

MAKI: Rice roll wrapped in dehydrated nori seaweed. Can be combined with vegetables, fish and/or fruits.

NIGIRI: Oval-shaped mound of rice topped with a fish cut. The most popular piece of sushi in Japan.

SASHIMI: Fish or seafood finely sliced, thus enhancing its taste and texture. Maximum expression of the Japanese cuisine.

WASABI: Japanese condiment. Extract of the Japanese horseradish root. Hot spicy.

GARI: Pickled tube, usually ginger. It is used to cleanse the palate and avoid the mix of flavors between pieces of sushi and/or sashimi.

SOY SAUCE: Preparation based on water, soy and kombu seaweed.



TABLE OF ALLERGEN PRODUCTS

VEGETARIAN DISHES

 CELERY

 DAIRY PRODUCTS

 FISH

 EGGS

 WHEAT

 NUTS

 SHELLFISH

 SOYBEANS

 SESAME

All our dishes may contain traces of allergen products



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SUSHI BAR MINATO
naturally original

STARTERS...



“IGIC included”

- SEAWEED SALAD: 8,70 €
Marinated seaweed with sweet potato, lettuce mix, wok-sautéed tuna, japanese mayonnaise and sesame.
- YASAI SALAD: 9,20 €
Grilled vegetables with soy vinaigrette and palm honey.
- EDAMAME WITH WHITE TRUFFLE OIL 3,95 €
Boiled soybean pods with white truffle oil.
- SAKE TARTAR 12,50 €
Salmon tartar with a touch of ginger.
- MAGURO TARTAR 15,20 €
Tuna tartar with marinated seaweed in two textures.
- MISO SOUP 4,50 €
Dashi (typical Japanese broth) with soybean paste and wakame seaweed.
- TAKO RAMEN 9,80 €
Fine wheat noodles sautéed with octopus, shitake mushrooms and kabayaki sauce.
- YAKI UDON 9,95 €
Thick wheat noodles sautéed with tuna, vegetables and yakisoba sauce.
- SHIITAKE UDON 9,90 €
Thick wheat noodles served with Dashi, shitake mushrooms, vegetables and yakisoba sauce.

- KAI-SEN RAMEN 9,95 €
Sautéed noodles with prawns, squid, vegetables and yakisoba sauce.
- TORINIKO RAMEN 9,95 €
Sautéed noodles with chicken, shitake mushrooms, pak choi and katsu sauce.
- TAKOYAKI 9,20 €
Ball-shaped fried snack made of wheat batter, octopus and tempura pieces with ginger.
- KAKIAGE TEMPURA 9,30€
Variety of finely-fried vegetables in the best Japanese style.
- MORIAWASE TEMPURA 12,50 €
Combination of vegetables, prawns and squid.
- MAGURO TATAKI 15,20 €
Grilled tuna steak with sesame in the Minato way.
- SAKE TATAKI 12,60 €
Slightly pan-seared salmon steak with sesame in the Minato way.
- IKA-EBI COCO 11,95 €
Coconut-crumbed prawns and squid with Kabayaki sauce.
- GYOSAS (6 PIECES) 8,90 €
Fried Dumplings stuffed with vegetables with our sweet and sour apple sauce.



MAKIS

“IGIC included”

6 PIECES

- KAPPA MAKI 4,70 €
Cucumber maki wrapped in seaweed.
- PALTA MAKI 5,40 €
Avocado maki wrapped in seaweed.
- SAKE MAKI 6,85 €
Salmon maki wrapped in seaweed.
- TEKKA MAKI 7,85 €
Tuna maki wrapped in seaweed.
- KARAI-SAKE MAKI 8,45 €
Salmon, cucumber and japanese mayonnaise.
- KARAI-MAGURO MAKI 8,85 €
Tuna, cucumber and japanese mayonnaise.
- WAKAME MAKI 6,80 €
Marinated seaweed, cucumber, avocado and mango.
- UNAGUI MAKI 9,90 €
Grilled eel with avocado and Japanese pepper.

