

SINATRA YA

JAPANESE WAGYU SPECIALIST

We serve only award winning
Japanese Wagyu & Kobe beef directly
imported from farm in Japan

“WATCH WHAT HAPPENS”

NOV 2017

WELCOME TO SINATRA YA MADRID

We create our dishes for you to
share with your friends & family.
We are anticipating you will have wonderful time.



DONBURI

“Because of you”

Served with your choice of warm rice or crispy noodles

AVAILABLE FOR LUNCH

WAGYU GYU DON	Wagyu beef and onion seasoned sweet soy sauce	23.50
TORI KATSU CURRY	Deep fried panko chicken on Japanese curry	16.00
TON KATSU CURRY	Deep fried panko pork with Japanese curry	17.50
EBI TEMPURA DON	Large shrimp tempura	18.50
KATSU DON	Deep fried panko pork with farm egg	18.50

ALL DAY AVAILABLE

GYUDON TOKUJO	Sliced wagyu beef with intense marbeling	38.50
FOIE GRAS DON	Grilled foie gras & eggs	27.50
UNI IKURA DON	Fresh sea urchin & ikura salmon eggs	28.50

WHILE YOU WAIT

"MISTY"

BUTSUGIRI CABBAGE	Chinese cabbage salad sesame & garlic oil	3.80
EDAMAME	Salted soy beans in Japanese sea salt	4.50
SPICY EDAMAME	Stir fried green soy beans with garlic and chili	5.00
KIMUCHI CUCUMBER	Baby cucumber with kimchi sauce	6.50
DASHIMAKI TAMAGO	Japanese sweet omelette	8.00
WAGYU OIMO SALAD	Wagyu beef & potato salad light mayonaise	9.80

APPETIZERS

"THE BEST IS YET TO COME"

MISO SOUP	Traditional Japanese soup, tofu, wakame, scallions	4.50
SPICY SHRIMP SOUP	Spicy shrimp miso soup garlic, black mushroom	6.50
HAKUSAI ZUKE	Pickled Chinese cabbage konbu-dashi broth	6.50
OSHINKO MORIAWASE	Mix seasonal vegetables pickled rice vinegar	8.50
TORI TATSUTA	Special Japanese fried chicken Asakusa style	8.00
KINOKO SALAD	Mixed mushroom salad sesame dressing	9.50
EBI GYOZA	Deep Fried shrimp dumpling chilli mayo /5p	12.50
WAGYU GYOZA	Deep Fried wagyu dumpling ponzu /5p	15.50
YASAI COROKKE	House made mixed vegetable croquette	9.50
WAGYU COROKKE	House made wagyu croquette	16.50
WAGYU CURRY COROKKE	House made wagyu croquette curry flavoured	16.50
FOIE GRAS YAKI	Grilled foie gras lemon butter soy	24.50
KING CRAB SALAD	Green salad with ponzu and olive oil	28.50

TEMPURA

"NIGHT AND DAY"

YASAI TEN	Mixed seasonal vegetable tempura	11.50
MIXED TEN	Shrimp and vegetable mixed tempura	18.50
EBI TEN	Head on Shrimp tempura	23.50

JAPANESE WAGYU SASHIMI



“ONE FOR MY BABY”

WAGYU OTSUKURI	Wagyu carpaccio Akami	34.50
WAGYU TORO OTSUKURI	Wagyu carpaccio Tokujo /intense marbling	44.50
WAGYU TORO SASHIMI	Selects cuts of Japanese wagyu sashimi style	49.50
KOBE BEEF OTSUKURI	KOBE beef carpaccio style wasabi ponzu	94.50

SUSHI

JAPANESE WAGYU NIGIRI SUSHI

“COME FLY WITH ME”

You can choice raw “SASHIMI” style or “ABURI” style /Torched

Price /1piece

WAGYU TORO /Top marbling		WAGYU AKAMI /Red meat parts	
Wasabi & Japanese sea salt	8.50	Pickled wasabi & yuzu	7.50
Truffled egg mayo sauce	9.50	Daikon radish & BBQ sauce	8.50
Fresh sea-urchin & yuzu	12.50	Shiitake mushroom & 7pepper	8.50

SPECIAL NIGIRI SUSHI

“ANGEL EYES”

SUSHI-YAKI		SUSHI CORO /no rice	
Grilled flavored sushi rice		Croquette topping sushi style	
WAKAME TEMPURA	5.50	UNAGI	7.50
FOIE GRAS	8.50	KING CRAB	9.50
WAGYU AKAMI	8.50	WAGYU	9.50

SINATRA YA 品 寅 屋

OUR SPECIALITY HOT POT

“TO LOVE AND BE LOVED”

SUKIYAKI

Finely sliced meat with handpicked vegetables accompanied with a sweet soy sauce presented in an iron cast pot. This is especially designed to enhance the sweet, flavorful taste of the meat and absorbing texture.
Includes rice or noodles on the side.

SHABU-SHABU

Finely-sliced meat with handpicked vegetables with a konbu dashi broth.
As a group you cook your meat to your individual taste.
This includes rice or noodles on the side with two special sauces: ponzu or sesame.

