



SLVJ

VALENCIA

✂️ GLUTEN FREE 🌱 VEGAN

SUSHI BAR 🍣

SPICY TUNA * 18

Tuna, Spicy Mayo, Avocado, Feta Tofu emulsion, Crispy Wontons

KIMCHI KEMSEI * 18

Tuna, Kimchi Sauce, Avocado, Kizami, Wasabi, Tempura Flakes

SOFT SHELL * 24

Soft Shell Crab, Snow Crab, Avocado, Asparagus, Chives Tobiko, Spicy Mayo, Lettuce, Ikura

BLUE FIN TUNA AND 18

BLACK GARLIC ROLL
Tempura Watercress Tempura, Chard Tuna, Black Garlic Sauce

SPICY HAMASHI 17

Yellowtail Fish Tartare, Asparagus Tempura, Yellowtail and Green Chili Topping, Yuzu Dressing

SPICY SALMON * 18

Spicy Mayo, Chives, Avocado, Salmon, Crispy Wonton, Passion Fruit and Eel Sauce

FUJIROLL 21

Snow Crab, Chives, Lettuce Avocado, Tobiko, Tempura Prawns in Gochujang Sauce

DINAMITA 16

Crab wrapped in soy leaf with Truffle Butter

SALVAJE ROLL ✂️ 21

Salmon, Hamachi and tuna "Tartares"

RAINBOW * 18

Snowcrab, Cucumber, Chives, Salmon, Tuna and Avocado Topping, Eel Sauce and Crispy Wonton.

SHRIMP 20

Shrimp, Asparagus, Spicy Mayo Itogaki, Eel Sauce, Ikura

VEGAN ✂️🌱 12

Asparagus Tempura, Cucumber, Lettuce, Avocado, Kampio, Smoked Pepper, Shibazuke Yuzu Kosho Soy

KING CRAB 25

SUPER DINAMITA

King Crab Wrapped in Soy Leaf, Truffle Butter

SAMPLER

SUSHI * 50

1 rolls, 11 nigiri

+ SUSHI * 75

1 Rolls 11 nigiri

SASHIMI * 55

6 x chef's selection fish and seafood

+ SASHIMI * 85

10 x chef's selection fish and seafood

NIGIRI 🍣

2 pieces per order

SASHIMI ✂️

2 pieces per order

KINMEDAI * 14

Golden Big Eye Snapper

SHIMA-AJI * 10

Stripped Jack Fish

HOTATE * 13

Japanese Scallops

SEA BREAM * 10

Mediterranean Fish

TAMAGO 10

Japanese Omelet

ANAGO 13

Salt Water Eel

KING SALMON * 10

Nordic Salmon

TAKO * 10

Octopus

AKAMI 12

Red Meat Tuna

THAI SNAPPER 10

Snapper Fish

UNAGI 10

Freshwater Eel

IKA * 10

Squid

KING CRAB * 16

Alaskan King Crab

HAMACHI * 16

King Yellow Tail

IKURA * 18

Salmon Roe

CRAYFISH * 14

Sweet Shrimps

O-TORO * 14

Fatty Tuna

CHUTORO * 14

Medium Fatty Tuna

KAMPACHI * 12

Amberjack

FOIE GRAS 14

Foie Gras a la Plancha, Salsa de Angila

FRESH 12

WASABI

UNI * 16

Sea Urchin

HOSOMAKI 🍣 ✂️

NEGITORO 18

O-toro, scallions, chives and shiso

TEKKAMAKI 14

Tuna

SAKE MAKI 11

Salmon and Wasabi

KAPPAMAKI 7

Cucumber and wasabi

GUNKANS

IKURA Y HUEVO 18

DE CODORNIZ
Salmon Roe

O-TORO * 14

TARTARE
Chives and Shiso

TEMAKIS

SALMÓN * 16

Salmon, avocado, truffle, garlic mayo, ikura

ATUN * 16

Tuna, avocado, caviar, garlic Mayo, kizami wasabi

RICE / SOUPS / NOODLES 🍜

WOK VEGGIE FRIED RICE ✂️🌱 16

Corn, Cauliflower, chives, Pickled Red Cabbage

ARROZ CON PATO AL WOK ✂️ 26

Duck Fried Rice, Truffle

WAGYU BEEF FRIED RICE 28

Ikura, Poached, Egg

BEEF RAMEN 20

Fresh Noodles, Hanjuku Egg, Chives, Baby Corn

MISO SOUP ✂️🌱 9

Toasted Tofu, Chives, Lemon Zest

RAW BAR 🍣

PARA COMPARTIR

HOT STONE TAKO TIRADITO 16

Thin Sliced Octopus, Nori, Gochujang and Miso Powder, Roasted Cappers and Cilantro

