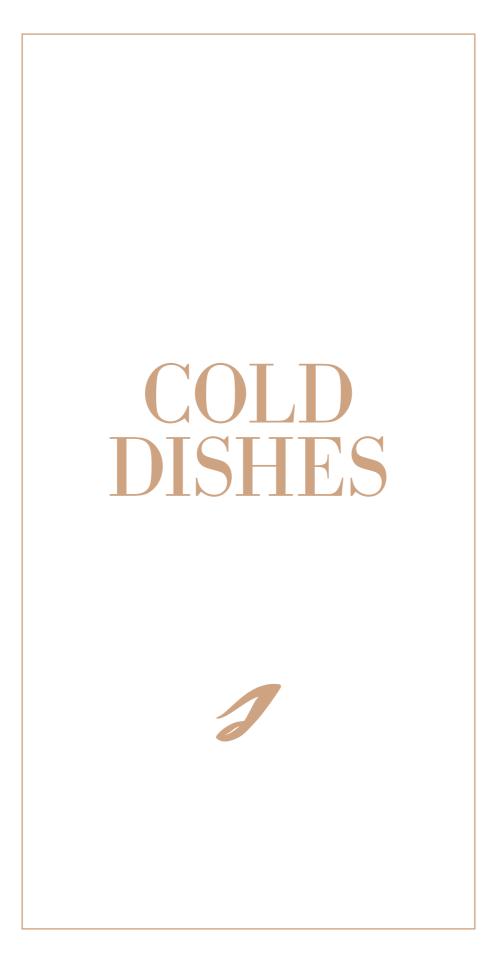




SHARE THE PLATE, CREATE THE MEMORY!





★ CHEF'S OMAKASE

An exclusive and unforgettable culinary experience, carefully crafted by our chef

Price on request

JANINA CAPRESE

Poached Mallorcan heirloom tomato, stuffed with homemade pistachio pesto, burrata, arugula salad, tomato heart, and chia, dressed with a Mediterranean-Asian vinaigrette with a touch of honey, served with hand-sliced Serrano ham

TUNA TARTARE

Poached tomato cut into cubes, seasoned with mushroom soy sauce, fresh ginger, and sofrito. Sustainable Bluefin Balfegó tuna tartare, dressed with olive oil and tamari soy sauce, topped with crispy wonton threads

PRAWN CEVICHE

Brazilian shrimp seared in olive oil and Maldon salt, served with avocado, onion, a blend of three citrus fruits, garlic, coriander, and huacatay cream, seasoned with salt and pepper, plated over plain Madras Pappadams

SALMON FLOWER

Scottish salmon, sliced usuzukuri-style, served on a base of steamed cauliflower cream, Japanese cream, French mustard, and wasabi, drizzled with homemade yuzu ponzu



38.00 €

36.00 €

32.00 €

TUNA TATAKI

Bluefin tuna loin seared on three sides with fresh thyme, served with sautéed zucchini ribbons, almond powder, and lime

VITELLO TONNATO

Thinly sliced aged Galician beef carpaccio rubbed with mustard, paired with Bluefin tuna cubes, dressed with Japanese cream, crispy capers, and finely diced onion

PRAWNS WITH AVOCADO & PURIS

Fresh Brazilian prawns seared in olive oil and Maldon salt, served with freshly prepared guacamole, a citrus tartare of Sóller grapefruit and orange, tamarind, and mini dehydrated shrimp, accompanied by a bowl of Panipuri spheres

SALMON & MANGO TIRADITO

Thin slices of salmon, usuzukuri-style, layered with mango slices, drizzled with homemade ponzu and teriyaki sauce, finished with rice pearls



39.00 €

38.00 €

39.00 €

NIKKEI CEVICHE WITH TIGER MILK

Fresh Tiger milk from Peru fused with creamy avocado, hamachi sashimi, thinly sliced red onion, Sóller orange segments, pink grapefruit, and crispy sweet potato threads

SPICY KOREAN BEEF TARTARE

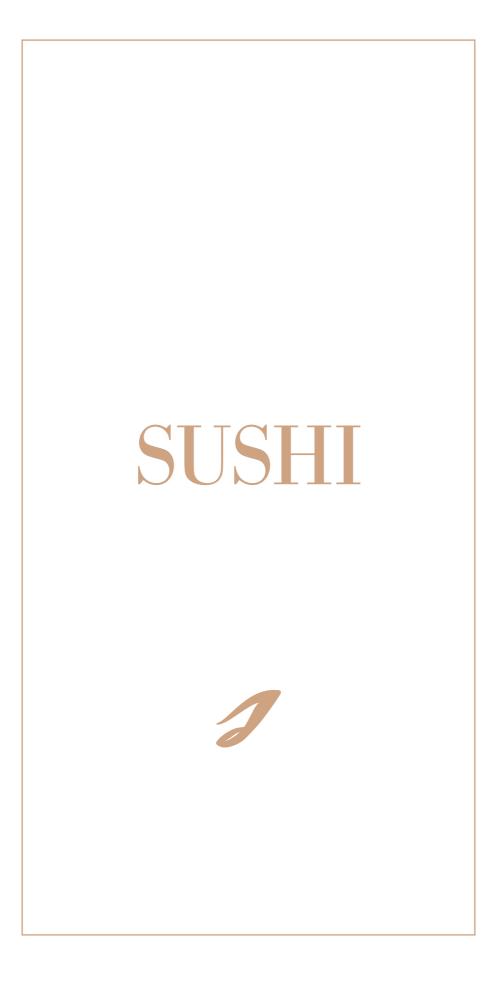
Delicately hand-cut beef tenderloin, seasoned with our signature Korean sauce, soy sauce cured egg yolk, wasabi sesame, and crispy nori nachos with furikake

