copacabana Uramaki

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

Morango Uramaki

Cream cheese, strawberry, tempura shrimp and teriyaki sauce

HOT DISHES

Yakimeshi

Stir-fried rice with chicken, vegetables, slow-cooked egg, kimchi, spring onion, yakimeshi sauce

Salmon teriyaki

Grilled salmon loin, wok-fried vegetables and teriyaki sauce

DESSERTS

Brownie

Homemade brownie served with vanilla ice cream

Passion Fruit Mousse

Delicious passion fruit mousse and red berry jelly

TASTING MENU

48€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTERS

Edamame

Green soy beans with Maldon salt

Ebi Tempura

Shrimp tempura with tempura sauce

Salmon tartare

Salmon tartare, avocado marinated in ponzu and kizami wasabi

URAMAKI SUSHI

Copacabana Uramaki

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

Paralelo Uramaki

Foie mi-cuit, banana and date chips, wrapped in glazed foie and truffle caviar

Birimbau Uramaki

*Tempura shrimp, spicy mayonnaise, tobiko wrapped in seared salmon,
and caramelized onions*

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 Café

*Creamy chocolate with sake, mascarpone mousse and black cardamom,
coffee foam with caramelized almond powder*

Tempura Ice cream

Vanilla and chocolate ice cream wrapped in a tempura crepe and crispy rice



TASTING MENU

68€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTERS

Foie

Grilled foie gras with smoked eel, wasabi bread, mango salsa and teriyaki sauce

Ebi Tempura

Shrimp tempura with tempura sauce

Tuna tartare

Tuna tartar marinated in sesame, mustard, goma-wakame seaweed, orange tobiko and banana chips

URAMAKI SUSHI

Bubaloo

Tempura tuna maki, tuna tartar, strawberry and peta zetas

Paralelo Uramaki

Foie mi-cuit, plantain and date chips, wrapped in glazed foie and truffle caviar

Nigiri Board

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

HOT DISHES

Organic Beef Entrecote

Grilled beef entrecote with vegetables, miso mustard sauce, and yakiniku

Tuna tataki

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

DESSERTS

Green Tea Coulant

Matcha Green Tea Coulant with Pistachio Ice Cream

Delicious

A true ecstasy... enjoy a mix of fresh and exotic fruits with melted dark chocolate and cream





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



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