

魔神我
MAZINGER
TAPAS & JAPANESE COCKTAILS



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MAZINGER TAPAS

SHIBUYA

KOZINGER, BAO PORK BELLY WITH SPECIAL KIMUCHI DRESSING	5.90
SEWASHI, BAO TERIYAKI SALMON, LETTUCE AND COURGETTE TEMPURA	5.90
DOCTOR HELL, BAO TERIYAKI CHICKEN, CARAMELIZED ONION AND LETTUCE.	5.40
ASTRO BOY, BAO TEMPURA SQUID WITH SPECIAL MAZINGER SAUCE	5.90
KOJI KABUTO, BAO TEMPURA VEGETABLES, LETTUCE AND MISO SAUCE	5.40
SAYAKA YUMI, BAO CREAMY SHRIMP, SURIMI AND ASSORTED VEGETABLES	5.40
HOT DOG NINJA BAVARIAN SAUSAGE, CARAMELIZED ONION, OKONOMIYAKI, MAYONNAISE AND KATSUOBUSHI	6.40
MINI BURGER DE WAIGYU WAIGYU MINI BURGER, CHEDDAR CHEESE, CARAMELIZED ONION AND MAZINGER KETCHUP	4.70
MINI BURGER DE ATÚN PUNKI MINI BURGER WITH CRISPY PANKO TUNA, TENDER SPROUTS AND BOOM SAUCE	5.20
MINI BURGER DE TOFU MINI TOFU BURGER, CARAMELIZED ONION AND SPECIAL VEGETARIAN SAUCE	4.70
KATSU SANDO JAPANESE PORK CUTLET SANDWICH, CABBAGE AND WASABI-OKONOMIYAKI SAUCE	5.80

MAZINGER TAPAS

ASAKUSA

WAIGYU RISING SUN	6.20
WAIGYU (MINI BURGER) SERVED ON RICE, CARAMELIZED ONION AND SOY-CURED EGG YOLK	
RISING SUN OF TUNA PUNKI	6.80
CRISPY TUNA SERVED ON RICE, CARAMELIZED ONION AND SOY-CURED EGG YOLK	
RISING SUN OF TOFU	5.40
CRISPY TOFU SERVED ON RICE, CARAMELIZED ONIONS AND SOY-CURED EGG YOLK	
NIGIRI SALMON -LEMON 1 PC	3.80
FLAMBÉED SALMON WITH A TOUCH OF LEMON, SOY AND IKURA ROE	
NIGIRI NIKU 1 PC	3.80
FLAMBÉED BEEF WITH "KOREA" SAUCE AND CHIVES	
NIGIRI TUNA DAIKON 1 PC	5.40
FLAMBÉED TUNA WITH A TOUCH OF DAIKON, CHILI AND CHIVES	
VIEIRA BOOM BOOM 1 PC	3.20
FLAMBÉED SCALLOP SERVED ON RICE WITH A TOUCH OF JAPANESE MAYONNAISE, SOY AND CHIVES	

MAZINGER TAPAS

SHINJUKU

NIGIRI TAMAGO 1 PC JAPANESE OMELETTE	2.20
NIGIRI AGUACATE 1 PC AVOCADO	2.10
TE MAKI IBÉRICO 1 PC IBERIAN LÁGRIMA, RICE AND NORI SEAWEEED	5.40
TE MAKI UNAGI 1 PC EEL, IKURA, RICE AND NORI SEAWEEED	5.40
TE MAKI MAZINGER TUNA TARTARE WITH QUAIL EGG, RICE AND NORI SEAWEEED	5.90
AFRODITA 2 PCS (TEMPURA + 1 €) SALMON, CREAM CHEESE, JAPANESE OMELETTE, LETTUCE, RICE AND NORI SEAWEEED	5.70
EDAMAME CHINGÓN TENDER SOYBEAN PODS WITH KIMUCHI, SOY AND SESAME	5.70
KARAAGE TAPA JAPANESE-STYLE MARINATED AND FRIED CHICKEN THIGH	5.70
AGORA TUNA TUNA TARTARE SERVED ON TEMPURA COURGETTE	5.20
AGORA SALMON SALMON TARTARE SERVED ON TEMPURA COURGETTE	5.20
TUNA TATAKI PUNKI TUNA TATAKI WITH A CRISPY PANKO COATING	9.10
AGE TOFU TEMPURA TOFU IN TENTSUYU SAUCE — A CLASSIC IN JAPAN	4.60
DENGAKE EGGPLANT WITH MISO, MINCED MEAT, SESAME AND RICE	5.40