RYU TARTARE

Cubes of Balfego Bluefin tuna paired with avocado, kimchi dressing, sesame oil, sofrito, finished with crispy totopos 38.00 €

56.00 €





BEEF TENDERLOIN NIGIRI (6 pieces)

Exquisite nigiri topped with seared aged beef tenderloin, served with black truffle mayo, umami eel sauce, and masago arare (crispy rice pearls)

SAI MON & PRAWN URAMAKI

Uramaki roll filled with salmon and avocado, topped with more salmon and avocado, crowned with tempura tiger prawns. Served with Ryus homemade sauce and teriyaki sauce

CRUNCHY TUNA ROLL

Uramaki roll filled with balfego tuna tartare, tanuki, and chives, topped with red tuna and Hokkai mayo

JANINA ROLL

Filled with fresh salmon and prawns, topped with seared Scottish salmon and finished with Japanese cream and umami sauce

CEVICHE ROLL

Filled with seasonal white fish ceviche and avocado, topped with crispy sweet potato threads and ceviche mayo

36.00 €

36.00 €

36.00 €

32.00 €



NIGIRI OMAKASE A selection of eight nigiri featuring salmon, red tuna, hamachi, prawn and Gallo de San Pedro, prepared at the chef's discretion SASHIMI MIXTO A selection of four premium fish, served with homemade yuzu ponzu, soy sauce, ginger, and kisami wasabi

HOSOMAKIS

Salmon	18.00 €
Tuna	18.00 €
Vegetables	14.00 €





WAGYU CROQUETTES Delicious croquettes made from 100% Wagyu beef, seasoned with soy sauce and Japanese Sansho-ko pepper, breaded with free-range eggs and Japanese panko. Served with Peruvian ají amarillo cream, French tartar sauce, a hint of umami sauce and kimchi sesame	36.00 €
TEMPURA PRAWNS Tiger prawns wrapped in shiso leaves, coated in Japanese tempura, served with yasai-style vegetable sticks, ponzu sauce, and a touch of miso-wasabi mayo	32.00 €
BABY CHICKEN TACOS Baby lettuce tacos filled with crispy katsu-style chicken, served with an irresistible peanut and homemade kimchi sauce	34.00 €
TEMPURA CHICKEN SALAD Ginger-marinated chicken cubes, dipped in Japanese tempura, served with an Asian-style salad, homemade mango ice-cream, mango	36.00 €

sashimi with togarashi and the chef's sweet chili sauce

SCALLOPS

Seared in clarified butter, served with a selection of vegetables, oyster sauce, and black beans



BEEF TENDERLOIN

Gratinated with honey, Parmesan, and panko, served over a sweet purée with tarragon sauce

MASSAMAN CURRY

(Beef, Chicken, or Prawns) Aromatic Thaistyle yellow curry, paired with your choice of protein, selected vegetables, and house-style potatoes, finished with cashew nuts and served with a bowl of fragrant basmati rice

DRAGON FISH

Hamachi tempura with a light smoky vinaigrette, accompanied by ginger and leek strips

BEEF & VEGETABLE MISO

House-made miso sweetened with panela, featuring beef tenderloin and selected vegetables, finished with wasabi sesame seeds

HAMACHI FILLET WITH EGGPLANT & PANELA MISO

Steamed amberjack fillet served with oven roasted eggplant in panela miso and furikake

BABY BACK PORK RIBS

Tender baby back ribs glazed in our exclusive sugar-free Japanese BBQ sauce, served with yuca purée and guasacaca

46.00 €

42.00 €

42.00€

32.00 €

42.00 €







KAISERSCHMARRN

28.00 €

28.00 €

Fluffy shredded Austrian pancake served over caramelized red berries

SALZBURGER NOCKERL

Airy Salzburg-style soufflé over fresh red berries

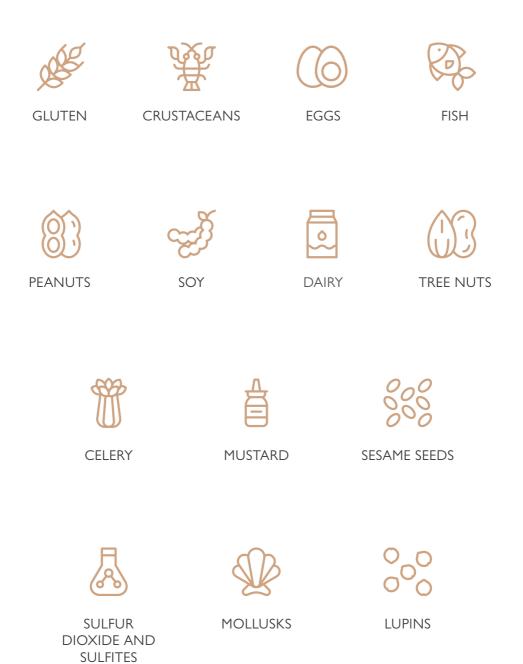
NEW YORK CHEESECAKE

20.00 €

Classic New York-style cheesecake with vanilla ice cream and miso-infused red berry sauce



ALLERGENS





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Janina Restaurante Puerto Portals. Local 44 07181 Portals - Calvià Mallorca

+34 871 181 608 reservation@janina-restaurante.com www.janina-restaurante.com