

STARTERS

EDAMAME SEASONED WITH SWEET CHILI SAUCE	7 €
EDAMAME BEANS SEASONED WITH SESAME OIL AND MALDON SALT	7 €
MISO SOUP Dried wakame, bio soft tofu, enoki, green onions	8 €
CUBE CRUNCHY CEVICHE Assorted simphony fresh fish: salmon, tuna, sea bass, scallops marinated with lime,lemon and orange juice and “leche de tigre sauce”, mango sauce, coriander leaf, red onions and crunchy sweet potato fry and Crunchy rice cornflake	8 €
TARTARE 1: Yellowtail tuna fish flavored with lime juice, vergin olive oil, fresh basil, black pepper, maldon salt	15 €
TARTARE 2: Amberjack flavored with sesam oil, soy sauce, rice vinegar, fresh ginger, crispy topinambur	13 €
TARTARE 3: Salmon Marinated with Passion fruit sauce. Sweet chilly sauce crispy beetroot	13 €
TRIO OF TARTARES Combination of our tartares	32 €

NEWKKEY SIGNATURES ROLLS

18 € (8 PZ)

1. RED NORWEGIAN Salmon spicy, avocado, covered with beetroot cured salmon
2. SCENARIO Home made smoked salmon, newkkey cream cheese, covered with avocado, sweet potato crunch and spicy sauce
3. WABI AND SABI Spicy tuna and cucumber inside, covered with tuna flambe and crispy topinambur
4. THE REAL CALIFORNIA ROLL With king crab meat, avocado, covered with massago, japanese mayo flambe mirror

URAMAKI

16 € (8 PZ)

1. BALANCE Salmon, homemade creamcheese, covered with mix sesame
2. INVERSO Fried shrimp tempura, avocado, tuna tartar on top

DEEP FRIED CRUNCHY ROLLS

Battered gluten free tempura with panko

19 € (8PZ)

1. SALMON, AVOCADO
2. TUNA, AVOCADO

* Options for sauces (maximum 2 options)

Curry mayo, sweet chili mayo, teriyaki sauce, homemade guacamole

SASHIMI MIX

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| 1. SASHIMI MIX 1 pax suggested | 25 € |
| Salmon, tuna, amberjack, sicilian red shrimp, scallops, cured beetroot salmon | |
| 2. SASHIMI 2 pax suggested | 48 € |
| Salmon, tuna, amberjack, sicilian red shrimp, scallops, cured beetroot salmon | |
| 3. SASHIMI 4 pax suggested | 95 € |
| Salmon, tuna, amberjack, sicilian red shrimp, scallops, scampy cured beetroot salmon | |

COMBINATIONS

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| ROMANTIK PACK | 65 € |
| Edamame portion, small sashimi of the day x2, nigiri mix 8 pz, red norwegian and the real california roll, salmon crunchy roll | |

MAIN COURSES

MEAT

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| 1. PICAHNA BLACK ANGUS (200gr) | 22 € |
| 2. ARGENTINIAN FILET (200g) | 28 € |
| 3. DUCK BREAST (220gr) | 32 € |

FISH

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| 1. BLACK COD MARINATED WITH MISO PASTE | 22 € |
| 2. SALMON FILET WITH GRILLED SWEET POTATO, GUACAMOLE AND TERIYAKI SAUCE | 16 € |

SIDES TO CHOICE*

*All our main courses dishes will be served on a hot volcan stone also you can choose your side dishes like:
Edamame puree, mix salad of the day or sweet potatoes fries. Assorted Sauces are included

DESSERT

WHITE ORCHIDEA

7 €

Home made sweet uramaki roll whit white chocolate and grated dry cocco uramaki outside filled with fresh mango, strawberry and kiwi inside mirrow of coconut sauce.

THE ITALIAN MOCHI

7 €

Assorted fruit mochi in home made Chantilly foam creeme with Fabry amarena syrup

HOME MADE SESAME CREAM BRULEE

7 €

With wild berries sauce

ASSORTED CHEF SELECTION DESSERT BOX (Suggested for two pax)

20 €

Sweet bento box desert Selection from the chef