All our dishes may contain allergens
(EU Regulation 1169/2011)

POKE DO AND SALADS

POKE DO

HAWAI SALMON

MARINATED SALMON, AVOCADO, SHRIMP, WAKAME SEAWEED, VEGETABLES, ROCKET AND NUTS

14.80

MINI POKE

7.50

ALOHA TUNA

MARINATED TUNA, LETTUCE, CUCUMBER, WAKAME SEAWEED, EDAMAME, TURNIP, CHIVES, SESAME AND NUTS

15.60

7.90

CHICKEN BOOM

CHICKEN, LETTUCE, MIXED VEGETABLES, BOILED EGG AND SESAME

14.20

7.20

BYE BYE MEAT

JAPANESE OMELETTE, LETTUCE, VEGETABLES, SPINACH, SESAME, CHEESE, AVOCADO, QUINCE PASTE AND NUTS

14.20

7.20

TOTAL GREEN

TEMPURA TOFU, VEGETABLES, SPINACH, EDAMAME, WAKAME SEAWEED, SESAME, NUTS AND MINT

14.20

7.20

SALADS

WAKAME SALAD

SEAWEED SALAD

4.90

MISO SALAD

TENDER SPROUTS, COOKED SHRIMP, AVOCADO, MISO SAUCE, CITRUS AND SESAME

9.30

SUSHI SALAD DO

TENDER SPROUTS, WAKAME, WALNUTS, SHRIMPS AND STRAWBERRIES

11.00

STARTERS AND GYOZAS

STARTERS

GOHAN WHITE RICE	2.90	NAMA HARUMAKI VIETNAMESE SHRIMP ROLLS WITH VEGETABLES	8.20
SOUP OF MISO MISO, WAKAME, TOFU AND CHIVES	4.80	NAMA HARUMAKI VEGETAL VIETNAMESE AVOCADO ROLLS WITH ASSORTED VEGETABLES	8.20
EDAMAME TENDER SOYBEAN PODS	5.30	PINCHO OKONOMIYAKI VEGETABLES, OCTOPUS, OKONOMIYAKI, MAYONNAISE AND KATSUOBUSHI	5.00
SPINACH GOMA-AE SPINACH WITH SPECIAL SAUCE AND SESAME	5.70	EBI YUZU TEMPURA PRAWN WITH YUZU SAUCE	8.20
ASPARAGUS GOMA-AE ASPARAGUS WITH SPECIAL SAUCE AND SESAME	5.70	TEBASAKI 4UD CHICKEN WINGS WITH SESAME	9.80
NAMIDA IBERIAN LÁGRIMA, CABBAGE AND KIMUCHI SAUCE	8.60		

