

しなとらや

**SHINATORA YA**

**KOBE BEEF ASSOCIATION MEMBERS**

*"Fly you to the moon"*

品寅屋

QR CODE  
TO SEE OUR SPECIAL SET MENU



SUKIYAKI



SHABU -SHABU

**WE ARE INVITING YOU TO FOLLOW OUR PAGE**

INSTAGRAM: @shinatora\_ya

FACEBOOK: ShinatoraYaMadrid

## < STARTERS >

<b>Miso Soup</b>	5.80
<i>Classic Bonito Dashi &amp; Shiro-Miso Soup with Tofu, Wakame, Onion.</i>	
<b>Edamame</b>	6.00
<i>Stir Fried Edamame with Sesame Garlic Oil (gluten free: Steamed Edamame with Salt)</i>	
<b>Wakame Seaweed &amp; Quinoa Salad</b>	11.50
<i>Seaweed Wakame &amp; Quinoa, Tomato, Cucumber with Miso-Ponzu (gluten free: Only with Ponzu)</i>	
<b>California Salad</b>	17.50
<i>Chopped Mix Seafood &amp; Avocado, Mango, Tomato with Sesame Dressing (gluten free: without sauce)</i>	
<b>Japanese Wagyu Beef Croquette</b>	15.80
<i>Deep fried Japanese Wagyu Beef Croquette with Parmigiano Cheese (4 pieces)</i>	
<b>Tender Pork "Chashu"</b>	16.80
<i>Chef's Secret Braised Pork Belly with Tamari Soy &amp; Creamy Potato</i>	
<b>Ebi Twist</b>	16.80
<i>Fried Shrimp Wrapped in Noodles with Bonito Dashi Sauce (4 pieces)</i>	
<b>Ebi Gyoza</b>	16.80
<i>Hand Wrapped Shrimp Gyoza with Yuzu Soy Sauce (6 pieces)</i>	
<b>Wagyu Gyoza</b>	18.80
<i>Crispy Japanese Wagyu Beef Gyoza with Truffle Ponzu Sauce (6 pieces)</i>	
<b>Spicy Tuna Tartar "Yukke Style"</b>	26.50
<i>Tartar de Atun Picante y Yema de Huevo con Salsa de Kimchi Original</i>	
<b>Ebi-Tempura</b>	28.50
<i>Classic Japanese Shrimp &amp; Vegetable Tempura with Dashi Broth (4 pieces)</i>	

## < RICE AND NOODLES >

<b>Ebi Kimchi Yaki-Udon</b>	21.50
<i>Stir-Fried Udon Noodles &amp; Shrimp, Kimchi, Dried Bonito Flakes</i>	
<b>Creamy Inaniwa Noodles</b>	24.00
<i>Mixed Shimeji &amp; Shiitake Mushrooms &amp; Inaniwa-Noodle with Creamy Black Truffle Dashi Sauce</i>	
<b>Shinatora Ya Wagyu Ramen</b>	49.50
<i>Torched Best Japanese Wagyu Ribeye Slices on Original Wagyu Soup Ramen Ramen Tamago and Bamboo</i>	
<b>Unagi Gozen</b>	54.00
<i>Robata Grilled Fresh Eel on the Rice and Japanese Pickled Daikon-Radish *Spanish Fresh Eel Prepared by Chef Shimoju</i>	

## SUSHI-BAR

### < SASHIMI >

<b>Sashimi Moriawase Plate</b>		42.50
<i>Mixed Combination Sashimi Plate (Tuna, Toro, Salmon, Scallop, Suzuki, Ika)</i>		
<b>Suzuki Usuzukuri</b>		18.50
<i>Very fine slice of Suzuki Sashimi with Ponzu</i>		
<b>Classic Sashimi A la Carte</b>		
<i>(6 Piezas)</i>		
<b>Ika</b>	<i>Squid</i>	18.50
<b>Salmon</b>	<i>Salmon</i>	19.50
<b>Hotate</b>	<i>Scallop</i>	22.50
<b>Maguro</b>	<i>Tuna</i>	28.50
<b>Toro</b>	<i>Fatty Tuna</i>	39.50