JAPANESE WAGYU	49.50 per person
TOKUJO WAGYU (HIGH MARBLING)	66.50 per person
KOBE BEEF 神戸牛	115.50 per person
KING CRAB (ONLY SHABU SHABU)	88.50 per person

Extra side order

Fresh farm egg	1.80	Kobe Beef (Loin)	107.50
Noodles	2.50	Japanese Wagyu Bee	41.50
Mushrooms	10.50	Tokujo Wagyu	54.50
Vegetables	13.50	King crab	78.50

Original extra sauce

Ponzu&gomadare (sesame)	2.50	Spicy ponzu extra hot	2.80
Lemongrass chili sauce	2.80	Truffle ponzu	3.00
Special chef chili paste	1.80		

DESSERT

"THE LAST CALL FOR LOVE"

MATCHA ICE	Homemade Matcha green tea ice cream	6.50
OKINAWA LEMON ICE	Homemade Okinawa Lemon ice cream	6.50
ZENZAI	Homemade mochi cake with red sweet beans	7.00
MATCHA CHEESE CAKE	Baked green tea & goat cheese cake	7.00
MOCHI ICE	Mixed mochi Ice cream with fruits	7.00
CHO-CROQUETTE	Azuki chocolate croquette with mascarpone	8.50

SINATRA STYLE

MY WAY	Frank Sinatra compliment "Be Sinatra style "	9.00
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Please take care while cooking at the table. We are not responsible for any kind of damages/accidents.

If you have any dietary requirements or food allergies please inform our waiting staff beforehand

JAPANESE SAKE MENU

GLASS of SAKE / SAKE por COPA

SHO CHIKU BAI	STANDARD	15%		7.00
SHO CHIKU BAI GOKAI	STANDARD	15 %		7.50

BOTTLE of SAKE/ SAKE por BOTELLA

SPECIAL SAKE

MANAHIME	SAKE DULCE	11%	300ML	19.50
MIO	SPARKLING NIGORI	8%	300ML	21.50

GINJO

KIOKA	GINJO	13%	370ML	21.50
SHIRAKABEGURA	KIMOTO GINJO	15%	640ML	49.50

JUNMAI

SAKE NIGORI	NIGORI SAKE	8%	300ML	18.50
SHIRAKABEGURA	KIMOTO JUNMAI	15%	180ML	18.50
NINKI ICHI	JUNMAI	15%	720ML	48.50
YAMAHAI	JUNMAI	16%	720ML	52.50
SHIRAKABEGURA	KIMOTO JUNMAI	15%	640ML	53.50
NANBUBIJIN	TOKUBETSU JUNMAI	11%	720ML	54.50

JUNMAI GINJO

NINKI ICHI	SPARKLING	11%	300ML	24.50
KAZEYO MIZUYO	JUMAI GINJO	15%	300ML	26.50

DAIGINJO

SHIRAKABEGURA	GENSYU DAIGINJO	15%	640ML	51.50
KAGATOB	DAIGINJO	15%	300ML	29.50
NANBU BIJIN	DAIGINJO	15%	300ML	27.50

JUNMAI DAIGINJO

SHIRAKABEGURA	JUNMAI DAIGINJOU	15%	640ML	69.50
NINKI ICHI	JUNMAI DAIGINJOI	15%	720ML	58.50

JAPANESE SHOCHU

JAPANESE DISTILLED SPIRITS

HAMADA	BARLEY SHOCHU	25%	50ML	720ML
IMOKUROKAMA	POTATO SHOCHU	25%	6.50	49.50
			6.50	49.50

JAPANESE UME-SHU

VINO DE CIRUELA

TAKARA PLUM	PLUM SKAE	10%	120ML	7.50
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WINE LIST

WHITE WINE GLASS

El beso de las uvas

D.O. Pago Gujoso, winery Familia Conesa. Chardonnay 5.00

Veiga Serantes

D.O. Rias Baixas, winery Veiga Serantes. 100% Albariño 6.50

Lapola

D.O. Ribeira Sacra, winery Dominio do Bibei. Godello, Albariño, Doña Blanca 7.50

RED WINE GLASS

Martín Berdugo Barrica

D.O. Ribera del Duero, winery Martín Berdugo. Tinta fina 5.50

Paysan

D.O. Pago Calzadilla, winery Uribes Madero. Tempranillo, Garnacha, Syrah 6.50

La Sabina Cabernet Sauvignon

D.O. Pago Gujoso, winery Familia Conesa. Cabernet Sauvignon 8.50

ROSÉ GLASS

Cuvee "Magali" rosé 2016

D.O. Costa de la Provenza, winery Domaine Saint André de Figuère. Syrah, Cinsault, Garnacha, Cabernet 7.00

CAVA GLASS

Mascaró brut nature "Pure"

D.O. Cava, winery Mascaró. Parellada, Macabeo. 8.50

CHAMPAGNE GLASS

Olivier y Laetitia Marteaux Brute reserve

D.O. Champagne, Olivier y Laetitia Marteaux. Meunier, Chardonnay, Pinot Noir 12.50

