



SPRING / SUMMER 2026

MINERAL WATERS

Sparkling mineral water 3.10
Still mineral water 2.30

SOFT DRINKS

House lemonade 3.95
Coca-Cola / Zero 2.90
Sumol Orange 2.90
Lemon Nestea 2.90
Royal Bliss Tonic Water 2.90

KOMBUCHAS

Ginger, mint and moringa 4.25
A great pairing for any dish on our menu, simple and delicious
Blueberry and lavender 4.25
Combine with a salad or vegetable tempura, very refreshing and healthy

BEERS

Estrella Damm 50cl (draught) 4.45
Daura (gluten-free) 3.95
Estrella Damm 33cl (draught) 2.95
Estrella Damm 2.90
Free Damm Amber (non-alc.) 2.90
Turia 2.90

JAPANESE BEERS

Asahi 3.95
Japan's best-selling beer, with a dry taste and a short, refreshing finish. The perfect pairing for Asian food
Kirin 3.95
The Japanese favourite beer: soft, refreshing with a touch of bitterness and gently foamy

RED WINE

Papa Figos 3.90 18.95
(TINTA RORIZ, TINTA BARROCA, TOURIGA FRANCA, TOURIGA NACIONAL, D.O. DOURO)
Sossego 3.25 15.00
(ARAGONEZ, SYRAH, TOURIGA NACIONAL, D.O. ALENTEJO)
Biaia 3.25 15.00
(TOURIGA NACIONAL, TOURIGA FRANCA E TINTA RORIZ)

WHITE WINE

Planalto 3.25 15.00
(VIOSINHO, MALVASIA FINA, GOUVEIO, ARINTO, D.O. DOURO)
Quinta Azevedo 3.25 15.00
(LOUREIRO, ALVARINHO, D.O. VERDE)
Biaia 3.25 15.00
(SÍRIA, FERNÃO PIRES E ARINTO)

ROSÉ WINE

Sossego 3.25 15.00
(TOURIGA NACIONAL, D.O. ALENTEJO)

SPARKLING WINE

Mateus Rosé Bruto 3.90 18.95
(BAGA E SYRAH)

SAKE

Kurabito 4.95 7.05
Clean-in-the-mouth sake, with a pleasant aroma of fresh fruits and white flowers

COCKTAILS

Osaka Mojito 5.95
Sake, lime, mint and soda
Tokyo Passion Fruit 5.95
Sake, passion fruit and lemon
Manila Coconut (non-alc.) 5.95
Coconut, lemonade, mint and lime
Sintokio (non-alc.) 4.95
Passion fruit and lemon

COFFEE

Cappuccino 2.65
White coffee 1.90
Espresso 1.10

TEA


NEW Black Chai Tea 2.60
ORGANIC
With cinnamon, orange peel, ginger, cloves, green cardamom, crushed black pepper
NEW Sencha green tea 2.60
ORGANIC
NEW Rooibos Great Wall of China 2.60
ORGANIC
With orange peel, ginger, lemongrass
ENJOY YOUR TEA ON THE ROCKS TOO!



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CRUNCHY

Vegetable Tempura with Prawns 8.50

Delicious crunchy battered organic vegetables with zucchini, carrot, red pepper, aubergine and two prawns
YOU CAN ALSO ORDER IT WITH NO PRAWNS FOR 6.50€! 
ADD A PRAWN FOR 1€!

Ebi Fry  7.95

Four crispy battered prawns with mild spicy Thai sauce
ADD A PRAWN FOR 1.95€!

Chicken Thai Fingers  6

Breaded free range chicken fingers with mild spicy Thai sauce

Spring roll   5.70

Two spring rolls, filled with vegetables, soy noodles, mushrooms and bamboo, with mild spicy Thai sauce
ADD A ROLL FOR 2.90€!

TRADITIONAL

Wakame Salad  4

Wakame and agar-agar seaweed salad with sesame seeds

Edamame  4

Steamed soy pods

Miso Soup 4

Traditional Japanese soup with dashi, miso paste, tofu, wakame seaweed and spring onion

Gohan  2.50

Bowl of white rice

SPECIALITIES

Salmon Tataki 11.50

Marinated salmon, lightly grilled, thinly sliced and served with teriyaki sauce, diced avocado and sesame

Pork Buns 10.50

Two steamed Bao buns with marinated pork (chashu), cucumber, avocado, spring onion, hoisin sauce and Japanese mayonnaise

ADD A BAO FOR 5.20€!

Takoyaki 7.50

Four traditional Japanese octopus-filled balls, topped with Japanese mayonnaise, tonkatsu sauce, chive and katsuobushi
ADD A TAKOYAKI FOR 1.90€!


★ **Japanese Roll** 6.50

Three wonton rolls filled with free range chicken, mushrooms, onion, carrot, bamboo, shiitake mushroom chips, nori seaweed, teriyaki sauce and Japanese mayonnaise

ADD A ROLL FOR 2.20€!

GYOZAS

Gyozas (four pcs) 7.70

- Chicken Curry
- Shrimp with Spring Garlic
- Vegetables 
- Pork
- Mixed (one of each)

ADD A GYOZA FOR 1.90€!

