



SLVJ

VALENCIA

✂️ GLUTEN FREE 🌱 VEGAN

SUSHI BAR 🍣

SPICY TUNA 18

Tuna, Wonton Crispy, Green Onion, Spicy Mayo, with Avocado Topping and Tofu-Feta Base.

KIMCHEE KEMSEI 18

Tuna and Kimchee-seasoned Green Onion, with Avocado, Kissami Wasabi and Tempura Flakes topping.

SOFT SHELL 24

Soft Shell, Snow Crab, Avocado, Tobiko, Asparagus and Green Onion, with Spicy Seasoning and Lettuce and Ikura Topping.

BLUE FIN TUNA AND BLACK GARLIC ROLL 18

STempured Watercress and Chard, with Bluefin Tuna topping and Black Garlic Butter.

WAGYU ROLL 24

Tartar-Sliced Wagyu, with Cured Wagyu Meat Topping and served with our signature Soy-cured Egg.

SPICY SALMON 18

Salmon, Green Onion, Spicy Mayo and Avocado, with Salmon topping, Wonton Crispy, and Passionfruit and Eel seasoning.

FUJI ROLL 21

Snow Crab, Green Onion, Lettuce and Avocado, with Tobiko and Gochujang-tempured and frosted Lobster Topping.

DINAMITA 16

With Crab and wrapped in Soy Sheets, and accompanied with Truffled Butter.

SALVAJE ROLL ✂️ 21

Snow Crab and Green Onion, with Hamachi Sashimi, Toro Tartar, Quail Eggs, Truffle and Boletus Mushroom Topping.

SPICY HAMASHI 17

Asparagus, Avocado, Spicy Mayo and Serrano Pepper.

RAINBOW 18

Snow Crab, Green Onion and Cucumber, with Tuna, Avocado and Salmon topping, and Eel, Ikura and Wonton Crispy seasoning.

SHRIMP ROLL 20

Shrimp, Asparagus and Spicy Mayo, with Itogaki Topping, and Eel and Ikura seasoning.

VEGAN ✂️ 🌱 12

Cucumber, tempured Asparagus, Lettuce and Kampio, with Shibazuke, smoked Pepper and Avocado, accompanied with Yuzu-Kosho Soy.

KING CRAB 25

SUPER DINAMITA With King Crab and wrapped in Soy Leaf, served with Truffled Butter.

SAMPLER

SUSHI 50

1 Roll and 9 Nigiris.

+ SUSHI 75

1 Roll and 11 Nigiris.

SASHIMI 55

6 types of Japanese Fish.

+ SASHIMI 85

10 types of Japanese Fish.

NIGIRI 🍣

2 piezas por pedido

SASHIMI ✂️

2 piezas por pedido

KINMEDAI 14

Splendid Alfonsino.

SHIMA-AJI 10

Japanese Fish.

HOTATE 13

Japanese Escalope.

SEA BREAM 10

Gill-Head Bream.

TAMAGO 10

Japanese Omelette.

ANAGO 13

Saltwater Eel.

KING SALMON 10

Nordic Salmon.

AKAMI 12

Tuna fillet.

THAI SNAPPER 10

Silver Seabream.

UNAGI 10

Softwater Eel.

IKA 10

Japanese Squid.

TAKO 10

Japanese Octopus.

IKURA 18

Salmon Roe.

LANGOUSTINE 14

Softwater Prawn.

O-TORO 15

Fatty Tuna.

CHUTORO 12

Medium-fatty Tuna.

KAMPACHI 12

Medium-fatty Japanese Fish.

HAMACHI 16

Amberjack Japanese Fish.

FRESH 12

WASABI

SCARLET 20

SHRIMP

HOSOMAKI 🍣 ✂️

NEGITORO 18

O-toro, Green Onion and Wasabi.

TEKKAMAKI 14

Tuna and Green Onion

SAKE MAKI 11

Salmon and Wasabi

KAPPAMAKI 7

Cucumber and Sesame.

GUNKANS

IKURA AND QUAIL EGG 18

Salmon Roe and Quail Egg.

TORO AND KIMCHEE 14

Toro tartar served with Kimchee Sauce and Soy Sauce.

FOIE GRAS 14

Grilled Foie Gras with Eel Sauce.

O-TORO 14

TARTAR Bluefin Tuna Fillet Tartar.

UNI 16

Sea Urchin.

KING CRAB 16

TEMAKIS

SALMON 16

Ponzu Marinated Salmon, Ikura, Avocado and Truffle.

TUNA 16

Tuna, Mayo Garlic Ponzu, Avocado and Tempura Flakes.

RICE / SOUP / NOODLES 🍜

WOK VEGGIE FRIED RICE ✂️ 🌱 16

Wok Rice with Corn, Coflower, Green Onion and Pickled Red Cabbage.

DUCK FRIED RICE ✂️ 24

Fried Truffled Rice with Roast Duck.

WAGYU BEEF FRIED RICE 28

Sautéed Wok Rice, Sliced Wagyu, Ikura and low-temperature cooked Egg.

RAMEN BEEF 18

Fresh Noodles, Meat, Hard-boiled Egg, Green Onion and Baby Corn.

