

STARTERS

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

GYOZAS

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      
Soy Sauce with Sesame Oil, Chives and Chilies

BOWLS

RYOSHI BOWL 73gr            
Tuna, Salmon, Tobiko, Avocado, Cucumber, Carrot,
Chives, Spicy Mayo, Mayo Koshu, 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.



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 MISO 25gr      
Miso-Marinated Tuna with Truffle,
Sriracha, Honey Dressing, and Crispy Leek.

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

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

UNAGI TAKUMI 25gr      
Eel, Enoki Tempura, Truffle Paste,
Tzume Sauce, and Foie Gras.

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
Hamachi Nigiri
Chutoro Nigiri
Butterfish Nigiri
Unagi Nigiri
Mochi

SASHIMI HOTARU 70gr

TRUFFLE SASHIMI

Norwegian Salmon, Amberjack and Akami with Truffle and Caviar

HAMACHI CHILE SERRANO

Hamachi in Ponzu-Yuzu Sauce with Thin Slices of Serrano Chili, Cilantro, and Wasabi Salt.

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, Amberjack (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 and Yuzu Kosho

TORO

Tuna belly

KAMA TORO

Fatty Tuna Neck Part

NEGITORO

With Caviar

SALMÓN KING

Sealed and Ponzu Reduction New Zealand

ROLLITO

Truffle, Japanese Wagyu A5

HOTARU

Chutoro with Osetra Caviar

KING CRAB ABURI

Framed King Crab with Prepared Butter

WAGYU

Japanese A5 Quality Sealed

PEZ

Tartufata and Onion

HUEVO DE CODORNIZ

Truffle Oil

VIEIRA DOS TEMPERATURAS

Flamed with Yuzu Mayonnaise

CHUTORO ABURI

Flamed with Wagyu Fat

SALMÓN

Norway with Lemon Zest

PEZ LIMÓN

Momiji and Ponzu Reduction

VIEIRA MISO MANTEQUILLA

Nori, Mantequilla de Miso, Kizami Wasabi y Katsuoobushi

IKURA

Salmon Roe

UNAGI

Sweet Soy and Lemon Zest

HAMACHI

Sweet Chili and Lime

UNI

Only in Season

HAMACHI MANTEQUILLA

Flamed with Butter and Truffle Oil

TOPPINGS

FOIE GRAS 1gr

Foie Gras Marinated in Miso

TRUFA NEGRA 1gr

YUZU KOSHO 1gr

CAVIAR 2gr

From Osetra

WASABI FRESCO 4gr

Grated on your Table

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



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COSTENO
Lifestyle & Hospitality Group

The dishes may contain more ingredients than those listed. If you have any allergies or intolerances, please consult us. In accordance with Royal Decree 1420/2006 of December 1st, all our fish has been previously frozen at a temperature equal to or below -20°C throughout the product for a minimum of 24 hours and comes from farms free of anisakis. This establishment serves top-quality fresh products. However, the consumption of raw food is at your own risk. An allergen menu is available upon request. All our prices include 10% VAT.