TARTAR/TATAKI/CEVICHE/SASHIMIS

Tuna tataki whit avocado cream *(salsa tataki)*	22,00€	
Tuna tartare tartare Murcian Style	22,00€	
Stone bass ceviche whit maracuya Tiger milk	21,00€	
Sashimi Moriawase *(Chef selecion - 16/8 cuts)*	35,00€	17,50€
Salmon, Butterfish, Mackarel *(8/4 cuts)*	19,00€	9,50€
Tuna, Hamachi, Milt, Scallop *(8/4 cuts)*	21,00€	10,50€
Toro (Tuna Belly) *(8/4 cuts)*	23,00€	11,50€

**(Fish availability will vary by market)*

SUSHI

Futomakis / Makis *(8 or 4 pieces)*

Tempurized Snow Crab *(snow crab, salmon, avocado and cream cheese)*	21,00€	10,50€
Prawn panko *(prawn, spring onion, cream cheese, kimchee mayonnaise, avocado)*	17,00€	8,50€
Eel *(eel, salmon, avocado, cucumber, kabayaki souce)*	20,00€	10,00€
Salmon-Tuna *(salmon, tuna, avocado, spring onion, cucumber)*	21,00€	10,50€
Avocado, cucumber *(6 pieces)*	6,50€	
Salmon, Butterfish, Stone bass, Sea bass *(6 pieces)*	9,00€	
Tuna or Scallop *(6 piezas)*	10,00€	
Toro *(Tuna Belly)*, Negitoro, Snow Crab *(6 pieces)*	11,00€	

Uramakis *(8 o 4 pieces)*

Rainbow roll *(tuna, salmon, white fish, avocado, snow crab, cucumber)*	22,00€	
Unagi *(tempura eel, salmon, cucumber, cream cheese, avocado and kabayaki)*	22,00€	11,00€
Tuna Kokoro *(avocado, asparagus, snow crab, tuna, foie)*	22,00€	11,00€
California Snowcrab *(snow crab, avocado, cucumber, tobiko)*	22,00€	11,00€
Flambeed salmon *(salmon, avocado, spring onion, mahonesa japonesa, salsa ponzu)*	21,00€	10,50€
Spicy tuna *(cucumber, wasabi sesame, spicy tuna tartar, kimchee-mayo)*	18,00€	9,00€
Sirloin *(avocado, spring onion, crispy tempura and kabayaki souce)*	19,00€	9,50€
Sirloin Kokoro *(aguacate, spring onion, crispy tempura, kabayaki souce and foie)*	21,00€	10,50€
Butterfish *(spinach, avocado, cucumber, aoyitso souce)*	18,00€	9,00€

Nigiris

Salmon, Butterfish	3,00€
Flambeed salmon-ponzu, Butterfish Aojiso, Sea bass, Stone bass	3,20€
Butterfish truffle and Ikura	3,20€
Tuna, Scallop, Special sea bass, Special stone bass, Hamachi	3,30€
Spicy scallop, Citrus scallop, Sirloin Kokoro, Toro, Negitoro	3,50€
Toro Kokoro, Ikura salmon	3,90€
Scallop with Toro	4,50€
Mullet tartar with its roe and almonds powder *(Winner of 1º contest of Creative Sushiof Spain)*	6,00€
Red prawn	8,00€

* Kizami wasabi

Extra quality natural wasabi:
minced stems and leaves .....2,50€

**** All the fish served has been previously frozen 1420/06 Kokoro Gastro sushi freezes all its at -60°.*
**** We buy fish of the highest quality, for that reason we can not guarantee the availability of all the references in the menu.*
**** Butter fish may be indigestible according to the Spanish Agency for Consumption, Food Safety and Nutrition.*
**** VAT include*

SOY · SESAME · SHELL FRUTIS · EGGS · DAIRY PRODUCTS · PEANUTS · MOLLUSKS · GLUTEN · LUPINS · CELERY · CRUTACEANS · FISH · MUSTARD · SULFITES

CUISINE

Salads

Goma Wakame salads with pickles Kokoro	11,00€
Edamame (Fresh soybeans)	6,00€
Thai salad with squid	16,00€

Hot starterts

Cantonese duck gyozas - *2unds*	5,00€
Prawn gyoza with Iberian bacon - *2unds*	5,00€
Scarlet Schrimp Korokke - *Japanese croquette - 2unds*	6,00€
Ebi Furai *(fried prawns with sour sauce)*	9,00€
Kokoro style Scallop	6,00€
Soft shell crab with citrus ginger sauce	18,00€

Baos

Soft shell crab with tartare sauce	9,00€
Bacon al low temperature with Hoisin sauce	7,50€
Bao Burguer Kokoro	8,50€

Noodles

Veggie Yakisoba Noodles	13,00€
Iberic pork shoulder Yakisoba Noddles	16,00€

Meet / Fish

Tuna Teriyaki and wok vegetables	22,00€
Umeshu pork ribs	17,00€
Sirloin brochette	7,00€

Menú Degustación

48,00€

Stone bass ceviche whit maracuya Tiger milkFutomaki tempurizado
Uramaki Flambeed salmon
Uramaki Spicy tuna
Nigiri Butterfish truffe
Nigiri toro Kokoro
Scarlet Schrimp Korokke - *Japanese croquette*
Kokoro style Scallop
Tuna Teriyaki and wok vegetables
Strawberries in Yuzu syrup

