



MENU OF DISHES

WELCOME TO MIRU

MIRU means "to look" in Japanese. But to really look, to discover, to use our senses to find ways of exploring Japanese gastronomy

We would like to propose a journey through this menu whose destinations you will choose through the different dishes that you will find in it.

In all of them you will find the product as the star, and in some cases, fused with Latin American or Western gastronomy.

All this has been elaborated with one intention: that you can discover new flavours and sensations through the senses: sight, hearing, smell, and of course, perhaps the most important in MIRU, taste.

The whole MIRU team hopes you enjoy this experience.

TRUFFLED EDDAM Soybeans with Maldon salt and truffle. ●	6,50€
SEAWEED SALAD/ SALTY KAISOU Mixed seaweed salad with citrus sesame sauce. ●	9,50€
OYSTERS WITH PONZU SAUSE Served with Ponzu sause, red tobiko (<i>fish roe</i>) and kizami wasabi (<i>wasabi paste</i>). ● ● ● ●	5,25€
TEMPURA OYSTERS Tempura oyster with passion fruit sauce. ● ● ●	5,25€
MINI SALMON TARTARE TACOS (4 PIECES) Includes four crispy nori seaweed tacos, salmon with Ponzu sauce, kizami wasabi (<i>wasabi sauce</i>) and fresh wasabi. ● ● ● ●	15,50€
RED TUNA TARTARE (BALFEGO) Red tuna marinated in sesame, red tobiko (<i>fish roe</i>) and crispy seaweed. ● ● ● ●	21,00€
SEA BASS AND PRAWN CEVICHE Citrus sauce, spicy, white fish (<i>ceviche</i>) and carabinero, chilli, red onion, truffle oil. ● ● ●	19,50€
GYOZAS JOWL AND PANCETTA (5 PIECES) Pork jowl and belly cooked at low temperature for 24 hours. ● ● ●	12,00€
WAGYU A5 GYOZAS (5 PIECES) Maximum level of quality. ● ● ●	13,50€
EBI IN TEMPURA (6 PIECES) Crispy prawns in Mediterranean tempura with spicy sauce. ● ● ● ● ● ●	16,50€
BLACK OR WHITE KAKIAGE (4 PIECES) Vegetable tempura with squid in its ink, prawns and chef's tempura sauce. ● ● ● ● ● ● ● ●	16,75€
TUNA TATAKI (AKAMI BALFEGO) Akami (<i>tuna</i>) Balfego sirloin with sesame, marinated in ponzu sauce and fresh wasabi. ● ● ● ● ● ● ● ●	18,90€
WAGYU TATAKI (NATIONAL SANTA ROSALIA) Wagyu tataki (<i>highest quality level</i>) with Teriyaki sauce and fresh wasabi. ● ● ● ● ● ● ● ●	21,00€
SALMON KIMCHI Flamed small cubes of flamed with kimchi sauce. ● ● ● ●	14,90€
KARAAGE TEMPURA 12-hour marinated chicken cubes, crispy Japanese-style tempura batter with spicy sauce. ● ● ● ● ● ● ● ●	14,90€

MISO SOUP / MISOSHIRU Miso soup with fresh tofu, Shiitake mushrooms, wakame seaweed and spring onion. ● ● ●	7,25€
YAKISOBA WITH SHIITAIKE AND TIGER PRAWN Fried wheat noodles with vegetables shiitake, tiger prawn and egg. ● ● ● ● ●	12,50€
YAKIMESHI Low temperature fried rice with vegetables, chicken, egg and xef's sauce. ● ● ● ●	11,50€
GOHAN RICE Extra portion of rice to accompany the dish.	5,00€

IKA NORARAGUE SQUID XL Crispy squid strips in tempura, served with a Japanese curry dipping sauce. ● ● ● ● ● ● ● ●	18,90€
WAGYU BEEF RIBS 550gr wagyu beef ribs at low temperature for 36 hours and chef's special sauce. ● ● ● ● ●	52,80€
WILD GUINDARA Glazed black cod accompanied by a creamy edamame-miso sauce and tender asparagus. ● ● ● ● ● ● ● ●	27,50€
VEAL CHEEKS 550gr veal cheek cooked at low temperature with leek confit and pumpkin parmentier. ● ● ● ● ● ● ● ●	28,90€

ALLERGENS

- Gluten

● Eggs

● Peanuts
- Dairy

● Celery

● Sesame
- Lupins

● Crustaceans

● Fish
- Soy

● Nuts

● Mustard
- Sulphites

● Molluscs



Nori seaweed rolls coated with rice and premium quality ingredients.