### < SUSHI NIGIRI >

#### **Minimum Order from 2 pieces**

<b>Salmon Lime</b>	<i>Salmon-Fresh Lime</i>	3.80pp
<b>Salmon Aburi Chili Mayo</b>	<i>Torched Salmon-Chili Mayo</i>	4.20pp
<b>Suzuki Yuzu Pepper</b>	<i>Seabass-Yuzu Pepper</i>	4.30pp
<b>Ika-Ikura</b>	<i>Squid-Ikura Caviar</i>	4.50pp
<b>Hotate Yuzu</b>	<i>Scallop-Yuzu Jelly</i>	4.80pp
<b>Hotate Aburi Miso</b>	<i>Torched Scallop-Saikyo Miso</i>	4.80pp
<b>Spicy Maguro</b>	<i>Tuna-Spicy Kimchi Sauce</i>	4.80pp
<b>Maguro Truffle</b>	<i>Tuna-Black Truffle</i>	5.20pp
<b>Toro Wasa</b>	<i>FattyTuna-Kizami Wasabi</i>	6.80pp
<b>Toro Aburi</b>	<i>Torched Fatty Tuna</i>	6.80pp
<b>Foie Gras</b>	<i>Grilled Foie Gras-Butter Soy sauce</i>	8.88pp

### < SUSHI SET >

<b>“ DREAM ”</b>	18.50
<b>Chef's Choice Tartar Nigiri Sushi Set</b>	
<i>Tuna-Wasa / Scallof-Mayo/Suzuki-Lime/Eel-Tamago (4 pieces)</i>	
<b>“ MY WAY ”</b>	19.80
<b>Chef's Edomame Nigiri Sushi Set</b>	
<i>Fatty Tuna /Tuna/Suzuki/Squid (4 pieces)</i>	

☆ **SHINATORA YA SPECIAL** ☆  
**< Japanese Wagyu Beef Sushi >**

**Minimum Order from 2 pieces**

<b>Wagyu Truffle</b>	<i>Wagyu Tartar with Black Truffle</i>	10.50pp
<b>Wagyu Toro Lemon</b>	<i>High Marbling Wagyu with Fresh Lemon</i>	12.80pp
<b>Wagyu-Hotate</b>	<i>Wagyu &amp; Scallop Tartar, Truffle Mayo</i>	12.80pp
<b>Wagyu-Uni</b>	<i>Wagyu Tartar &amp; Uni Sea-Urchin, Wasabi</i>	16.50pp
<b>Wagyu-Foie Gras</b>	<i>Wagyu &amp; Foie Gras, Black Truffle Sauce</i>	16.50pp
<b>Kobe Beef Nigiri</b>	<i>Kobe Beef Nigiri with Truffle Ponzu</i>	21.50pp

**< SUSHI ROLLS >**

<b>Vegetable Futo Maki (4p)</b>		14.50
<i>Fresh Mixed Vegetables &amp; Sushi Nori Maki</i>		
<b>Spicy Sashimi Futo Maki (4p)</b>		17.80
<i>Mixed Sashimi &amp; Ikura Caviar Sushi Nori Maki with Spicy Sauce</i>		
<b>Rollo de Ebi Tempura (8p)</b>		18.80
<i>Shrimp Tempura, Avocado, Spicy Mayo, Tempura Snack "Agedama"</i>		
<b>Rollo Atun Picante (8p)</b>		22.50
<i>Tuna, Avocado, Kimchi Puree, Spring Onion, Crispy Garlic</i>		
<b>Rollo de Salmon Aburi (8p)</b>		23.50
<i>Torched Salmon, Avocado, Fried Onion, Spicy Mayo</i>		
<b>Rollo de Caviar Anguila (8p)</b>		24.50
<i>Grilled Eel, Avocado, Asparagus, Tobikko</i>		
<b>Rollo de Carne Wagyu (8p)</b>		41.50
<i>Japanese Wagyu Beef, Asparagus with BBQ Sauce</i>		
<b>Rollo de Carne Kobe (8p)</b>		69.80
<i>Kobe Beef, Asparagus, Shiitake Mushroom with Egg Yolk Sauce</i>		

**< DESSERTS >**

<b>Matcha Ice Cream</b>		7.80
<i>House made Green Tea Ice Cream</i>		
<b>Choco Chili Mousse</b>		8.00
<i>Chef's Mousse &amp; Dorayaki Cake with Chili Salt</i>		
<b>Mochi Ice Cream</b>		8.20
<i>Mixed Mochi Ice Cream</i>		
<b>Milk Tofu with Yuzu Sauce</b>		8.80
<i>Original Pannacotta with Yuzu Sauce</i>		
<b>Yuzu &amp; Coconuts Semifreddo</b>		8.50
<i>Yuzu &amp; Coconuts Ice Cake with Mint</i>		
<b>Japanese Fluffy Cheesecake</b>		

