

## ■ Natsumi 夏海

*female*

[summer sea]:

Japanese feminine proper name that can be broken down into two kanji, 夏 (Natsu) meaning "summer", and 海 (Umi) meaning "sea".

Natsumi opened its doors in March 2016, with the legacy of 4 family generations dedicated to serving guests, as sons and lovers of Lloret de Mar.

In summer 夏(Natsu) when more people visit Lloret and Natsumi, is when we know that our effort is non-negotiable from Monday to Sunday, to offer you our best version.

From the sea 海(Umi) comes the best of products to prepare dishes that make you smile.

With humility and passion we strive to make Natsumi a meeting point between Japanese cuisine with Mediterranean flair, and the moments shared at the table that we want to be a memory forever.

Here we present our menu and the menus we have prepared with the best possible product, so you can enjoy this moment.

Our goal is for you to be happy at Natsumi today.

いらっしゃいませ

# SET MENUS

***\*Note for people with allergies or intolerances, please consult our staff.***

***\*This establishment has at the disposal of the clients information about the dishes it offers.***



## EXPRESS MENU

*Not available Friday night, Saturday night and holiday eves.*

### EDAMAME

soybean pods with sesame oil and Maldon salt

### TEMPURA

of assorted vegetables

### YAKISOBA

thin noodles sautéed with beef and vegetables

### TORI NO TERIYAKI

sautéed chicken with teriyaki sauce

### GOHAN

white rice bowl with yakiniku sauce

### FUTOMAKI TOKYO

crunchy with salmon, avocado and creamy cheese

**Price per person 24,70€ (VAT included)**

\* Menu to share for every 2 persons

\* Drinks and desserts not included





# IZAKAYA MENU

## EDAMAME

soybean pods with sesame oil and Maldon salt

## GYOZA

of chicken and vegetables, with ponzu sauce

## BAO

of shrimp panko, with cucumber sunomono and spicy mayo

## TAKOYAKI

Japanese octopus fritters with katsuobushi

## YAKITORI

sautéed chicken skewers with yakiniku sauce

## GOHAN

white rice bowl with sauce

## YAKIUDON

thick noodles sautéed with beef and vegetables

**Price per person 28,70€ (VAT included)**

\* Menu to share for every 2 persons

\* Drinks and desserts not included





# TASTING MENU

## EDAMAME

soybean pods with sesame oil and Maldon salt

## AVOCADO PANKO

Crunchy with tonkatsu and kewpie mayonnaise

## GYOZA

with prawns and vegetables with teriyaki sauce

## YAKISOBA

thin noodles sautéed with beef and vegetables

## HOTATE TO FOIE

grilled scallop with foie gras and P.X. reduction.

## URAMAKI WAGYU

avocado and wagyu with foie gras flambé

## BUTTERFISH TARTAR

truffled with shiitake and avocado

## RED SHRIMP NIGIRI

(2 units)

## COFFEE or japanese artisan DESSERT

Price per person 41,70€ (VAT included)

\* Menu to share for every 2 persons

\* Drinks not included







# LUNCH SET MENU

## ENTRANCE

ENTRANCE of the day

## FIRST

SARADA salad with avocado, wakame seaweed and sesame sauce

BAO (3u) of panko shrimp, with cucumber sunomono and spicy mayo

YAKISOBA stir-fried noodles with beef and vegetables

TORI NO TERIYAKI chicken stir-fry with teriyaki sauce

GYOZAS (6u) of chicken and vegetables with ponzu sauce

## SECOND

WAGYU BURGERS (3u) grilled with bao bread and japanese mayonnaise

MIXED TEMPURA of vegetables and prawns with tsuyu sauce

FUTOMAKI TOKYO crunchy with salmon, avocado and cream cheese

TEMPUMAKI tempura cream cheese tempura with salmon tartare

SUSHI assorted of 12 pieces

## DESSERT of the day or COFFEE

\* Price per person 26,70€ (VAT included)