WHITE WINES

Unculin Doña Blanca

D.O. El Bierzo, winery José Antonio García Viticultor. Doña Blanca, Godello 21.50

Veiga Serantes

D.O. Rias Baixas, winery Veiga Serantes. 100% Albariño 25.50

Bourgogne chardonnay 2015. Chateau de Citeaux

D.O. Borgoña, winery Philippe Bouzereau. 100% Chardonnay 34.50

Sancerre La Moussiere blanco 2016

D.O. Valle del Loira, winery Alphonse Mellot. 100% Sauvignon Blanc 41.50

Riesling Clos liebenberg 2011

D.O. Alsacia, winery Domaine Zusslin. 100% Riesling 54.50

Pouilly fuisse 2014

D.O. Borgoña, winery Jacques Prieur. 100% Chardonnay 63.50

Chablis 1er Cru Beauroy 2014

D.O. Borgoña, winery Domaine William Fevre. 100% Chardonnay 76.50

Mersault Charmes 1er Cru 2015. Chateau de Citeaux

D.O. Borgoña, winery Philippe Bouzereau. 100% Chardonnay 118.50

RED WINES

Martín Berdugo barrica

D.O. Ribera del Duero, winery Martín Berdugo. Tinta fina crianza de 6 meses 23.50

Tomás González crianza

D.O. Ribera del Duero, winery Altos del Enebro. Tinta fina, crianza de 12 meses 26.50

30 copelos. Lagar do Merens

D.O. Ribeiro, winery Lagar do Merens. Sousón, Caiño, Ferrón y Garnacha 36.00

Chateau La Garenne 2008

D.O. Burdeos, winery AOC Pomerol. Merlot, Cabernet Sauvignon, Franc 43.50

El Monaguillo

D.O. Toro, winery Quinta Esencia. Tinta de Toro 58.50

La Griffe 2016

D.O. Valle del Ródano, winery Domaine de Villeneuve. Garnacha, Syrah, Cinsault 59.00

Saint Romaine Sus Roche

D.O. Borgoña, winery Domain Buisson. 100% Pinot Noir 64.00

Marsannay les Longerois 2013

D.O. Borgoña, winery Bruno Clair. 100% Pinot Noir 80.00

Cornas Rouge 2014

D.O. Valle del Ródano, winery Domaine Les Bruyeres. 100% Syrah 83.00

Pinot Noir Bollenberg Harmonie 2009

D.O. Alsacia, winery Domain Zusslin. 100% Pinot Noir 86.00

Beaune Champs Pimont 1er Cru 2012

D.O. Borgoña, winery Jacques Prieur. 100% Pinot Noir 99.00

CHAMPAGNE

Brut Reserve Olivier y Laetitia Marteaux

D.O. Champagne, Olivier y Laetitia Marteaux. Meunier, Chardonnay, Pinot Noir 68.50

Taittinger Brut Reserva

D.O. Champagne, winery Taittinger. Chardonnay, Pinot Meunier, Pinot Noir 83.50

Bollinger Special Cuvee

D.O. Champagne, winery Maison Bollinger, Pinot Noir, Chardonnay, Meunier 88.50

Laurent Perrier Rose

D.O Champagne, winery Laurent Perrier. Pinot Noir 125.50

Dom Pérignon

D.O Champagne, winery Dom Perignon 225.50

Loius Roederer Cristal

D.O. Champagne, winery Louis Roederer 285.50

COCKTAILS

Summer Wine cava

Cava, vodka, lime, Cointreau and blueberry 9.00

From here to eternity cava

Cava, sake, vodka, orange juice 9.50

Bloody Ninja

Vodka, dry sake, tomato, Tabasco, Wasabi, paprika and Wercestershire sauce 10.00

Mojito Ipanema girl

Sake, White rum , Ginger syrup, lime, mint and lichi syrup 10.00

Summer Wine champagne

Champagne , vodka, lime, Cointreau and blueberry 12.00

Sakemeló

Sake, vodka, Midor, lime juice, angostura 12.00

Close to you

Sake, White rum , lime juice, strawberry 12.00

From here to eternity champagne

Champagne , sake, vodka, orange juice 12.50

Sinatra 75

Gin, Sake, lime juice, lemon y Champagne 15.00

My Way

Jack Daniels, Punte mes, angostura, cinamon, orange peel 16.00

WATER, SOFT DRINKS AND JUICES

Water 1l	1.50
Coca Cola	2.90
Coca Cola zero	2.90
Lemon Fanta	2.90
Orange Fanta	2.90
Sprite	2.90
Royal Bliss Tonic	2.90
Royal Bliss Zero	2.90
Lemon Nestea	2.90
Minute Maid Orange	2.90
Minute Maid Peach	2.90

COFFEE

Nespresso Decaffeinated	2.90
Nespresso Espresso	2.90
Nespresso Lungo	2.90

JAPANESE TEA

Sencha	3.90
Hojicha	3.90
Maccha	3.90