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Salmon Quinoa Salad  12.90

Green salad with organic quinoa, avocado, salmon tataki, cherry tomatoes, cucumber, crispy onion and kimuchi mayonnaise

★ **Kaesar Asian Salad** 12.50

Green salad with avocado, cherry tomatoes, cornflake-crusted free range chicken breast, Caesar sauce with dashi, crispy corn chips, peanuts and grated Parmesan

DRIZZLE WITH ORGANIC OLIVE OIL 

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YAKISOBA OR YAKI UDON

Stir-fried Yakisoba (thin noodles) or Yaki Udon (thick noodles)

 **Sunny Corral Yakisoba or Yaki Udon** 14.90

With shiitake mushrooms, carrot, zucchini, Chinese cabbage, cornflake-crusted free range chicken breast, grilled egg, yakisoba sauce, chive and teriyaki sauce

★ **Corral Chicken Yakisoba or Yaki Udon** 13.90

With shiitake mushrooms, carrot, zucchini, Chinese cabbage, cornflake-crusted free range chicken breast, yakisoba sauce, chive and teriyaki sauce

Corral Vegan Yakisoba or Yaki Udon  13.90

With shiitake mushrooms, carrot, zucchini, Chinese cabbage, panko-crusted Heura plant-based chicken breast, yakisoba sauce, chive and teriyaki sauce

 **Chicken Black Truffle Yakisoba or Yaki Udon** 13.70

With free range chicken, truffle sauce, shiitake mushrooms, Parmesan and finished with crispy onion

Chicken / Beef / Seafood Yakisoba or Yaki Udon

With shiitake mushrooms, carrot, zucchini, Chinese cabbage, yakisoba sauce, chive and your choice of protein:
Chicken 13.20 / Beef 13.50 / Seafood 13.70

Yasai Yakisoba or Yaki Udon  11.70

With shiitake mushrooms, aubergine, broccoli, zucchini, Chinese cabbage, wild asparagus, carrot, red and green peppers and pak choi, with teriyaki and yakisoba sauce

CURRY & THAI

Beef Udon Panang Curry  14.50

Stir-fried udon noodles with beef cooked at low temperature, onion, carrot, coconut milk, panang curry and spring onion

 **Chicken / Seafood Pad Thai**

Stir-fried rice noodles with carrot, zucchini, Chinese cabbage, tamarind, soybean sprouts, peanuts, lime and your choice of protein:

Chicken 13.50 / Seafood 13.70

ADD A GRILLED EGG TO ANY STIR-FRY FOR 1€!

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Eight Noodle Rolls

Mixed Rolls 11.50

Choose and combine two different kinds of rolls (four pieces per kind of roll)

 **Salmon Tartar Roll** 11.20

Hot tempura battered with avocado, mango, soft cheese, chive and salmon tartare with teriyaki sauce

★ **Salmon Avocado Roll** 10.90

With salmon, avocado, mango, soft cheese and teriyaki sauce

Corral Chicken Roll  10.50

With breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise

Veggie Roll  10

With Heura plant-based protein, avocado, spring sprouts, cucumber, tofu, wakame seaweed and honey mustard mayonnaise

WITH **kikkoman**® SOY SAUCE

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RAMEN

Ramen (thin noodles) with broth

 **Chicken Ramen** 13.90

Ramen with chicken broth, prepared with soy and miso, with breaded free range chicken, marinated soft-boiled egg, shimeji mushrooms, pak choi, spinach, red onion, shiitake mushrooms and lime

★ **Tantanmen Ramen**   13.90

Ramen with vegetable broth and miso, Heura plant-based protein, bamboo, purple onion, pak choi, shimeji mushrooms, corn and spring onion

 **Tampopo Ramen** 13.70

Ramen with chicken broth, prepared with soy. With sliced marinated pork (chashu), sweet corn, bamboo, marinated soft-boiled egg, naruto, nori seaweed and spring onion

★ **Tonkotsu Ramen** 13.70

Ramen with vegetable broth, sliced marinated pork (chashu), shiitake mushrooms, pak choi, marinated soft-boiled egg and spring onion

ORDER YOUR VEGETARIAN OPTION WITH HEURA! 

 **Miso Ramen** 13.50

Ramen with chicken broth, prepared with soy and miso. With sliced marinated pork (chashu), wakame seaweed, marinated soft-boiled egg, spring onion and nori seaweed


UDON

Udon (thick noodles) with broth

Corral Chicken Curry Udon  13.90

Udon with broth with crispy free range chicken strips, onion, carrot, broccoli, spinach, shiitake mushrooms, marinated soft-boiled egg, lime and dashi with curry

★ **Kimchi Chicken Udon**  13.90

 Udon with chicken broth, prepared with soy and kimuchi no moto. With breaded free range chicken fingers, pak choi, purple onion, broccoli, wild asparagus, spinach and spring onion

Nabeyaki Udon 13.50

Udon with broth with sliced marinated free range chicken, dashi, prawn tempura, spinach, marinated soft-boiled egg, shiitake mushrooms, bamboo, chive and nori seaweed

Karee Gyudon  12.90

Rice with coconut milk curry, beef cooked at low temperature, onion, carrot, dashi and spring onion

★ **Vegan Karee & Tofu**   12.90

Rice with coconut milk curry, Heura plant-based protein, broccoli, wild asparagus, soybean sprouts, tofu, spinach, shiitake mushrooms and sesame seeds

Niku Don  12.90

Rice with beef cooked at low temperature, onion, dashi, mirin, grilled egg, nori seaweed, Japanese spring onion and shichimi togarashi

Oyako Don 12.50


Rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and chive


CHICKEN CAN ALSO BE ORDERED UNBREADED!


Chicken Katsu Curry  12.20


Rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, carrot, coconut milk, curry, dashi and mirin

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 Sustainably Farmed salmon

 Free range chicken eggs

 We prioritise organic and locally sourced products

 Chicken, pork and beef from farms with animal welfare policies



REQUEST OR CHECK HERE OUR NUTRITIONAL AND ALLERGEN CHART

 VEGETARIAN  VEGAN  LIGHT SPICY
 SPICY ★ CHEF'S RECOMMENDATIONS
 NEW OR NEW RECIPE

TAX INCLUDED