TAKEKO

by Mayuri Kobayashi

TAKEKO SPRING MENU

TAKEKO
by Mayuri Kobayashi

Washoku, japanese cuisine.

Edamame Takeko style. 5,5€

Edamame with kimuchi 6,2€

Wakame & sesame salad. 7,5€

Tofu salad. 12,5€

Young lettuce sprouts, silky tofu, cucumber, red onion, okura, peanuts & citric sauce with soy.

Mix tempura. 12,5€

Seasoned vegetables tempura & prawns.

Octopus that would like takoyaki. 19,5€

Octopus in panko with okonomiyaki sauce, kewpie mayo, aonori & Katsoubushi.

Maguro no tarutaru. 18,9€

Red tuna tartar, avocado & miso sauce.

Gyozas "Buta to Ebi". 6/8 ud. 11,5€/ 13,5€

Homemade japanese dumplings with belly pork & prawns, leek, miso, steamed and finished on the grill.

Katsu sando. 11,5€

Japanese sandwich with iberian meaty fried porkchop, cabbage, homemade tonkatsu sauce & kimuchi mayo.

"Karee Pan" (pan de curry japonés) 12€

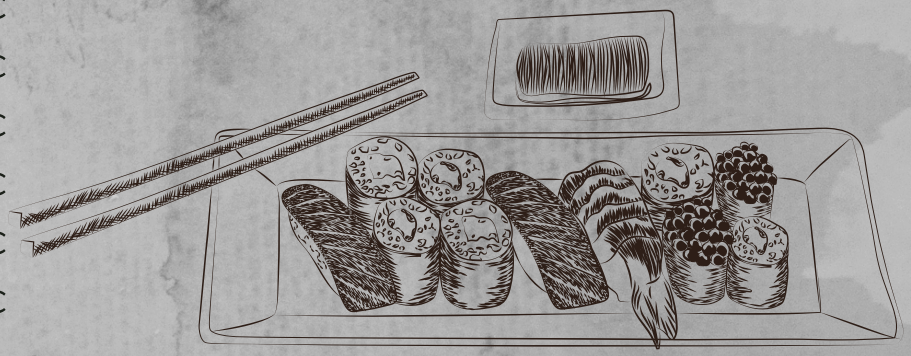
Brioche bread filled with pull pork cheeks in japanese curry sauce.

TAKEKO
by Mayuri Kobayashi

Nigiri

2 pieces.

Salmon.	5,9€
Salmon Aburi, Ikura & nikiri sauce.	6,9€
Almadraba red tuna.	7€
Chu-toro (medium fatty tuna).*	7,2€
O-toro (fatty tuna).*	8€
O-toro aburi & truffle.	8,9€
Akami + negitoro.*	8€
Japanese eel & kabayaki sauce.	8€
Fish of the day.*	p.m.
Wagyu A-5.* (Japanese beef BMS 10/12).	16€
Tuna trio. **2 nigiri akami, 2 chutoro, 2 otoro.**	21,5€
Surtido omakase (24 piezas). Mix nigiris, hosomaki y gunkan. For 2 person.	52,5€



Ginger extra	2€
Wasabi extra	2€
Caviar	7,5 p/pz

TAKEKO

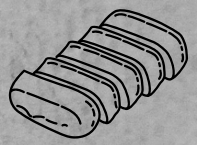
by Mayuri Kobayashi

Gunkan

2 pieces.

Negitoro (fatty tuna & green onion).	8,5€
Akami to kimuchi (Red tuna & kimuchi sauce).	7,5€
Ikura (salmon eggs).	8€
Wagyu tartar.	16€

Sashimi



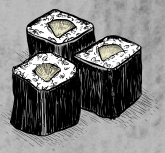
5 cuts.

Salmon.	7€
Almadraba red tuna.	9,9€
Chu-toro (Medium fatty tuna).	9,9€
O-toro (Fatty tuna).	11,5€
3 tuna cuts. (9 pieces Akami, Chu-toro, O-toro).	14,9€
Sashimi moriwase. (15 mix pieces).	22,5€

TAKEKO
by Mayuri Kobayashi

Hosomaki

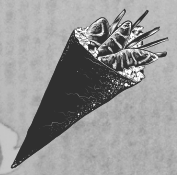
8 Pieces, small roll.



Salmon.	6,5€
Salmon & aguacate.	6,9€
Almadraba red tuna.	8€
Negitoro (Fatty tuna & green onion).	9€
Japanese eel, cucumber, kabayaki sauce & sesame.	9€
Avocado.	5,9€
Cucumber, shiso & white sesame.	5,9€
Ikura & cucumber.	7,5€
White fish, shiso & white sesame.	7,5€
Inari (marinated fried tofu in sweet soy).	6,5€

Temaki

Individual cone.



Salmon, avocado & ikura.	7,5€
Negitoro (Fatty tuna & green onion).	9€
Japanese eel, cucumber y kabayaki sauce.	9€
Red tuna, kimchee sauce, avocado y crispy flakes.	8€

TAKEKO
by Mayuri Kobayashi

Special sushi

Matsumoto roll.
8 pieces uramaki (roll with rice outside), avocado, cucmber, with salmon tartar, leek & kimuchi mayo on the top. — 14,5€

Salmon roll.
8 pieces uramaki salmon, avocado & sesame. — 12€

Ebi tempura.
8 pieces uramaki with red prawn or wild prawns in tempura, cucumber, wrapped in avocado & truffle. — p.m

Fuji-san.
Hosomaki salmon in tempura, green onion, kimuchi sauce & homemade teriyaki. — 12,5€

Futomaki Unagi. (Japanese eel)
6 pieces big roll with japanese eel, homemade kabayaki sauce, avocado, cucumber & Kampyo pumpkin. — 12€

Futomaki triple tuna.
10 Pieces big roll with 3 different tuna cuts: akami, chu-toro y O-toro. — 17,5€

Futomaki Carabinero. (Big red prawn)
10 Pieces big roll with big red prawn "0 size" in tempura, avocado, cucumber with the juice of his head to sake on the top.. — p.m.

