

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



SUSHI BAR MINATO
naturally original

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STARTERS...



“IGIC included”

- SEAWEED SALAD: 11,50 €
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 14,85 €
Salmon tartar with a touch of ginger.
- MAGURO TARTAR 17,20 €
Tuna tartar with marinated seaweed in two textures.
- MISO SOUP 4,50 €
Dashi (typical Japanese broth) with soybean paste and wakame seaweed.
- TAKO NOODLES 10,95 €
Fine wheat noodles sautéed with octopus, shitake mushrooms and kabayaki sauce.
- YAKI UDON 12,20 €
Thick wheat noodles sautéed with tuna, vegetables and yakisoba sauce.
- SHIITAKE UDON 10,90 €
Thick wheat noodles served with soup, shitake mushrooms, vegetables and yakisoba sauce.

- KAI-SEN NOODLES 11,95 €
Sautéed noodles with prawns, squid, vegetables and yakisoba sauce.
- TORINIKO NOODLES 10,40 €
Sautéed noodles with chicken, shitake mushrooms, pak choi and katsu sauce.
- TAKOYAKI 9,95 €
Ball-shaped fried snack made of wheat batter, octopus and tempura pieces with ginger.
- KAKIAGE TEMPURA 10,20€
Variety of finely-fried vegetables in the best Japanese style.
- MORIAWASE TEMPURA 13,90 €
Combination of vegetables, prawns and squid.
- MAGURO TATAKI 17,20 €
Grilled tuna steak with sesame in the Minato way.
- SAKE TATAKI 14,85 €
Slightly pan-seared salmon steak with sesame in the Minato way.
- IKA-EBI COCO 13,90 €
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 6,85 €
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 8,85 €
Cucumber, avocado, flying fish roe and salmon.
 - KARIBE ROLL 9,85 €
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 8,20 €
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 8,85 €
Cooked maki with prawns, mango, cheese, and cucumber.
 - PHILADELPHIA TEMPURA ROLL 8,85 €
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 5,90 €
- Eel 5,80 €
- Smoked Sardine 5,10 €
- Butterfish 4,80 €
- Flying fish roe 5,45 €
- Shrimp 5,20 €
- Octopus 4,90 €
- Smoked swordfish 5,90 €
- Capelin eggs 5,40 €

SASHIMI 4 PIECES



- Tuna 7,90 €
- Salmon 6,90 €
- Eel 6,20 €
- Smoked Sardine 6,20 €
- Butterfish 4,90 €
- Flying fish roe 5,45 €
- Shrimp 6,90 €
- Octopus 6,50 €
- 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.

POSTRES / DESSERTS

helado frito (2 personas) a elegir entre: 🍓🍌🍦 9,65

- fresa con coulis de frutos rojos
- vainilla con toffee de brandy
- chocolate con salsa de cacao y chocolate blanco

fried ice- cream (2 people) choice from:

- strawberry with red fruit coulis
- vanilla with brandy toffee
- chocolate with cacao and white chocolate sauce

emulsión de crema catalana con piñones caramelizados y helado de vainilla 🍌🍦🍦 5,15

"crema catalane" emulsion with caramelised pine nuts and vanilla ice-cream

crema de mango con sorbete de wasabi 🍌 4,60

mango cream with wasabi sorbet

mousse de maracuyá 🍌🍌 4,50

passion fruit mousse

mousse de chocolate 🍌 4,50

chocolate mousse

mousse de coco con coulis de frutos rojos 🍌🍌 4,50

coconut mousse with red fruit coulis

helados artesanos a escoger 🍌 4,10

choice of homemade ice-creams

DIGESTIVOS / DIGESTIVE DRINKS

takara shochu 20° c. 3,50

vodka de trigo / wheat vodka

ichiko 25°c. 3,50

vodka de arroz viejo / aged rice vodka

choya umeshu 14° c. 2,55

licor de ciruela / plum sake

precios en euros, impuestos incluidos
prices in euros, tax included



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