



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

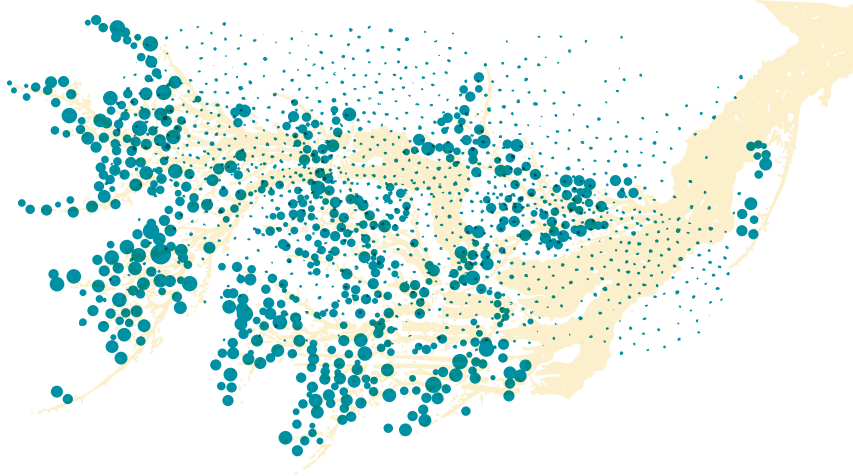
Edamame 🍷 🌱	5.50€
<i>Soybeans with Maldon salt</i>	
Edamame Bode 🌶️ 🌱	6.50€
<i>Fried edamame with Bode de Goias spicy pepper sauce</i>	
Pão de camarão	8.50€
<i>Shrimp bread with spicy mayonnaise and sesame</i>	
Dadinho de tapioca 🌶️ 🌱	9.00€
<i>Crispy tapioca cubes coated in panko and farofa with yellow chili mayonnaise and house-made spicy sauce</i>	
Misoshiru Ikibana 🌶️	7.50€
<i>Miso soup with wakame seaweed, smoked tofu, spring 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 🌶️	17.50€
<i>Alaskan black cod gyozas, shrimp, vegetables and Japanese sauce with a slightly spicy Japanese sauce</i>	
Foie 🍷	19.00€
<i>Grilled foie with smoked eel, wasabi bread and Teriyaki sauce</i>	
Ebi tempura	19.00€
<i>Prawn tempura with Ponzu 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, pickled fresh mushrooms and light miso mayonnaise</i>	
Japan sarada 🍷	11.50€
<i>Lettuce mille-feuille salad with pistachio, raspberry, caramelized pineapple reduction, and Parmesan shavings</i>	

🍷 SUGGESTION

🌱 VEGGIE

🍷 GLUTEN FREE

🌶️ A BIT SPICY



OYSTERS



3 Pcs 6 Pcs

Natural oysters

15.00€ 27.00€

Oysters with Ponzu and Ginger

16.50€ 29.00€

Carioca oyster with yellow chili and passion fruit

17.50€ 30.50€

RAW

White fish Ceviche

17.75€

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

Wagyu tiradito

31.00€

Japanese beef with kizami and ponzu mustard

Salmon tiradito

17.00€

Passion fruit, kumquat and chili pepper

Toro tiradito

28.00€

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

Tuna tartar

26.00€

Mediterranean red tuna marinated in ginger, soy, and togarashi, cured egg yolk, furikake, Japanese green onion, and masago

SUGGESTION

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SASHIMI

	3Pcs	6Pcs
Salmon · Salmon loin	8.50€	16.00€
Tuna · Mediterranean Bluefin	11.00€	19.00€
Hamachi · Japanese white fish	12.00€	20.00€
Toro · Tuna belly	14.00€	24.00€
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Sashimi Sansei ————— 12Pcs		31.00€
Salmon, tuna, and hamachi		
Sashimi Sansei Special — 15Pcs		39.00€
Salmon, tuna, hamachi and smoked eel		
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NIGIRI

