AKIRO

NIKKEI
HANDROLL
BAR

UN VIAJE NIKKEI

( ) **Edamames in Nikkei Sauce** 4

( ) **Sea Bass Tiradito** 9.5

( ) **Hamachi Ceviche** 18
With yellow ají and wasabi leche de tigre.

( ) **Prawn Tempura** 8
Chopped and served with a creamy house sauce.

( ) **Toro Tartar** 14
Toro, almonds and negi.

( ) **Tuna Tartar** 13
Tuna with yuzu kosho sauce with ají amarillo, bell pepper, garlic chips and carasatu bread.

( ) **Ostras Special Daniel Sorlut (1ud)** 6.5
Consult us about our dressings

( ) **Ushio - Miso soup** 5.5
Made fish broth, tofu, seaweed, miso fish and scallions.

SASHIMI *(4 Cuts)*

( ) **Salmon** 8

( ) **Tuna** 11

( ) **Hamachi** 13

( ) **Toro** 12

( ) **Akiro Special 3 cuts each** 28

NIGIRIS

	c/u
( ) **Squid** *With miso butter and dehydrated egg yolk.*	4
( ) **Toro** *Flamed with wasabi, panko and sweet sauce.*	4
( ) **Hamachi** *With cucumber chalaquita, oyster sauce, pachikay sauce and crispy quinoa.*	4
( ) **Eel** *With ginger jam, cane honey, hot chocolate and salt.*	4.5
( ) **Gunkan Wagyu Tartar** *Quail egg yolk marinated in nikkei vinaigrette, chives and garlic chips.*	8
( ) **Toro Caviar** *Fatty tuna, Osetra royal caviar, bone marrow.*	12

	c/u
( ) **Salmon** *Flamed with aji amarillo, chalaquita and red onion.*	4
( ) **Premium Salmón** *Flamed salmon, foie gras curated in spices, truffle paté, cane honey and Maras salt.*	4.5
( ) **Tuna** *Flamed with panca-miso.*	4
( ) **Gunkan Anchovy** *Anchovy, sun-dried tomato dressing, avocado, piparra and panko.*	5
( ) **Wagyu** *Flamed with Maras salt.*	8
( ) **Scallop** *Flamed with truffled huancaína sauce, avocado, pickled onion, and panko.*	4

Imperial Caviar Supplement 7

HAND ROLLS SET MENU

( ) 3 HAND ROLLS	( ) 4 HAND ROLLS	( ) 5 HAND ROLLS	( ) 6 HAND ROLLS
Salmon	Salmon Toro	Salmon Toro	Salmón Toro
Tuna	Tuna	Tuna Scallop	Tuna Scallop
Ebi Furai	Ebi furai	Ebi Furai	Ebi Furai Hamachi
16	23	28	35

HAND ROLLS A LA CARTA

( ) **Ebi Furai** 6
Breaded prawn, avocado, chili/garlic mayonnaise.

( ) **Toro (fatty tuna)** 7
With panko and scallions.

( ) **Tuna** 6.5
With jalapeno pepper and sriracha and umeboshi mayonnaise.

( ) **Salmon** 6
Salmon with chives, sesame, sweet potato crisps, and ají amarillo sauce.

( ) **Hamachi** 8
With strips of yellow chili, avocado, cilantro and pachikay sauce.

( ) **Acevichado** 8
Sea bass, ají amarillo, bell pepper strips in vinegar, coriander, avocado and acevichada sauce.

( ) **Wagyu** 12
Flamed with Maras salt.

( ) **Scallop** 7.5
With yuzu kosho, and ponzu mayonnaise.

( ) **Crab** 7
Crab with tempurako, avocado, and yuzu rocoto.

( ) **Eel** 7.5
Crispy with orange honey.

( ) **Veggie Avocado** 4
Sweet potato cooked in orange cumo and avocado.

( ) **Ika** 6
Fried squid, citrus aioli in squid ink and onion.

( ) **Antxovada** 8
Anchovy, sun-dried tomato dressing, avocado and panko

( ) **Short Rib** 10
12-hour slow-cooked short rib, yuzu rocoto, sweet potato crisps, and chicha morada sauce.

