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

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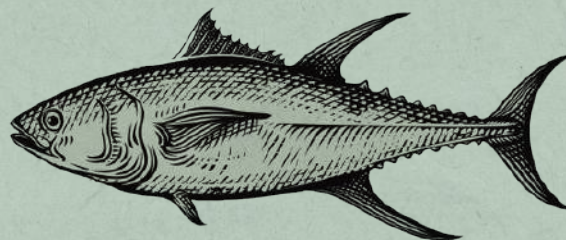
SHORT RIB 4 pz	14,50 €
Dumplings Stuffed with Rib Meat, Chives and Sesame Seeds	
HONGOS 4 pz	11,50 €
Dumplings Stuffed with Mushrooms and Truffle	
LANGOSTINOS 4 pz	12,50 €
Spicy Mayo, Chives, Ponzu Sauce with Sesame Oil	

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RYOSHI BOWL 73gr	19,75 €
Tuna, Salmon, Tobiko, Avocado, Cucumber, Carrot, Chives, Spicy Mayo, Mayo Kosho, Sweet Soy, Wakame and Sesame	
VEGETARIAN BOWL 95gr	14,75 €
Roasted Vegetables with Ishiyaki Sauce, (sweet and sour) on Steamed Rice, Asparagus, Enoki, Shimeji, Edamame and Sesame	
GOHAN 85gr	3,00 €
Steamed Sushi Rice	

MAKIS

ATÚN SPICY 6 pz	19,50 €
Tuna with Spicy Mayo, Avocado and Chives	
SALMÓN SPICY 6pzs	19,50 €
Salmon with Spicy Mayo, Tobiko and Avocado	
LOTUS ROLL 8pz	22,50 €
Spicy Tuna, Salmon, Sea Bass, Pink Soybean Leaf, Avocado, Ku Sauce, Cucumber and Sriracha	
RYOSHI ROLL 8pz	26,50 €
King Crab, Spicy Mayo, Tobiko, Tanuki, Tuna, Ponzu Reduction, Cilantro Sprouts	
TIGER ROLL 8pz	22,50 €
Shrimp Tempura, Salmon, Avocado, Asparagus, Kanikama Tempura, Spicy Mayo and Tobiko	
RED DRAGON ROLL 8pz	22,50 €
Tempura Prawn, Cucumber, Avocado, Kanikama, Spicy Mayo, Red Tobiko and Sweet Soy	
TARTUFO ROLL 8pz	24,50 €
Inside Spicy Tuna, Avocado, Cucumber and Tobiko. Outside Sealed Tuna, Truffle Mayo and Serrano Pepper	
SPIDER ROLL 8pz	24,50 €
Inside Soft Shell Crab, Salmon, Seaweed and Tampico Pasta. Outside Amberjack and May Truffle.	
ICHIKANI MAKI NEW	22,50 €
Inside Breaded Prawn, Avocado and Tampico Pasta. Outside Amberjack, Truffle Oil and Fried Onion	



 **Hotaru®**
 **Madrid**

To ensure the utmost freshness, temperature, and quality of our dishes, our kitchen concept is based on preparing and serving food as soon as it is ready, without a specific order or priority.

TEMAKIS

ATÚN SPICY 25gr	12,50 €
Tuna with Spicy Mayo, Avocado and Chives	
SALMÓN SPICY 29gr	12,50 €
Salmon with Spicy Mayo, Tobiko and Avocado	
SPICY KING CRAB 18gr	18,50 €
King Crab, Masago, Avocado, Spicy Mayo n Soy Leaf with Black Sesame Seeds	
HOTARU 20gr	12,75 €
Sea Bass, Enoki and Flamed Spicy Mayo	
PEZ LIMÓN ESPECIAL 18gr	12,50 €
Amberjack, Special Spicy Mayo, Avocado, Tanuki, Chives, Sweet Soy, Tobiko	
CRAB HAND ROLL 18gr	12,00 €
Kanikama and Truffle Mayo with Butter Soy	

