

# 一期 Ichikani

To ensure the utmost freshness, temperature, and quality of our dishes, our kitchen concept is based on preparing and serving food as soon as it is ready, without a specific order or priority.

## STARTERS

- Edamames 🌱🌱 4 €  
steamed with sea salt flakes
- Edamames Spicy 🌱 5.50 €  
served with a japanese chili and ginger based sauce
- 薦 Langostinos Roca 🌱🌱🌱🌱 13.50 €  
tempura shrimp with spicy mayo, sesame, and salad
- 薦 Ichikani Tower 🌱🌱🌱🌱🌱🌱 16 €  
rice, salmon and tuna, kani mix, tobiko, avocado, wasabi mayo, drizzled with ku sauce and crispy onions
- 薦 Tuna and Chips 🌱🌱🌱🌱🌱 10 €  
Lightly spicy tuna tartare with chilies, red onion, chives, sesame oil, and rice chips
- Crispy Rice 80 gr (2) 🌱🌱🌱🌱🌱🌱🌱 12 €  
spicy mayo, avocado, sesame oil, chili sauce, and chives  
tuna – salmon – mixed

Pez Limón Maracuyá (7pc) 🌱🌱🌱🌱🌱 14 €  
yellowtail, sweet sauce with a hint of japanese citrus and fresh cilantro

Salmón (7pc) 🌱🌱🌱🌱🌱🌱 14 €  
ponzu, sesame oil, togarashi, chives and red onion

Atún (7pc) 🌱🌱🌱🌱🌱🌱🌱 14 €  
ponzu-pineapple sauce, sesame oil, togarashi mayo, black sesame, and EVOO

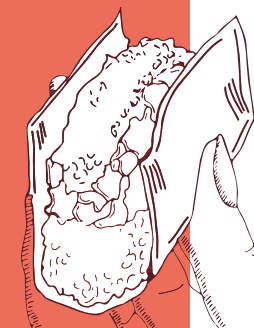
薦 Tiradito Sampler (6pc) 🌱🌱🌱🌱🌱🌱🌱 15 €  
A tasting of our tiraditos:  
yellowtail, salmon and tuna

薦 Recommendation 🌶️ Spicy 🌿 Vegetarian



## HAND ROLLS

- Ebi Crunch 🌱🌱🌱🌱🌱🌱🌱 6.50 €  
breaded shrimp, avocado, spicy mayo, tsume sauce, and kani mix
- 薦 Magic Mushroom 🌱🌱🌱🌱🌱 6.50 €  
maitake mushrooms in three textures, finished with truffle oil
- 薦 Atún con Huevo 🌱🌱🌱🌱 9.50 €  
akami with quail egg, furikake, and black tobiko
- Negitoro 🌱🌱🌱 7.50 €  
toro with spring onion, yuzu soy sauce, and sesame oil
- Salmón Citrus 🌱🌱🌱🌱🌱🌱🌱 6.50 €  
with a lightly spicy lemon and pepper aioli, garlic chips, and tempura serrano chili
- 薦 Pez Limón Crunch 🌱🌱🌱🌱🌱🌱🌱 8 €  
yellowtail, avocado, tempura crisps, spicy mayo, and tsume sauce
- Pez Limón Trufa 🌱🌱🌱 6.50 €  
yellowtail, truffle oil, wasabi-soja, and spring onion
- 薦 Dynamite Crab 🌱🌱🌱🌱🌱 7 €  
kani mix, avocado, spring onion, kani crunch, and togarashi mayo
- 薦 Atún Spicy 🌱🌱🌱🌱🌱🌱🌱 7 €  
akami with garlic soy sauce, topped with crispy potato chips and chili powder
- Salmón Spicy 🌱🌱🌱🌱🌱🌱 6.50 €  
salmon, avocado, orange tobiko, spicy mayo, and crispy fried spring onion
- Anguila foie 🌱🌱🌱🌱🌱 9 €  
eel with tsume sauce, flambéed foie gras, and lemon zest
- 薦 Ichikani 🌱🌱🌱🌱🌱🌱🌱 9.50 €  
salmon, tuna, kani mix, kani crunch, avocado, spicy mayo and tsume
















## TIRADITOS

## BOWLS

- Yakimeshi 🌱🌱🌱 12 €  
japanese fried rice with soy sauce and vegetables  
Chicken / Rib eye / Shrimp / Mixed
- Orange Chicken 🌱🌱🌱🌱🌱 12 €  
fried rice served with crispy fried chicken and orange sauce
- Pad Thai 🌱🌱🌱🌱🌱🌱 14 €  
rice noodles with tamarind sauce, vegetables, and peanuts  
Chicken / Rib eye / Shrimp / Mixed
- 薦 Bibimbap 🌱🌱🌱🌱🌱🌱🌱 14 €  
hot Korean-style rice with a sweet and spicy touch  
Chicken / Rib eye / Shrimp / Mixed

