

Hattori Hanzo, Japanese food straight-up. No sushi.

I rekindled my love for Japanese food when I went for dinner at [Hattori Hanzo](#) with friends on Tuesday night. Our group of seven had no reservation, yet the waiters fit us in at the bar and then moved us to a table just in time for our first round of dumplings.



Located a few steps from Gran Vía, **Hattori Hanzo** is a Japanese *izakaya*, meaning a casual bar that acts as a

gathering place for coworkers and friends. It's similar to a Spanish tapas bar; food is served to accompany drinks, not the other way around. That's why the ambience here is rather laid back.

Hattori Hanzo specializes in a variety of traditional Japanese dishes such as *okonomiyaki*, *takoyaki*, and grilled meat and fish skewers, offering a number of combination platters and sizes. Plus it's vegetarian-friendly, affordable, and has a big space with a great seating arrangement.

In the front room, you can dine at the bar (note: no sushi!) or at a six-person table under a red canopy, where we sat. The red canopy sheds a fiery red hue over everything, so we apologize for the red-tinted food pics you're about to see.



You can also sit in the back room at tables sunken into the

floor. I can't quite explain it so please have a look at the photos below.



When it comes to food, you've got a ton of options. The menu is separated into three parts: the first includes starters such as **Nira Gyoza** delicious pork **dumplings** with a spicy sesame sauce.



The second part includes larger plates meant for sharing between two or three people, such as the **Omu-yakisoba** (Japanese yakisoba noodles in a thin and flavorful tortilla) and **Dorayaki Shuriken** (Japanese pancakes).



Lastly, the third column offers tapas-sized skewers of Japanese delights such as chicken ginger meatballs and marinated eggplant and salmon. You can order these skewers individually (ranging in price from 2-5€). Or you can order them in platters: the **7 Samurai** platter includes Hattori's seven most popular skewers for **€16.20** (which I ordered with James) and the **3 Imperial Treasures** platter (which I'll try next time) includes three Japanese delicacies such as **Unayi Kabanaki** (grilled eel) and **Taro** (tuna) for €18.90.



For dessert, we got **Kuro Goma Matcha Ice Cream** (black sesame and matcha ice cream) and **Matcha Ichigo Roll Cake** (rolled pastry with matcha, strawberry and anko, meaning red bean paste).





So you're probably wondering about the price. Each of us had a few drinks, split a starter and shared a main dish and dessert. The bill came out to **18€ per person**. For the quality and the ambience, I'd say it was absolutely worth it.

Info

[Facebook](#)

[Web](#)

Address: c/ Mesoneros Romanos 15

Metro: Callao or Gran Vía

More Asian restaurants featured on Naked

Madrid:

- [Ramen Kagura, Madrid's \(almost\) perfect ramen bar](#)
- [Kintaro – Oy Vey](#)
- [Sumo – This Japanese restaurant's name says it all](#)
- [Tuk Tuk – Asian-inspired street food](#)
- [Chuka Ramen Bar – Madrid's hottest ramen restaurant](#)
- [Nippon 2 – top quality yet affordable sushi, finally!](#)
- [Soy Kitchen – a fusion of Asian flavors](#)
- [Karachai – A cozy and elegant Thai restaurant in Alonso Martínez](#)