



KINU
SEVILLA

Nama

Raw

KOGASHI BATĀ YUZU HOTATE SCALLOP WITH YUZU, BEURRE NOISETTE AND SOY SAUCE	6/u
KANPACHI ZUKURI YELLOWTAIL WITH THIN SLICES OF DAIKON AND OUR YUZU KOSHO VINAIGRETTE	19
EBI TARTAR PRAWN TARTAR WITH WHITE MISO AND SHISO SPROUTS	16
SASHIMI: SELECTION OF THE DAY PLEASE ASK YOUR SERVER	M.P.

Sushi

Seasoned with fresh wasabi and our soy sauce

NEGITORO HOSOMAKI AGED ŌTORO WITH SPRING ONION, CUT TO ORDER	23
HOSOMAKI THIN ROLL WITH FISH OR VEGETABLES PLEASE ASK YOUR SERVER	M.P.
MAGURO MAKI AGED AKAMI AND ŌTORO, TAKUAN, AND SPRING ONION	23
UNAGI KABAYAKI MAKI GRILLED EEL WITH PICKLED RADISH, TAMAGOYAKI, TOASTED SESAME, AND KABAYAKI SAUCE	21
NIGIRI: SELECTION OF THE DAY PLEASE ASK YOUR SERVER	M.P.

Atatakai Ryori

Warm Dishes

TAMAGOSANDO JAPANESE EGG AND PRAWN SANDWICH TOPPED WITH CAVIAR	35
KINOKO MUSHROOMS WITH WHITE MISO SAUCE AND AONORI	10
TEZUKURI KAREÉ HOMEMADE CURRY SERVED OVER RICE WITH POACHED EGG	18
KAKUNI SLOW-COOKED PORK BELLY WITH KABAYAKI SAUCE, MUSTARD AND SPRING ONION	10
WAGYU KAGOSHIMA A5 BEEF WITH FRESH WASABI	38
SHARI TO NORI PICKLED JAPANESE RICE WITH NORI SEAWEED	6

Okashi

Desserts

KINUMISÚ OUR TRIBUTE TO TIRAMISU WITH ORGANIC JAPANESE MATCHA TEA	7
GATEAU CHOCOLATE CAKE INSPIRED BY KEN'S CAFE	8

OTOSHI
VAT INCLUDED

2.5€/pax