TAKEKO

by Mayuri Kobayashi

TAKEKO SUMMER MENU

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Washoku, japanese cuisine.

Edamame Takeko style. 5,5€

Edamame with kimuchi 6,2€

Wakame & sesame salad. 7,5€

Japanese scallops & daikon salad. 12,9€

Mix tempura.

Seasoned vegetables tempura & prawns. 12,5€

Octopus that would like takoyaki.

Octopus in panko with okonomiyaki sauce, kewpie mayo, aonori & Katsoubushi. 19,5€

Maguro no tarutaru.

Red tuna tartar, avocado & miso sauce. 18,9€

Gyozas "Buta to Ebi". 6/8 ud.

Homemade japanese dumplings with belly pork & prawns, leek, miso, steamed and finished on the grill. 11,5€/ 13,5€

Katsu sando.

Japanese sandwich with iberian meaty fried porkchop, cabbage, homemade tonkatsu sauce & kimuchi mayo. 11,5€

"Karee Pan" (pan de curry japonés)

Brioche bread filled with pull pork cheeks in japanese curry sauce. 12€

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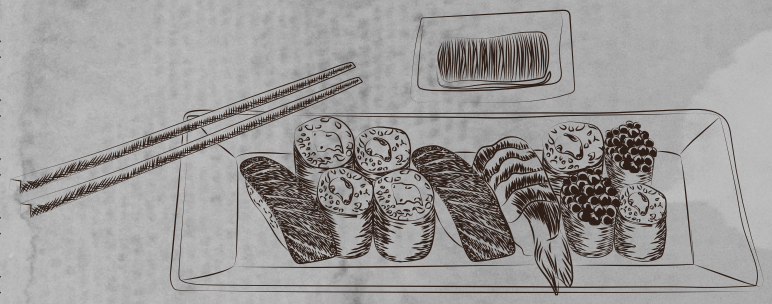
Nigiri

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€
Seabass (ikejime)	7,9€
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.	53,5€



Ginger homemade extra	2€
Wasabi nama extra	2€
Wasabi root (piece)	1,5€
Caviar	7,5 p/pz

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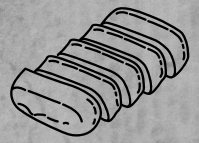
Gunkan

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€

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€

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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€
Kampyo (japanese marinated pumpking)	6,5€

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Special sushi

Matsumoto roll. 14,5€

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

Salmon roll. 12€

8 pieces uramaki salmon, avocado & sesame.

Niji Roll. 14,9€

8 pieces uramaki tuna, salmon, white fish, avocado and sesame seeds

Ebi tempura. p.m

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

Fuji-san. 12,5€

Hosomaki salmon in tempura, green onion, kimuchi sauce & homemade teriyaki.

Futomaki triple tuna. 17,5€

10 Pieces big roll with 3 different tuna cuts: akami, chu-toro y O-toro.

Futomaki Carabinero. (Big red prawn) p.m.

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..

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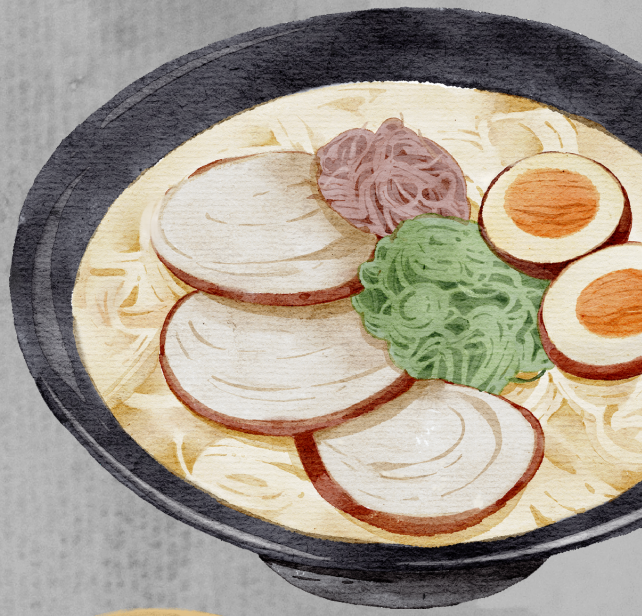
Ramen, miso, udon...

Something that touch your heart.



Miso soup of the day. 6,5€

Somen (cold noodles). 6,5€

Ramen "Ishizuka". 13,5€

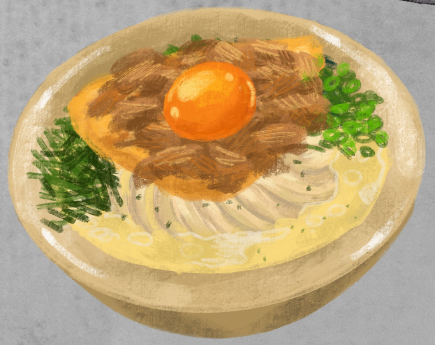
Artisan ramen noodles, slowly cooked chashu pork, marinated poached egg, green onions, bean sprouts & miso broth.

Mazesoba Tantanmen. 14€

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

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.

Summer Udon. 14€

Our famous SUMMER UDON, with tuna tartar, avocado, green onion cucumber & our special sauce with miso and sesame oil

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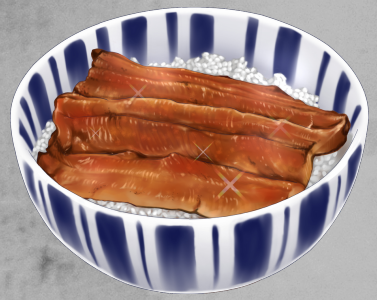
Especial dishes



Unagi-Don.

Japanese rice bol with Unagi (japanese eel), kabayaki sauce, nori seaweed, green onion and white sesame. 19,5€

Wagyu-Don. 22,5€

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

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Tataki Wagyu A-5 (On request) 75€

110g aprox. Wagyu Tataki,

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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€
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€

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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.