

# Sakura

## **OSTRA | OYSTER**

Kakigori  
*Kakigori*

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## **SALMÓN DE SAKURA | SALMON SAKURA**

Crudo de salmón curado en remolacha,  
cebollita encurtida  
*Salmon cured with beetroot,  
pickled green onions*

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## **KAIJU ROLL**

Cangrejo de concha blanda, arroz de sakura,  
cremoso acebichado de aguacate  
*Soft shell crab, sakura rice,  
acebichado and avocado cream*

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## **BAO ROSA | PINK BAO**

Costilla de ternera, salsa bulgogi  
*Short beef ribs, bulgogi sauce*

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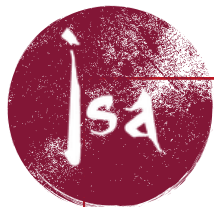
## **PICAÑA DE WAGYU | WAGYU SIRLOIN**

Puré de coliflor  
*Cauliflower purée*

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## **ÁRBOL DE SAKURA | SAKURA TREE**

55€ por persona | IVA Incluido  
*55€ per person | VAT included*



HIBIKI®  
SUNTORY WHISKY



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## KYOTO BLOOM | 23

Whisky Hibiki Harmony, vermut Mancino Sakura,  
flor de saúco, bitters de naranja  
*Hibiki Harmony whisky, Mancino Sakura Vermouth,  
elderflower, orange bitters*

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## TOKYO HANA PUNCH | 20

Ron Brugal 1888, agua de coco y banana,  
piña, bitters de sakura The Japanese  
*Brugal 1888 rhum, banana and coconut water,  
pineapple, Sakura The Japanese bitters*

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## CHERRY BLOSSOM | 20

Ginebra Roku, licor de cereza, fresa  
*Roku gin, cherry liquor, strawberry*

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## PANDA PANDA | 20

Ginebra Roku, pandan, arroz, banana  
*Roku gin, pandan, rice, banana*

Precio en € | IVA Incluido  
Price in € | VAT included