

Welcome to Madrid

This Japanese restaurant is located in a unique setting: a reproduction of a World War II bunker in Barrio de las Letras. It is a restaurant specializing in Japanese food led by the chef Julián Mármol where he uses only the best ingredients to make traditional Japanese dishes that have managed to seduce the Michelin Guide critics into giving him a star in their 2019 edition.

The restaurant is divided in two floors. The top floor, thanks to a unique decoration transports us to one of the traditional Japanese Izakaya taverns. The ground floor is a meeting point for the members of the exclusive Private Club created by Julián Mármol wanting to bring together people with a passion for Japanese high-end cuisine. This space recreates a Japanese WW2 bunker and gives club members a unique culinary and sensory experience.

The restaurant offers two tasting menus and a la carte dishes accompanied by the best sakes, wines and champagne. Exclusive ingredients are always the best quality and make for dishes that the chef himself selects.



Services

 Reserva on line

Complementary services

 1 estrella Michelin
  Admisión de tarjetas de crédito
 Reserva de mesa
  Salones privados

Interest data

Address

Calle de San Blas, 4 28014

Telephone

(+34) 91 444 90 34

Web

<https://www.yugothebunker.com/>

Bus

6, 10, 14, 26, 27, 32, 34, 37, 45, M1, E1

Year renovated

2015

Cuisine

Japonesa

Tourist area

Barrio de las Letras

Email

reservas@yugothebunker.com

Metro

Estación del Arte (Antigua Atocha) (L1)

Cercanías (Local train)

Madrid-Atocha

Price range

más de 60 euros

Opening times

Mon-Sat 1:00 PM - 3:30 PM / 8:30 PM - 11:00 PM

Mondays: 8:30 PM - 11:00 PM



PÁGINA OFICIAL DE TURISMO DE LA CIUDAD DE MADRID

