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EDAMAMES 100gr 
Steamed Soy Beans






EDAMAMES CON TRUFA 84gr 
Truffle Oil

CONCHA FINA DE MÁLAGA 2pzs  
Spicy Ponzu and Yellow Lemon

TAQUITOS CRISPY 4pzs 65gr    
To choose: Salmon - Tuna - Mixed
Wonton, Spicy Mayo, Avocado, Truffle Oil and Tobiko

SOPA MISO 150ml 






KAMA YAKI 180gr   
Grilled Fish Jaw, Served with
House Special Sauce and Chives

LANGOSTINOS ROCA 100gr     
Prawn Tempura Bowl in Spicy Mayo, Sesame
and Fresh Salad with Sweet Ginger Vinaigrette




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SHORT RIB 4 pz   
Dumplings Stuffed with Rib Meat, Chives and Sesame Seeds



HONGOS 4 pz   
Dumplings Stuffed with Mushrooms and Truffle

LANGOSTINOS 4 pz     
Spicy Mayo, Chives, Ponzu Sauce with Sesame Oil





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RYOSHI BOWL 73gr       
Tuna, Salmon, Tobiko, Avocado, Cucumber, Carrot,
Chives, Spicy Mayo, Mayo Kosho, Sweet Soy,
Wakame and Sesame





VEGETARIAN BOWL 95gr  
Roasted Vegetables with Ishiyaki Sauce, (sweet and sour) on
Steamed Rice, Asparagus, Enoki, Shimeji, Edamame
and Sesame






GOHAN 85gr  
Steamed Sushi Rice

MAKIS





ATÚN SPICY 6 pz    
Tuna with Spicy Mayo, Avocado and Chives




SALMÓN SPICY 6pz    
Salmon with Spicy Mayo, Tobiko and Avocado





LOTUS ROLL 8pz    
Spicy Tuna, Salmon, Sea Bass, Pink Soybean
Leaf, Avocado, Ku Sauce, Cucumber and Sriracha

RYOSHI ROLL 8pz     
King Crab, Spicy Mayo, Tobiko, Tanuki, Tuna,
Ponzu Reduction, Cilantro Sprouts

TIGER ROLL 8pz       
Shrimp Tempura, Salmon, Avocado, Asparagus,
Kanikama Tempura, Spicy Mayo and Tobiko

RED DRAGON ROLL 8pz    
Tempura Prawn, Cucumber, Avocado, Kanikama,
Spicy Mayo, Red Tobiko and Sweet Soy

TARTUFO ROLL 8pz    
Inside Spicy Tuna, Avocado, Cucumber and Tobiko.
Outside Sealed Tuna, Truffle Mayo and Serrano Pepper





SPIDER ROLL 8pz    
Inside Soft Shell Crab, Salmon, Seaweed and Tampico
Pasta. Outside Amberjack and May Truffle.





ICHIKANI MAKI NEW   
Inside Breaded Prawn, Avocado and Tampico Pasta.
Outside Amberjack, Truffle Oil and Fried Onion







**Hotaru®
Madrid**







TEMAKIS

ATÚN SPICY 25gr    
Tuna with Spicy Mayo, Avocado and Chives

SALMÓN SPICY 29gr    
Salmon with Spicy Mayo, Tobiko and Avocado

SPICY KING CRAB 18gr    
King Crab, Masago, Avocado, Spicy Mayo
n Soy Leaf with Black Sesame Seeds

HOTARU 20gr    
Sea Bass, Enoki and Flamed Spicy Mayo

PEZ LIMÓN ESPECIAL 18gr      
Amberjack, Special Spicy Mayo, Avocado,
Tanuki, Chives, Sweet Soy, Tobiko



CRAB HAND ROLL 18gr   
Kanikama and Truffle Mayo with Butter Soy


OMAKASE EXPERIENCE





- Fine Shell from Malaga
- Broccoli Skewer
- 2 Taquitos Crispy (1 Salmon and 1 Tuna)
- 2 Short Rib Gyozas
- Special Lemon Fish Temaki
- Norway Salmon Nigiri
- Chutoro Nigiri
- Butterfish Nigiri
- Nigiri Viera 2 Temperatures
- Quail Egg Nigiri
- Mochi

SASHIMI HOTARU 70gr


TRUFFLE SASHIMI  
Norwegian Salmon, Amberjack and Akami with Truffle and Caviar

HAMACHI CHILE SERRANO 
Hamachi Bathed in Ponzu-Yuzu with Finas Slices of Serrano Pepper and Coriander


ATÚN RONQUEO  
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 
Tuna, Norwegian Salmon, Ambejack (6 pieces)

SASHIMI 5 VARIEDADES 100gr 
Tuna, Norwegian Salmon, Amberjack, Sea Bass, Butterfish (10 pieces)

SASHIMI 7 VARIEDADES 150gr 
Tuna, Blizzard Tuna, King Salmon, Amberjack, Sea Bass, Norwegian Salmon, Butterfish (14 pieces)

SALMÓN NORUEGO 70gr 
Norway

NIGIRI
10 gr (1 piece)

AKAMI  
Part of the Lean Tuna Loin

CHUTORO  
Tuna Fatty Middle Part

TORO  
Tuna belly

KAMA TORO  
Fatty Tuna Neck Part

SALMÓN KING  
Sealed and Ponzu Reduction
New Zealand

SALMÓN  
Norway

ROLLITO WAGYU 
Truffle, Japanese Wagyu A5

HOTARU  
Chutoro with Osetra Caviar

KING CRAB ABURI   
Framed King Crab with Prepared Butter

WAGYU 
Japanese A5 Quality Sealed

PEZ MANTEQUILLA  
Tartufo

HUEVO DE CODORNIZ  
Truffle Oil

VIEIRA DOS TEMPERATURAS  
Flamed with Yuzu Mayonnaise

CHUTORO ABURI   **NEW**
Flamed with Wagyu Fat

PEZ LIMÓN  
Momiji and Ponzu Reduction

LUBINA  
Yuzu Kosho

IKURA  
Salmon Roe

UNAGI   
Eel

HAMACHI  
Yellow Tail

UNI 
Only in Season

HAMACHI MANTEQUILLA  
Flamed with Butter and Truffle Oil

TOPPINGS

FOIE GRAS 1gr 
Foie Gras Marinated in Miso



TRUFA NEGRA 1gr

WASABI FRESCO 4gr

YUZU KOSHO 3gr

CAVIAR 2gr 
From Osetra

DESSERTS

PAY DE PLÁTANO   
Vanilla Ice Cream, Walnut and Dulce de Leche

CHEESECAKE DE MACADAMIA   
Dulce de Leche and Caramelized Macadamia

MOSTACHÓN DE NUTELLA   
Ice Cream Cake with Chocolate Puffed Rice Crumble

MOCHI 
Mango, Green Tea or Chocolate with Hazelnut


ROBATAYAKI


Japanese Charcoal Grill

BROCHETAS


BRÓCOLI 2pc   
Sweet Soy and Spicy Mayo


PORK BELLY 1pc 
Marinated Pork Belly 48 hours

WAGYU A5 1pc 
Yuzu Kosho and Garlic Chips

YAKITORI 1pc 
Chicken Thigh and Robata Sauce



 Hotaru Special

 Our soy and all our sauces are gluten free



@hotarumadrid



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.