



STARTERS



Edamame	€ 7
Shrimp with ginger gyozas (4 pcs)	8
Ukami Wakamole	11
Crunchy Cochinita Pibil (pork tulum style)	8
Crunchy Salmon	10
Crunchy Tuna	12

TACOS & BAOS



Our Famous Rock Shrimp Taco®	12
Octopus Teriyaki Taco	12
Cochinita Pibil (pork tulum style) Bao	15
Spicy Salmon Bao	15
Chicken Crispy Bao	10

FIRSTS



Ukami Oysters (2 pcs French oysters tempura with spicy ponzu)	8
Tori Karaage (crispy chicken)	12
Langoustine brochette w/ sweet & sour sauce (4 pcs)	14

SOUPS & SALADS



Miso Ukami (with shrimp +3€)	8
Wakame Salad	12
Wakame Special Salad with Spicy Salmon	12

NIGIRIS



Local catch	- 2Pz - 6
Salmon	7
Tuna	8
Eel	7
Butterfish	7
Wagyu	8

SASHIMIS



Omakase - chefs selection	- 6Pz - 14
Salmon	10
Tuna	12
Seared Tuna	14
Butterfish	14
Wagyu	32

ROLLS Y MAKIS



KONNICHIIWA - rollo del día.	€ -8pz- 18
TACHIDITO - Spicy tuna topping, avocado and cucumber inside, seaweed outside, crunchy onion.	17
TAKA TAKA - Octopus, cream cheese, avocado, topped with tampico.	16
KEM-POM-PO - Breaded shrimp, cream cheese, avocado, mango on top.	15
SAYONARA - Torched salmon on top, cheese, avocado, cucumber inside, teriyaki sauce.	16
KORIOTO - Rock shrimp (tempura), avocado, cream cheese, masago on top.	17
TA CHINGON - Roll with shrimp inside, avocado and cream cheese, passion fruit on top.	18
ARIGATO - Avocado, cream cheese, seaweed on top and tempura fried.	16

POKE BOWLS



Gohan - Steamed rice	7
Salmon Spicy - Steamed rice, spicy salmon, green onions, crunchy onions.	14
Ukami Bowl - From Tulum to Ibiza: steamed rice, rock shrimp, jalapeño tempura, crispy veggies and coriender.	18
Anguila Special - Steamed rice, smoked eel slices, flamed with coriander aioli and wasabi.	18

YAKINIKUS (grill at the table)



Wagyu	35
Salmon	17
Octopus	18
Butterfish	18

(Marinated with miso, served with steamed rice and fresh wakame salad)

OMAKASE MAYAPANESE

TASTING MENU WITH THE BEST OF OUR MEXICAN & JAPANESE FUSION FOOD

Includes a jar of Sake

60€ P.P.

DESSERTS



Mr. Coffee Bitch (2 pax)	18€
Don Monchi	8€
Spanish cheese cake with matcha	12€



WHERE
JAPAN
MEETS
MEXICO
AND FALLS
IN LOVE

TERRAZA ES NAUTIC, SAN ANTONIO, IBIZA

• [instagram.com/ukamiibiza](#) • [ukamisushi.com](#) • +34 69 9407 316 •



MARGARITAS Y MEZCALITAS

Margarita Clasica - tequila, contreau, lime and salt. 14€

Margarita Spiciy - tequila, contreau, chile, limón, rimed with salt and chilito. 14€

Mezcalita Jamaica - mezcal ojo de dios hibiscus, contreau, rimed with chilito. 15€

Mezcalita Maracuyá - mezcal ojo de dios, contreau, passion fruit, rimed with chilito. 15€

Margarita o Mezcalita Konnichiwa - T ó M, with fruits of the day, spicy or not spicy. 16€

COCTELES VIVA MEXICO

Paloma - Tequila Mijenta Reposado, grapefruit soda, lime, and salt rim. 15€

Cucurrucucu - paloma spicy, grapefruit soda, lime, and salt rim. 15€

Ranch Water - Tequila Mijenta Blanco, sparkling water, grapefruit slice. 14€

Michelada - Corona Beer, lime and salt rim. 8€

Mariachi Spritz - Aperol, Corona Beer, sprkling water, lime and salt. 10€

Ojo Rojo - corona beer, clamato (tomato & clam juice), lime and chirimico (spicy sauces). 10€

