

Onaka + Izakaya = *Onakaya*

ONAKAYA is the meeting of two words:

ONAKA, meaning «belly» the center of the body, where sensations, cravings, buried memories, and the instinctive core of pleasure reside and IZAKAYA, those typically Japanese spots where people gather to have a drink, share small plates, and extend the evening in a warm, lively atmosphere.

ONAKAYA draws inspiration from this tradition and reinvents it with its own unique touch. It's a place designed for the present moment, where conviviality, sharing, and a love for simple pleasures are nurtured.

The menu, crafted by Chef Alexis Luong, reinterprets these codes and offers a cuisine meant to be shared, savored, and talked about. To elevate each dish, a refined selection of sake, Japanese spirits, and house cocktails complete the experience.

At ONAKAYA, you gather around a table, you chat, you toast, you taste, you recommend. It's a vibrant place designed to make you feel good — and make you want to come back.



Appetizers

Edamame with fleur de sel	6 €
Edamame with truffle oil	7,5 €
Crispy Salmon skin chips with creamy yuzu shichimi sauce	6 €
Chicken Gyoza 4 pieces	11 €
Wagyu Gyoza 4 pieces with goma sauce	22 €
Ebi Tempura 4 pieces (shrimps)	12 €
Yasai Tempura 6 pieces (vegetable)	10 €
Ponzu Oysters 2/4/6 pieces	8/16/23 €
Crispy Rice - with tartare of your choice : avocado, salmon, tuna, yellowtail	14 €
Shrimp Yuzu miso socca tacos	15 €
Spinach Salad with truffle oil, yuzu vinaigrette	10 €

Soups

Miso Soup	6,5 €
Miso Soup with Shiitake	8 €

Hot Dishes

Nasu Miso (eggplant)	12 €
Momo Yakitori, (chicken skewers) with tare sauce	15 €
Half-Cooked Salmon Fillet, with yuzu miso sauce	25 €
Chicken Katsu, with goma katsu sauce	23 €
Beef Tataki Shiitake, spicy ponzu sauce	32 €
Black Cod Miso	39 €
Grilled Wagyu on Binchotan, 0,8€ per gr (minimum 80gr)	

Sides

White Rice	5 €
Seasoned Vinegar Rice	6 €

Net prices in euros – Service included.

*Please inform us of any allergies, intolerances, or specific dietary requirements.
Kindly note that some items may be unavailable depending on market availability.
Meat origins: Chicken – France Simmental Beef – Germany Angus – Ireland Galician
Beef – Spain Wagyu – Japan*

Nigiris / Sashimis (2pcs)

Mackerel	7 €
Salmon	8 €
Seabass/Sea Bream	9 €
Yellowtail	11 €
Bluefin Tuna	13 €
Chu Toro	16 €
Otoro	16 €
Oso Shrimp	11 €
Carabineros	15 €
Ikura (salmon roe)	12 €
Eel	18 €
Wagyu (only as nigiri)	23 €
Baerii Caviar (by Sturia)	55 €
Extra Caviar	8 €
Extra Fresh Wasabi	10 €
Moriawase Sushi (13 pieces)	30 €
Moriawase Sashimi (13 pieces)	30 €
Uramaki (California 6 pieces) also available as hand rolls	
Salmon Avocado	11 €
Shrimp Tempura, Asparagus, Creamy Spicy Sauce	13 €
Yellowtail Soy-Yuzu Jalapeño	14 €
Eel & Cucumber	16 €
Hosomaki (Classic Rolls 6 pieces) also available as hand rolls	
Salmon	9 €
Bluefin Tuna	14 €
Spicy Bluefin Tuna with Spring Onion	15 €
Seabass & Shiso	9 €
Yellowtail & Spring Onion	11 €
Avocado & Sesame	7 €
Cucumber & Sesame	7 €
Negi Toro (spring onion & toro)	17 €

Onafaya Rolls

(evenings & weekends only)

Dragon Roll (8 pieces)	20 €
Tempura shrimp, asparagus, shiso, avocado carpaccio, orange, spicy mayo, unagi sauce	
Salmon Roll (8 pieces)	20 €
Tempura asparagus, avocado, sesame, salmon carpaccio, shiso, jalapeño mayo, chives, puffed rice pearls	
Tuna Roll (8 pieces)	24 €
Tempura shrimp, cucumber, sesame, tuna tartare, spicy mayo, chives, fried onions, unagi sauce	
Yasai Roll (6 pieces)	16 €
Pickled carrots, sesame, cucumber, asparagus, shiso, yuzu pepper vinaigrette	
Soft Shell Crab Roll (6 pieces)	22 €
Futomaki with crispy soft-shell crab, masago, spring onions, avocado	
Futomaki Maguro (6 pieces)	26 €
Futomaki with bluefin tuna, chu toro, toro, spring onions, shiso	
Salmon Aburi (4 pieces)	19 €
Eared salmon nigiri with spicy masago mayo, spring onions, unagi sauce	

Onafaya Sashimis

Salmon Tataki with Karashi Miso (6pcs)	19 €
Yellowtail with Jalapeño Soja Yuzu (6pcs)	23 €
Tuna Tataki with Ponzu (6pcs)	25 €
Salmon / Toro with Jalapeño Sauce (4/6pcs)	19/30 €
Usuzukuri with Spicy Ponzu Sauce Salmon / Seabass / Yellowtail	19/21/23 €
Seared Sashimis with Yuzu Soy Sauce Salmon / Seabass / Beef (8pcs)	20/21/23 €

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Menus

BENTO SUSHI

(Lunch only, weekdays excluding holidays)

24,9 €

Vegetable & shrimp tempura

Salmon sashimi salad

Tuna supplement (+5€)

10-pieces sushi assortment

Miso soup supplement (+3€)

BENTO LUNCH

(Lunch only, weekdays excluding holidays)

24,9 €

Vegetable & shrimp tempura

Salmon sashimi salad

Tuna supplement (+5€)

Choice of half-cooked salmon with yuzu miso or
chicken karaage served with white rice

Miso soup supplement (+ 3€)

ONAKAYA MENU

(evenings only for everyone at the table)

85 €

Let our waiters guide you through a personalized
tasting experience curated just for you.

Desserts

OUR CHOU

Yuzu cream with matcha green tea mousse

12 €

PASSION VERRINE

Passionfruit cream, almond crumble, pistachio ice cream, vanilla whipped cream

11 €

MOCHI ICE CREAM (3pcs)

Flavors : sesame, matcha, mango/passionfruit, yuzu

11 €

WHISKY CAPPUCINO

Coffee cream, chocolate crumble, vanilla ice cream, whisky-infused whipped cream.

11 €

DESSERT OF THE MOMENT

12€

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