5 PIECES

- CALIFORNIA ROLL 8,70 €
Cucumber, avocado, flying fish roe and salmon.
- KARIBE ROLL 9,70 €
Tuna, Mango, cream cheese and capelin eggs.
- SOKAI-SAKE MAKI 11,40 €
Smoked salmon, asparagus, cucumber, avocado and cream cheese.
- MEKAJIKI MAKI 11,60 €
Smoked swordfish, asparagus, cucumber, avocado and cream cheese.
- EBI-TEN MAKI 7,70 €
Prawns in tempura, avocado and mayonnaise.
- KARI-KARI MAKI 8,95 €
Salmon crunch, japanese mayonnaise, salmon, cucumber and avocado.
- BUTTERFISH ROLL 8,95 €
with marinated wakame seaweed, cucumber and japanese pepper.
- NATSU MAKI 7,95 €
Lettuce, cucumber, avocado, kanikama and japanese mayonnaise.
- CHACHO MAKI 8,80 €
Marinated “Cherne”, crispy sweet potatoes and green “mojo”.
- TEMPURA EBI MAKI 8,20 €
Cooked maki with prawns, mango, cheese, and cucumber.
- PHILADELPHIA TEMPURA ROLL 8,20 €
Cooked maki with salmon, avocado and cream cheese ..

1 PIECE

- TEMAKI 7,70 €
Cone-shaped maki with cucumber, avocado, cream cheese and choice of fish.

NIGIRI 2 PIECES



- Tuna 6,70 €
- Salmon 5,60 €
- Eel 5,50 €
- Smoked Sardine 4,90 €
- Butterfish 4,80 €
- Flying fish roe 5,45 €
- Shrimp 4,90 €
- Octopus 4,70 €
- Smoked swordfish 5,70 €
- Capelin eggs 5,40 €

SASHIMI 4 PIECES



- Tuna 7,90 €
- Salmon 6,60 €
- Eel 5,90 €
- Smoked Sardine 5,90 €
- Butterfish 4,90 €
- Flying fish roe 5,45 €
- Shrimp 6,60 €
- Octopus 6,20 €
- Smoked swordfish 6,85 €
- Capelin eggs 5,25 €

SUSHI COMBO 8 PIECES

- VEGETABLE 7,80 €
3 p Wakame Maki — 3 p Palta Maki — 2 p Kappa Maki.
- TUNA 11,60 €
3p Karai Maguro Maki — 3p Teka Maki — 2p Tuna Nigiri.
- SALMON 11,60 €
3p Karai-Sakemaki — 3p Sake Maki — 2 Salmon Nigiri.
- MIX 11,60 €
2p Karai-Sake Maki — 2p Karai- Maguro Maki — 2p Palta Maki — 1p Salmon Nigiri — 1 p Tuna Nigiri.

SUSHI COMBO 12 PIECES

- MINATO MIX 18,60 €
4p Sokai- Sake Maki — 4p Natsu Maki — 2p Tuna Sashimi — 2p Salmon Sashimi.
- MINATO 18,60 €
4p Ebi-Ten Maki — 4p California Roll — 2p Tuna Sashimi — 2p Salmon Sashimi.
- MINATO SUSHI 18,60 €
4p Kari-Kari Maki — 4p Mekajiki Maki — 2p Salmon Nigiri — 2 p Tuna Nigiri.

SUSHI COMBO 18 PIECES

- MINATO BOX 25,00 €
3p Karibe Roll — 3p Kari-Kari Maki — 3p Sokai-Sake Maki — 3p Karai Maguro Maki — 3p Tuna Sashimi — 3p Salmon Sashimi.
- MINATO VIP 25,00 €
3p California Roll — 3p Karibe Roll — 3p Kari-Kari Maki — 3p Sokai-Sake Maki — 3p Salmon Nigiri — 3p Tuna Nigiri.