GYOZAS

4 PCS

VEGAN	7.50
SHRIMP AND GINGER	9.00
CHICKEN	7.50
SHRIMP	7.50
PORK	8.10

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FISH DELICACIES

SALMON TARTAR 12.60

SALMON, AVOCADO AND CHIVES WITH TARTAR SAUCE

TUNA TARTAR 14.30

TUNA, TOASTED SESAME AND CHIVES WITH TARTAR SAUCE

SALMON TARTAR WITH RICE 14.50

SALMON, AVOCADO, LETTUCE, CHIVES AND TARTAR SAUCE

TUNA TARTAR WITH RICE 15.70

TUNA, SESAME, CHIVES AND TARTAR SAUCE

TUNA TATAKI 22.30

CARPACCIO

SALMON 13.70

SEA BASS 12.50

TUNA 14.90

BUTTERFISH 13.60

MIXED CARPACCIO

SALMON AND SEA BASS 13.70

TUNA AND BUTTERFISH 14.90

SASHIMI 4 CUTS

SALMON 9.60

TUNA 11.90

BUTTERFISH 10.90

VIEIRA 10.40

SEA BASS 8.70

**VARIED SASHIMI
PLATTER 12 CUTS** 26.40

DONBURI

MAGURO TABETAE HOUSE SPECIALTY TUNA SERVED ON RICE	10.80	RAMEN NOODLES, EGG, MEAT AND VEGETABLES IN JAPANESE BROTH	13.70
TORIDON RICE WITH MARINATED CHICKEN AND ARTISANAL TERIYAKI SAUCE	10.40	VEGAN GLUTEN-FREE RAMEN RICE NOODLES WITH VEGETABLES AND TOFU IN GLUTEN-FREE JAPANESE BROTH	13.70
CHIRASHI ASSORTED SLICED FISH WITH RICE	15.00	YAKIMESHI RICE WITH VEGETABLES, MEAT AND SHRIMPS	10.80
YAKISOBA TRADITIONAL JAPANESE STIR-FRIED NOODLES WITH VEGETABLES AND PORK BELLY	12.30	VEGAN YAKIMESHI RICE WITH VEGETABLES	10.70
CHICKEN YAKISOBA TRADITIONAL JAPANESE STIR-FRIED NOODLES WITH VEGETABLES AND CHICKEN	12.30	KATSUDON PANKO-CRUSTED PORK CUTLET WITH CARAMELIZED ONION, EGG, AND RICE	13.10
VEGAN YAKISOBA TRADITIONAL JAPANESE STIR-FRIED NOODLES WITH VEGETABLES	12.20	CHICKEN KATSUDON PANKO-CRUSTED CHICKEN THIGH WITH CARAMELIZED ONIONS, EGG, AND RICE	13.10
YAKIUDON STIR-FRIED UDON WITH VEGETABLES AND PORK BELLY IN KIMUCHI SAUCE	12.30	BEEF KOREA THIN SLICES OF BEEF AND CABBAGE, WITH SESAME AND RICE	13.60
CHICKEN YAKIUDON STIR-FRIED UDON WITH VEGETABLES AND CHICKEN IN KIMUCHI SAUCE	12.30	SUBUTA JAPANESE-STYLE SWEET AND SOUR PORK WITH RICE	12.00
VEGAN YAKIUDON STIR-FRIED UDON WITH VEGETABLES IN VEGAN SPECIAL KIMCHI	12.20	GYUDON SLICED BEEF WITH CARAMELIZED ONION, EGG AND RICE	10.40
YAKISAKE GRILLED SALMON WITH TERIYAKI SAUCE AND WHITE RICE	11.90		

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TEMPURAS AND AGEMONO

TEMPURA VEGETABLES 6 PCS ASSORTED TEMPURA VEGETABLES	7.20
TEMPURA EBI 3 PCS TEMPURA SHRIMPS	8.10
TEMPURA MIXED 9 PCS ASSORTED TEMPURA VEGETABLES AND SHRIMPS	15.30
TEMPURA ASPARAGUS TEMPURA-FRIED ASPARAGUS	4.90
ZARU SOBA SOBA NOODLES IN TENSUYU BROTH WITH TEMPURA AND CHIVES	15.00
TONKATSU BREADED PORK CUTLET, WITH SPECIAL SAUCE	11.50
TONKATSU CHICKEN BREADED CHICKEN THIGH, WITH SPECIAL SAUCE	11.50
KARAAGE RATION MARINATED FRIED CHICKEN	10.80

