



Xuba Tacos x Nomo

TACO DE SOFT SHELL CRAB	9 €
Soft shell crab taco	

Naoyuki Menu 50,00€

Menú Naoyuki 50€	50 €
With this menu you will enjoy our chef's selection	

Japanese Tapas

1 - Edamame	5,05 €
Steamed soy beans	
2 - Spicy Edamame	6 €
Fried soy beans with spicy sesame aroma	
3 - Age Edamame Truffle	7 €
Fried soy beans with white truffle aroma	
4 - Sukiyaki Croquette	2,5 €
Japanese oxtail croquette battered in panko	
5 - Takoyaki Croquette	2,7 €
Octopus croquette with takoyaki sauce, japanese mayonnaise and dried bonito fish	
6 - Yaki hotate to foie	5,3 €
Grilled scallop skewer with foie and teriyaki sauce	
7 - Tsukune Yaki	4,75 €
Vegetal proteins meatballs skewers with teriyaki sauce	

Gyozas

8 - Ebi gyoza (4 unidades)	9,35 €
Prawns and vegetable dumplings	
9 - Gyu Niku Gyoza (4 unidades)	9,35 €
Beef dumplings with caramelized onion and yuzu cream	
10 - Buta gyoza (4 unidades)	11 €
Butifarra de perol (catalan sausage) and vegetable dumplings with demi glace japanese sauce	

Starters

13 - Miso Shiru	5,15 €
Miso soup with tofu and wakame seaweed	
14 - Ebi chili	14,6 €
Spicy shrimps on crispy kataifi noodles and fried egg	
15 - Okonomi Omelette	13,55 €
Open omelette with octopus and okonomiyaki sauce	
16 - Vegetable Okonomi Omelette	13,55 €
Open omelet with vegetable proteins and okonomiyaki sauce	
17 - Green wasabi salad	7,9 €
Grilled avocado salad with lamb's lettuce, wasabi vinaigrette and lime	

Tempura and Grill

20 - Tori no Kara-Age	6,9 €
Kara-age fried chicken	
21 - Shiro ebi no kara age	8,9 €
Glass shrimps kara-age with kimuchi sauce	
22 - Ebi no tempura	14,5 €
Shrimp tempura with kimuchi sauce	
23 - Foie kaki age	15,65 €
Vegetable tempura with foie and fried egg	

Grill and Teppan Yaki

27 - Tako yaki	15,65 €
Grilled octopus with potato mochi and spicy mayonnaise	
28 - Inoshishi no nikomi harumaki	19 €
Crispy wild boar cannelloni with potato mochi	
29 - Gyu niku no tataki	22 €
Beef tataki with confit mushrooms and miso sauce	
30 - Black cod no saikyo-yaki	24 €
Marinated black cod with saikyo miso grilled and mango miso and yuzu gratin	

Raw Bar

39 - Maguro taco	4,75 €
Tuna tartar mini taco with marinated wasabi leaves and shiso	
40 - Ebi Taco	6,75 €
White shrimp tartar mini taco with yuzu and passion fruit sauce.	
41 - Toro taco	5,9 €
Tuna belly tartar mini taco and trout roe	
42 - Salmon taco	4 €
Norwegian salmon tartar mini taco with mango and trout roe	
43 - Salmonete no tataki	22 €
red mullet tataki with sugar snap peas, ponzu sauce and fresh wasabi leaves	
44 - Toro no canelon ikura nose	21 €
Half-Fat tuna cannelloni with avocado, trout roe, fresh wasabi leaves	
45 - Maguro Tataki	14,6 €
Tuna tataki with avocado cream	
46 - Salmon sashimi (3 unidades)	8 €
Norwegian salmon sashimi	
47 - Maguro sashimi (3 unidades)	8,95 €
Bluefin tuna sashimi	
48 - Toro sashimi (3 unidades)	10,4 €
Bluefin tuna belly sashimi	

Rice, Noodles

33 - Yakimeshi	11,45 €
Fried rice with beef and omelette	
34 - Unagui yakimeshi	15,25 €
Fried rice with eel, local mushrooms and black trumpets	
35 - Omu yakisoba	13,55 €
Omelette wrapped grilled noodles with beef and vegetables	
36 - Aka ebi yakisoba	23 €
Yakisoba noodles with red shrimp, shiitake and egg fried	

Hosomaki y Futomaki

51 - Salmon Maki (6 unidades)	8 €
Norwegian salmon hosomaki	
52 - Ebimayo mentaiko maki (5 unidades)	9,25 €
Cooked shrimp futomaki with avocado and mentaiko sauce and mayonnaise	
53 - Vegetable Teriyaki maki (5 unidades)	9,35 €
Vegetable protein futomaki with spicy sauce	
54 - Spicy salmon maki	10,9 €
Spicy salmon futomaki with cucumber	
55 - Spicy Tuna maki (5 unidades)	11,45 €
Tuna futomaki with spicy sauce	