MISO SOUP ✂️ 🌱 9

Miso Soup with toasted Tofu, Green Onion and Lemon zest.

RAW BAR 🍤

PARA COMPARTIR

PULPO A LA PIEDRA 16

Thin Octopus slices, Miso powder and Sudashi Vinaigrette, served in a hot stone-plate.

TRUFFLED KING SALMON ✂️ 16

Salmon Tiradito, Gochujang Powder, Miso, Yuzu Vinegar and Micro Shiso.

TUNA TIRADITO 16

Tuna Tiradito, Red Miso, Garlic Ponzu Vinaigrette, Garlic Chips.

WAKAME KUY-KUY SALAD 🌱 12

Ripe Mango, Green Onion, Red Radish, Cucumber.

KAMPACHI TIRADITO 16

Thin Kampachi slices, Crispy Potatoes, Yellow Aji sauce and Micro Shiso.

TO SHARE 🍷

CAULIFLOWER BOOM ✂️ 18

Cauliflower with Smoked Cauliflower Coulis, Yellow Aji Sauce and Tofu Feta Sauce.

ROCK SHRIMP TEMPURA 24

Tempura Rock Shrimps with Wasabi, fried Kale and Green Onions.

SALMON CRISPY RICE ✂️ 16

King Salmon, Spicy Mayo, Ikura, Coriander.

GLAZED AND SPICY EDAMAME 12

Sakura Sauce Glazed Edamames, Coriander and Katsuobushi.

LOBSTER DUMPLINGS 18

Stuffed with Lobster, in a base of Lobster Bisque, Wonton crispy and Micro Mint.

PICKLED VEGETABLES 4

Japanese style pickled baby Vegetables.

TRUFFLED MUSHROOM DUMPLINGS 16

Maitake Mushroom, Beef Demi-glace, Truffled Cream.

SHORT RIB BUNS 16

Stuffed with smoked Short Rib, White Cabbage and pickled Red Cabbage.

SALVAJE JAPANESE PIZZA 20

Tuna, Gochujang, Red Onion, Cherry Tomatos and Coriander.

SALVAJE JAPANESE TACOS 14

Sautéed Flank, Yuzu and Napa Pasta, on a Nori crispy base.

ROBATA 🍢

SEA

ROASTED BRANZINO 34 (2-3 PAX)

Branzino in Ponzu Yuzu Sauce, Salvaje style.

SCARLET SHRIMP ✂️ 20 PU.

Scarlet shrimp on the grill with Hollandese Yuzu Sauce, Ichimi Togarashi.

TURBOT 75 (2-3 PAX)

Turbot a la robata crowned with Garlic Chips, Micro Shiso and Maldon Salt, served with Ponzu Yuzu.

TUNA BELLY 29

TATAKI Bluefin Tuna fillet a la robata in Ponzu Sauce.

BLACK COD ✂️ 35

Japanese Plum-glazed White Fish in a Swiss Chard bed.

ROASTED KING SALMON ✂️ 24

Ponzu-glazed Salmon a la robata, served with Bok Choy and Soy seasoning.

EARTH

GRILLED AND SMOKED SHORT RIB ✂️ 36 (2 PAX)

Short Rib, smoked 12 hours in Apple Tree Wood. (2 pax).

STEAK SALVAJE ✂️ 28

40-days cured Sirloin, Glazed Hollandese Yuzu Sauce with Mushrooms a la robata.

WAGYU A5 ✂️ 80

Japanese Wagyu a la robata.

WAGYU SHORT LOIN A4 (560GR) 135

A la robata with Shiso butter and Ponzu.

GRILLED AND GLAZED LAMB SHANK 34

Teriyaki Sauce-glazed Lamb, Wonton Crispy, served with Brussels Sprout in Kimchi Sauce.

WAGYU FLANK ✂️ 45

Flank Steak a la robata.

OKI OKU CHICKEN 28

Organic Chicken marinated in Miso and smoked with Aromatic Herbs.

FARM

GRILLED AVOCADO 🌱 14

Truffled Avocados with Ponzu Sauce.

BABY CORN A LA ROBATA 14

Baby Corn in Shiso and Soy Butter.

GRILLED WILD MUSHROOMS 22

Wild Mushrooms, with Ponzu sauce, Hollandese, Green Onions and Yuzu.

CONFIT TRUFFLED POTATOES 8

Truffled Potato, triple cooking.

BRUSSELS SPROUTS ✂️ 🌱 14

Crispy Brussels Sprouts in Kimchee Sauce.

DESSERTS

YUZU & YUZU PIE 16

Cream and Yuzu Sorbet on a Sponge Cake, Pistachio brittle and dry Meringue.

ICHIGO Y CREAM 14

White Chocolate Cream, Chocolate and Coffee brittle, served with Coriander seeds Ice Cream and Raspberries.

CACOA SALVAJE 16

Chocolate in 5 different textures and smoked scents.

COCONUT 3 LECHEs 14

Tres Leches, Caramel Coated Coconut, Chantilly Cream, Lime and Dulce de Leche Ice Cream.

MATCHA IKIGAI 14

Matcha tuile, Matcha cake, Matcha mousse, Carmomile gel and Coconut ice cream.