OMAKASE EXPERIENCE 60 €

- Mini Bowl of Shrimp in Rock-Style
Broccoli Skewer
- 2 Taquitos Crispy (1 Salmon and 1 Tuna)
- 2 Short Rib Gyozas
- Special Lemon Fish Temaki
- Norway Salmon Nigiri
- Hamachi Nigiri
- Chutoro Nigiri
- Butterfish Nigiri
- Unagi Nigiri
- Mochi

SASHIMI HOTARU 70gr

TRUFFLE SASHIMI 𠄎	32,00 €
Norwegian Salmon, Amberjack and Akami with Truffle and Caviar	
HAMACHI CHILE SERRANO	24,00 €
Hamachi Bathed in Ponzu-Yuzu with Finas Slices of Serrano Pepper and Coriander	
ATÚN RONQUEO 𠄎	32,00 €
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 𠄎	24,50 €
Tuna, Norwegian Salmon, Ambejack (6 pieces)	
SASHIMI 5 VARIEDADES 100gr	38,50 €
Tuna, Norwegian Salmon, Amberjack, Sea Bass, Butterfish (10 pieces)	
SASHIMI 7 VARIEDADES 150gr	42,00 €
Tuna, Blizzard Tuna, King Salmon, Amberjack, Sea Bass, Norwegian Salmon, Butterfish (14 pieces)	
SALMÓN NORUEGO 70gr	21,50 €
Norway	



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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.

NIGIRI
10 gr (1 piece)

AKAMI	4,50 €	KING CRAB ABURI	9,75 €	SALMÓN	5,50 €
Part of the Lean Tuna Loin		Framed King Crab with Prepared Butter		Norway with Lemon Zest	
CHUTORO	5,50 €	WAGYU 𠄎	9,75 €	PEZ LIMÓN 𠄎	6,00 €
Tuna Fatty Middle Part and Yuzu Kosho		Japanese A5 Quality Sealed		Momiji and Ponzu Reduction	
TORO	7,50 €	PEZ 𠄎		LUBINA 𠄎	4,50 €
Tuna belly		MANTEQUILLA	6,50 €	Yuzu Kosho	
KAMA TORO	9,00 €	Tartufata and Onion		IKURA	6,50 €
Fatty Tuna Neck Part		HUEVO DE CODORNIZ	4,50 €	Salmon Roe	
SALMÓN KING 𠄎	6,50 €	Truffle Oil		UNAGI	6,00 €
Sealed and Ponzu Reduction <i>New Zealand</i>		VIEIRA DOS TEMPERATURAS	6,50 €	Sweet Soy and Lemon Zest	
ROLLITO WAGYU 𠄎	10,50 €	Flamed with Yuzu Mayonnaise		HAMACHI	6,00 €
Truffle, Japanese Wagyu A5		CHUTORO ABURI <small>NEW</small>	6,00 €	Sweet Chili and Lime	
HOTARU 𠄎	14,50 €	Flamed with Wagyu Fat		UNI	7,50 €
Chutoro with Osetra Caviar				Only in Season	
				HAMACHI 𠄎	6,50 €
				MANTEQUILLA	
				Flamed with Butter and Truffle Oil	

TOPPING

FOIE GRAS 1gr	4,00 €
Foie Gras Marinated in Miso	
TRUFA NEGRA 1gr	4,50 €
Wasabi Fresco 4gr	4,50 €
YUZU KOSHO 3gr	2,50 €
CAVIAR 2gr	9,50 €
From Osetra	

DESSERTS

PAY DE PLÁTANO	12,00 €
Vanilla Ice Cream, Walnut and Dulce de Leche	
CHEESECAKE DE MACADAMIA	12,50 €
Dulce de Leche and Caramelized Macadamia	
MOSTACHÓN DE NUTELLA 𠄎	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 2pc 𠄎	6,75 €
Sweet Soy and Spicy Mayo	
PORK BELLY 1pc 𠄎	7,50 €
Marinated Pork Belly 48 hours	
WAGYU A5 1pc	18,75 €
Yuzu Kosho and Garlic Chips	
YAKITORI 1pc	6,50 €
Chicken Thigh and Robata Sauce	