



SABORS

ASIÀTIC & SUSHI

STARTERS

✓ Edamame

Steamed green soya beans with sesame oil and Maldon salt 4,50

Tempura

Prawns 9,50

Mixed vegetables 7,00

Gyozas

Japanese dumplings, 4 pieces

- Prawns with vegetables 7,00

- Pork with vegetables 6,50

✓ - Spinach, pine nut, raisins and vegan cheese 7,00

✓ Miso Soup

Japanese Miso white soup with wakame seaweed, tofu and Japanese tender onion 4,00

✓ Gohan

Japanese cooked white rice 2,75

Vietnamese Nems

Crispy roll stuffed with minced pork, cabbage, mushrooms and tender onions 10,50

Scallop Wonton with foie

Grilled scallops with rose marmalade, mango, foie micuit, served in a fried Wonton 14,00

SALADS

Sunomono with prawns

Cucumber salad, seaweed, prawn, tomato, sesame with miso vinaigrette 9,50

🔥 Vietnamese Tuna Roll

Rolled lettuce stuffed with tuna, fresh cheese, mint and roasted peanut 8,50

🔥 ✓ Vietnamese Vegan Roll

Lettuce rolled with mezclum, fresh vegan cheese, mango, mint, bean sprouts and toasted sesame 6,00

Poké (Hawaii)

Fresh salmon salad with three vegetables to your taste 10,00

Summer Salad

Rolled with rice paper and avocado, mezclum with prawn, cream cheese, mayonnaise, lemon, chilidulce sauce and peanut 9,50

FROM THE SEA

Tuna tartar

Tuna, mint, figs with wasabi ice cream 15,00

Salmon Tartar

Salmon, fresh ginger, dates, dill mustard with the touch of dill smoke 13,00

🔥 Scallop and Tuna Ceviche

Scallops, tuna, red onion, mizuna, cilantro, tomato and milk, with lime juice 12,00

🔥 Butter Fish Ceviche

Butter fish, red onion, mizuna, cilantro, tomato and mango with lime juice 10,00

✓ Vegan Thai Ceviche

onion, coriander, lychee, mango, avocado, carrot and vegan prawn 10,00

Toro Tataki

Over a truffled guacamole basis 16,00

ASIAN DISHES

Yakitori (Japan)

Chicken brochette with japanese tender onions and yakitori sauce. 2 pieces 7,00

🔥 Satay Chicken (Thailand)

Chicken brochette with satay sauce. 2 pieces 7,50

Beef Brochette (Japan)

Beef brochette stuffed with cheese and Japanese onion and teriyaki sauce. 2 pieces 8,00

🔥 Beef and Calamari Yakisoba (Japan)

Sauteed noodles with beef, calamari and seasonal vegetables 13,00

✓ Vegetable Yakisoba (Japan)

Sautéed noodles with vegetables and shiitake 10,50

Beef Nasi Goreng (Indonesia)

Sautéed rice with beef, egg and vegetables with soy sauce. 10,50

✓ Yakimesi (Japan)

Sautéed rice with vegetables, with miso soy sauce (optional egg) 9,00

Korma Chicken (India)

Marinated chicken with yogurt and Indian spices, wok with vegetables, coconut milk and curry 12,00

🔥 Myanmar Wok (Burma)

Sautéed chicken with vegetables and prawns with chef's style peanut sauce 13,00

Nems (Vietnam)

Crispy roll stuffed with minced pork, cabbage, mushrooms and spring onions 10,50

Pad Thai (Thailand)

Rice noodles sauteed with shrimp, squid, vegetables and fried egg 13,00

🔥 Thai Curry (Thailand)

Curry with vegan prawn, sautéed with vegetables and lime leaf, with coconut milk, served with a hint of smoke and dill 15,00



SABORS

ASIÀTIC & SUSHI

SUSHI

Hosomakis (6 pieces)

Rice roll wrapped with Nori seaweed

- **SAKE MAKI** (Salmon) 5,50
- **TEKA MAKI** (Tuna) 6,00
- **UNAGI AND WHITE FISH MAKI**
(eel and butter fish) 7,00
- **IKURA MAKI** (salmon roe) 7,50
- ✓ - **CAPA MAKI** (cucumber) 4,00
- ✓ - **AVOCADO MAKI** (avocado) 4,50
- ✓ - **SHIITAKE MAKI** (mushrooms and vegan cheese) 4,00

Nigiri (2 pieces)

