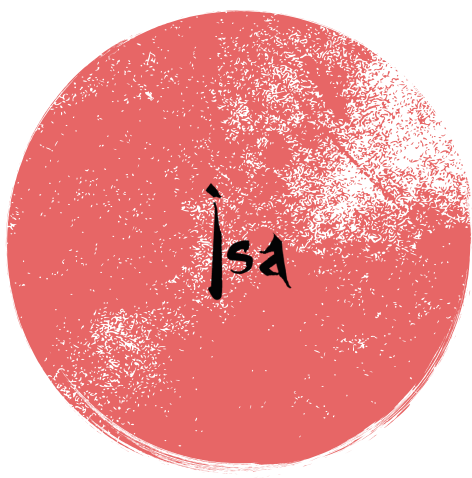
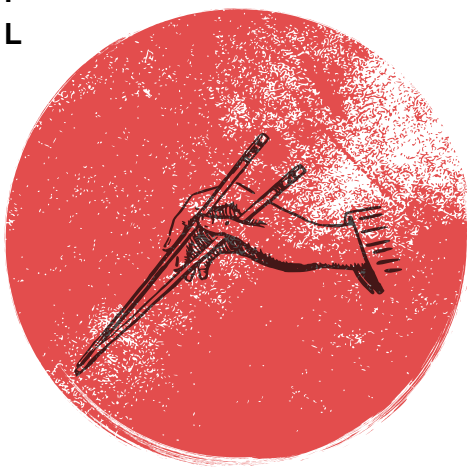






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Precios en € (IVA incluido) | Cargo por servicio 4,5€
Información sobre alérgenos disponible.

En Four Seasons Hotel Madrid, promovemos la sostenibilidad con productos locales, sostenibles y de temporada. Los huevos son de gallinas sin jaulas y apoyamos la pesca responsable. Cumplimos con el RD 1021/2022, permitiendo llevar la comida no consumida. Usamos envases 100% compostables y cumplimos con el RD 1021/2022 en prevención de Anisakis.

Prices in € (VAT included) | Service charge €4.5

Allergen information available.

At Four Seasons Hotel Madrid, we promote sustainability with local, sustainable, and seasonal products. Our eggs come from cage-free hens, and we support sustainable fishing. We comply with RD 1021/2022, allowing take-away of unused food. Our packaging is 100% compostable, and we follow RD 1021/2022 for Anisakis prevention

VIAJE POR ASIA TRIP TO ASIA

Edamame

o | or

Ostra

Oyster

+8

Nigiri omakase

Isa Dragon Roll

Dúo de tartar: atún y salmón

Tartare duo: tuna and salmon

Duo de gyozas: pollo y vegetales

Gyozas duo: chicken and vegetables

Lubina frita, salsa agridulce, encurtido de col

*Fried sea bass, sweet and sour sauce, pickled
cabbage*

o | or

Pluma Ibérica, pimienta de Sichuan, salsa char siu

*Iberian pork pluma, Sichuan pepper, char siu
sauce*

+15

Lava Cake

Extra helado | *Extra ice cream* +7

75

Precio por persona | Menú para mesa completa

Price per person | Set menu for the entire table

NIGIRI 2 piezas | 2 pieces

Extra caviar Osetra 1g | 5

Nigiri de aguacate | 8 

Avocado nigiri

 **Berenjena**, miso caramelizado, sésamo | 8 

Eggplant, caramelized miso, sesame seeds

 **O'Toro**, caviar Osetra | 21

Salmón, yuzu kosho, salsa ponzu

(flambeado en mesa) | 10

Salmon, yuzu kosho, ponzu sauce

(flambéed at the table)

Atún, cacahuètes, kizami wasabi, itogaki | 12

Tuna, peanuts, kizami wasabi, itogaki

Wagyu, yakiniku, pimienta Sichuan | 19

Wagyu, yakiniku, Sichuan pepper

Vieira, mantequilla de chiles | 15

Scallop, chilli butter

Hamachi, salsa XO | 14

URAMAKI 4 piezas | 4 pieces

 **Dragon Roll**, langostino, cangrejo de nieve,
mayo japonesa | 21

Dragon Roll, prawn, snow crab, Japanese mayo

Gaman Roll, tamagoyaki salmón, espárragos verdes | 19

Gaman Roll, tamagoyaki salmon, green asparagus

Himiko Roll, carpaccio de ternera,

tempura de espárragos (flambeado en mesa) | 17

Himiko Roll, beef carpaccio, asparagus tempura

(flambéed at the table)



