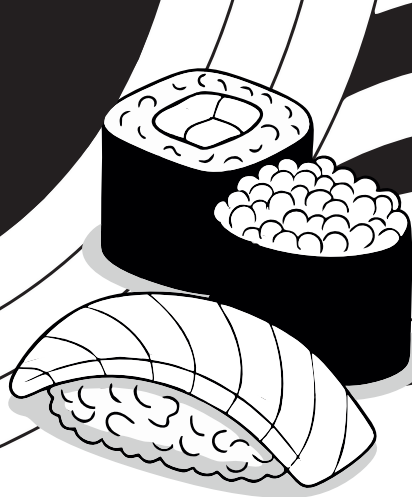




MITSUMI
SUSHI BANYOLES

ENGLISH





f i g+ mitsumibanyoles

TO DRINK

GLASS OF WINE	3,50 €
ESTRELLA	3,50 €
ALHAMBRA RADLER (SHANDY)	3,50 €
ALCOHOL-FREE BEER	3,50 €
ALHAMBRA RESERVA	3,50 €
SAPORO JAPANESE BEER	3,50 €
"KAGUA" JAPANESE ARTISAN BEER	4,50 €
WATER 0,5L	2,60 €
VICHY CATALAN SPARKLING WATER	3,00 €
SOFT-DRINKS	3,50 €
SAKE	4,00 €



STARTERS

MISO SOUP ●	5,90 €
Soy soup with seaweed and tofu	
GYOZA (5 units)	6,50 €
Ridges stuffed with chicken and vegetables	
STEAMED GYOZA (5 units)	7,30 €
Ridges stuffed with chicken and vegetables (steam cooked)	
VEGETABLE GYOZA (5 units) ●	6,50 €
Stuffed chicken and vegetable crêpes, steamed and grilled	
STEAMED RICE BOWL ● ●	3,50 €
5,90 €	
EDAMAME ● ●	6,70 €
Soy beans with caramelized onion	
TRUFFLED EDAMAME ● ● ● ★	6,90 €
Sautéed soy beans with truffle oil	
TAKOYAKI (5 units)	4,30 €
Fried octopus balls	
WAKAME SEAWEED ● ●	9,50 €
Salted seaweed with sesame	
SALMON CRUNCHIES (4 units) ● ● ★	9,50 €
Fried rice balls topped with salmon tartare and a spicy mayo	

TEMPURA

VEGETABLE TEMPURA ●	7,90 €
CHICKEN TEMPURA	6,70 €
(4/5 units)	
PRAWN TEMPURA	6,90 €
(4 units)	

ASSORTED SUSHI

ASSORTED SUSHI 16 pieces ●	18,90 €
8 salmon hosomakis	
4 salmon/tuna nigiris	
4 salmon/tuna uramakis	

● VEGAN OPTION ● GLUTEN FREE ● WE CAN COOK THEM WITHOUT GLUTEN
★ CHEF'S RECOMMENDATIONS 🔥 FLAMED

* In this establishment we cannot guarantee the absence of cross-contamination with gluten.
** All our bluefin tuna comes from BALFEGÓ.

YAKISOBA

Thin noodles wok with vegetables

VEGETABLE YAKISOBA ●	7,30 €
CHICKEN / VEAL / PRAWN / SALMON YAKISOBA	8,30 €

YAKIUDON

Thick rice noodles wok with vegetables

VEGETABLE YAKIUDON ●	8,30 €
CHICKEN / VEAL / PRAWN / SALMON YAKIUDON	9,30 €
LANGO AND OCTOPUS YAKIUDON ★	10,50 €

YAKIMESHI

Rice wok with vegetables

VEGETABLE YAKIMESHI ● ●	8,30 €
CHICKEN / VEAL / PRAWN / SALMON YAKIMESHI	9,30 €
KATSU CHICKEN YAKIMESHI	10,50 €



TARTARS

1u

SALMON	9,90 €
TUNA	12,90 €

TATAKI

5u

SALMON TATAKI	9,50 €
TUNA TATAKI	12,50 €

SASHIMI

5u

SALMON	9,50 €
TUNA	12,50 €

NIGIRIS

2u

4u

6u

8u

SALMON	4,20 €	8,40 €	12,60 €	14,80 €
SALMON WITH FOIE OR IKURA	4,90 €	9,80 €	14,70 €	17,60 €
TUNA	5,20 €	10,40 €	15,60 €	18,80 €
TUNA WITH FOIE OR IKURA	5,90 €	11,30 €	17,70 €	21,60 €
EEL	5,90 €	11,80 €	17,70 €	21,60 €
PRAWN	3,90 €	7,80 €	11,70 €	13,60 €
OCTOPUS	4,50 €	9,00 €	13,50 €	16,00 €
BRIE	3,50 €	7,00 €	10,50 €	12,00 €
FOIE	5,90 €	11,80 €	17,70 €	21,60 €
SCALLOPS WITH FOIE	5,90 €	11,80 €	17,70 €	21,60 €