\* BEVERAGES glass of wine, beer, water or soft drink



# À LA CARTE MENU

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# STARTERS

## EDAMAME

soy bean pods with Maldon salt

6,80€

## SPICY EDAMAME

soybean pods with kimuchi sauce (spicy)

7,40€

## HOTATE TO FOIE TOP

grilled scallop with foie gras and P. Ximénes sauce

4,85€

## SALMON SARADA

of marinated salmon, wakame seaweed, mixum, sisho and yuzu sauce

12,10€

## AVOCADO SARADA

avocado, mixum, wakame seaweed, crunchy onion and sesame sauce

11,60€

## SARADA WAKAME

seaweed salad

8,30€

## CHICKEN GYOZA (4u)

chicken, vegetables and ponzu sauce

8,30€

## PRAWN GYOZA (4u) TOP

with prawns, vegetables and teriyaki sauce

9,40€

## TAKOYAKI (4u)

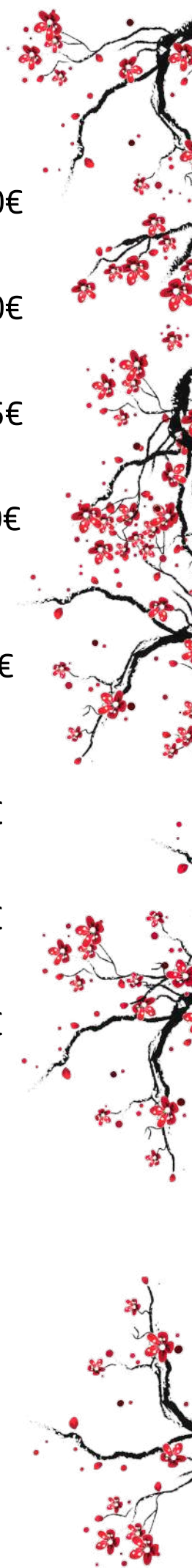
Japanese octopus fritters with katsuobushi

10,40€

## WAGYU CARPACCIO

with shiitake mushrooms and panko

21,40€





# HOT DISHES

BEEF YAKISOBA  12,20€

stir-fried noodles with beef and vegetables

FISH YAKISOBA 12,70€

sautéed noodles with shrimp, cuttlefish and vegetables

TORI NO TERIYAKI 12,80€

sautéed chicken with teriyaki sauce

WAKADORI 12,30€

battered chicken, ginger and Japanese mayonnaise

VEGETABLE TEMPURA 10,40€

SHRIMP TEMPURA 13,70€

TEMPURA MIXED 14,70€

of vegetables and prawns

ASPARAGUS NO TONKATSU 11,70€

crispy asparagus with tonkatsu sauce

BEEF YAKIMESHI 12,20€

fried rice with veal and vegetables

FISH YAKIMESHI 12,70€

fried rice with shrimp, cuttlefish and vegetables

MINI HAMBURGERS  9,70€

Wagyu with bao bread (2 units)