TRADICIONAL SUSHI

NIGIRIS 2 PCS

SALMON	5.30
TUNA	6.90
SEA BASS	5.30
BUTTERFISH	6.20
VIEIRA	7.30
EBI	4.80

FLAMBÉED NIGIRIS 2 PCS

SALMON	6.50
BUTTERFISH	6.50
UNAGI. ANGUILLA	7.60

HOSOMAKIS 3 PCS

SALMON	3.80
TUNA	4.70
BUTTERFISH	4.30
CUCUMBER	3.30
AVOCADO	3.30
SURIMI	3.30

GUNKAN 3 PCS

SALMON	7.30
TUNA	7.90
BUTTERFISH	7.20
WAKAME	5.30

TE MAKIS 1PC

SICHIMI SALMON	6.30
SALMON WITH SPICY SAUCE AND CUCUMBER	

GAMBA	6.30
COOKED SHRIMP, CREAM CHEESE AND AVOCADO	

TUNA	6.70
TUNA TARTARE AND CUCUMBER	

VEGETABLE	6.30
VEGETABLES AND AVOCADO WITH SESAME SAUCE	

CHICKEN TERIYAKI	6.30
TERIYAKI CHICKEN, TENDER SPROUTS AND SESAME	

CREATION SUSHI

	4 PCS	8 PCS		4 PCS	8 PCS
SAKE SALMON AND AVOCADO ROLL WRAPPED IN SALMON	6.80	13.00	KARAAGE MAKI MARINATED CHICKEN, LETTUCE, CRISPY, MAYONNAISE, AND TERIYAKI	6.40	12.30
HARUMI COOKED SHRIMP, AVOCADO, AND CREAM CHEESE	7.30	13.70	FUSION GOAT CHEESE, SURIMI, CUCUMBER, AND ROCHET	6.40	12.30
LIGERO MIXED VEGETABLES, LETTUCE, AND SESAME	5.80	11.00	SICHIMI SALMON SALMON WITH SPICY SAUCE AND CUCUMBER	7.00	13.10
PINION GOAT CHEESE, QUINCE PASTE, WALNUT, AND SESAME	6.40	12.30	SICHIMI ATÚN TUNA WITH SPICY SAUCE AND CUCUMBER	7.30	13.70
SAKU SAKU SURIMI, AVOCADO, ROCKET, CRISPY, MAYONNAISE, AND SESAME	6.40	12.30	TONKATSU MAKI TONKATSU FUTOMAKI, MAYONNAISE, LETTUCE AND OKONOMIYAKI		12.90
EBI COOKED SHRIMP, LETTUCE, CRISPY, MAYONNAISE, AND MASSAGO	7.30	13.70	SAMURAI TEMPURA PRAWN URAMAKI, LETTUCE AND FLYING FISH ROE		14.50
RYU TUNA, CHIVES AND WASABI CAPELIN ROE	7.30	13.70	IKA SAMURAI TEMPURA SQUID URAMAKI, LETTUCE, MAYONNAISE, CITRUS AND SESAME WITH KIMUCHI		14.50

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TEMPURIZED SUSHI

TEMPURA HOSOMAKI 3 PCS

SALMON 4.90

TUNA 5.80

BUTTERFISH 5.40

CUCUMBER 4.40

AVOCADO 4.40

SURIMI 4.40

HARA 5.40

PORK BELLY, ROCKET AND CREAM CHEESE

TEMPURA FUTOMAKI 4 PCS

KASAI 8.20
SALMON, CREAM CHEESE AND CHIVES

SHIRO- KASAI 8.20
BUTTERFISH, CREAM CHEESE AND CHIVES

TEMPURA NIGIRI 2 PCS

EBI 5.70
SHRIMP

VARIED SUSHI DO

TOKYO SELECTION INDIVIDUAL PLATTER: 3 HOSOMAKIS, 2 NIGIRIS AND 4 SLICES OF SASHIMI	20.30
TRADITIONAL 12-PIECE ASSORTMENT MIXED PLATTER: 6 HOSO MAKIS AND 6 DIFFERENT NIGIRIS	20.30
CREATIVE ASSORTMENT – 16 PIECES VARIED PLATTER: 4 DIFFERENT CREATIONS	23.60
JAPAN ASSORTMENT – 19 PIECES MIXED PLATTER: 3 CREATIONS, 3 HOSOMAKIS AND 4 DIFFERENT NIGIRIS	28.00
SUSHI DO ASSORTMENT – 15 PIECES TRADITIONAL MIXED PLATTER WITH HOSOMAKIS, NIGIRIS AND GUNKANS	27.30

DESSERTS

MOCHIS 1 PC

YUZU MOCHI YUZU ICE CREAM MOCHI	3.10	CHOCOLATE MOCHI CHOCOLATE MOCHI	3.10
MANGO MOCHI MANGO ICE CREAM MOCHI	3.10	CHEESECAKE MOCHI STRAWBERRY CHEESECAKE MOCHI	3.10
GREEN TEA MOCHI GREEN TEA ICE CREAM MOCHI	3.10	RASPBERRY MOCHI RASPBERRY MOCHI	3.10
SESAME MOCHI SESAME ICE CREAM MOCHI	3.10	BANANA AND CHOCOLATE MOCHI CHOCOLATE-BANANA MOCHI	3.10

OTHER

GREEN TEA TRUFFLES	5.70	
TREATS		
GREEN TEA TARTLET WHITE CHOCOLATE AND STRAWBERRY	3 PCS 5.70	4 PCS 7.60
WHITE SEMIFREDO	7.60	
ARTISANAL WHITE CHOCOLATE AND RASPBERRY ICE CREAM		
BLACK SEMIFREDO	7.60	
ARTISANAL DARK CHOCOLATE ICE CREAM		
GREEN TEA ICE CREAM	4.70	
SESAME ICE CREAM	4.70	