MIRU URAMAKI Rice roll with tuna, mango and foie, white fish and asparagus. ● ● ● ●	18,50€
NASU URAMAKI Rice roll with toro and Teriyaki sauce, filled with crispy aubergine and honey. ● ● ● ●	16,90€
SOFT SHELL CRAB URAMAKI Rice roll with salmon, pepper and onion vinaigrette, filled with tempura soft shell crab, avocado and marinated cucumber. ● ● ● ● ● ●	18,50€
EEL URAMAKI Rice roll with eel, filled with Canary Island banana and ground sesame. ● ● ● ●	18,00€
MEXICAN MIRU URAMAKI Crunchy salmon and avocado roll, topped with seared salmon, finely chopped spring onion, cream cheese, spicy mayo, and eel sauce. ● ● ● ● ●	18,50€
RAINBOW URAMAKI Tempura prawn, avocado, marinated cucumber, 4 types os fish and tobiko (<i>fish roe</i>). ● ● ● ● ● ●	17,50€
TOBIKO ROLL Rice roll with green tobiko (<i>fish roe</i>), salmon with spicy mayo sauce and Teriyaki sauce, filled with smoked eel and avocado. ● ● ● ● ● ●	17,50€
HOTATE URAMAKI (SCALLOP) Rice roll with scallops, red tobiko (<i>fish roe</i>), filled with tuna and avocado. ● ●	16,50€
TORO URAMAKI Rice roll with toro, fresh wasabi and spring onion, filled with Kani, scallop and spicy tuna tartar. ● ● ● ●	18,50€
WAGYU NEGI URAMAKI Rice roll with seared wagyu, fresh wasabi and spring onion, filled with grilled steak, spring onion, butter and garlic. ● ●	18,50€
CARABINERO URAMAKI Rice roll with carabinero, sauce and fresh wasabi, filled with tuna tartare and avocado. ● ● ● ●	19,00€



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HOSOMAKI

Rolls topped with nori seaweed and different ingredients.

HOSOMAKI APO Rice with avocado tempura, cream cheese and salmon tartare. ● ● ●	16,00 €
MAYON HOSOMAKI WAGYU Rice with avocado tempura, smoked wagyu tartare. and fresh wasabi. ● ● ● ● ●	17,50 €
TUNA HOSOMAKI Rice with tuna inside. ●	11,00 €
SALMON HOSOMAKI Salmon rice with Sake. ●	10,00 €

GUNKAN

Rice balls topped with fish or nori seaweed and filled with different ingredients.

SALMON GUNKAN (2 PIECES) Rice with cream cheese, wrapped in salmon and crispy salmon. ● ● ●	10,50€
WAGYU GUNKAN (2 PIECES) Rice wrapped in nori seaweed and seared wagyu dices with fresh truffle grated tableside. ● ●	11,90€
EEL GUNKAN (2 PIECES) Eel tartare, wrapped in salmon and fresh eel with marinated quail egg. ● ●	11,90€



FUTOMAKI

Big rice rolls covered with tempura nori seaweed and filled with premium ingredients.

FUTOMAKI HOT PHILADELPHIA Roll with red tobiko (fish roe) filled with salmon, cream cheese, cucumber and breaded avocado. ● ● ● ●	16,00 €
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SASHIMI

Freshly sliced Japanese-style fish.

TUNA SASHIMI (6 PIECES) 6 pieces of Balfego tuna. ●	17,00€
SALMON SASHIMI (6 PIECES) 6 pieces of salmon sashimi. ●	15,00€
MIXED SASHIMI 3 pieces of salmon sashimi and 3 pieces of Balfego akami sashimi. ●	16,00€
SASHIMI MIRU TABLE Assorted sashimi (24 pieces). Featuring salmon, akami, tuna belly, hiramasa (yellowtail), squid and scallop. ●	36,00€

TABLES

MIRU TABLE Assorted sushi: Sashimi (4 pieces of salmon y 4 pieces of tuna). Uramaki (8 pieces). Nigiri (5 pieces). Salmon Gunkan (2 pieces) ●	48,00€
IKIGAI TABLE Assorted sashimi (4 pieces of salmon, 4 pieces of balfego tuna and pieces of hiramasa) 8 uramaki 2 varieties (6 pieces of nigiri and 4 gunkan of chef's special salmon). ●	58,00€

見る

RESTAURANT GASTRO-FUSIÓ

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Rice balls topped with different ingredients.

