

HAND ROLLS SET MENU

() 3 HAND ROLLS Salmon Tuna Ebi Furai €16	() 4 HAND ROLLS Salmon Tuna Toro Crab €23	() 5 HAND ROLLS Salmon Tuna Toro Scallop Ebi furai €29	() 6 HAND ROLLS Salmón Tuna Hamachi Scallop Crab Toro €36
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HAND ROLLS

A LA CARTE

() Ebi Furai <i>Prawn tempura, avocado, chili/garlic mayonnaise.</i> €6	() Scallop 🍣 <i>With yuzu kosho, and ponzu mayonnaise.</i> €7.50
() Toro 🍣 <i>With tempura crumbs and scallions.</i> €7	() Crab <i>With yuzu and rocoto mayonnaise, tempura crumbs and avocado.</i> €6
() Tuna <i>With wasabi (kizami) and scallions.</i> €6.50	() Eel <i>Crispy with orange honey.</i> €8
() Salmon <i>With shishimi togarashi, chives and sesame.</i> €6	() Veggie Takuan <i>Cucumber and takuan (japanese pickled turnip).</i> €4
() Hamachi <i>With strips of aji amarillo, avocado and cilantro.</i> €8	() Veggie Aguacate <i>Sweet potato cooked in orange cumo and avocado.</i> €4
() Acevichado <i>Sea bass, aji amarillo, bell pepper strips in vinegar, cilantro, avocado and our acevichado sauce.</i> €8	() Ika <i>Fried calamari, citrus aioli, squid ink and onion.</i> €6

() House sauces: Special soya & Unagi €2

NIGIRIS

	c/u		c/u
() Calamari <i>With miso butter and dehydrated egg yolk.</i>	€3.50	() Salmon <i>Flamed with aji amarillo, chalaquita and red onion.</i>	€3
() Toro <i>With wasabi, tempura crumbs and sweet sauce.</i>	€4	() Tuna <i>Flamed with panca-miso.</i>	€3.50
() Hamachi <i>With cucumber chalaquita, oyster sauce, special sauce and crispy quinoa.</i>	€4	() Premium Salmon <i>Flamed salmon, foie gras curated in spices, truffle paté, cane honey and salt.</i>	€4.50

Beluga Caviar Supplement €8

A NIKKEI JOURNEY

() Edamames in Nikkei Sauce €4	() Tuna Tartar €13 <i>Tuna with yuzu kosho sauce with aji amarillo, bell pepper, garlic chips and carasatu bread.</i>
() Sea Bass Tiradito €9	() Hamachi Ceviche 🍣 €18
() Prawn Tempura *New 🍣 <i>Chopped and served with a creamy house sauce.</i> €8	() Ushio - Miso soup €5.50 <i>Made on a white fish base, with tofu, seaweed, fish and scallions.</i>
() Toro Tartar €14 <i>Toro, almonds and negi.</i>	

SASHIMI (4 Cuts)

() Hamachi €14	() Tuna €11
() Toro €12	() Salmon €8
	() Akiro Special €28 <i>3 cuts each</i>

DESSERTS

() Suspiro de la Geisha €8	
Ice Cream €6	Mochi €7
() Chocolate	() Green Tea
() Matcha	() Triple chocolate
() Passion Fruit	() Mango and Passion Fruit
() Pistachio	() Cheesecake

NON-ALCOHOLIC BEVERAGES

() Coca Cola	€3	() Nestea Lemon	€3
() Coca Cola Zero	€3	() Water	€3
() Fanta Orange	€3	() Sparkling water	€3.50
() Fanta Lemon	€3	() Mahou tostada without alcohol	€4
() Sprite	€3	() Lemonade	€4.50
() Aquarius Lemon			

ALCOHOLIC BEVERAGES

Beers

() Mahou	€3.50
() Mahou gluten free	€4
() Alhambra	€4
() Japanese Kirin	€4
() Japanese Sapporo	€4

Cocktails

() Tinto de Verano	€4.50
() Pisco Sour	€10
() Chilcano	€10
() Sake Sour	€10

White

() Cantayano (2022) Verdejo	€3.75
() La Nave (2021) Garnacha	€3.75
() Sal (2023) Albariño	€4.75
() Godello Sobre Lías (2020)	€5.50
() Majuelo del Chivitero (2021) Verdejo	€38
() Improvisació (2021) Xarel·lo	€55

Glass

Bottle

Red

() Milú (2022) Ribera del Duero	€3.75	€23
() Rayos UVA (2022) Rioja	€4	€25
() Peña el Gato (2021) Garnacha	€4.75	€30
() El Sueño (2020) Bobal		€44
() Cerro La Isa (2020) Garnacha		€70

Sakes

() Kurobi Yuyui Junmai (300ml)	€5	€16
() Schichiken Junmai (300ml)		€18.50
() Taiheiyō Junmaishu	€5	€40
() Sansyouraku Junmai-Yamahai	€6	€48
() Shochikubai Junmai-Daiginjo	€7	€70

Champagne

() Yannick PrévotEAU		€55
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Japanese Whiskey

() Hibiki Harmony	€14
() Yamazaki (12 years)	€18
() Hibiki Blossom	€24

THE AKIRO EXPERIENCE: A NIKKEI CULINARY JOURNEY

Akiro, the first restaurant specialized in Hand Rolls in Madrid. 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

GRACIAS POR ESTAR AQUÍ