



KINU
SEVILLA

Tasting menu

75€

KANPACHI ZUKURI

LEMON FISH WITH THINLY SLICED DAIKON
AND OUR YUZUKOSHO VINAIGRETTE.

TAMAGO KAKE EBI

GRILLED RED MEDITERRANEAN PRAWN
WITH OUR SIGNATURE YOLK SAUCE & SAFFRON

NEGITORO HOSOMAKI

AGED TUNA BELLY, SCALLION & ROASTED NORI

MAGURO NIGIRI

AGED FATTY & LEAN TUNA

UNAGI KABAYAKI MAKI

ROASTED EEL WITH PICKLED RADISH, JAPANESE
OMELETTE, ROASTED SESAME SEEDS & KABAYAKI SAUCE

KINOKO

GRILLED MUSHROOMS WITH WHITE MISO
SAUCE & AONORI

KANPACHI KABAYAKI

GRILLED LEMON FISH WITH MUSHROOMS
& FRIED KALE

GYUDON

SLOWLY COOKED KAGOSHIMA A5 WAGYU WITH
RICE & SOY-CURED EGG YOLK

KINUMISÚ

HOMMAGE TO TIRAMISU WITH ORGANIC
JAPANESE MATCHA TEA

VAT INCLUDED