

“YOU WILL BE MY MUSIC”

SINATRA YA

JAPANESE WAGYU SPECIALIST

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

“WATCH WHAT HAPPENS”

SUMMER MENU 2018

WELCOME TO SINATRA YA MADRID

**We are member of the exclusive
Kobe Beef Association**

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

WHILE YOU WAIT

EDAMAME	Salted soy beans with Japanese sea salt	5.50
MISO SOUP	Tofu, wakame and scallions	5.50
SPICY EDAMAME	Stir fried green soy beans with garlic and chili	6.00
SPICY SHRIMP SOUP	Spicy shrimp miso soup, onion and black mushroom	7.00
KIMCHI CUCUMBER	Baby cucumber with kimchi sauce	7.50
GREEN SALAD	Seasonal vegetable salad with truffle soy dressing	8.50
KINOKO SALAD	Mixed mushroom salad with sesame dressing	9.50

ZENSAI /APETIZERS

TORI TATSUTA	Special Japanese fried chicken Asakusa style	8.00
TORI KUSHIYAKI	Chicken skewer with shiso & kizami wasabi	8.50
YASAI COROKKE	Home made mixed vegetable croquette	12.50
EBI GYOZA	Pan fried shrimp dumpling chilli mayo /6p	14.50
WAGYU GYOZA	Pan fried wagyu dumpling yuzu /6p	18.50
WAGYU COROKKE	Home made Japanese wagyu croquette	18.50

TEMPURA

YASAI TEN	Mixed seasonal vegetable tempura	14.50
MIXED TEN	Shrimp and vegetable mixed tempura	24.50
EBI TEN	Large size "langostino" shrimp tempura	26.50

**All of our certified Wagyu and Kobe beef
comes directly from our farms in Japan**



JAPANESE WAGYU SPECIAL

JAPANESE WAGYU SASHIMI

YUKKE TARTAR STYLE	Wagyu tartar with egg yolk and apple & pine nuts	33.50
SHIMOFURI OTSUKURI	Shimofuri Wagyu carpaccio / high marbling cut	46.50
KOBE BEEF OTSUKURI	KOBE beef carpaccio style wasabi ponzu	86.50

SINATRA STYLE SUSHI

(Price /1piece)

JAPANESE WAGYU NIGIRI SUSHI

Akami (Red meat) / Shimofuri (Marbling meat)

WAGYU WASABI	Akami wagyu pickled wasabi & yuzu	8.50
WAGYU LEMON	Akami wagyu "lemon garlic black salt"	8.50
TARTAR NIGIRI	Akami wagyu tartar with egg yolk	9.50
WAGYU BURGER NIGIRI	Wagyu mini hamburger	9.50
WAGYU TRUFFLE	Shimofuri wagyu truffled	9.50

SIGNATURE NIGIRI SUSHI (minimun order 2 pieces)

FOIE GRAS NIGIRI	Pan fried fresh foie gras with butter soy sauce	9.00
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SINATRA YA 品 寅 屋

OUR SPECIALITY HOT POT FROM JAPAN

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 kombu 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 and gomadare.

JAPANESE WAGYU	49.50	per person
SHIMOFURI WAGYU (HIGH MARBLING)	66.50	per person
KOBE BEEF 神戸牛	115.50	per person

EXTRA SIDE ORDER

Fresh farm egg	1.80	Mushrooms	10.50
Udon noodles	2.50	Japanese Wagyu Beef	41.50
Rice	3.00	Shimofuri Wagyu	54.50
Vegetables	10.50	Kobe Beef (Loin)	107.50

YAKINIKU

JAPANESE BBQ "YAKINIKU"

YAKINIKU commonly refers to a Japanese style of cooking bite-size meat and vegetables on grill. The ingredients are cooked by the diners

You can enjoy different cuts of wagyu beef.

(minimum order from 2 items)

YASAI YAKI	9.50
Mixed Vegetable for YAKINIKU BBQ	
SHIMOFURI TAN-SHIO	15.50
Sliced high grade OX tongue with sesame oil	
JAPANESE WAGYU AKAMI CUTS	37.50
Japanese wagyu red meat parts/less fat meat	
JAPANESE WAGYU SHIMOFURI CUTS	47.50
Japanese wagyu high marbling parts	
KOBE YAKI SHABU CUT	99.00
Thinly sliced KOBE BEEF sirloin part	

EXTRA SIDE SAUCE

Grated garlic	1.80	Seasonal garlic sesame oil	2.00
Original BBQ sauce	1.80	Truffle ponzu sauce	2.50
		Rice	3.00

**Please be careful while you are cooking at the table.
We are not responsible for any kind of damages/accidents**

SINATRA YA

WAGYU SET MENU

Order form 2p

“SUKIYAKI MENU”

OTSUMAMI PLATE

Mixed Japanese starters

WAGYU SASHIMI

Chef's omakase sashimi

SUKIYAKI

JAPANESE WAGYU BEEF

“SHIMOFURI”

High marbling parts of Japanese wagyu beef sukiyaki

Served with vegetable, fresh egg and rice or noodles

DESSERT

Home made ice-cream

89.50 pp

*KOBE beef course menu extra charge 49.00pp

“YAKINIKU BBQ MENU”

OTSUMAMI PLATE

Mixed Japanese starters

YAKINIKU BBQ

OX TONGUE

Sliced OX tongue with sesame oil and salt

JAPANESE WAGYU BEEF

From KAGOSHIMA prefecture

WAGYU AKAMI

Japanese wagyu red meat cuts/less fat meat

&

WAGYU SHIMOFURI

Japanese wagyu high marbling parts

with

Steamed Rice

DESSERT

Home made ice-cream

84.50 pp

*KOBE beef course menu extra charge 49.00pp

LUNCH SPECIAL MENU

DONBURI

Donburi ingredients are served on rice

ROAST BEEF	Roast beef, egg yolk and yogurt sauce	18.50
WAGYU-DON	Japanese wagyu, poached egg, sweet soy sauce	21.50
WAGYU BEEF CURRY	Japanese wagyu beef curry	21.50
EBI TEMPURA DON	Large langostino Japanese style tempura	21.50

DONBURI

ALL DAY AVAILABLE

Donburi ingredients are served on rice

SHIMOFURI GYU-DON	Sliced high grade wagyu beef with sweet soy sauce	38.50
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DESSERT

MATCHA ICE	Homemade Matcha green tea ice cream	7.00
OKINAWA LEMON ICE	Homemade Okinawa Lemon ice cream	7.00
GOMA&MISO ICE	Homemade Black sesame & white miso ice cream	7.00
MATCHA CHEESE CAKE	Baked green tea & goat cheese cake	7.00
MOCHI ICE	Mixed mochi Ice cream with fruits	7.00
AZUKI MIL CREPE	Red sweet beans & fresh cream mille crepe	8.00
KIRI MOCHI	Traditional rice cake desserts	9.00

Please let our staff know if you have any allergies or food intolerance. Our prices can be modified because of market reasons
Arigato Gozaimasu