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EDAMAMES 100gr Steamed Soy Beans	5,50 €
EDAMAMES CON TRUFA 84gr Olive Oil with Truffle, Spicy Salt	7,50 €
ENSALADA FRESCA 75gr Mix of Green Lettuce, Baby Tomato, Nori, Sesame and Sweet Ginger Vinaigrette.	3,00 €
CONCHA FINA DE MÁLAGA 2pzs Spicy Ponzu and Yellow Lemon	7,00 €
TAQUITOS CRISPY 4pzs 65gr ⇨ To choose: Salmon - Tuna - Mixed Wonton, Spicy Mayo, Avocado, Truffle Oil and Tobiko	16,50 €
SOPA MISO 150ml	6,00 €
KAMA YAKI 180gr Grilled Fish Jaw, Served with House Special Sauce and Chives	12,50 €
LANGOSTINOS ROCA 100gr Prawn Tempura Bowl in Spicy Mayo and Fresh Salad	14,50 €

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SHORT RIB 4 pz ⇨ Dumplings Stuffed with Rib Meat, Chives and Sesame Seeds	15,00 €
HONGOS 4 pz Dumplings Stuffed with Mushrooms and Truffle	11,50 €
LANGOSTINOS 4 pz NEW Spicy Mayo, Chives, Ponzu Sauce with Sesame Oil	12,50 €

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SALMÓN SPICY 100gr Salmon, Tobiko, Chives, Avocado, Spicy Mayo and Eel sauce	17,50 €
ATÚN SPICY 73gr Akami, Tobiko, Avocado, Cucumber, Carrot and Spicy Mayo	17,50 €
RYOSHI BOWL 73gr ⇨ Tuna, Salmon, Tobiko, Avocado, Cucumber, Carrot, Chives, Spicy Mayo, Mayo Kosho, Sweet Soy, Wakame and Sesame	23,50 €
VEGETARIAN BOWL 95gr Roasted Vegetables with Ishiyaki Sauce, (sweet and sour) on Steamed Rice, Asparagus, Enoki, Shimeji, Edamame and Sesame	15,50 €
GOHAN 85gr Steamed Sushi Rice	3,00 €

MAKIS

ATÚN SPICY 6 pz Tuna with Spicy Mayo, Avocado and Chives	19,50 €
SALMÓN SPICY 6pz Salmon with Spicy Mayo, Tobiko and Avocado	19,50 €
LOTUS ROLL 8pz Spicy Tuna, Salmon, Catch of the Day, Pink Soybean Leaf, Avocado, Ku Sauce, Cucumber and Sriracha	22,50 €
RYOSHI ROLL 8pz King Crab, Spicy Mayo, Tobiko, Tanuki, Tuna, Ponzu Reduction, Cilantro Sprouts	29,50 €
TIGER ROLL 8pz Shrimp Tempura, Salmon, Avocado, Asparagus, Kanikama Tempura and Spicy Mayo, Tobiko	22,50 €
RED DRAGON ROLL 8pz ⇨ Tempura Prawn, Cucumber, Avocado, Kanikama, Spicy Mayo, Red Tobiko and Sweet Soy	22,50 €
TARTUFO ROLL 8pz ⇨ Spicy Tuna, Avocado, Cucumber, Tobiko Inside Sealed Tuna, Truffle Mayo and Serrano Pepper Outside	24,50 €
SPIDER ROLL 8pz ⇨ Soft Shell Crab, Salmon, Seaweed and Tampico Pasta Inside Mackerel, May Truffle and Tobiko Outside	24,50 €

 **Hotaru®**
 **Madrid**

TEMAKIS

ATÚN SPICY 25gr Tuna with Spicy Mayo, Avocado and Chives	12,50 €
SALMÓN SPICY 29gr Salmon with Spicy Mayo, Tobiko and Avocado	12,50 €
SPICY KING CRAB 18gr King Crab, Masago, Avocado, Spicy Mayo in Soy Leaf with Black Sesame Seeds	18,50 €
BAKED KING CRAB 15gr Steamed King Crab with Butter, Masago, Mamenori, Japanese Mayonnaise	18,50 €
HOTARU 20gr ⇨ Sea Bass, Enoki and Flamed Spicy Mayo	14,50 €
PEZ LIMÓN ESPECIAL 18gr ⇨ Amberjak, Special Spicy Mayo, Avocado, Tanuki, Chives, Sweet Soy, Tobiko	14,50 €
CRAB HAND ROLL 18gr Kanikama and Truffle Mayo with Butter Soy	12,50 €
CREAMY SCALLOP 18gr Scallops, Chives, Tobiko, Mayo Spicy, Mayo Yuzu and Sesame	14,50 €

OMAKASE 65 €

Fine Shell from Malaga
Broccoli Skewer
Mini Bowl of Roca Shrimps
2 Short Rib Gyozas
Special Lemon Fish Temaki
4 Nigiris Chef's Selection
Mochi

