

Konmimo

Event Menu



We are pleased to present our exclusive sushi menu for
events,

designed for lovers of Japanese cuisine and prepared
with the freshest and highest quality ingredients.

This menu has been meticulously crafted to offer an
unparalleled gastronomic experience,

perfect for any special event.





URAMAKI:

8PC. VEGETARIAN URAMAKI
8PC. PANKO SHRIMP URAMAKI
8PC. SPICY SALMON URAMAKI
8PCS. TUNA BENEDICT URAMAKI

HOSOMAKI:

6PC. SALMON HOSOMAKI
6PC. MANGO & CUCUMBER HOSOMAKI

SASHIMI:

4PC. SALMON SASHIMI.
4PC. BALFEGÓ TUNA SASHIMI
4PC. SEA BASS SASHIMI

120 Euros per menu.



Menu is served between two premium boxes.
Great to share!

We can bespoke this menu to your dietary preferences or
specific needs.

PLEASE ORDER IN ADVANCE.

DETAILED MENU LIST



- . Vegetarian Uramaki: Delicious sushi rolls filled with a fresh and colorful mix of vegetables.
- . Panko Shrimp Uramaki: Crispy panko-breaded shrimp accompanied by mango, rice, avocado, seaweed, and spicy mayonnaise.
- . Spicy Salmon Uramaki: Rice rolls filled with cucumber, kimchi, kimchi mayonnaise (spicy), and salmon chicharrón.
- . Tuna Benedict Uramaki: Fresh tuna and sea bass wrapped in a delicious rice roll with avocado, crispy reserve ham, miso sauce, and a smooth Benedictine sauce, creating a unique and exquisite roll.
- . Salmon Hosomaki: Delicate rice and seaweed rolls filled with fresh salmon.
- . Mango and Cucumber Hosomaki: A refreshing combination of sweet mango and crunchy cucumber.
- . Salmon Sashimi: Delicious slices of fresh salmon, precisely cut.
- . Tuna Sashimi: Fine slices of Balfegó akami tuna, ideal for the most discerning palates.
- . Sea Bass Sashimi: Delicate slices of sea bass, offering a smooth and refined flavour.





Appetite for more?

DISCOVER YOUR ADD-ON'S

MENU
HERE



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