Rice balls wrapped in fish or vegetables

- **SAKE** (salmon and roe) 4,50
- **SAKE FLAMBÉ** (flambéed salmon
with caramelized onions) 4,75
- **MAGURO** (tuna with chives) 5,00
- **FLAMBÉED BUTTER FISH** (with truffle) 4,75
- **EBI** (prawn with foie) 5,00
- **HOTATE** (scallop) 5,00
- **UNAGI** (eel) 4,00
- ✓ - **AVOCADO** (avocado) 3,75
- ✓ - **CAPA** (cucumber) 3,50
- ✓ - **CARAMELIZED AUBERGINE** 3,75
- ✓ - **VEGAN PRAWN** with soy caviar 4,00
- **TORO** (tuna belly) flambée with foie 7,50

Uramakis (8 pieces)

Nori seaweed sheets coated with rice

- **MOSAIC** (tempura shrimp, cream cheese, basil,
covered with salmon, tuna and avocado) 13,50
- 🔥 - **SPICY TUNA** (tuna tartar with spicy mayonnaise,
mizuna, avocado, tobiko-covered) 12,50
- **SAKE EBI** (tempura shrimp, Nori seaweed chips,
covered in salmon and mayonnaise with lemon) 11,00
- **DAKAR TOKYO** (shrimp, onion, lemon and cilantro, mizuna
and avocado, covered in butter fish and togarashi) 12,00
- 🔥 - **HOTATE GUAY** (tuna with papaya macerated in soy,
wasabi mayonnaise, covered with scallops and foie) 13,50
- **GOREE** (smoked salmon, cream cheese with dill
and mango sauce, covered with green pistachio) 10,50
- 🔥 - **SABORS** (shrimp and avocado with spicy mayonnaise,
with tobiko and shiso leaf) 11,00
- **VISHNU** (Eel and butter fish with mango, covered
with salmon and caramelized onions) 11,00
- ✓ - **SHIVA** (Vegan shrimp in tempura with vegan cheese
covered in avocado and teriyaki sauce) 12,50
- ✓ - **TIGER** (Our vegan salmon with vegan and mizuna
cheese, covered in soy caviar) 10,50
- **TORO ROLL** (giant tuna belly with scallops
flambée, mizuna, mayonnaise, avocado and roe
Flying Fish covered with toro) 15,00

Gunkan (2 pieces)

Rice ball, wrapped with Nori seaweed with filling on top

- 🔥 - **SPICY TUNA** (tuna tartar with spicy mayonnaise) 5,50
- **IKURA** (salmon roe) 7,00
- **TOBIKO** (flying fish roe) 5,50
- **ESPECIAL** (salmon and stuffed tuna tartar) 6,50

Sashimi (4 pieces)

Fresh fish cuts

- **SALMON** 5,00
- **TUNA** 6,00
- **BUTTER FISH** 5,50
- **TORO** (giant tuna belly) 8,50
- **ASSORTMENT** (salmon, tuna, butter fish,
prawns, roe) 3 pieces of each 17,00

Hot Rolls

Rice roll wrapped with Nori seaweed in tempura

- 🔥 - **SOW SOW** (tuna with cream cheese, chives with
salmon tartar with spicy mayonnaise on top) 13,50
- **BEACH** (eel, butter fish, foie and chives) 11,50
- ✓ - **UNICORN** (Vegan cheese, shiitake, caramelized
onions and radish) 10,00
- **TORO** (Toro tartare, cream cheese, chives, yellow aji with
guacamole above) 14,00

Assortments

- **NIGUIRI CHEF** (10 pieces of varied niguis) 23,00
- **SABORS 2 pers** (8 pieces of Uramakis, 6 pieces of Hosomakis,
6 pieces of Nigiris and 6 pieces of Sashimi) 40,00
- **GOURMET** (16 pieces of Uramakis, 12 pieces of Hosomaki,
6 pieces of Nigiris and 6 pieces of Sashimi) 58,00
- **SABOR BOX** (32 pieces of Uramakis, 12 pieces of
Hosomakis and 8 pieces of Nigiris) 80,00

MEAT

Duck Tataki with miso

Duck magret with miso sauce and crispy ginger 12,00

Beef tataki with foie micuit

Sirloin with foie micuit flambéed with teriyaki sauce 16,00

T-bone steak 200gr 21,00

Steak tartar 90gr Angus Sirloin 19,00

DESSERTS

- Passionfruit tiramisu with green tea ice cream 5,00
- Broken lemon pie 5,00
- Yuzu mousse 6,00
- Chocolate fondant with soy 5,00
- Green tea ice cream 4,00
- Vanilla ice cream 4,00
- Wasabi ice cream 4,00
- Chocolate cake with avocado and forest berries 7,50
- Three dessert assortment 13,00