Expresso Martini - expresso coffee, tequila añejo, agave syrup and coffee liquor. 16€

Carajillo Ukami - Licor 43 y expresso coffee on the rocks. 14€



COCTELES CLASICOS

Aperol Spritz - Aperol, Cava, orange 10€

Chaparro Spritz - St Germaine Liquour, cava, sparkling water, lemon slice 10€

Vermut Spritz - red vermut, sparkling water, naranja and olives. 10€

Mojito Clasico - ron, sugar, sparkling water and mint 11€

Mojito Maracuyá - ron, sugar, passion fruit and mint 13€

Sake

House Sake - 12€ (jarrita 220ml)

Sake Choya Junmai - 38€ - 16€ (jarrita 220ml)

Sake Choya Honjirushi Daiginjo - 79€

Beer

Modelo Pacific - 5,50€

Corona - 5€

Estrella Damm barrill - 4,5€

Kirin Ichiban - 5€

Alhambra - 5€

Sin gluten - 4,50€

Sin alcohol tostada - 5€

Champagne/cava

Laurent Perrier Brut - 88€

Laurent Perrier Rosé - 155€

Anna Codorniu blanc de blancs 34€ / 6,50€^{copa}

Red Wine

Pomal Crianza 29€ / 4,50€^{copa}

Valbudón 30€ / 4,50€^{copa}

Pago Capellanes 52,50€

Muga 36€

Contino Reserva 61€

White Wine

Raimat Chardonnay 27€, / 4€^{copa}

Terras Gauda albariño 36€

Riscal Finca Montico Marques de Riscal verdejo 38€

Chablis Louis Latour 53€

Rosé

Muga Rosado 27,50€ / 4,50€^{copa}

Ibizkus 39,50€

Miraval 42€

Without Alcohol

Sparkling Water 4,50€

Bottled Water 4€

Sodas (cola, cola zero, sprite, fn, fl, tonic) 4€

Schweppes Premium (Tonic Lima, Pomelo,

Ginger Ale, Ginger beer) 5€

MEZCAL TASTING: (3) 20€

TEQUILA TASTING: (3) 20€

Mezcal

Ojo de Dios 7€ (shot), 11€^(cup)

Ojo de Dios Hibiscus 7€ (shot), 11€^(cup)

Ojo de Dios Café 7€ (shot) / 11€^(cup)

Koch Tobalá 12€ (shot) / 21€^(cup)

Siete Misterios Cuishe 20€ (chupito) / 23€^(cup)

Tequila

Mijenta Blanco 6€ (shot) / 10€^(cup)

Mijenta Reposado 6€ (shot) / 10€^(cup)

Cascachuín Reposado 8€ (shot) / 16€^(cup)

Casacahuín Plata 8€ (shot) / 16€^(cup)

Casacahuín Extra Añejo 12€ (shot) / 21€^(cup)

Cazadores 4€ (shot) / 7€^(cup)

Casa amigos 6€ (shot) / 10€^(cup)

Don Julio Blanco 10€ (shot) / 15€^(cup)

Don Julio Reposado 12€ (shot) / 17,50€^(cup)

Jose Cuervo Reserva Fam Extra Añejo 23€ (chupito)

Clase Azul 24€ (shot) / 32€^(cup)

Don Julio 1942 25€ (shot) / 35€^(cup)

Gin (mixed)

Beefeater 10€^(cup)

Hendricks 12€^(cup)

Martin Miller 12€^(cup)

Gvine 14€^(cup)

Ron

Bacardi 4€ (shot) / 7€^(cup)

Brugal 4€ (shot) / 7€^(cup)

Zacapa 23 12€ (shot) / 21€^(cup)

Whiskey

Jb 4€ (shot) / 7€^(cup)

Black Label 6€ (shot) / 10,50€^(cup)

Macallan 12años 8€ (shot) / 14€^(cup)

Glenrothes 12años 6€ (shot) / 10,5€^(cup)

Vodka

Smirnoff 4€ (shot) / 7€^(cup)

Grey Goose 6€ (shot) / 10,5€^(cup)

***** Mixed +2*****



WHEN
JAPAN FELL
FOR MEXICO,
IBIZA WAS
THE HONEY
MOON