CRISPY DICE 16,70€

salmon with smoke oil and teriyaki sauce

GOHAN 6,20€

white rice bowl

GOHAN YAKINIKU 6,80€

white rice bowl with yakiniku sauce



# TARTARES

## TUNA TARTAR TOP

marinated with soybean and avocado base

22,70€

## SALMON TARTAR

citrus marinated, avocado and tobiko base

17,40€

## TRUFFLED BUTTERFISH TARTAR TOP

butterfish, shiitake and avocado

20,70€

# TATAKI

## TATAKI NATSUMI TOP

truffled tuna with foie flambéed

27,70€

## TUNA TATAKI

grilled and marked with sesame seeds

22,70€



# URAMAKI

*Inverted rice roll (8 pieces)*

## DORI TOP

foie micuit and avocado, fig marmalade and  
crispy onion

17,70€

## SPICY

cucumber with tuna tartar and spicy sauce

16,70€

## UNAGI

cheese, cucumber and salmon, topped with eel

17,20€

## OSAKA TOP

prawns and avocado, covered with tuna, foie  
and P.Ximénez

18,70€

## KYOTO

prawns and avocado, topped with salmon and teriyaki

17,20€

## SENDAI

salmon and mango, with light crunchiness

16,20€

## TOBIKO

prawns, salmon and cheese, topped with tobiko

16,20€

## WAGYU TOP

avocado, wagyu tataki with foie and reduction  
of P.Ximénez

18,70€

## SHIITAKE

shiitake mushrooms and cream cheese, topped with  
shrimp and avocado

16,20€

## ALL COLOR

avocado topped with salmon, tuna and avocado

17,20€

## CALIFORNIA

crab, avocado, cabbage, mayonnaise and tobiko

16,20€

## QUEEN TOP

tempura shrimp, cheese, tataki topping  
of salmon

18,70€



# FUTOMAKI

*Rolled rice with nori seaweed (6 pieces)*

TOKYO  TOP

16,70€

salmon, avocado and cream cheese, tempurated

EBI  TOP

17,70€

crispy prawns, avocado, truffle pate and  
foie shavings

VEGETARIAN

14,20€

avocado, wakame seaweed, crispy onion,  
carrot, lettuce and Japanese corn on the cob

# NIGIRI

*Rice ball topped with raw fish (2 pieces)*

PRAWN

6,40€

SALMON

6,40€

TUNA

7,30€

EEL

7,30€

eel with kabayaki sauce

WAGYU  TOP

8,40€

wagyu tataki with flambéed foie gras and reduction  
of P. Ximénez

SAKE

7,40€

flamed salmon with teriyaki sauce

TUNA  TOP

8,40€

tuna with foie gras flambé and P. Ximénez reduction

SCALLOP  TOP

7,70€

citrus scallop flambéed

RED SHRIMP  TOP

10,20€

the raw shrimp and grilled head



## MAKI *Rolled rice with nori seaweed (8 pieces)*

AVOCADO 8,40€

SALMON 9,60€

TUNA 10,70€

MANGO 8,40€

EEL 14,20€

eel, topped with avocado with kabayaki sauce

TEMPUMAKI  TOP 15,70€

tempurized cream cheese with tartar  
of marinated salmon

## SASHIMI *Raw fish slices (3 pieces)*

SALMON 7,70€

TUNA 9,70€

## SUSHI ASSORTMENT

SALMON TRILOGY 22,70€

*(3 nigiri, 3 sashimi, 8 maki)*

TUNA TRILOGY 27,70€

*(3 nigiri, 3 sashimi, 8 maki)*

MORIAWASE 14 pieces 24,70€

*(2 nigiri, 8 uramaki, 4 maki)*

MORIAWASE 28 pieces 48,70€

*(4 nigiri, 16 uramaki, 8 maki)*

MORIAWASE 56 pieces 95,70€

*(8 nigiri, 32 uramaki, 16 maki)*





# DESSERTS

|                                                            |       |
|------------------------------------------------------------|-------|
| Cream pannacotta                                           | 5,95€ |
| Green tea pannacotta                                       | 5,95€ |
| Tempurated banana with honey<br>and cinnamon               | 5,95€ |
| Yuzu mousse with mango and<br>caramelized sesame seeds     | 5,95€ |
| Yogurt foam with red fruits                                | 4,95€ |
| Chocolate Dorayaki                                         | 4,20€ |
| Chocolate coulant with green tea<br>with vanilla ice cream | 5,95€ |
| Sake chocolate truffles with<br>vanilla ice cream          | 4,95€ |
| Green tea truffles with<br>vanilla ice cream               | 4,95€ |
| Mochi (different flavors to choose)                        | 5,95€ |
| Ice cream: vanilla, green tea                              | 4,20€ |

