



AUTUMN / WINTER 2026

MINERAL WATERS

Sparkling mineral water (San Pellegrino)
Still mineral water (Aquabona)

SOFT DRINKS

House lemonade
Coca-Cola / Zero
Orange / Lemon Fanta

NEW Fuze Tea Passion fruit / Lemon
Aquarius

KOMBUCHAS

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

BEERS

Estrella Damm
Daura (gluten-free)
Free Damm Amber (non-alc.)
Damm Lemon
Turia

JAPANESE BEERS

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

RED WINE

Jean Leon 3055
MERLOT-PETIT VERDOT / ORGANIC
Ripe red fruit aroma with long scented finish. Great pairing for noodles with seafood

Celeste Roble
D.O. RIBERA DEL DUERO
Aroma of black fruits and smoky nuances. The pairing for noodles with meat and rice dishes

WHITE WINE

Jean Leon 3055
CHARDONNAY / ORGANIC
Ripe fresh tropical fruit aroma. Great pairing for seafood and noodles

Celeste Verdejo
D.O. RUEDA
An intense floral aroma with varietal notes of fennel and green almond. The pairing for seafood, izakayas and noodles

ROSÉ WINE

Jean Leon 3055
PINOT NOIR / ORGANIC
Aroma of flowers, citrus, red fruits. Great pairing for noodles and vegetables

SAKE

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

COCKTAILS

NEW Bellini
Sparkling wine, peach, mango and lemongrass
Cucumber Mule
Vodka, cucumber, ginger and lime
Gin Citrus Smash
Gin, basil, grapefruit, yuzu and bergamot
Osaka Mojito
Sake, lime, mint and soda
Tokyo Passion Fruit
Sake, passion fruit and lemon
Manila Coconut (non-alc.)
Coconut, lemonade, mint and lime
Sintokio (non-alc.)
Passion fruit and lemon

COFFEE

Cappuccino
White coffee
Macchiato
Espresso

TEA

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

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SPECIALITIES

Salmon Tataki

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

Pork Buns

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

ADD A BAO!

Takoyaki

Four traditional Japanese octopus-filled balls, topped with Japanese mayonnaise, tonkatsu sauce, chive and katsuobushi

ADD A TAKOYAKI!!

Japanese Roll

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!

CRUNCHY

Vegetable Tempura with Prawns

Delicious crunchy battered organic vegetables with zucchini, carrot, red pepper, aubergine and two prawns

ADD A PRAWN!

YOU CAN ALSO ORDER IT WITH NO PRAWNS!

Ebi Fry

Four crispy battered prawns with mild spicy Thai sauce

ADD A PRAWN!

Chicken Thai Fingers

Breaded free range chicken fingers with mild spicy Thai sauce

Spring roll

Two spring rolls, filled with vegetables, soy noodles, mushrooms and bamboo, with mild spicy Thai sauce

ADD A ROLL!

GYOZAS

Gyozas (four pcs)

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

ADD A GYOZA!

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Salmon Quinoa Salad

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

Kaesar Asian Salad

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



SIDES

Wakame Salad

Seaweed salad

Edamame

Steamed soy pods

Miso Soup

Tofu miso soup

Gohan

Bowl of white rice



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

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Eight Noodle Rolls

Mixed Rolls

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

Salmon Tartar Roll

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

Salmon Avocado Roll

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

Corral Chicken Roll

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

Veggie Roll

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

WITH **kikkoman** SOY SAUCE

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YAKISOB OR YAKI UDON

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



Sunny Corral Yakisoba or Yaki Udon

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

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

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

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:

Seafood / Beef / Chicken

Yasai Yakisoba or Yaki Udon

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

CURRY & THAI



Beef Udon Panang Curry

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:

Seafood / Chicken

ADD AN EXTRA!

Protein

Vegetables

Grilled egg

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

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RAMEN (thin noodles) with broth

Chicken Ramen

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



Chicken Tantanmen Ramen

Ramen with vegetable broth, coconut milk, honey, breaded free range chicken, marinated soft-boiled egg, onion, carrot, broccoli, spinach and shiitake mushrooms

ORDER YOUR VEGETARIAN OPTION WITH HEURA!

Tampopo Ramen

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

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

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 (thick noodles) with broth



Ebi Panang Soup

Udon with prawns, coconut milk, panang curry, shimeji mushrooms, pak choi, spring onion, carrot, soybean sprouts, lime and passion fruit

Corral Chicken Curry Udon

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

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

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

ADD AN EXTRA!

Protein

Halved marinated egg

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Niku Don

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

Karee Gyudon

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



Kimchi Chicken Rice

Stir-fried rice with free range chicken, onion, shelled edamame, zucchini, Chinese cabbage, shiitake mushrooms, sweet corn, grilled egg, soybean sprouts, kimuchi no moto, spring onion, nori seaweed and shichimi togarashi

Vegan Karee & Tofu

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

Chicken Katsu Curry

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

Oyako Don

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

CHICKEN CAN ALSO BE ORDERED UNBREADED!