CAVIAR OSETRA

30g | 150
50g | 250
100g | 490

Acompañado de pan mantou, salsa agria con trufa,
crema de topinambur

*Served with mantou bread, sour truffle sauce,
Jerusalem artichoke cream*

OSTRA | OYSTER | 8

Al natural o con vinagreta de yuzu
Natural or with yuzu vinaigrette

COPA DE CHAMPAGNE GLASS OF CHAMPAGNE

Ruinart R Brut | 30
Ruinart Rosé | 39

SASHIMI 5 cortes | 5 slices

Atún - Tuna | 23
O'Toro | 25
Salmón - Salmon | 19
Hamachi | 22
Vieira - Scallop | 24

TARTAR 2 unidades | 2 pieces

Tartar de remolacha y manzana verde,
tartaleta crujiente | 10 
Beetroot and green apple tartare, crispy tartlet

Tartar de atún, arroz crujiente, caviar Osetra | 16
Tuna tartare, crispy rice, Osetra caviar

 Tartar de salmón, tartaleta crujiente, ikura | 14
Salmon tartare, ikura, crispy tartlet

Tartar de wagyu A5, mini mantou | 19
Wagyu tartare A5, mini mantou

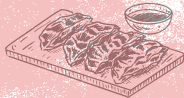
AL VAPOR | STEAMED

Gyoza, 5 uds | 5 pcs

Verduras | *Vegetable* | 16 

Pollo | *Chicken* | 18

Langostinos | *Shrimps* | 22



 **Bao de pato Pekín, 2uds. | 18**
Peking Duck Bao, 2 pcs.

DESDE EL WOK | FROM THE WOK

Wok de vegetales | 9 

Stir fried vegetables

Arroz salteado del chef | 9 

Chef's fried rice

Fideos salteados | 12 

Stir fried noodles

Proteína | *Protein*

Tofu | 6 

Langostinos | *Shrimps* | 10

Pollo | *Chicken* | 10

ROBATA | CHARCOAL GRILLED

Brocheta | *Skewer*

Salmón Saikyo Yaki (150g) | 20

Salmon Saikyo Yaki (150g)

Wagyu Kagoshima (50g) | 48

Kagoshima wagyu (50g)

 **Pluma char siu (150g) | 25**

Char siu 'pluma' (150g)

Salmón a la parilla (150g) | 23

Grilled salmon (150g)

Pluma Ibérica, pimienta de Sichuan, salsa char siu | 32

Iberian pork pluma, Sichuan pepper, char siu sauce

BOCADOS ASIÁTICOS | ASIAN BITES

Sopa miso, tofu, shiitake, wakame | 9 
Miso soup, tofu, shiitake mushroom, wakame

Edamame tostado, kimchi, lima | 9 
Charred edamame, kimchi, lime

Tataki de atún, miso, furikake | 28
Tuna tataki, miso, furikake

 **Croquetas tigre**, tartar de gamba blanca, 3 uds. | 14
Tiger croquette, white shrimp tartare, 3 pcs.

Langostinos en tempura, marinados en sake, mayonesa de kimchi, 5 uds. | 20
Shrimp tempura, marinated in sake, kimchi mayo, 5 pcs.

Verduras en tempura 5 uds. | 16 
Vegetable tempura, 5 pcs.

PARA COMPARTIR | TO SHARE

Berenjena China estilo Yuxiang | 14 
Chinese eggplant Yuxiang Style

Alitas de pollo koreanas, salsa gochujang, 4 uds. | 16
Korean chicken wings, gochujang sauce, 4 pcs.

