



Toshio Tsutsui and Álvaro Arbeloa create Ta-kumi, a cultural meeting place and culinary fusion.

As a result of its long history and international experience, they manage to transfer diners to an atmosphere of distinction and originality.

This Japanese name (Takumi) represents the essence of the restaurant, "artisan", "master", in addition to the union of the two prestigious chefs, Toshio and Álvaro (TA) in the same team (Kumi), a perfect word game that makes up the spirit of the restaurant Ta-Kumi Gastro-Bar

Sashimi of white fish, Teppan Yaki, Futomaki, varied tempura ... union of the best Mediterranean and Japanese gastronomy combined with an excellent quality in raw materials.

The architects of this restaurant maintain the elegance in the presentation of their dishes, seasoned, in addition, with exquisite sauces.

Ta-kumi Japanese Cuisine & Gastro-Bar will delight lovers of gastronomy and culture.

To offer the highest quality, we prepare all our products at the time. We appreciate your understanding with the elaboration time.

All our products are treated following the freezing established law.

Our products are subject to availability according to season and market.

(V) Vegetarian dishes.



- DESSERTS
- Brownie with vanilla ice cream. 6 €
 - Creamy Marfil Passion fruit with choco cream. 6 €
 - Crème Brulle: citronella crème brulle and lychees. 6 €
 - Yogurt with red fruit. 6 €
 - Sorbets Selection. 6 €
 - Yukimi. 6 €
 - Green Ice Cream. 3 €

TEA

- GREEN TEA
BANCHA
3 YEARS
- The leaves of this tea stay 3 years in the plant, after drying leaf lost their te in just keeping the 0.5% and calcium is higher amount accumulated to milk. 3,50 €
- EARL GREY
TEA
- It is the tea most teina content. Strengthens the cardiovascular system, relieves fatigue, headache fatigue, is antioxidant, diuretic and rich in minerals. 3 €
- PUERH
RED TEA
- Reduces the absorption of fat, accelerate the hepatic metabolism, improves digestion and circulation. It also has diuretic properties, reduces triglycerides and uricacid. 3 €
- KOKEICHA
TEA
- Japanese Green Tea made from Macha Tea you, ready to infuse. Originally from the region of Shizuoka. Very antioxidant helps maintain balanced blood sugar levels and blood cholesterol. 4 €
- KUKICHA
TEA
- Japanese green tea known as “ The tea of the syick”. And have alkalizing remineralizing effects and is low on calcium. 3,50 €
- SENCHA
TEA
- The most commercial green tea. It has a delicate sweet flavour and little astringency. It is very aromatic, stimulant, antioxidant, facilitates weight loss and helps prevent poor circulation. 3 €
- JASMINE
TEA
- It is a reassuring you it is considered appropriate to prevent insomnia. It has analgesic properties as jasmine flower contains salicylic acid. Is also a good digestive. 3 €