TAKEKO
by Mayuri Kobayashi

Ramen, miso, udon...

Something that touch your heart.

Miso soup of the day. 6,5€

Ramen "Ishizuka". 13,5€

Artisan ramen noodles, slowly cooked chashu pork, marinated poached egg, green onions, bean sprouts & miso broth.

Ramen Tantanmen. 14€

Artisan ramen noddles, spicy minced beef, marinated poached egg, green onions, pakchoy, bean sprouts, sansho pepper & hot broth.

Udón de curry japonés. 14€

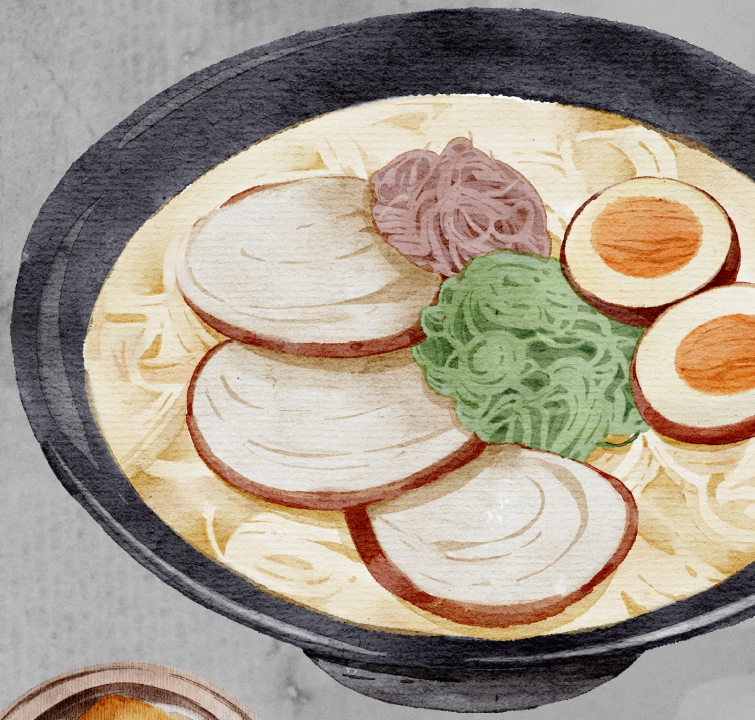
Fresh udon noddles, patty pork chop, marinated poached egg, green onions, bean sprouts & japanese curry broth. (Veggie option)

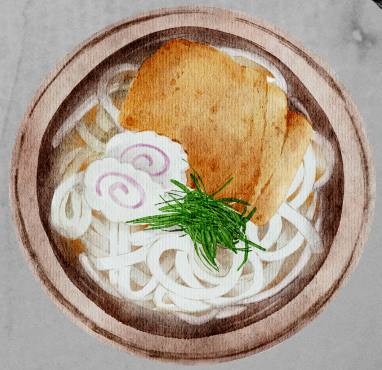
Ramen Miso veggie. 14€

Artisan ramen noddles, tofu, wakame seaweeds, bean sprouts, mushrooms, marinated poached egg & vegetables broth.

Yakisoba "Kobayashi style". 14€

Fried noddles with beef, vegetables, fried egg & family recipe yakisoba sauce with katsuobushi & aonori.





TAKEKO
by Mayuri Kobayashi

Especial dishes

Binchotan japanese eel.

Half japanese eel cooked on*Binchotan* charcoal and white rice, 22€

Wagyu-don.

Japanese rice bol with wagyu a-5, yolk egg matured in shoyu & truffle 22,5€

.

Tataki Wagyu A-5 (On request) 75€

110g aprox. Wagyu Tataki,

Sukiyaki national beef. (On request) 34€ p.p (min.2)

Japanese dish cooked on the table with national high quality beef, vegetables, tofu, udon, fresh eggs, mushrooms, dashi & sweet soy sauce.

(Wagyu option 75€)

TAKEKO
by Mayuri Kobayashi

Desserts

Something sweet to end the experience...

Home made Mochis, Hand made.	3,5€ ud
Mix 3 mochis	9€
Chocolate Tataki with green tea ice cream.	5,5€
Japanese cheesecake of matcha tea	6€
Green tea ice cream (3 balls)	6€

Specials drinks

Umeshu (plum wine) & soda.	4,5€
Nigori zake with soda & calpis,	5,5€
Himezen (sweet sake).	4€

TAKEKO

Los mochis de Obachan

BANOFFEE

Frozen banoffee mousse, banana with heart and toffee couverture.

"3 LECHES PA' TI"

Frozen mousse with cream, condensed milk and powered milk, filled with nutella with traditional couverture

MANGO

Mousse and couverture mango filled with mango coulis.

PASIÓN

Passion fruit mousse with chocolate heart and traditional couverture.

LOTUS

Lotus biscuit mousse with lotus cream filling and cocoa couverture.

MATCHA

Matcha green tea mousse and couverture with raspberry coulis heart.