House-made Fluffy Cheesecake  
**KOBE BEEF ASSOCIATION MEMBERS**

**JAPANESE HOT-POT**

**“SUKIYAKI SET MENU”**

**The Best Traditional Hot-Pot in Japan**

*Thinly sliced Beef with a side of carefully handpicked vegetables  
and sweetened soy sauce in an iron cast pot*

*This pot is specially chosen to enhance the authentic flavour.*

*And pot luscious texture of high calibre beef.*

**Please choose your meat  
Minimum Order 2 pieces**

<b>Japanese Wagyu Tokujo Marbling Beef</b>	<b>63.50pp</b>
<b>Best Beef in the World “KOBE BEEF”</b>	<b>128.00pp</b>

**Set Menu Including:**  
Hot Pot Vegetables / Fresh Egg / Rice

**Extra Side Order**

<b>Fresh Egg</b>	2.40	<b>Japanese Wagyu Tokujo</b>	53.50
<b>Steamed Rice</b>	3.50	<b>Kobe Beef</b>	115.00
<b>Hot-Pot Vegetables</b>	13.50		

**SHABU-SHABU KOBE BEEF SET**

**Need to order in advance**

*Thinly sliced beef in kombu dashi broth with a side of vegetables.  
The beef will be cooked by costumers.  
on the table according to personal preferences.*

<b>Best Beef in the World “KOBE BEEF”</b>	<b>132.50pp</b>
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**Set Menu Includes:**  
Ponzu & Sesame Sauce / Hot-Pot Vegetables / Steamed Rice

*Please be careful while cooking on the table.  
We take no responsibility for any harm/accident.*

*\*Hot Pot not available in the terrace\**

## **KOBE BEEF ASSOCIATION MEMBERS**

### **JAPANESE BBQ**

## **“YAKINIKU BBQ SET MENU”**

*Japanese BBQ is commonly referred to as a Japanese cooking style where bite size pieces of a wide variety of meat and vegetables are grilled by costumers on the table*

### **< YAKINIKU ORIGINAL STYLE >**

**Please choose your meat  
Minimum Order 2 pieces**

<b>Japanese Wagyu Tokujo Marbling Beef</b>	<b>63.50pp</b>
<b>Bpest Beef in the World “KOBE BEEF“</b>	<b>128.00pp</b>

#### **Set Menu Including:**

BBQ Vegetables / 2 Types of Sauce / Steamed Rice

### **< SHINATORA YA STYLE >**

*SHINATORA YAKI is our original BBQ style where thinly sliced beef are quickly grilled and you can enjoy dipping it in egg yolk sauce*

<b>Shinatora-Yaki “Tokujo“ Japanese Beef</b>	<b>64.50pp</b>
<b>Shinatora-Yaki “KOBE BEEF“</b>	<b>129.00pp</b>

#### **Set Menu Including:**

BBQ Vegetables / Egg Yolk Sauce / Steamed Rice

### **Extra Side Order**

<b>Mixed BBQ Mushrooms</b>	11.50	<b>BBQ Tokujo Wagyu</b>	53.50
<b>BBQ Extra Side Sauce</b>	2.80	<b>BBQ Kobe Beef</b>	116.00
<b>Egg Yolk Sauce</b>	2.40	<b>ShinatoraYaki “Tokujo”</b>	54.50
<b>BBQ Vegetables</b>	9.80	<b>ShinatoraYaki “Kobe”</b>	118.00

*Please be careful while cooking on the table.  
We take no responsibility for any harm/accident.*

*\*BBQ Yakiniku not available in the terrace\**

## **JAPANESE DRINKS**

### **< JAPANESE SAKE >**

*Sake Cup*

	<b>TYPE</b>	<b>REGIÓN</b>	<b>CUP</b>
<i>Dewazakura</i>	<i>Junmai Ginjo 15%</i>	<i>Yamagata</i>	11.00
<i>RihakuShusen</i>	<i>Junmai Ginjo Nama 15%</i>	<i>Shimane</i>	13.50
<i>Fukucho</i>	<i>Junmai Ginjo 16%</i>	<i>Hiroshima</i>	12.00
<i>Dassai45</i>	<i>Junmai Daiginjo 16%</i>	<i>Yamaguchi</i>	13.50

### **< JAPANESE SPECIAL DRINK >**

<i>Umeshu</i>	<i>Plum Sake 10%</i>	50ml	6.50
<i>Mio Sparkling</i>	<i>Sparkling Sake 5%</i>	300ml	22.50

