

UNI



plaza village · puente romano

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NIKKEI

Nikkei dates back to the 19th Century,
*when the Japanese, in search of a better life,
discovered the riches of Peru. In a paradise with
a mild climate, rich farming soil and a wealth of
fresh fish, two food cultures were created,
broadening gastronomic horizons.*

The Nikkei combination
*of Japanese and Peruvian cuisine has become the
latest gastronomic sensation in Europe's
culinary capitals.*

Key ingredients
*are a combination of the Japanese ingredients
shoyu and miso together with the Peruvian
aji peppers. This fusion of flavours unites the
elegance and delicacy of Japanese with the fresh
zesty qualities of Peruvian cuisine.*



NIKKEI

Edamame with Togarashi
Maldon Salt Crystals (v)

Salmon & Crab Taco



Hamachi Ceviche
with Yellow Aji Wasabi & Coriander

· Pisco Sour ·

Truffled Wagyu Tiraditos

· Sake Kuroobi ·

Patagonian Cod with Orange Miso Glaze
served with Aji Rojo Chili

· Finca La Colina ·
Sauvignon Blanc

Lamb Cutlets
with an Anticuchera & Teriyaki Sauce

· Óbalo ·
Rioja, Tempranillo

Menu · 60€ pp
Paired Menu · 80€ pp



IVA inc

TAPAS

Edamame (v) · € 9 ·
steamed soya beans with sea salt flakes

Spicy Edamame · € 9 ·
steamed soya beans with chilli & garlic

Age Dashi Tofu (v) · € 8 ·
crispy tofu in light soy sauce, grated daikon,
ginger, spring onions

Gyoza · € 16 ·
prawn dumplings, ponzu sauce, 3 pieces

Kaiso (v) · € 14 ·
seaweed salad, goma dressing

Green Salad (v) · € 9,5 ·
carrot & ginger dressing

Spicy Tuna Tartare · € 19 ·
guacamole

Yellowtail Tartare · € 15 ·

Toro Tartare · € 36 ·
caviar

TACOS

Salmon · € 4 ·
cucumber, tomato, masago, creamy miso

Wagyu · € 5 ·
kimuchi, avocado

King Crab · € 4,5 ·
lime, coriander, chilli, spicy miso

Tuna · € 4 ·
guacamole, lime



SOUP 割下

Miso · € 10 ·
tofu, seaweed, spring onion

Nabe Udon · € 10 ·
udon noodles, vegetables, prawn tempura

Clear Soup · € 11 ·
chilli & lobster

CEVICHE

Seabass · € 16 ·
tiger's milk, lime, chilli, red onions, fresh mango

Octopus & Prawn · € 11
tiger's milk, cucumber, red onion, lime

Lobster · € 27 ·
red chilli & salsa

TIRADITOS

Seabass · € 14 ·
yuzu, coriander, caviar dust & chilli

Yellowtail · € 14 ·
kizami wasabi, yuzu, fresh mint

Butterfish · € 15 ·
coriander, jalapeño sauce & ponzu

Salmon, Tuna, Butterfish · € 24 ·
wasabi, yuzu dressing, miso, spring onion,
togarashi, maldon salt



TEMPURA

King Crab · € 23 ·
5 pcs

Mixed Vegetable (v) · € 9 ·
seasonal selection

Tiger Prawn · € 19 ·
5 pcs

Kani Frai · € 15 ·
fried softshell crab with coriander, lime, pepper

TEMAKI

手巻きすし

· € 10 ·
we prepare them to order



NIGIRI & SASHIMI

すし-さしみ

NIGIRI
2 PCS

SASHIMI
3 PCS

Amaebi · € 7 · sweet shrimp

Sako · € 8 · butterfish

Ebi · € 7 · tiger prawn

Hamachi · € 8 · yellowtail

Hotategai
nigiri · € 8 · sashimi · € 7 ·
scallops

Ikura · € 8 · salmon roe

Iseebi · € 9 · lobster

Kani
nigiri · € 9 · sashimi · € 11 ·
king crab

Maguro · € 7 · tuna

Sake · € 7 · salmon

Suzuki · € 6 · seabass

Toro · € 10 · fatty tuna

Unagi · € 8 · grilled eel

Uni · MP · sea urchin



MAKI 巻きすし

6 PCS

Kappa (v) · € 7 · cucumber

Yasai (v) · € 10 ·
spinach, cucumber, avocado, oshinko

Sake · € 7 · salmon

Salmon & Avocado · € 7 ·

Maguro · € 7 · tuna

California · € 11 ·
alaskan king crab, avocado, masago

Pirikara Sake · € 12 ·
spicy salmon, spring onion

Unagi · € 11 · grilled eel, cucumber

Pirikara Hamachi · € 15 ·
spicy yellowtail, spring onion

Pirikara Maguro · € 16 ·
spicy tuna & spring onion

Negi Toro · € 17 · fatty tuna, spring onions

Tiger · € 11 ·
salmon, freshwater eel, avocado, deep fried

Spider · € 14 ·
soft shell crab, spring onion, masago, avocado

Uni · MP ·
shiso, cucumber, sea urchin

Dynamite · € 16 ·
spicy scallops, cucumber, crab salad

Dragon · € 16 · 8 pcs ·
prawn tempura, freshwater eel, avocado

Crazy Roll · € 16 · 8 pcs
crab, avocado & cucumber, seared salmon



GRILLED & SEARED

Nasu Miso (v) · € 8 ·
aubergine & sweet miso

Tuna Tataki · € 16 ·
miso picante · spicy miso

Wagyu Tataki · € 16 ·
ponzu, truffle oil & hawaiian sea salt

Miso Black Cod · € 36 ·
anticucho sauce

Seabass · € 32 ·
chilli shiso sauce

UNI · € 19 ·
uni in the shell

ARROZ · RICE

Steamed · € 5 ·
Fried · € 5 ·



ROBATAYAKI

ろばた焼き

Asupara Yaki No Goma Tare · € 17 ·
asparagus with sesame sauce
· 2 pcs ·

Yaki-Tori · € 22 ·
Chicken, yakitori sauce, green onion, sesame
· 4 pcs ·

Ebi No Sugatayaki · € 28 ·
prawns, leek, sesame sauce
· 4 pcs ·

Gyuniko Teri-Yaki · € 34 ·
beef sirloin with yakiniku sauce & enoki

Wagyu To Gomadare · € 36 ·
wagyu with onion and sesame sauce

Honetsuki Ko-No Hatcho · € 30 ·
baby lamb chop marinated in spicy miso
· 4 pcs ·

Sake Teri-Yaki · € 25 ·
salmon with teriyaki sauce
& marinated vegetables

UNI Robata · € 37 ·
our chef's assorted selection from our robata grill
· for two ·

All prices are inclusive of VAT



UNI

london · marbella

