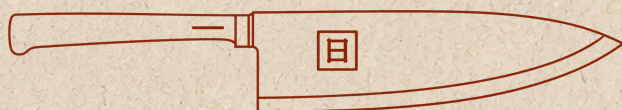




T A B E R N A J A P O N E S A

P R O D U C T · T E C H N I Q U E · R E S P E C T



CARRER DEL NORD 2
SANT QUIRZE DEL VALLÈS - BARCELONA

TO START

Truffle Edamame / Spicy Edamame	7 €
Three ways to start: truffle, citrus spice. Alg. 6 · 11	
Crispy Salmon Panipuri	4,30 € / ud
Crispy bite of salmon, kimchi and truffle. Small, fresh and full of flavour. All. 1 · 3 · 4 · 6 · 11	
Osaka Duck Gyozas	9,50 €
Crispy duck gyozas with homemade teriyaki. Intense, flavourful and perfect for sharing. All. 1 · 3 · 6	
Prawn & Kimchi Gyozas	10,50 €
Prawn, kimchi, lime and house sauce. Crispy outside, juicy inside. All. 1 · 2 · 6 · 11	

RAW BAR

Salmon Tartare & Papadum	18,50 €
Salmon with crispy papadum. Fresh, spiced and easy to share. All. 3 · 4 · 6 · 11	
White Fish Ceviche	19 €
Japanese tiger's milk, white fish and citrus notes. Fresh, clean and full-bodied. All. 4 · 6	
Miso-Seared Tuna Tataki	21,50 €
Seared tuna over miso cream. Juicy centre and umami without overpowering the product. All. 4 · 6	

FIRE & WOK

Crispy Soft Shell Crab Bao	14,50 €
Soft shell crab, pickles and kimchi mayonnaise. Crispy, intense and full of character. All. 1 · 2 · 3 · 6 · 11	
Chicken Teriyaki Bao	11,90 €
Crispy chicken, avocado and orange teriyaki. Sweetness, juiciness and texture. All. 1 · 3 · 6	
Prawn Yakisoba	16 €
Japanese noodles stir-fried with vegetables and wok sauce. Hot, flavourful and with a taste of the sea. All. 1 · 2 · 6	
Crispy Chicken Yakimeshi	14 €
Japanese fried rice with vegetables and crispy chicken. Simple, flavourful and tavern-style. All. 1 · 3 · 6	
Korean Ribs	17,50 €
Korean-style ribs with gochujang dressing. Japanese gohan +4 €. All. 6 · 11	

NIGIRI BAR · 2 PIECES

Norwegian Salmon. Smooth, rich and clean. All. 4	7,50 €
Akami Tuna. Lean cut with a clean flavour. All. 4	8,50 €
Sea Bass. Delicate, fresh and elegant. All. 4	8 €
Scallop & Kizami Wasabi. Sweet scallop, fresh wasabi. All. 14	8,50 €
Scallop & Caramelised Foie. Sea and rich savoury notes. All. 6 · 14	10 €
Flambéed Chutoro. Richness, fire and depth. All. 4	12 €
Eel & Yuzu Kosho. Sweet, smoky and citrusy. All. 4 · 6	10 €
Roasted Japanese Wagyu. Fat, heat and precision.	19,50 €
Red Prawn. Deep flavour and intense marine character. All. 2	14 €

SUSHI BAR

Hotate Ebi	18 €
Prawn, avocado and flambéed scallop. Silky, fresh and finished with fire. All. 2 · 14	
Daku Ebi	18 €
Prawn uramaki with an intense finish and crispy texture. All. 2 · 3 · 6	
Spicy Tuna	17 €
Tuna tartare with DEBA Spicy Sauce. Spicy, creamy and direct. All. 4 · 6 · 11	
Rainbow	17 €
Selection of fish, avocado and citrus ponzu. Freshness and balance. All. 4 · 6	
Kimchi Roll	17,50 €
Salmon and prawn tartare with creamy kimchi. One of the rolls with the most character in the house. All. 2 · 3 · 4 · 6 · 11	

HOTS

Hot Salmon	15 €
Salmon, avocado and kimchi mayonnaise. Warm, creamy and very direct. All. 1 · 3 · 4 · 6 · 11	
Hot Trufado	16 €
Salmon, avocado and truffle cheese. Rich, aromatic and made for sharing. All. 1 · 3 · 4 · 6 · 7	

DEBA COMBOS

DEBA Signature	47 €
8 Kimchi Roll · 8 Spicy Tuna · 2 salmon nigiri · 2 tuna nigiri. All. 2 · 3 · 4 · 6 · 11 A curated selection to discover the DEBA universe.	
Nigiri Bar	29,90 €
2 salmon · 2 flambéed salmon · 2 tuna · 2 white fish. Product, cut and balance. All. 4	

SWEET

DEBA Smoked Cheesecake	10 €
Creamy, intense and slightly smoky.	
Passion Fruit Cream	8 €
Fresh, light and citrusy.	
Green Tea Mochi	6,50 €
Soft texture and elegant bitterness.	
Mango Mochi	7,50 €
Sweet, tropical and creamy.	
Mixed Japanese Truffles	7,50 €
2 chocolate + 2 green tea. Small bites to share.	

ALÉRGENOS

1 · Wheat
2 · Crustaceans
3 · Eggs
4 · Fish
5 · Peanuts

6 · Soy
7 · Dairy
8 · Tree nuts
9 · Celery

10 · Mustard
11 · Sesame seeds
12 · Sulphur dioxide
and sulphites

13 · Lupins
14 · Molluscs

Please consult our team regarding any allergy or intolerance. We have detailed allergen information available.