### **< WINE >**

*By the Glass*

#### **WHITE WINE**

			<b>CUP</b>
<i>Amarre 2018</i>	<i>D.O. Rueda</i>	<i>Verdejo Cepas Viejas</i>	5.00
<i>Benito Santos 2018</i>	<i>D.O. Rías Baixas</i>	<i>Albariño</i>	6.00
<i>Godello 2018</i>	<i>Monterrei</i>	<i>Godello</i>	7.00

#### **RED WINE**

			<b>CUP</b>
<i>Montecastrillo 2018</i>	<i>D.O. Ribera del Duero</i>	<i>Tempranillo</i>	6.00
<i>Tentenublo 2017</i>	<i>D.O. Rioja</i>	<i>Tempranillo, Garnacha</i>	7.00

### **< CAVA / CHAMPAGNE >**

*By the Bottle*

#### **CAVA**

<i>Mirgin Brut Nature Gran Reserva 2016</i>	<i>Chardonnay, Macabeo</i>	36.00
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#### **CHAMPAGNE**

<i>Olivier y Laetitia Marteaux Brut Reserve</i>	<i>Meunier. Chardonnay. Pinot Noir</i>	69.50
<i>Taittinger Brut Reserva</i>	<i>Chardonnay. Pinot Meunier. Pinot Noir</i>	88.50
<i>Bollinger Special Cuvee</i>	<i>Pinot Noir. Chardonnay. Meunier</i>	92.50
<i>Laurent Pierre Rose</i>	<i>Pinot Noir</i>	145.50
<i>Dom Perignon</i>	<i>Chardonnay. Pinot Noir</i>	265.50
<i>Louis Roederer Cristal</i>	<i>Chardonnay. Pinot Noir</i>	298.50



## < JAPANESE SAKE >

### By the Bottle 日本酒

#### GINJO 吟醸

<b><i>Shirakabegura</i></b>	Kimoto Ginjo 15.5%	Hyogo	640ml	55.00
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#### JUNMAI 純米

<b><i>Kaze no Mori</i></b>	Junmai Nama 14%	Nara	720ml	53.00
<b><i>Kagatobi</i></b>	Yamhai Junmai 16%	Ishikawa	720ml	54.50
<b><i>Shirakabegura</i></b>	Kimoto Junmai 15%	Hyogo	640ml	58.00
<b><i>Rihaku Nigori</i></b>	Tokubetsu Junmai 15%	Shimane	720ml	58.00
<b><i>Dassai Heaven</i></b>	Junmai 12%	Hyogo	720ml	95.00

#### JUNMAI GINJO 純米吟醸

<b><i>Dewazakura</i></b>	Junmai Ginjo 15%	Yamagata	720ml	69.00
<b><i>Urakazumizen</i></b>	Junmai Ginjo 15%	Miyagi	720ml	92.00
<b><i>Fukucho</i></b>	Junmai Ginjo 16%	Hiroshima	720ml	95.00
<b><i>Sohomare</i></b>	Kimoto Junmai Ginjo 15%	Tochigi	720ml	98.00
<b><i>Dassai Heaven</i></b>	Junmai Ginjo 15%	Miyagi	720ml	140.00

#### JUNMAI DAIGINJO 純米大吟醸

<b><i>Kagatobi</i></b>	Junmai Daiginjo 16%	Kanazawa	300ml	29.50
<b><i>Shirakabegura</i></b>	Junmai Daiginjo 15%	Hyogo	640ml	69.50
<b><i>Dassai 45</i></b>	Junmai Daiginjo 16%	Yamaguchi	720ml	90.00
<b><i>Dassai 39</i></b>	Junmai Daiginjo 16%	Yamaguchi	720ml	100.00
<b><i>Urakasumi</i></b>	Junmai Daiginjo 16%	Miyagi	720ml	118.00
<b><i>Dassai Heaven</i></b>	Junmai Daiginjo 16%	Yamaguchi	720ml	225.00