FUTOMAKIS

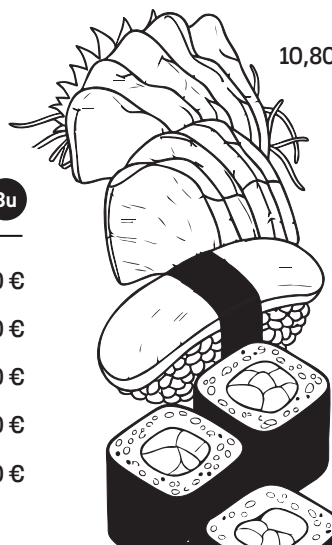
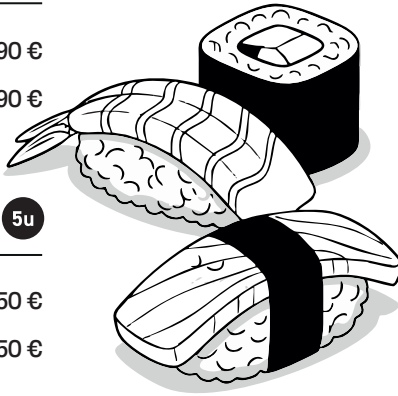
5u

HOT SPICY TUNA (tempura)	11,90 €
Tuna, avocado, spicy tuna tartare	
SIRINI	10,80 €
Salmon, avocado and salmon eggs	
FOIE & MANGO	10,80 €
Foie, mango and miso sauce	

HOSOMAKIS

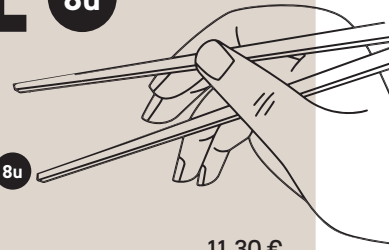
8u

PRAWN	6,90 €
FOIE	7,90 €
SALMON	6,90 €
TUNA	7,90 €
EEL	7,90 €



SPECIAL ROLLS & URAMAKIS

8u



SALMON ROLL	11,30 €
Classic roll with salmon and avocado and a thin layer of toasted sesame	
VEGETABLE	9,30 €
Vegetable uramaki with lettuce, avocado and cream cheese	
ALASKA ROLL	11,50 €
Uramaki with smoked salmon, walnuts and cream cheese	
TROPICAL ROLL	13,30 €
Uramaki with salmon and mango, topped with ikura with mango sauce	
URAMAKI CHICKEN	10,90 €
Roll with crispy chicken katsu, fresh lettuce and a mayonnaise with a hint of wasabi	
TATAKI ROLL	14,50 €
Uramaki with crispy prawn, wasabi tobiko and flamed salmon on top	
KAMO ROLL	13,50 €
Uramaki stuffed with glazed duck and cucumber, topped with a light Japanese hoisin sauce, toasted sesame seeds and chives	
HOTATE ROLL	15,50 €
Cooked langoustines, creamy avocado topped with seared scallop with a citrus twist	
DRAGON	14,50 €
Battered roll filled with salmon, rocket and avocado, with a spicy kick of sriracha and Japanese shichimi spices	
RED TUNA DELUX	16,30 €
Spicy Balfegó tuna tartare, topped with red tuna and tobiko	
KANJI	14,90 €
Tempura maki stuffed with salmon and cream cheese, topped with a salmon tartare marinated in teriyaki sauce, sesame and chives	
UNAJI	16,30 €
Eel, pan-fried foie gras, avocado and a mild miso sauce	
ICHIGO	14,30 €
Uramaki with crispy prawn and cheese, topped with slices of fresh strawberries and a drizzle of teriyaki sauce and toasted sesame seeds	
MANGO STRAWBERRY	12,90 €
Mango-stuffed uramaki, topped with strawberry slices and a touch of teriyaki sauce	
BUTTER FISH ROLL	14,30 €
Uramaki with tempura prawn and soft cream cheese, topped with a flamed butterfish fillet and wasabi mayonnaise	
NEBRASKA ROLL	13,90 €
Stuffed with asparagus, lettuce and cream cheese, and topped with Nebraska Angus beef flambéed in a mild aioli and ponzu sauce	
TAYAKE	15,30 €
Japanese omelette with asparagus inside, topped with flame-grilled Balfegó tuna and gluten-free soy spheres	
MIDORI	13,50 €
Salmon and cream cheese maki, topped with crispy onion, tobiko and chives.	



SALMON NIGIRI WITH FOIE GRAS

Nigiri made with fresh salmon, lightly seared and finished with foie gras and a drizzle of teriyaki sauce



EDAMAME

Tender salt-and-pepper soybeans sautéed with truffle cream



PRAWN AND OCTOPUS UDON

Thick rice noodles stir-fried with vegetables and served with tender octopus and breaded langoustines



KANJI

Hot, crispy maki filled with salmon and cream cheese, topped with teriyaki-marinated salmon tartare



BUTTER FISH ROLL

Uramaki stuffed with breaded prawns and creamy cheese, finished with flambéed butterfish, a mild wasabi mayonnaise and a tobiko topping



SALMON CRUNCHIES

Fried sushi rice balls, crispy on the outside and tender on the inside, topped with salmon tartare mixed with spicy mayo

Carrer Àngel Guimerà, 1
17820 Banyoles (Girona)
T. 659 97 85 56
sushibanyoles@hotmail.com
www.mitsumisushi.com