SASHIMI HOTARU 70gr

TRUFFLE SASHIMI ⇨	32,50 €
Norwegian Salmon, Lemon Fish and Akami with Truffle and Caviar	
HAMACHI CHILE SERRANO	27,50 €
Hamachi Bathed in Ponzu-Yuzu with Finas Slices of Serrano Pepper and Coriander.	
ATÚN RONQUEO ⇨	34,50 €
A Journey through the Four Parts of Tuna: Kama Toro, Chutoro, Toro and Akami with Special Ponzu Sauce	

SASHIMI CORTE MEDIO

SASHIMI 3 VARIEDADES 80gr ⇨	28,50 €
Tuna, Norwegian Salmon, Ambejack (6 pieces)	
SASHIMI 5 VARIEDADES 100gr	39,50 €
Tuna, Norwegian Salmon, Amberjack, Sea Bass, Butterfish (10 pieces)	
SASHIMI 7 VARIEDADES 150gr	44,50 €
Tuna, Blizzard Tuna, King Salmon, Amberjack, Sea Bass, Norwegian Salmon, Butterfish (14 pieces)	
SALMÓN NORUEGO 70gr	24,00 €
Norway	

NIGIRI

10 gr (1 piece)

AKAMI	4,50 €	KING CRAB		PEZ LIMÓN ⇨	6,50 €
Part of the Lean Tuna Loin		ABURI	10,50 €	Norway	
CHUTORO	5,50 €	Framed King Crab with Prepared Butter		LUBINA ⇨	4,50 €
Tuna Fatty Middle Part		WAGYU ⇨	10,00 €	Yuzu Kosho	
TORO	7,50 €	Japanese A5 Quality Sealed		CORVINA ⇨	5,50 €
Tuna belly		PEZ ⇨		From the Mediterranean	
KAMA TORO	9,00 €	MANTEQUILLA	6,50 €	IKURA	6,50 €
Fatty Tuna Neck Part		With House Tartufata		Salmon Roe	
SALMÓN KING	6,50 €	HUEVO DE CODORNIZ	4,50 €	UNAGUI	6,00 €
New Zealand		With Olive Oil with Truffle		Eel	
SALMÓN ⇨	5,50 €	VIEIRA FRESCA	6,50 €	HAMACHI	6,50 €
Norway		With Lemon Zest and Yuzu Kosho		Yellow tail	
ROLLITO WAGYU ⇨	10,50 €	VIEIRA DOS TEMPERATURAS	6,50 €	UNI	7,50 €
Truffle, Japanese Wagyu A5		Flamed with Yuzu Mayonnaise		Only in Season	
HOTARU ⇨	14,50 €	ENOKI	9,50 €	HAMACHI MANTEQUILLA	6,50 €
Chutoro with Osetra Caviar		With Black Truffle		Flamed with Butter and Truffle Oil	

TOPPINGS

FOIE GRAS 1gr	4,00 €
Foie Gras Marinated in Miso	
TRUFA NEGRA 1gr	5,00 €
WASABI FRESCO 4gr	5,00 €
YUZU KOSHO 3gr	2,50 €
CAVIAR 2gr	10,50 €
From Osetra	

DESSERTS

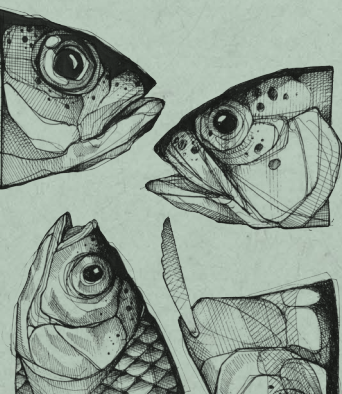
PAY DE PLÁTANO NEW	12,00 €
Flamed on your Table	
CHEESECAKE DE MACADAMIA	12,50 €
MOSTACHÓN DE NUTELLA ⇨	13,50 €
Ice Cream Cake with Chocolate Puffed Rice Crumble	
MOCHI	5,00 €
Mango, Green Tea or Chocolate with Hazelnut	

ROBATAYAKI

Japanese Charcoal Grill

BROCHETAS

BRÓCOLI 1pc ⇨	6,75 €
Sweet Soy and Spicy Mayo	
PORK BELLY 1pc ⇨	8,50 €
Marinated Pork Belly 48 hours	
WAGYU A5 1pc	22,50 €
Yuzu Kosho and Garlic Chips	
YAKITORI 1pc NEW	8,00 €
Chicken Thigh and Robata Sauce	



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COSTENO

LIFESTYLE & HOSPITALITY GROUP

The dishes contain more ingredients than mentioned. In case of allergy or intolerance, please consult us. According to Royal Decree 1420/2006 of December 1, all our fish have been previously frozen at room temperature equal to or less than -20 degrees throughout the product for a period of at least 24 hours. In this establishment top quality fresh products are served. However, eating raw food is your own responsibility. We have an allergen letter available to the applicant. All our prices include 10% VAT.