( ) *House sauces: Special soya & Unagi* 2

DESSERTS

( ) **Miso & Chocolate Brownie** 9
Served with capuccino ice cream

Helado 5

( ) *Chocolate* ( ) *Passion Fruit*
( ) *Matcha* ( ) *Pistachio*

( ) **Suspiro de la Geisha** 7.5

Mochi 7

( ) *Green Tea* ( ) *Double chocolate*
( ) *Cheesecake* ( ) *Yuzu*

NON-ALCOHOLIC BEVERAGES

( ) Coca Cola	3.5	( ) Lemonade	4.5
( ) Coca Cola Zero	3.5	( ) Passion fruit water	5
( ) Fanta Orange	3.5	( ) Water	3
( ) Aquarius Lemon	3.5	( ) Sparkling water	3.5
( ) Fuze Tea Lemon	3.5	( ) Mahou tostada without alcohol	4

ALCOHOLIC BEVERAGES

Beers

( ) Mahou	4
( ) Mahou gluten free	4
( ) Clara with Lemon	3.5
( ) Alhambra	4.5
( ) Japanese Kirin	4.5
( ) Japanese Sapporo	4.5
( ) Pilsen Callao	4.5

Cocktails

( ) Aperol Spritz	9
( ) Pisco Sour Classic	10
( ) Pisco Sour Passion Fruit	10
( ) Chilcano	10
( ) Sake Sour Passion Fruit	10
( ) Moscow Mule	10
( ) Akiro Spicy Mule 🌶	10

White	Glass	Bottle
( ) Desig, Xarelo *Penedès*	4	19
( ) Cantayano, Verdejo *Castilla y León*	6	27
( ) Abadia de San Campio, Albariño *Rías Baixas*	5.5	25
( ) Neno, Godello *Valdeorras*		27
( ) LaLume, Treixadura *Ribeiro*		35
( ) Tanca el Ulls Cartoixà, Xarello Vermell *Terra Alta*		33
( ) Montmains, Chardonnay *Chablis*		60
Rosé		
( ) Succès Vinícola Patxanga *Penedés*	4	21
Orange		
( ) Fio jo jo, Riesling *Mosel*		35
( ) Sophia L´Orange, Quebranta-Mollar *Pisco*		55
Red		
( ) Luno Negre, Garnacha, Cariñena, Syrah *Montsant*	4	19
( ) Heraclio Alfaro, Garnacha con Tempranillo *Rioja*	5	24
( ) La Fita, Xarelo Vermell, Xarelo, Macabeu *Penedès*		33
( ) Les Crestes, Garnatxa, Carinyena, Syrah *Priorat*		37
( ) Julieta, Trepat *Conca de Barberà*		35
Sparkling		
( ) Llopart Brut Nature Reserva *Corpinnat*	5.5	30
( ) Bufadors Les Voranes Brut Nature *Corpinnat*		39
( ) Inspiration 1818 *Champagne*	8.5	49
Sakes		
( ) Kurobi Yuyui Junmai (300ml)		16.5
( ) Kurobi Yuyui Junmai (720ml)	5.5	32
( ) Schichiken Junmai (300ml)		18.5
( ) Taiheiyo Junmaishu	6.5	36
( ) Sansyouraku Junmai-Yamahai		39
( ) Shochikubai Junmai-Daiginjo		55
( ) Iwa 5 Junmai - Daiginjo		150
Japanese Spirits		
( ) Hibiki Harmony	14	
( ) Yamazaki (12 años)	20	
( ) Roku gin	14	

THE AKIRO EXPERIENCE: A NIKKEI CULINARY JOURNEY

Akiro, the first restaurant specialized in Hand Rolls in Barcelona. Founded because we believe that Hand Rolls deserve a special place in our gastronomy. It's as easy as sitting down, choosing and letting yourself be carried away by this experience of Nikkei cuisine. Discover our Hand Rolls and let us take you on a culinary journey.

FRESH INGREDIENTES, ORIGINAL FLAVOURS

Our commitment to quality is unwavering, which is why we serve only the freshest products on the market. Our fish accompanied by homemade sauces and original nori seaweed, brought from the Ariake sea, Japan. Eating at Akiro brings together the perfect combination of quality and flavour