

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.



SUSHI BAR MINATO
naturally original

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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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STARTERS...



“IGIC included”

- SEAWEEED SALAD: 12,90 €
Marinated seaweed with sweet potato, lettuce mix, wok-sautéed tuna, japanese mayonnaise and sesame.
- YASAI SALAD: 10,15 €
Grilled vegetables with soy vinaigrette and palm honey.
- EDAMAME WITH WHITE TRUFFLE OIL 3,95 €
Boiled soybean pods with white truffle oil.
- SAKE TARTAR 15,85 €
Salmon tartar with a touch of ginger.
- MAGURO TARTAR 18,20 €
Tuna tartar with marinated seaweed in two textures.
- MISO SOUP 4,50 €
Dashi (typical Japanese broth) with soybean paste and wakame seaweed.
- TAKO NOODLES 12,70 €
Fine wheat noodles sautéed with octopus, shitake mushrooms and kabayaki sauce.
- YAKI UDON 13,80 €
Thick wheat noodles sautéed with tuna, vegetables and yakisoba sauce.
- SHIITAKE UDON 11,90 €
Thick wheat noodles served with soup, shitake mushrooms, vegetables and yakisoba sauce.

- KAI-SEN NOODLES 13,90 €
Sautéed noodles with prawns, squid, vegetables and yakisoba sauce.
- TORINIKO NOODLES 12,90 €
Sautéed noodles with chicken, shitake mushrooms, pak choi and katsu sauce.
- TAKOYAKI 10,20 €
Ball-shaped fried snack made of wheat batter, octopus and tempura pieces with ginger.
- KAKIAGE TEMPURA 11,90 €
Variety of finely-fried vegetables in the best Japanese style.
- MORIAWASE TEMPURA 14,90 €
Combination of vegetables, prawns and squid.
- MAGURO TATAKI 18,20 €
Grilled tuna steak with sesame in the Minato way.
- SAKE TATAKI 15,85 €
Slightly pan-seared salmon steak with sesame in the Minato way.
- IKA-EBI COCO 14,90 €
Coconut-crumbed prawns and squid with Kabayaki sauce.
- GYOSAS (6 PIECES) 9,95 €
Fried Dumplings stuffed with vegetables with our sweet and sour apple sauce.



“IGIC included”

- 6 PIECES

 - KAPPA MAKI 4,70 €
Cucumber maki wrapped in seaweed.
 - PALTA MAKI 5,40 €
Avocado maki wrapped in seaweed.
 - SAKE MAKI 6,95 €
Salmon maki wrapped in seaweed.
 - TEKKA MAKI 7,95 €
Tuna maki wrapped in seaweed.
 - KARAI-SAKE MAKI 8,70 €
Salmon, cucumber and japanese mayonnaise.
 - KARAI-MAGURO MAKI 8,95 €
Tuna, cucumber and japanese mayonnaise.
 - WAKAME MAKI 6,95 €
Marinated seaweed, cucumber, avocado and mango.
 - UNAGUI MAKI 10,30 €
Grilled eel with avocado and Japanese pepper.
- 5 PIECES

 - CALIFORNIA ROLL 8,85 €
Cucumber, avocado, flying fish roe and salmon.
 - KARIBE ROLL 9,85 €
Tuna, Mango, cream cheese and capelin eggs.
 - SOKAI-SAKE MAKI 11,90 €
Smoked salmon, asparagus, cucumber, avocado and cream cheese.
 - MEKAJIKI MAKI 12,10 €
Smoked swordfish, asparagus, cucumber, avocado and cream cheese.
 - EBI-TEN MAKI 8,60 €
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 and japanese mayonnaise.
 - CHACHO MAKI 8,80 €
Marinated “Cherne”, crispy sweet potatoes and green “mojo”.
 - TEMPURA EBI MAKI 9,10 €
Cooked maki with prawns, mango, cheese, and cucumber.
 - PHILADELPHIA TEMPURA ROLL 9,10 €
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 6,80 €
- Salmon 6,20 €
- Eel 6,50 €
- Smoked Sardine 5,10 €
- Butterfish 4,80 €
- Flying fish roe 5,45 €
- Shrimp 5,40 €
- Octopus 5,50 €
- Smoked swordfish 5,90 €
- Capelin eggs 5,40 €

SASHIMI 4 PIECES



- Tuna 7,95 €
- Salmon 7,20 €
- Eel 7,40 €
- Smoked Sardine 6,20 €
- Butterfish 4,90 €
- Flying fish roe 5,45 €
- Shrimp 7,10 €
- Octopus 6,90 €
- Smoked swordfish 6,95 €
- Capelin eggs 5,25 €

SUSHI COMBO 8 PIECES

- VEGETABLE 7,80 €
3 p Wakame Maki — 3 p Palta Maki — 2 p Kappa Maki.
- TUNA 12,60 €
3p Karai Maguro Maki — 3p Teka Maki — 2p Tuna Nigiri.
- SALMON 12,60 €
3p Karai-Sakemaki — 3p Sake Maki — 2 Salmon Nigiri.
- MIX 12,60 €
2p Karai-Sake Maki — 2p Karai- Maguro Maki — 2p Palta Maki — 1p Salmon Nigiri — 1 p Tuna Nigiri.

SUSHI COMBO 12 PIECES

- MINATO MIX 18,90 €
4p Sokai- Sake Maki — 4p Natsu Maki — 2p Tuna Sashimi — 2p Salmon Sashimi.
- MINATO 18,90 €
4p Ebi-Ten Maki — 4p California Roll — 2p Tuna Sashimi — 2p Salmon Sashimi.
- MINATO SUSHI 18,90 €
4p Kari-Kari Maki — 4p Mekajiki Maki — 2p Salmon Nigiri — 2 p Tuna Nigiri.

SUSHI COMBO 18 PIECES

- MINATO BOX 28,00 €
3p Karibe Roll — 3p Kari-Kari Maki — 3p Sokai-Sake Maki — 3p Karai Maguro Maki — 3p Tuna Sashimi — 3p Salmon Sashimi.
- MINATO VIP 28,00 €
3p California Roll — 3p Karibe Roll — 3p Kari-Kari Maki — 3p Sokai-Sake Maki — 3p Salmon Nigiri — 3p Tuna Nigiri.