

A large, faint, light gray brushstroke in the background, resembling a stylized letter 'P' or a calligraphic flourish, centered behind the text.

Pur**o**sushi

Lounge

Platos fríos

Sunomono de quisquillas y vieiras Quisquillas y vieiras alineada con aderezo japonés y verduras de la playa.	18
Caballa kobujime Caballa curada y marinada en alga kombu.	14
Tataki de toro Ventresca de atún a la brasa con ponzu de tomate.	22
Tataki de bonito Lomo de bonito a la brasa con salsa ponzu cítrica.	14
Atún picante Taquitos de lomo de atún marinados con yema de curada.	22
Calamar y erizo (Ika uni) Sashimi de calamar y salsa de erizo gallego.	24
Neo sashimi Cortes de varios pescados del día en salsa de yema curada.	24
Salmón oyako zukuri Sashimi de salmón, huevas de salmón y yema.	22

Platos calientes

Berberechos con sake Berberechos abiertos con vapor de sake y dashi.	14
Wagyu A5 Kagoshima (80grs.) Entrecote de wagyu A5 con setas enoki	60
Sopa de miso	6

Postre

Mochi de chocolate blanco y yuzu Mochi casero hecho al momento	6
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Sashimis

6 pcs.

Salmón madurado	16
Atún	18
Hamachi	22
Ventresca de atún	24

Nigiris

1 pcs.

Atún	8
Venntresca de atún (toro)	9
Hamachi (pez limón)	8
Dorada dry aged	7
Salmón dry aged	7
Gamba roja	12
Vieira	9
Quisquilla	9
Jurel	6
Wagyu A5 japon	10

Futomakis

4 pcs.

Atunes	26
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Cold dishes

Sunomono de quisquillas y vieiras Baby local shrimp and scallops, coastal greens whit japanese dressing..	18
Atlantic mackerel kobujime Mackerel cured and marinated in kombu.	14
Tuna belly tataki Lightly seared over the grill, thinly sliced, with tomato ponzu.	22
Bonito tataki Charcoal-grilled bonito with citrus ponzú	14
Spice tuna Marinated tuna loin cuts with cured egg yolk.	22
Squid and sea urchin Squid sashimi with sea urchin sauce	24
Neo sashimi Assorted fish of the day in cured egg yolk sauce.	24
Salmon oyako zukuri Salmon sashimi with marinated egg yolk and salmon roe	22

Hot dishes

Cockles in sake sauce	14
Cockles steamed over sake, finished with sake sauce.	
Wagyu A5 Kagoshima (80grs.)	60
Charcoal-grilled Wagyu with sautéed seasonal mushrooms.	
Miso soup	6

Mochi

Mochi with white chocolate & yuzu	6
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SASHIMI

Salmon dry aged	16
Tuna	18
Yellowtail	22
Tuna belly	24

Nigiris

Tuna	8
Tuna belly	9
Yellowtail	8
Snaper dry aged	7
Salmon dry aged	7
Red prawn	12
Scallop	9
Sweet shrimp	9
Horse mackerel	6
Wagyu A5	10

Futomaki

Tuna mix	26
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