

礼
REI

If you serve nature,
she will serve you.

CONFUCIO

LUIS OLARRA
Chef

COLD STARTERS

SEAFOOD

SQUID

Thinly sliced squid with an emulsion of dashi and trout roe

32 €

OYSTER

Two Gillardeau N° 3 oysters with ponzu sauce and Osetra caviar

26 €

SCALLOPS

Thinly sliced scallops with sichimi, lime, coriander and soya

32 €

OCTOPUS

Octopus and cucumber sunomono with a yuzu vinaigrette and smoked avocado

35 €

USUZUKURIS

YELLOW TAIL

Thinly sliced yellow tail with ponzu sauce and spring onion

42 €

SEABASS

Thinly sliced seabass with egg yolk cured in mirin, soya and flambeed guanciale

38 €

AKAMI

Thinly sliced wild red tuna from Barbate with umeboshi and oyster leaf

40 €

TORO

Thinly sliced wild red tuna belly with “Migas Manchegas”

42 €

SALMON

Smoked salmon tataki on ecological sprouts with miso sauce, Japanese mustard, honey and dill

38 €

WAGYU

Thinly sliced wagyu with a lemon thyme flavoured ponzu sauce

50 €

礼

10% VAT INCLUDED

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HOT STARTERS

SOUPS

MISO

Fermented soya bean soup with tofu, seaweed and spring onion
16 €

OSUIMONO

Clear fish and seafood soup
20 €

FISH AND SEAFOOD

TIGER PRAWN AND SHIITAKE

Tiger prawn gyozas with shiitake mushroom, ginger and spring onion (5 pieces)
35 €

GILT HEAD BREAM

Gilt head bream tataki with smoked spring onion, seaweed and trout roe
38 €

TIGER PRAWN

Fried in panko with ecological sprouts, orange, coriander and chilli
38 €

TORO

"Roast Tuna", thinly sliced Jospier roasted tuna belly with caramelized onion and apple puree with sake
42 €

RED KING PRAWN

In sashimi, served with its own smoked sauce and avocado
40 €

CLAMS

Served with an udon broth, ginger and lemongrass
35 €

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SELECTION

TARTARE

SALMON / TUNA / TORO

Tartare dressed with wasabi, spring onion, ginger and free range egg yolk

42 € / 45 € / 55 €

TUNA AND AVOCADO

Wild red tuna loin from Barbate marinated with ginger, soya and arbequina olive oil over avocado in tempura and katsuobushi

40 €

TORO & CAVIAR

Wild red tuna belly from Barbate with chives, Osetra caviar and free range egg yolk

69 €

SASHIMI

SALMON / TUNA / TORO

42 € / 45 € / 55 €

SASHIMI REI

Variety of fish and shellfish

115 €

SUSHI

CLASSIC SUSHI

Classic nigiri selection

50 €

SUSHI REI

Six pieces of nigiri and a maki for one person /
Twelve pieces of nigiri and a maki for two people

60 / 105 €

HOSOMAKIS

Tuna belly and spring onion

Spicy tuna

Avocado and cucumber

18 €

FUTOMAKIS

Prawn tempura and avocado

California

Salmon and avocado

Avocado, cucumber and sisho

35 €

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MAIN COURSES

FISH

SALMON

Grilled miso marinated salmon with green asparagus and roasted celery cream
40 €

SEABASS

Slow cooked seabass with a lapsang souchong sauce, ginger and Osetra caviar
48 €

TURBOT

Grilled turbot with mirin, soya and lime zest
40 €

GINDARA

Alaskan black cod marinated in saikyo miso
40 €

TUNA

Red tuna loin marinated in soya with roasted peppers and teriyaki sauce
45 €

UNADON

Smoked eel over shinju mai rice and tare
42 €

MEAT

TORI NO YAKIMONO

Free-range chicken with lime, ginger, and teriyaki sauce
42 €

DUCK

Grilled duck breast with a red fruit sauce and apple puree with sake
42 €

IBERIAN PORK

Iberian pork tonkatsu with panko and smoked sauce
45 €

MIYAZAKI

Grilled Japanese A-5 wagyu striploin in the jospier with pickled vegetables (100g.)
95 €

WAGYU

Grilled sirloin served with gremolata sauce, ponzu and Japanese mustard
60 €

ANGUS

Slow cooked angus beef cheek with teriyaki sauce and truffled potato puree
55 €



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VEGETABLES, RICE & TEMPURAS

VEGETABLES

TSUKEMONO

Organic sprouts and pickled vegetable salad
20 €

WAKAME KYURI SU

Seaweed salad with cucumber
15 €

YASAI ITAME

Grilled ecological vegetables
25 €

SPICY EDAMAME

14 €

RICE

FRIED RICE WITH ECOLOGICAL VEGETABLES

Brown rice sautéed with cumin, oregano, garlic, ginger, soya and sesame oil
28 €

FRIED RICE WITH PRAWNS AND VEGETABLES

Shinju mai rice sautéed with garlic, oystersauce and soya sauce
33 €

GOHAN

Steamed white rice
12 €

TEMPURAS

TIGER PRAWN

Tiger prawn tempura (5 pieces)
45 €

TIGER PRAWN AND VEGETABLES

Tiger prawn and ecological vegetable tempura
42

VEGETABLES

Ecological vegetable tempura
30 €



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FINCA 
CORTESIN

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