** The taste menu is designed to be individual. You can not share.*
** The tasting menu is served at full table.*

POSTRES

Strawberries in Yuzu syrup	6,00€
Blue cheese cake	6,00€
Pistachio Brownie	6,00€
Mochi Chocolat	3,50€
Mochi Cheese Cake	3,50€

**** VAT include*

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WINE
list

CAVA, CORPINAT Y ESPUMOSOS

Celler de les Aus Bruant Brut Nature. Xarello	29.00€
Llopart Rose Brut Reserva. Monastrell, Garnacha y Pinot Noir	28.00€
Izar Leku. Hondarribi zuri, Hondarribi beltza (txakoli)	38.00€
Recaredo Intens Rosat. Monastrell, Pinot Noir y Garnacha	34.00€

CHAMPAGNE

Diebolt Vallois Blanc de Blancs. Côte des Blancs. Chardonnay	52.00€
Pertois Moriset Les Quatre Terroirs Gran Cru Brut. Côte des Blanc. Chardonnay	66.00€
Tarlant Rosé Zero. Brut Nat. Valle del Marne. Chardonnay Pinot Noir. Pinor Meunier	85.00€
Paul Dethune Gran Cru. Blanc de Noirs Brut. Montaña de Reims. Pinot Noir	83.00€
Lecrerc Briant Premiere Cru Extra Brut. Pinot Noir, Pinot Meunier, Chardonnay	80.00€

WHITE WINES FROM SPAIN

CADIZ

UBE Miraflores. Palomino	28.00€

ARAGÓN

Manda Huevos. Vino de parcela Carramainas. Macabeo y Garnacha Blanca	29.00€

PENEDES

L'Equilibrista. Xarello	29.00€

RÍAS BAIXAS - GALICIA / ALBARIÑO DE PAGO - PORTUGAL

Chan de Rosas Cuvee Especial. Albariño	23.00€	4.75€
Trico Nicolas. Albariño	36.00€	
Do Ferreiro Adina. Albariño	38.00€	

BIERZO

Ultreia Raul Pérez. Godello	27.00€

RIBEIRO

Viña de Martín Os Pasas. Treixadura, Albariño, Lado y Torrontés	31.00€

RUEDA / TIERRA DE CASTILLA Y LEÓN

Analivia. Verdejo Selección	20.00€	4.20€
Majuelo del Chiviritero. Verdejo	31.00€	
Sin Nombre. Verdejo	36.00€	
Belondrade y Lurtón. Verdejo	53.00€	

VANDEORRAS

Louro. Godello	28.00€

VALENCIA

Mustiguillo Finca Calvestra. Meseguera	29.00€

INTERNATIONAL WHITE WINES

ALSACIA – FRANCIA

Bott-Geyl Granfenreben. Riesling	42.00€

LOIRA – FRANCIA

Domaine Vacheron. Sancerre. Suavignon Blanc	46.00€

CHABLIS – FRANCIA

Samuel Billaud. Chablis. Chardonnay	46.00€

BORGOÑA – FRANCIA

Domaine Patrick Miolane. Puligny-Montrachet. Chardonnay	57.00€

NAHE - ALEMANIA

Schafer Frohlich. Trocken. Riesling	29.00€

PALATINADO - ALEMANIA

Von Buhl Deidesheimer Mäushöhle. Riesling	39.00€

RED WINES FROM SPAIN

BIERZO

Castro de Valtuille. Mencía Jóven	20.00€	4.00€
Massuria 2010. Mencía cepas viejas	30.00€	

IGP. MURCIA

Sin Esquema. Jorge Piernas. Monastrell y Syrah	28.00€	

JUMILLA

Casa Castillo La Tendida. Monastrell y Garnacha	24.00€	
Casa Castillo Pie Franco 2019. Monastrell	95.00€	

MADRID

La Bruja de Rozas. Vino de pueblo. Garnacha	35.00€	

PRIORATO

Camins del Priorat. Garnacha, Cariñena, Cabernet Suavignon y Syrah	34.00€	

RIBEIRA SACRA

Algueira Risci. Merenzao	45.00€	

RIBERA DEL DUERO

Condado de Oriza Roble. Tempranillo	21.00€	4.50€
San Cobate La Finca. Tempranillo	29.00€	
Dominio del Águila. Pícaro, Tempranillo, Tempranillo gris, Garnacha	40.00€	

RIOJA

Pujanza Valdepoleo. Tempranillo	30.00€	
Artadi Valdegines. Tempranillo	59.00€	

VALENCIA

Mustiguillo Finca Terrerazo. Bobal	38.00€	

INTERNATIONAL RED WINES

BURDEOS - FRANCIA

Clos Puy Arnaud. Castillon Côtes de Bordeaux. Merlot, Cabernet Franc y Cabernet Suavignon	47.00€	

BORGOÑA - FRANCIA

Domaine de Montille. Pinot Noir	47.00€	

RÓDANO SUR - FRANCIA

Jean Luc Jamet Collines Rhodaniennes Valine. Syrah	38.00€

LOIRA - FRANCIA

Francois Cazin. Le Petit Chambord Vinum Fustis. Cheverny. Pinot Noir	30.00€

PIAMONTE – ITALIA

Cigliuti Barbera d´ Alba Campass. Barbera	35.00€