Katsusando de presa Ibérica, col china, mayonesa japonesa | 20
Iberian pork Katsusando, Iberian 'presa' (shoulder cut), cabbage, hoisin mayonnaise

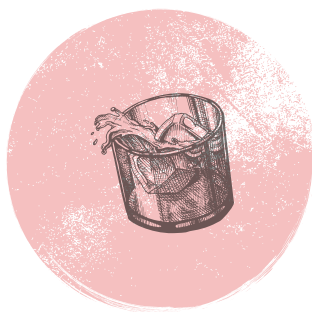
 **Katsusando de wagyu**, caviar Osetra | 95
Wagyu Katsusando, caviar Osetra

 **Brioche de pulpo** en tempura, mayonesa anticuchera, cebolla morada encurtida | 20
Octopus brioche in tempura, anticuchera mayonnaise, pickled red onion

Saam de lubina frita, salsa agridulce, encurtido de col, 4 uds. | 21 8 uds. | 42
Fried sea bass saam, sweet and sour sauce, pickled cabbage, 4 pcs or 8 pcs

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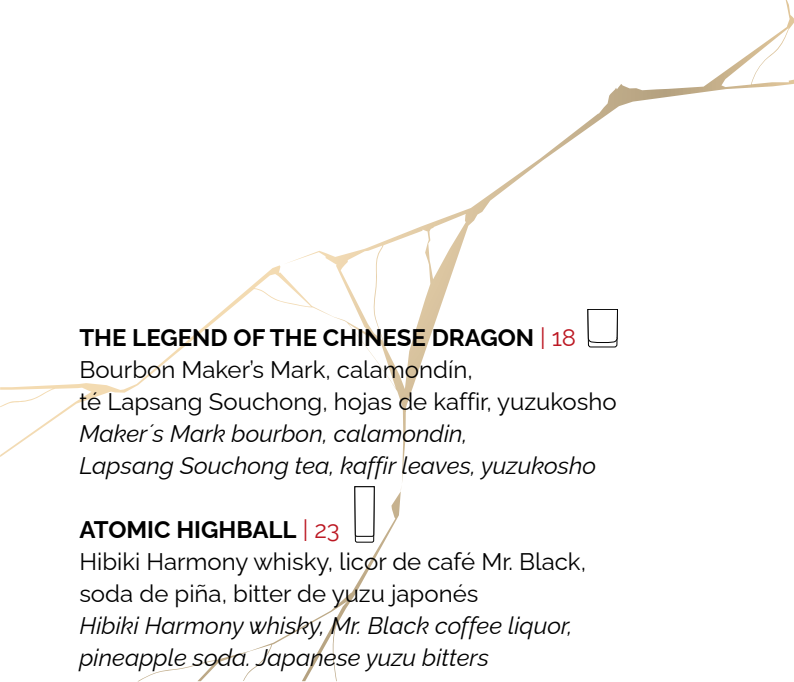
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Cada cóctel es un kanji invisible, un símbolo que queda en la memoria del paladar. Shodō no es sólo caligrafía, es el arte de la técnica, la meditación y la expresión artística.

Este menú recorre ese camino: desde el trazo más puro hasta la expresión más libre.

Each cocktail is an invisible kanji, a symbol that lingers in the memory of the palate. Shodō is not just calligraphy, it is the art of technique, meditation, and expression. This menu follows that path: from the purest stroke to the freest expression.



THE LEGEND OF THE CHINESE DRAGON | 18



Bourbon Maker's Mark, calamondín,
té Lapsang Souchong, hojas de kaffir, yuzukosho
*Maker's Mark bourbon, calamondin,
Lapsang Souchong tea, kaffir leaves, yuzukosho*

ATOMIC HIGHBALL | 23



Hibiki Harmony whisky, licor de café Mr. Black,
soda de piña, bitter de yuzu japonés
*Hibiki Harmony whisky, Mr. Black coffee liquor,
pineapple soda. Japanese yuzu bitters*