## WINE LISTS

### < WHITE WINE >

<b><i>Amarre 2018</i></b>	21.50
D.O. Rueda, Verdejo Cepas Viejas	
<b><i>Benito Santos 2018 De Saiar</i></b>	25.50
D.O. Rías Baixas, Albariño	
<b><i>Benito Santos 2018</i></b>	28.50
D.O. Monterrei, Godello	
<b><i>Les Brugerres Blanco</i></b>	39.50
D.O. Piora, La Conreria De'scala Dei. Garnacha Blanca	
<b><i>Cuvee Florew Pinard</i></b>	46.50
D.O. Valle del Loira, Alphonse Merlot	
<b><i>Bourgogne Chardonnay 2018. Chateau de Citeaux</i></b>	49.50
D.O. Bourgogne, Philippe Bouzereau. Chardonnay	
<b><i>Catena Alta Chardonnay</i></b>	53.50
Agrelo, Mendoza, Argentina. Chardonnay	
<b><i>Riesling Clos Liebenberg 2011</i></b>	62.50
D.O. Alsacia, Domaine Zusslin. Riesling	
<b><i>Pouilly Fuisse 2014</i></b>	78.50
D.O. Borgoña, Jacques Prieur. Chardonnay	
<b><i>Chablis 1er Cru Beauroy</i></b>	93.50
D.O. Borgoña, Domaine William Fevre. Chardonnay	
<b><i>Meursault Charmes 1er Cru 2016 Chateau de Citeaux</i></b>	148.50
D.O. Borgoña, Philippe Bouzereau. Chardonnay	

### < ROSE WINE >

<b><i>La Doncella Rosado</i></b>	32.50
Vino Rosado de la Tierra de Castilla, Tempranillo	

< **RED WINE** >

<b>Montecastrillo 2018</b>	23.50
D.O. Ribera del Duero, Tempranillo	
<b>Sofros</b>	36.50
D.O. Toro, Tinta de Toro	
<b>30 Copelos</b>	38.50
D.O. Ribeiro, Souson, Caino, Ferron y Garnacha	
<b>Tentenublo 2017</b>	39.50
D.O. Rioja, Tempranillo. Garnacha	
<b>Verum "V" Reserva Familiar</b>	45.50
Vino de la Tierra de Castilla, Bodegas y Videnos Verum	
<b>Cliff Edge</b>	48.50
Australia, Mount Langi Ghiran. Syrah	
<b>El Enemigo</b>	51.50
Gualtallary, Mendoza, Argentina. Aleanna, Malbec	
<b>Domain Antonin Guyon</b>	54.50
D.O. Borgoña, Antonin Guyon. Pinot Noir	
<b>Saint Romaine Sous Roche 2016</b>	62.50
D.O. Borgoña, Domain Buisson. Pinot Noir	
<b>La Griffé 2019</b>	63.50
D.O. Valle del Ródano, Domaine de Villeneuve. Garnacha Syrah	
<b>Chateau Carteau 2016 Grand Cru</b>	65.50
D.O. Appellation Saint Emillion. Coupage	
<b>Cornas Rouge 2014</b>	98.50
D.O. Valle del Ródano, Syrah	
<b>Pinot Noir Bollenberg Harmony 2015</b>	122.50
D.O. Alsacia, Domain Zusslin. Pinot Noir	
<b>Vega Sicilia Valbuena 5 2015</b>	198.50
D.O. Ribera del Duero. Vega-Sicilia. Tinta fina, Merlot	

## DRINKS

### < AGUA VIVA BOTTLES >

<i>Still Water</i>	2.80
<i>Sparkling Water</i>	2.80

### < TEAS >

<i>Green Tea</i>	3.40
<i>Matcha Tea</i>	3.40
<i>Houji-Toasted Tea</i>	3.40
<i>Pennyroyal Mint Tea</i>	3.40
<i>Chamomile Tea</i>	3.40

### < SOFTDRINKS >

<i>Coca Cola</i>	2.90
<i>Coca Cola Zero</i>	2.90
<i>Fanta Lemon</i>	2.90
<i>Fanta Orange</i>	2.90
<i>Nestea</i>	2.90
<i>Tonic Water</i>	2.90

### < COFFEE >

<i>Espresso</i>	2.80
<i>Double Espresso</i>	3.20
<i>Cafe Latte</i>	3.50
<i>Cafe Macchiato</i>	3.50
<i>Black Coffee</i>	3.20

### < CERVEZA >

<i>Kirin (small)</i>	Draft	25cl	4.20
<i>Kirin (big)</i>	Draft	50cl	7.80
<i>Asahi</i>	Bottle	33cl	4.30
<i>Non Alcoholic Beer</i>	Bottle	33cl	4.30

### < JAPANESE WHISKEY >

<i>Hibiki</i>	Blended	50ml	25.00
<i>Yamazaki 12years</i>	Single Malt	50ml	29.00