TRUFFLED KING SALMON * ✂️ 16

Thin Sliced King Salmon, Gochujang powder, Miso, Yuzu Vinaigrette

TUNA TIRADITO * 16

Thin Sliced tuna, garlic ponzu, nori, gochujang and miso powder, micro shiso leaves

KAMPACHI TIRADITO * 16

Thin Sliced Amberjack, Crispy Pototes, Yellow Chili Sauce

TO SHARE 🍴

CAULIFLOWER BOOM ✂️ 18

Smoked Cauliflower Coulis, Yellow Pepper, Feta Tofu Dressing

ROCK SHRIMP TEMPURA 24

Shrimps in tempura, glazed in wasabi sauce with lime and crispy kale.

SALMON CRISPY RICE * ✂️ 16

Crispy rice nigiri, spicy salmon tartare, ikura and cilantro.

GLAZED AND SPICY EDAMAME 12

Edamames Glazed in Sakura Sauce, Ito Togarashi and Katsubushi

PRAWN DUMPLING 18

Lobster, Seafood bisque, Crispy Wonton,

TRUFFLED MUSHROOM DUMPLINGS 16

Maitake, Demi glace, Truffle Cream

SHORT RIB BUNS 16

Smoked Short Rib, Shiso Leaf, Pickled Cabbage and Coleslaw, Gochujang Sauce

SALVAJE JAPANESE PIZZA* 20

Tuna, Gochujang, red onion, cherry tomato, Cilantro

SALVAJE JAPANESE TACOS 14

Sirloin Steak, Yuzu paste, Napa Cabbage, Crispy Nori

MEJILLONES AHUMADOS 15

SALADS 🥗

WAKAME KUY-KUY SALAD 🌱 12

Green Mango, Ripe, Cucumber, Radish

SALVAJE SALAD 22

King Crab, Greens, mayo, Saikyo Miso

ROBATA 🍢

ROASTED BRANZINO 34 (X 2-3 PAX)

Robata seabass shiso and ponzu sauce

TATAKI DE VENTRESCA 29

A LA ROBATA

Tuna Tataki Style, Ponzu Sauce

CARABINEROS ✂️ 20 PU.

Robata Red Prawns with yuzu Hollandaise Sauce and Ichimi Togarashi

BLACK COD ✂️ 35

Whitefish glazed in Japanese plum and bed of chard

TURBOT TO THE ROBATA 75 (X 2-3 PAX)

Turbot a la Robata with Chimichurri Japanese Watercress Salad

ROASTED SALMON ✂️ 24

Robata Salmon, Soy Dressing, Chard

TIERRA

GRILLED AND SMOKED

SHORT RIB ✂️ 36 (X 2 PAX)

12 Hour Slow Cooked Short Rib

LOMO ALTO ✂️ 135

WAGYU A4 (560GR)

60 DAYS MATURED

Robata with Yuzu Butter and Ponzu

STEAK SALVAJE ✂️ 28

40 days Aged Sirloin, Yuzu Hollandaise, Seasonal Mushrooms

ENTRAÑA WAGYU 46

Wagyu Skirt Steak

WAGYU A5 ✂️ 80

Robata Grilled (japanese grill)

GRILLED AND GLAZED

LAMB SHANK 34

Brussel sprouts, teriyaki sauce, fried wonton skins

OKI OKU CHICKEN 28

Organic Chicken Marinated in Miso and Smoked with Aromatic Herbs.

GRANJA

GRILLED AVOCADO 🌱 14

Truffle, Ponzu Sauce

PAPAS TRUFADAS

CONFITADAS 8

3 times Cooked, Truffle

BRUSSELS SPROUTS ✂️🌱 14

Kimchi Sauce

BABY CORN A LA ROBATA 14

Katsubushi Flakes, Shiso, Soy Butter

GRILLED WILD 22

MUSHROOMS

Ponzu, Hollandaise Sauce, Yuzu, Chives

POSTRES

YUZU & YUZU PIE 16

Japanese citrus in sorbet and cream accompanied by crunchy pistachio, matcha cream and dry meringue

ICHIGO Y CREAM 14

Wild strawberries with cream in our best style, With whipped white chocolate cream. Crispy chocolate-coffee and raspberry sorbet and coriander

MATCHA VOLCÁN 14

creamy blast of matcha and white chocolate with coconut ice cream

CACAO SALVAJE 16

5 different textures of chocolate in different shades with a smoky touch

COCONUT 3 LECHES 14

3 leches with caramelized coconut, whipped cream, lime and Coconut Ice Cream.