DON PORFIRIO | 21

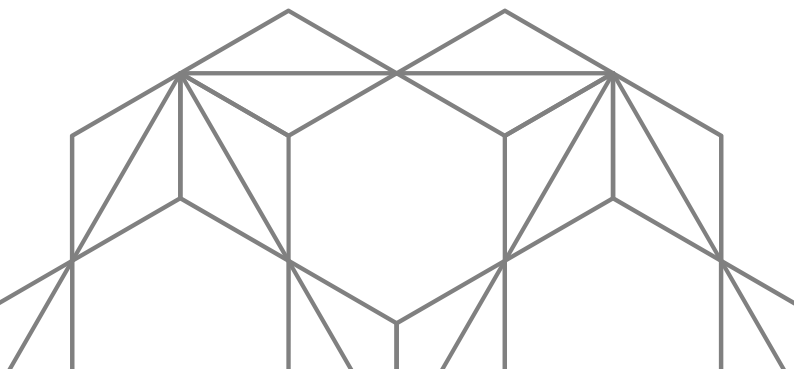


Ron Brugal 1888, coco, cordial de piña asada,
salsa nước chấm
*Brugal 1888 rum, coconut roasted pineapple cordial,
nước chấm sauce*

IZZY NOT FIZZY | 17 0% alc.



Seedlip Spice, soda fermentada de fresa y remolacha
Seedlip Spice, fermented strawberry & beetroot soda



伝統 DENTŌ

TOMMY'S CHOICE | 20



Rémy Martin VSOP, chufa, verjus, bitter Peychaud's
Remy Martin VSOP, tiger nut, verjus, Peychauds bitters

SPEA TO THE TEA | 19



Whisky Toki, Oloroso, té tailandés Chatramue
Toki whisky, oloroso sherry, Chatramue Thai tea

ICE ICE BABY | 20



Ginebra Roku, vainilla, manzana verde clarificada,
espuma de coco y citronella

*Roku gin, vanilla, clarified green apple,
coconut and lemongrass foam*

FIGGY COCO-CRAZY | 19



Ginebra Roku, hojas de higo, agua de coco, té Oolong
Roku gin, fig leaves, coconut water, Oolong tea

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ROCKABILLY | 17 o% alc.

Seedlip Grove, lima falsa, reducción de Coca-Cola, coco
Seedlip groove, fake lime, Coke reduction, coconut



SÉSAMO | 19

Vodka Ketel one redestilado con sésamo negro tostado,
mezcal Picaflor, cordial de lemonquat, cúrcuma y miel
*Roasted black sesame redistilled vodka Ketel one,
Picaflor mezcal, lemonquat-tumeric-honey cordial*



NITRO POPPY | 19

Nitro vodka Ketel One redestilado con manzana Granny
Smith, albahaca, limón encurtido, té de jazmín
*Nitro Granny Smith redistiled Ketel One vodka, basil, pickle
lemon, jasmine tea*



LA CHISMOSA | 21

Tequila Don Julio blanco, Chinola mango, chocolate blanco
Don Julio blanco tequila, Chinola mango, white chocolate

LA SELECCIÓN THE HOUSE OF SUNTORY

THE HOUSE OF SUNTORY SELECTION

	25ml	50ml	Highball
Hakushu Distiller's Reserve	20	40	24
Hakushu 12 - 100 Aniversario	65	125	75
Hakushu 18 - 100 Aniversario	250	475	285
Yamazaki 12	20	40	24
Yamazaki 12 - 100 Aniversario	40	80	48
Yamazaki 18	105	205	348
Yamazaki 25	750	1500	900
Yamazaki Spanish Oak	110	215	129
Yamazaki Puncheon	120	235	140
Yamazaki Peated Malt	125	245	147
Yamazaki Sherry Cask 2016	375	750	450
Hibiki Harmony	14	28	18
Hibiki Harmony - Edición Limitada 2021	38	75	45
Hibiki Japanese Harmony - 100 Aniversario	50	95	58
Hibiki 21	250	475	285

THE HOUSE OF SUNTORY

The Nature and Spirit of Japan

SUNTORY FLIGHT | 70

Hakushu Distillers Reserve, Yamazaki 12, Hibiki Harmony

SUNTORY 100 YEARS FLIGHT | 140

Hakushu 12, Yamazaki 12, Hibiki Japanese Harmony
Special Edition 2012

YAMAZAKI SPECIAL FLIGHT | 350

Yamazaki Spanish Oak, Yamazaki Puncheon,
Yamazaki Peated Malt

25 ml por referencia | 25 ml per reference