GYOZAS  
4 pieces

- 🍣 Cerdo**             
Pork gyoza filled with kimchi and chives, lightly spicy, served with a sweet and sour sauce 9.50 €
- 🍣 Pato**         
served with cucumber and plum sauce 11.50 €
- 🍣 Costilla y Hongos**          
with ishiyaki sauce 9.50 €

- Vieira** 10 gr (1)        
served at two temperatures, with yuzu mayo, tsume sauce, and lemon zest 5 €
- Pez Mantequilla** 10 gr (1)     
with truffle paste 5 €
- Akami** 10 gr (1)     
with crunchy garlic and lime zest 3 €
- Chutoro** 10 gr (1)     
with nikiri sauce 5 €
- Toro** 10 gr (1)     
with nikiri sauce 6 €

**🍣 Salmón Noruego** 10 gr (1)     
lemon zest 4.50 €

**Salmón King** 10 gr (1)     
sealed with salt and pepper and ponzu reduction 4 €

**Anguila** 12 gr (1)         
on tsume sauce and lemon zest 4 €

**Pez Limón** 10 gr (1)     
sweet chili and lime zest 4 €

**Huevo de Codorniz** 10 gr (1)     
truffle oil and salt 3 €

**🍣 Rollito de Wagyu** 10 gr (1)     
diced japanese A5 wagyu, daikon radish, and truffle oil 7.50 €

**Wagyu** 10 gr (1)      
A5 japanese wagyu seared with flaky salt, pepper, and nikiri sauce 8.50 €

TOPPINGS 

 Foie Gras 1 gr 4 €

\*Recommended combinations with an extra cost.

IG @ichikanimadrid

All our fish have been previously frozen to ensure freshness and quality and come from Anisakis-free farms.

Raw dishes are served at the discretion of the diner and the risk involved. The weight of each dish is measured raw. Due to the use of fresh and/or special products, some of our dishes may not be available. All our prices include VAT. Prices are in euros (€).

NIGIRIS

MAKIS

- 🍣 Vegas Roll** 65gr (8pc)           
lightly tempura-battered roll filled with tempura shrimp, avocado and cream cheese; topped with kani mix and tsume sauce 13 €
- Spider Roll** 60gr (8pc)           
wrapped in mamenori with soft-shell crab, avocado, and kani mix inside; topped with flame-seared yellowtail, ku sauce, truffle mayo, and spring onion 16 €
- Ebi Crunch Roll** 45gr (8pc)           
inside: tempura shrimp, kani mix, and avocado; outside: spicy mayo, tsume sauce, tempura crisps, and chives 14 €
- Atún Spicy Roll** 45gr (6pc)          
tuna, avocado, spicy mayo, and green onion 13 €
- Salmón Spicy Roll** 45gr (6pc)          
salmon, avocado, spicy mayo, and green onion 13 €
- Mr. Salmón Roll** 75gr (8pc)           
tempura prawn, avocado, and cucumber inside; salmon, spicy mayo, tsume sauce, and sesame seeds on the outside 14 €
- 🍣 Juicy Roll** 45gr (8pc)           
wrapped in mamenori with tuna, cucumber, avocado, kani mix and spring onion, inside; topped with salmon, kani crunch, spicy mayo, and tsume sauce 16 €
- 🍣 Miami Roll** 75gr (8pc)         
wrapped in mamenori with kani mix and avocado inside; topped with tuna, ponzu sauce, and truffle oil 15 €
- Acevichado Roll** 45gr (8pc)            
panko-crusted shrimp, cucumber, and avocado inside; topped with tuna, acevichada sauce, and crispy sweet potato 15 €

DESSERTS

- 🍣 Lotus Ice Cream Cake**   10 €   
lotus cream and lotus cookie
- Torre de 6 Leches de Chocolate**     10 €   
toffee cookie
- Mochis**   6.50 €   
please consult your advisor for flavor recommendations
- 🍣 Tarta de Queso**    10 €   
manchego cheese tart

Ichikani (a crab in Japanese) is the new brand of Grupo Costeño and an innovative concept that offers Japanese cuisine with Asian touches and hand rolls presented in a unique way, using the highest quality ingredients in a more relaxed, casual, cozy, and fun atmosphere.

Share your experience



Tripadvisor



Google Maps