

STARTERS**一品料理**

Edamame	4.70
Green soybeans	euros
Kiuri - Wakame Su	7.15
Vinagrette of soft seaweed, cucumber, crab	euros
Kani salada	17.85
Fresh Crab mixed salad with two dressings	euros
Yashima salada	13.30
Yashima salad	euros
Niku-yaki (1piece)	4.40
Barbecued beef skewer	euros
Yakitori (1piece)	2.95
Barbecued chicken skewer	euros
Gyutan	9.50
Roasted beef tongue, sweet onion sauce	euros
Zensai Moriawase	16.35
A selection of appetizer	euros
Agedashi Dofu	7.75
Deep-fried tofu in a fish stock soup	euros
Aspara no Furai	6.90
Deep-fried asparagus with sweet sauce	euros
Goma Dofu	3.00
Sesame flavored tofu with salmon roe	euros
Ankimo	7.00
Japanese Fish Foe with Dashi sauce, wasabi and spring onion	euros
Onsen tamago to ikurano isobesauce	9.20
Salmon roe and poached egg with kelp sauce	euros
Filet no tataki	14.95
Lightly roasted beef filet tataki style	euros
Maguro tartar	17.65
Tuna tartar with house soy dressing	euros
Yasai no nimono	11.05
Steamed seasonal vegetables	euros
Namero	15.00
Chopped tuna with miso paste and wasabi	euros
Toro no tataki	22.00
Lightly roasted fatty tuna	euros
Hotate no carpaccio	17.55

TEMPURA**揚物**

Kakiage	12.60
Deep-fried mixed seafood and vegetables	euros
Tempura Moriawase	18,80
Assorted tempuras	euros
Ebi Tempura	18,80
Deep-fried shrimp tempura	euros
Sakana no karaage	19.40
Deep-fried flounder fish	euros
Yasai Tempura	11.65
Deep-fried vegetable	euros

**NOODLES
RICES****麺類
ごはん**

Yakimeshi	14.45
Fried rice with vegetables and seafood	euros
Kaisen yakisoba	14.45
Fried noodles with seafood	euros
Kaisen yakiudon	14.45
Fried whitewheat noodles with seafood	euros
Tempura udon / soba	14.45
Whitewheat/ buckwheat noodles with deep fried tempura in japeanease dashi soup	euros
Tsukimi udon / soba	8.65
Whitewheat / buckwheat noodles with fresh egg in japeanease dashi soup	euros
Kitune udon / soba	14.40
Whitewheat / buckwheat noodles with deep-fried bean curd in japeanease dashi soup	euros
Tanuki udon / soba	8.65
Whitewheat / buckwheat noodles with tempura crumbs in japeanease soup	euros
Wakame udon / soba	10.10
Whitewheat / buckwheat noodles with wakame seaweed in japeanease dashi soup	euros
Zaru udon / soba	8.65
Whitewheat / buckwheat with cold sauce	euros
Tenzaru udon / soba	14.45
Whitewheat / buckwheat with deep fried shrimp in japeanease soup	euros

Scallop carpaccio with miso and plum sauce euros

SOUPS

スープ

Yashima supu 13.40

Yashima soup euros

Odawara kama mushi 10.75

Steamed egg pudding with crab sauce euros

Misoshiru 3.20

Miso soup euros

Dobin mushi 11.05

Dashi soup with mushroom and shrimp broth euros

TAX 10%Included

Additional charge for TATAMI PRIVATE ROOM 15.14 €

Zousui yasai 10.95

Steamed Rice in hot japanese soup
with vegetables euros

Zousui mix 16.50

Steamed Rice in hot japanese soup euros

Gohan 2.50

White Rice euros

TAX 10%Included

Additional charge for TATAMI PRIVATE ROOM 15.14 €

MEAT DISHES**肉料理**

Amiyaki	24.75
Grilled sirloin steak	euros
Miso Yaki	13.00
Grilled beef with miso sauce	euros
Shabu shabu (mín. 2 personas)	30.90
Sliced beef and vegetables Hot pot	euros/pers.
Sukiyaki (mín. 2 personas)	30.90
Beef and vegetables Hot pot with sweet soy sauce	euros/pers.

COOKED SEAFOOD DISHES**魚料理**

Toro no teriyaki	19.90
Broiled fatty tuna with teriyaki sauce	euros
Sakana no teriyaki	16.00
Broiled seasonal fish with teriyaki sauce	euros
Sakana no Nimono	17.10
Steamed seasonal fish with sake and soy sauce	euros
Gindara no Saikyouyaki	18.00
Grilled black cod with sweet miso sauce	euros
Sakana no Yakimono	16.00
Grilled fish seasoned with salt	euros
Fukiyose	27.80
Steamed fish and vegetable with sake and fish broth	euros
broth	

SUSHI SASHIMI
寿司
さしみ

Sashimi Moriawase	22.05
Assorted Sashimi (5 varieties of fresh raw fish)	euros
Usuzukuri	20.40
Thin-sliced raw white fish	euros
Sushi Moriawase	22.90
A selection of sushi	euros
Sushi Especial	27.20
Special selection of sushi	euros
Especial set	31.95
A selection of sliced raw fish and sushi	euros

****For more sushi ,
please check out our wide-selection of the freshest nigiris
or makis from attached a la carte sushi menu***

TAX 10%Included
Additional charge for TATAMI PRIVATE ROOM 15.14 €

SET
MEALS

昼会席

□ TSUKI (SHOKADO) 39.90
euros
Aperitivo variado, pescado crudo, langostino
rebozado, pescado grill, verdura al vapor,
sopa de soja, verdura macerada, arroz,
rollo de carne, fruta variada/
*Appetizers, Raw fish, Deep Fried shrimp,
Grilled Fish, Small Seafood salad,
Rice, Roll meet, Fruts.*

□ HANA (HIRU KAISEKI) 29.90
euros
Aperitivo variado, pescado crudo, langostino
rebozado o pescado grill, verdura al vapor,
sopa de soja, verdura macerada, arroz/
*Appetizers, Raw fish, Deep Fried shrimp or Grilled fish
Boiled and seasoned vegetables, Miso soup,
Pickles, Rice.*

COURSE
OF
YASHIMA

やしまコース

YASHIMA KOSU 66.95
euros
Zensai
Appetizer

Otsukuri
Raw fish
Wanmono
Hot dish

Agemono
Fries shrimpes and vegetables

Hiyashi bachi
Small seafood salad

Kisetsu no Konabe

Dishes in a small pot at the table of the season

Sushi

Misoshiru

Postre

Ocha o Café

Green tea or coffe

Av. Josep Tarradellas, 145
08029 BARCELONA

OUR NIGIRI
A LA CARTE

にぎり

Mero

Grouper

Tai

Sea Bream

Maguro

Tuna

Toro

Fatty tuna

Shake

Salmon

Hirame

Flatfish

Suzuki

Sea bass

Hamachi

Yellowtail

Ama Ebi

Sweet Prawn

Aji

Spanish Mackerel

Saba

Mackerel

Ika

Squid

Katsuo

Bonito

Iwashi

Sardine

Uni

Sea Urchin

Tamago

Japanese egg omlet

Hotategai

Scallop

Unagi

Eel

Unagi Aburi

Grilled Eel

Tobiko

Flying fish roe

Ikura

Salmon roe

Maguro zuke

Tuna marinated with Soy sauce

Toro Aburi

Grilled Fatty Tuna

Shake Aburi

Grilled Salmon
Ika Aburi
Grilled Squid