



STARTERS

EDAMAME
WITH IBIZAN SALT 5,50

EDAMAME
SWEET CHILI AND LIME 6

EDAMAME TRUFFLE
TRUFFLE OIL AND SALT 7

PRAWN HAKAO
SHRIMP HAKAO WITH SESAME DRESSING 9

VEGAN GYOZAS 9

PORK AND KIMCHEE GYOZAS 10

LYCHEE SUNOMONO
WAKAME SEAWEED, SOY, CHIVE, WHITE SESAME, SESAME OIL, PICKLED
CUCUMBER, SPROUT MIX 11

QUINOA HIJIKI
CORIANDER, CHIVE, PICKLED SPRING ONION, KAMPYO, CITRUS MISO
SAUCE 12

TEMPURA

MEAT, FISH OR VEGETABLES IN BATTER AND DEEP FRIED. DELICATELY
CRISPY AND LIGHT.

YASAI (MIXED VEGETABLES)
MIXED PEPPER, RED ONION, ZUCCHINNI, LIGHT SOY 11

FARMER'S CHICKEN KARAAGE
JAPANESE SAUCE, GARLIC, CORIANDER 10

TIGER EBI
KIMICHI MAYONAISE 12

HOSOMAKI

DECEPTIVELY SIMPLE. THE THINNEST OF SUSHI ROLLS. ONE FILLING
AND SUSHI RICE AND WRAPPED IN NORI.
8 PIECES

AVOCADO 6
MANGO 6
CUCUMBER 5,5
SALMON 7
TUNA 9
TUNAMIX 10
SALMON PHILADELPHIA 7,5
EBI FRY 7.5

SASHIMI

7 PIECES

TUNA 16
SALMON 12
WHITE FISH 14
PRAWNS 6
SALMON & TUNA MIX 15
SALMÓN FLAMEADO 4,5
SALMÓN FLAMBEADO TERIYAKI 5
ATÚN FLAMBEADO CON TRUFA 8
AGUACATE 4

NIGIRI

2 PIECES

7
4,5
5
6
14
4,5
5
8
4

SUSHI ROLL

SPICY TUNA
MARINATED TUNA, AVOCADO, PURPLE SHISO TOPPING, CHIVE, PICKLED
CUCUMBER, SHICHIMI TOGARASHI 16

OKASAN SALMON ABURI
MANGETOUT, AVOCADO, CUCUMBER, BLACK GARLIC AIOLI, FLAMBEED
SALMON TOPPING, MISO SAUCE, IKURA, CHIVE 14
SPICY TUNA
MARINATED TUNA, AVOCADO, PURPLE SHISO TOPPING, CHIVE, PICKLED
CUCUMBER, SHICHIMI TOGARASHI 21

OKASAN SALMON
TIGER KING PRAWNS TEMPURA, AVOCADO, CAPER AND TOASTED GARLIC
MAYONNAISE, SALMON TOPPING, TERIYAKI SAUCE, SHICHIMI TOGARASHI
15

MANGURO
BLUE FIN TUNA, AVOCADO, MAYONNAISE AND TRUFFLE 15

CALAFORNIA
PHILADELPHIA, SALMON, AVOCADO 12

CALAFORNIA TRUFFLED
TRUFFLE CHEESE, SALMON, AVOCADO 13

SPICY SALMON
MARINATED SALMON, MANGO, AVOCADO AND CHIVE 15

DRAGON ROLL
EBI FRY, MANGO AND SPICY MAYONNAISE, AVOCADO, SHICHIMI AND
MIXED SESAME 15

CHICKEN HONEY
CHICKEN, AVOCADO, HONEY MUSTARD, FURIKAKE TAMAGO AND BLACK
SESAME 11

LA ROBATA

CHICKEN
TERIYAKI SAUCE 7.5

PORK LOIN 8

TUNA
SOY SAUCE 10

BROCCOLI
PONZU SAUCE 6

IBIZA RED PRAWN
KIMCHI MAYO 8

IBIZAN ASPARAGUS
TERIYAKI SAUCE 7

SWEET POTATO
BLACK GARLIC AND CHIVE SAUCE 5



FISH

SEA BASS
MARINATED IN MISO, SERVED WITH PAK CHOI, SWEET POTATOES AND
SWEETCORN PUREE 18

SALMON TERIYAKI
EDAMAME, SAUTEED ONION AND ASPARAGUS 16

MEAT

SLOW COOKED CHICKEN
MARINATED IN INFUSED COCONUT MILK SERVED WITH POTATO NEST 6

PORK RIB
WITH JAPANESE BBQ 17

YAKIMESHI
A CHOICE OF CHICKEN, PRAWNS OR PORK SERVED WITH SAUTÉED RICE,
VEGETABLES AND TERIYAKI SAUCE 15

SIDE ORDERS

SUSHI RICE 4

WHITE RICE 4

DESSERTS

MOCHI - 2 PIECES
MATCHA TEA, PASSION FRUIT AND MANGO, BLACK CHOCOLATE, COCONUT.
6

OKASAN CHEESECAKE
WHITE CHOCOLATE AND COCONUT MILK 6

APPLE GYOZAS WITH NUTELLA 7

DAILY SWEET ROLL SPECIAL 6

CHEF'S SELECTION OF DESSERTS 15