Uramaki

58 - Salmon to avocado roll (8 unidades)	11,45 €
Norwegian salmon uramaki with avocado and mayonnaise	
59 - Ebi Tempura Maki roll (8 unidades)	11,05 €
Shrimp tempura uramaki with lettuce and tobiko roe	
60 - Hokkai Pepper roll (8 unidades)	14,6 €
Avocado tempura uramaki with Norwegian salmon and scallop, spicy sauce and crispy ten-kasu	
61 - Philadelphia roll (8 unidades)	14,6 €
Avocado tempura uramaki with cream cheese, truffle sauce, wasabi and mango	
62 - smoke fish roll (8 unidades)	15,25 €
Panko battered prawn uramaki with Norwegian salmon and flambéed butterfish, tartar sauce and caramelized onions	
63 - Maguro tataki kimuchi roll	12,9 €
Tuna tataki uramaki with cucumber, kimchi, japanese mayonnaise and spring onion (8 units)	
64 - Rainbow Tuna roll (8 unidades)	18,9 €
Avocado tempura uramaki, tuna belly, caramelized onion and truffle sauce	

Temakis

90 - Maguro tartar no temaki (4 unidades)	13,55 €
Tuna tartar temaki with fried egg and Japanese spring onions	
91 - Toro tartar no temaki (4 unidades)	14,6 €
Tuna belly tartar temaki with Japanese spring onion, marinated turnip, piparras and marinated wasabi leaf	
92 - Unagui to foie no temaki (4 unidades)	13,55 €
Eel temaki with grilled foie gras and nitsume sauce	
93 - Kama toro no temaki (4 unidades)	14,2 €
Grilled marinated tuna parpatana temaki	

Nigiris

70 - Salmon Noruega Nigiri	2,95 €
Norwegian salmon nigiri	
71 - Maguro Nigiri	3,05 €
Tuna nigiri	
72 - Toro Nigiri	4 €
Tuna belly nigiri	
73 - Unagi Nigiri	3,9 €
Flamed eel nigiri	
74 - Aburi salmon nigiri	4 €
Norwegian salmon flamed nigiri with Japanese mayonnaise, salmon roe and pearl onions	
75 - Maguro tataki no nigiri trufa nose	3,8 €
Soy-marinated tuna tataki nigiri with black truffle cream sauce	
76 - Aburi toro nigiri	4,1 €
Flamed tuna belly nigiri with caramelized onion	
77 - Butter fish nigiri	3,15 €
Butterfish nigiri with kimuchi sauce and pickled peppers in vinegar	
78 - Aburi salmonete no nigiri yuzu so-su	4,1 €
Mullet tataki nigiri with yuzu and maracuya sauce	
79 - Foie Nigiri	4 €
Grilled foie with teriyaki sauce nigiri	
80 - Brie Nigiri	3,5 €
Brie nigiri flamed with honey and nuts	
81 - Uzura no tamago nigiri	3,8 €
Fried quail egg nigiri with iberian ham and nori seaweed sauce	
82 - Ikura No Gunkan	4,2 €
Salmon roe gunkan	

Assorted Sushi

94 - SUSHI 7p	13,55 €
4 Makis and 3 Nigiris	
95 - Sushi 15p (15 unidades)	27,2 €
8 Makis y 7 Nigiris	
96 - Bandeja especial 35p (35 unidades)	72,5 €
Special Chef's Selection of maki and nigiri sushi	

Desserts

Hot brioche with taro and red berries	6,2 €
Hot brioche with taro and red berries	
Brioche caliente con dulce de leche	6,2 €
Hot brioche with dulce de leche	
Nomo japanese truffles	3,8 €
Matcha tea and sake truffles	
Caramelised with chocolate mousse	7,9 €
Caramelised with chocolate mousse, strawberries in green shiso syrup and strawberry sorbet	
Taro Panna Cotta	7,25 €
Taro Panna Cotta with yoghurt ice cream and pineapple crumble	
Xuixo de crema a la brasa	6,2 €
Grilled with cream and taro ice cream	
Three chocolate textures	6,9 €
Sponge cake, creamy mousse and chocolate crumble with strawberries	
Crunchy mango mochi	7,25 €
Crunchy mango mochi filled with hazelnut with mango, fresh passion fruit and mint	
Oreo mochi	6,2 €
Oreo mochi with Oreo crumble	
Matcha tea mochi	
Matcha tea mochi with matcha tea ice cream	

Ice cream and Sorbet

Ginger sorbet with lime	3,9 €
Ginger sorbet with lime	
“Dulce de leche” ice cream with chocolate	3,9 €
“Dulce de leche” ice cream with chocolate	
White chocolate ice cream	3,9 €
White chocolate ice cream	
Taro ice cream	3,9 €
Taro ice cream	