2Pcs	Sake 	7.00€
Salmon with caramelized onions		
	Maguro 	8.50€
Red tuna with mango and ginger		
	Wagyu 	12.50€
Wagyu beef with Ponzu and Creole sauce		
	Hamachi	9.50€
Japanese white fish with yellow chili mayonnaise		
	Foie 	11.50€
Glazed foie gras with truffle caviar and Pedro Ximenez reduction		
	Toro 	13.50€
Red tuna belly with ginger, mango, and coconut		
	Unagi	13.00€
Fresh glazed eel with Unagi sauce and sesame		
	 Kobe D.O.	27.00€
Japanese-origin meat from exclusive certified D.O KOBE production (Only young steers)		
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Nigiri Board ————— 5Pcs	22.00€
Sake, Maguro, Toro, Hamachi and Wagyu	
Nigiri Board ————— 10Pcs	39.00€
Sake, Maguro, Toro, Hamachi and Wagyu	
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ASSORTED SUSHI

Sao Paulo way ————— 24Pcs	59.00€
<i>Classic ikibana makis on a board Hokkai, Paral.lel, Morango & Carnaval</i>	
Paulista ————— 28Pcs	69.00€
<i>Variety of makis, uramakis, sashimi and nigiris Tuna, salmon and white fish sashimi. Morango and Wagyu uramaki Maki Hokkai. Gunkan Unagi. Tuna, salmon, hamachi and toro nigiri</i>	
Kasato Maru ——— 56Pcs	125.00€
<i>A variety of makis, uramakis, sashimi, and nigiri Tuna, salmon, and whitefish sashimi. Birimbau, Carnaval Wagyu uramaki, Bubaloo. Tuna, salmon, and whitefish nigiri</i>	

URAMAKIS 8Pcs

Carnaval uramaki	16.50€
<i>Salmon, cream cheese, and avocado, wrapped in kiwi and passion fruit sauce</i>	
Toro uramaki 🌶️	21.50€
<i>Spicy tuna uramaki, breaded green asparagus in farofa sauce, and caramelized pear. Wrapped in tuna belly (toro), katsobushi, and coconut sauce</i>	
Paralelo uramaki 🍷	20.75€
<i>Mi-cuit foie, banana chips, and dates wrapped in glazed foie and truffle caviar</i>	
Copacabana uramaki 🌶️	17.50€
<i>Crispy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and Tare sauce</i>	
Wagyu uramaki 🍷	19.00€
<i>Panko-crusted mozzarella cheese, asparagus, wrapped in wagyu beef</i>	
Morango uramaki	16.50€
<i>Cream cheese, strawberry, tempura shrimp, and Teriyaki sauce</i>	
Birimbau uramaki 🌶️	17.50€
<i>Tempura shrimp, spicy mayonnaise, tobikko, wrapped in seared salmon and caramelized onion</i>	
Tataki Spicy Tuna	19.50€
<i>Spicy tuna, apple, avocado and mango pearls</i>	
Ikibana uramaki	16.75€
<i>Shrimp tempura, avocado, and spicy mayonnaise, wrapped in flying fish roe</i>	

TEMPURA MAKIS

8Pcs

Hokkai 🍣

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

17.75€

Bubaloo 🌶️

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

19.50€

Fleming 🌶️ 🍣

Tempura maki with Wagyu tartare, avocado, sesame, and Ponzu sauce with spicy mayonnaise and spring onion

21.00€

Bossanova 🌶️ 🌱

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

15.50€

TEMAKI NIGIRI

2Pcs

Wagyu temaki

Japanese steak tartare with cured yolk and crispy onion

11.00€

Unagi temaki

Fresh grilled eel with eel sauce

12.00€

GUNKAN

2Pcs

Crispy gunkan 🌶️ 🍣

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

9.00€

Tuna & mango gunkan

Tuna tartar wrapped in mango with olive pearls

14.00€

King crab gunkan with caviar

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

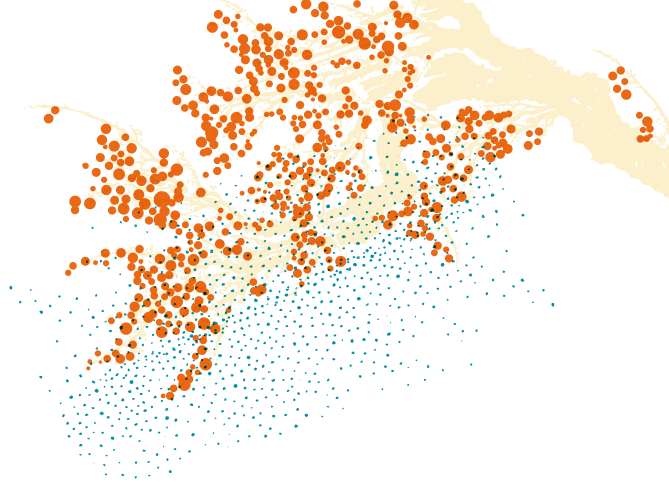
27.00€

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🌶️ 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 enhancing their natural flavors through simple preparation