SAKE Salmon / Seared salmon.	3,60 €
TORO (Toro) Balfego tuna belly.	4,50 €
AKAME Balfego tuna.	4,00 €
HOTATE Seared scallop with truffle cream.	3,80 €
LUBINA Marinated sea bass with ponzu sauce and oil caviar.	3,60 €
FRESH EEL NIGIRI FROM DELTA DEL MAR Eel cooked with unagui sauce.	4,50 €
RED PRAWN NIGIRI Red prawn, special chef’s sauce and fresh wasabi.	4,00 €
WAGYU NIGIRI WITH FOIE Wagyu with foie and black salt.	4,80 €
CARAMELISED FOIE NIGIRI Foie, dehydrated apple, and chef’s special sauce.	4,80 €

JAPANESE MOCHIS Mango-passion fruit, dark chocolate, white chocolate, strawberry.	7,00€
CHEESECAKE (HACHE HOMEBAKED) Cheesecake made in an astisan way and super creamy.	7,90€
MATCHA TEA CAKE (HACHE HOMEBAKED) Matcha tea cake fudes with a classic cake.	7,90€
MIRU PASSIONFRUIT CAKE Homemade cream cheesecake with natural passion fruit, with Lotus biscuit base and matcha tea.	7,90€
CHOCOLATE TRUFFLES (8 PIECES)	8,70€
MATCHA TRUFFLES (8 PIECES)	8,70€
MIXTE TRUFFLES (8 PIECES)	8,70€
CHOCOLATE CAKE Homemade cake made of 90% chocolate and super creamy.	7,90€



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MIRU MENU

MIRU in Japanese means LOOK, but really look, discover, use our senses to find new ways of discovering Japanese gastronomy. Through this menu we want to propose a journey through which you will discover the key pieces of our gastronomic proposal.

A journey to be made with your senses: sight, hearing, smell through the aroma of our dishes and above all, taste.

TRUFFLED EDDAM

Soybeans with Maldon salt and truffle.

BLUEFIN TUNA TARTAR

Red tuna marinated with sesame, orange tobiko (*fish roe*) and seaweed crispy.

GYOZAS TRILOGY

VEGETABLE GYOZA

Mixed vegetables (*carrot, courgette, onion, Shiitake mushrooms*).

GYOZA JOWL AND PANCETTA

Low temperature jowl and pancetta cooked for 24 hours.

A5 WAGYU GYOZA

Highest level of quality.

SEA BASS CEVICHE

Citrus sauce, spicy, white fish (*ceviche*), cilli, red onion, truffle oil.

WHITE KAKIAGE

Vegetable tempura with squid, prawns and chef's tempura sauce.

WAGYU TATAKI

A5 wagyu tataki (*highest level of quality*) with Teriyaki sauce and fresh wasabi.

SUSHI SELECTION

Different pieces of sushiselected by the chef.

FOIE NIGIRI

Foie nigiri with dehydrated apple.

DESSERT OR COFFEE

Choose from our selection of desserts.

Some of the dishes will be presented as a double portion to share.

MENU PRICE PER PERSON
58,00€

PAIRING OPTION

Wines recommended by the sommelier. 3 different wines per menu,
1 glass per person of each wine.

79,95€

Minimum menu for two people. Drinks not included.



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MENU IKIGAI

TRUFFLED EDDAM

Soybeans with Maldon salt and truffle.



TUNA TATAKI (AKAMI BALFEGO)

Akami (*tuna*) Balfego sirloin with sesame, marinated in ponzu sauce and fresh wasabi.



or

WAGYU TATAKI (NATIONAL SANTA ROSALIA)

Wagyu tataki (*highest quality level*) with Teriyaki sauce and fresh wasabi.



GYOZAS JOWL AND PANCETTA (5 PIECES)

Pork jowl and belly cooked at low temperature for 24 hours.



or

WAGYU A5 GYOZAS (5 PIECES)

A5 Gyozas (*maximum level of quality*) elaborated by our chefs.



IKIGAI TABLE

Assorted sashimi (4 pieces of salmon, 4 pieces of balfego tuna and pieces of hiramasa)

8 uramaki 2 varieties (*6 pieces of nigiri and 4 gunkan of chef's special salmon*).



DESSERT OR COFFEE

Choose from our selection of desserts.

**MENU PRICE PER PERSON
(MINIMUM TWO PEOPLE)
78,00€**

AL·LERGOGENS

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|----------|--------|-----------|----------------|------------|
| Gluten | Lactis | Tramussos | Soia | Sulfits |
| Ous | Api | Crustacis | Fruits de pela | Mol·luscos |
| Cacauets | Sèsam | Peix | Mostassa | |