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# THE WINES

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# ELs Blancs

## Afruitats i amables

### Campustauru (M. Berasategui)

17,60€

100% Verdejo

D.O. Rueda

*Vi blanc jove sense criança*



### Glàrima blanc

16,70€

Chardonnay i Gewürstraminer

D.O. Somontano

*Criança amb les seves mares*



## Intens amb fruita, i final sec

### Blanca

18,40€

Garnatxa blanca

D.O. Montsant

*Vi blanc jove sense criança*



## Amb fruita, sec i floral

### Tocat de l'ala

22,70€

Garnatxa blanca i Macabeu

D.O. Empordà

*Criança amb les seves mares 4 mesos*



### Laxas

20,70€

Albariño

D.O. Rias Baixas

*Vi blanc jove*



## Lleuger amb fruita, i final sec

### Onna

20,30€

Xarel·lo i Gewürstraminer

D.O. Penedès

*Vi blanc jove sense criança i vegà*



## *Floral i molt afruitat*

### **Mireia**

19,70€

Gewürstraminer, muscat i sauvignon blanc

D.O. Penedès

*Vi blanc jove sense criança*



## *Gras, elegant i equilibrat*

### **Sommos varietales**

21,15€

Chardonnay, Gewürstraminer i Pinot noir

D.O. Somontano

*Criança amb les seves mares 4 mesos*



### **Pradorey blanc**

21,70€

Multivarietal de varietats autòctones

V.T. Castilla y León

*Criança en bota 5 mesos*



## *Abocat, amb un punt dolç*

### **Pere punyetes**

17,60€

Xarel·lo i Muscat

D.O. Penedès

*Vi blanc jove sense criança*



## *Llaminers i divertits*

### **El Marido de mi amiga**

18,70€

Malvasia, Sauvignon blanc i Tempranillo blanc

D.O.C. Rioja

*Vi blanc jove semi dolç*



### **Molteni moscatto**

17,40€

Moscatell d'Alexandria

Astí (Italia)

*Vi escumós semi dolç*



# *Els Negres*

## *Afruitats, intensitat mitja i amables*

### **Muguet**

15,70€

Tempranillo i Merlot

D.O. Penedès

*Vi negre jove sense criança*



### **L'Efecte volador**

20,70€

Samsó i Garnatxa

D.O. Montsant

*Criança dipòsits de ciment 6 mesos*



### **Bocca**

19,40€

100% Tinto fino (tempranillo)

D.O. Ribera del Duero

*Criança en bota 9 mesos*



### **Pájaro rojo roble**

20,40€

100% Mencía

D.O. Bierzo

*Criança 4 mesos*



## *Intensos i elegants*

### **Vespres**

25,70€

Garnatxa, Carinyena i Sirà

D.O. Montsant

*Criança en bota 10 mesos*



### **Proelio Reserva V.S.**

27,70€

Tempranillo, Garnatxa i Graciano

D.O.C. Rioja

*Criança en bota 18 mesos*



## *Amb cos, llargs i especiats*

### **Camino**

30,40€

Garnatxa, Sirà i Cabernet

D.O. Empordà

*Criança en bota 12 mesos*



# ***Els Rosats***

*Fresc, amb fruita i final sec*

**10.000 Hores**

**18,20€**

Merlot i Ull de llebre

D.O. Penedès

*Jove sense criança*



## ***Amb cos i afruitat***

**Muguet**

**15,70€**

Tempranillo

D.O. Penedès

*Jove sense criança*



## ***Llaminer i divertit***

**Molteni moscatto**

**17,40€**

Moscatell d'Alexandria

Astí (Italia)

*Vi escumós semi dolç*



# ***Els Escumosos***

*Un Reserva amb tradició*

**Ventura Soler brut nature**

**18,40€**

Xarel·lo, Macabeu i Parellada

D.O. Cava

*Mínim 24 mesos de criança en rima*



## ***Gastronòmic, elegant i equilibrat***

**Laviret Rosé brut Reserva**

**22,40€**

Pinot noir

D.O. Cava

*Mínim 15 mesos de criança en rima*



## ***Llarg, cremós i delicat***

**Nicolas Feuillatte**

**43,80€**

Chardonnay, Pinot noir i Pinot meunier

A.O.C. Champagne

*Mínim 36 mesos de criança en rima*