2Pcs	Chicken	11.00€
	<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	8.50€
	<i>With red miso sauce and sesame</i>	

Muqueca de Bahia 59.00€

A typical dish from Bahia, Brazil, known for its fruity flavors and unique combination of fresh ingredients

Sea bass cooked in Josper grilled banana leaf, cassava, rice with coconut and farofa
-To share-

Alaskan wild Gindara 34.50€

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

Teriyaki salmon 24.50€

Grilled salmon loin, wok vegetables and Teriyaki sauce



YAKIS

Yakisoba

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

14.50€

Veggie 13.50€

Yakimeshi

Stir-fried rice with chicken, vegetables, Slow-cooked egg, kimchi, spring onion and Yakimeshi sauce

15.75€

Veggie 14.00€

OUR SPECIAL MEAT SELECTION

Organic beef entrecote

Grilled beef entrecote with vegetables and miso mustard sauce and yakiniku

31.00€

Wagyu Skirt Steak

Grilled Japanese beef, roasted sweet potato, and shiso butter

44.00€

Wagyu sirloin

Grilled Wagyu sirloin with crispy yuca and truffle teriyaki

59.00€



Kobe D.O. A5 Certificate

Kobe entrecote with grilled glazed shitake mushrooms and confit potatoes with panca chili

60grs 58.00€

120grs 98.00€



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 house-made 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

Eggplant skewer

With red miso sauce and sesame

Vegetarian Yakisoba

Stir-fried noodles with vegetables and Yakisoba sauce

DESSERTS

Passion fruit mousse · Tapioca

TASTING MENU

OMAKASE

52€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame

Green soybeans with Maldon salt

Dadinho de tapioca

Crispy cubes of tapioca coated in panko and farofa with yellow chili mayonnaise and house-made spicy sauce

IN BETWEEN

Gyozas

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

Salmon Tiradito

Passion fruit, kumquat, and chili pepper

SUSHI

Wagyu uramaki

Panko-coated mozzarella cheese, asparagus, wrapped in Wagyu beef

Hokkai

Tempura maki with salmon tartar, cream cheese, and Tare sauce

Carnaval uramaki

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

Morango uramaki

Cream cheese, strawberry, tempura shrimp, and Teriyaki sauce

HOT DISH

Organic beef entrecote

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

DESSERTS

Passion fruit mousse · Merengueinho

TASTING MENU

KOUFUKU

68€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame

Green soy beans with Maldon salt

White fish ceviche

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

IN BETWEEN

Gyozas black cod

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

Ebi tempura

Shrimp tempura with Ponzu sauce

SUSHI

Hokkai

Tempura maki with salmon tartar, cream cheese, and Tare sauce

Paralelo uramaki

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

Copacabana uramaki

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

HOT DISH

Teriyaki salmón

Salmon loin Grilled beef, wok-fried vegetables, and Teriyaki sauce

Wagyu skirt steak

Grilled Japanese beef, roasted sweet potato, and shiso butter

DESSERTS

Nuvem de queijo · Green tea coulant

TASTING MENU

HAKKODA

98€

PRICE PER PERSON
MINIMUM 2 PEOPLE

STARTER

Edamame Bode

Fried edamame with spicy Bode de Goiás pepper sauce

Ostra Carioca

with yellow chili and passion fruit

IN BETWEEN

Toro tiradito

Sliced bluefin 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 tuna maki, tuna tartar, strawberry, hearts of palm, and jalapeño

Paralelo uramaki

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

Birimbau uramaki

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

MAIN

Wild Alaskan Gindara

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

Wagyu Sirloin

Grilled wagyu sirloin with crispy yuca and Teriyaki truffle

DESSERTS

Piña Paradise · Yuzu blanc





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