

## TO START...

### DEER TATAKI

glasswort, rosehip sauce, beetroot  
(6 - 9 - 10 - 12)

€ 15

### CORN CRUST EGG

cream of potatoes and miso, black truffle  
(3 - 7 - 9)

€ 15

### SASHIMI MIX PCS 12

red prawns, salmon, tuna, amberjack  
salmon roe, herring caviar, soy vinaigrette  
(2 - 4 - 6 - 11 - 12)

€ 20

## NIGIRI

### AVOCADO (12)

€ 3 PCS 2

### AMBERJACK (4-12)

€ 5 PCS 2

### COOKED SHRIMP (2-12)

€ 4 PCS 2

### TUNA (4-12)

€ 5 PCS 2

### SALMON (4-12)

€ 4 PCS 2

### TROUTA (4-12)

€ 5 PCS 2

### DEER (6-12)

€ 5 PCS 2

### RED SHRIMP (2-12)

€ 6 PCS 2

### DUCK (6-12)

€ 5 PCS 2

### WAGYU (6-12)

€ 10 PCS 2

on request, the pieces can be grilled or flambéed

## TO BE CONTINUED...

## LA PASTA

### SOBA NOODLES

pistachio pesto, essence of fir, wasabi leaves  
(1 - 8)

€ 14

### CRUNCHY GNOCCHI

local trout tartare and its eggs,  
velvety parmesan, smoked black tea powder  
(1 - 2 - 4 - 7 - 9 - 12)

€ 17

### RAVIOLI

with cabbage and pork, chopped lobster, Juzu mandarin broth  
(1 - 2 - 3 - 7)

€ 20

### PUFFED PACCHERI

flambéed wagyu and buffalo mozzarella, black cabbage,  
Piave cheese cream, green pepper  
(7 - 12)

€ 25

## SOUPS

### MISO SOUP

tofu, wakame  
(6)

€ 6

### RAMEN

pork, wakame, mushroom shiitake,  
soba noodles, soft egg  
(1 - 3 - 6 - 9)

€ 14

### TEMPURA RAMEN

tempura shrimps, wakame, vegetables.  
soba noodles, soft egg  
(1 - 2 - 3 - 4 - 6 - 9 - 12)

€ 14

## TEMPURE

### VEGETABLES

carrots, zucchini, celeriac, avocado, sage, flowers zucchini  
(1)

€ 12

### CHICKEN

teriaki, wakame  
(1 - 11 - 12)

€ 12

### SHRIMPS

spicy sauce  
(1 - 2 - 12)

€ 14

### SALMONE IN TEMPURA

teriaki, wakame  
(1 - 4 - 11 - 12)

€ 14

### TUNA

teriaki, wakame  
(1 - 4 - 11 - 12)

€ 15

## HOSOMAKI

### AVOCADO (12)

€ 5 PCS 6

### CUCUMBER (12)

€ 5 PCS 6

### SALMON (4-12)

€ 6 PCS 6

### TROUT (4-12)

€ 6 PCS 6

### DUCK (12)

€ 8 PCS 6

### TUNA (4-12)

€ 8 PCS 6

### DEER (12)

€ 8 PCS 6

### RED SHRIMP (2-12)

€ 9 PCS 6

## HOSOMAKI SPECIAL TEMPURA

### STRAWBERRY

avocado  
external: strawberries and pistachios  
(1 - 8 - 12)

€ 10 PCS 6

### TARTARE

avocado, philadelphia,  
external: salmon tartare, tuna, red shrimp  
(1 - 2 - 4 - 7 - 12)

€ 15 PCS 6

## FUTOMAKI SPECIAL TEMPURA

avocado, tuna, salmon, shrimps, wakame  
(1 - 2 - 4 - 11 - 12)

€ 12 PCS 4

## GUNKAN SPECIAL

### SPICY

spicy tuna  
(4 - 12)

€ 8 PCS 2

### QUAIL

yolk quail and salmon  
(3 - 12)

€ 10 PCS 2

### EGG

egg of salmon and trout  
(4 - 12)

€ 10 PCS 2

### WAGYU

wagyu  
(12)

€ 14 PCS 2

## WAKAME O EDAMAME

(6 - 11 - 12)

€ 5

## RICE € 3

## URAMAKI

### VEGGY

avocado, wakame, zucchini, cucumber  
avocado, black sesame  
(6 - 11 - 12)

€ 11 PCS 8

### CRAB

surimi, mayonaisse, teriyaki  
pasta kataifi, teriyaki  
(4 - 8 - 12)

€ 11 PCS 8

### SALMON

avocado, philadelphia,  
salmon, white sesame  
(4 - 7 - 11 - 12)

€ 12 PCS 8

### SHRIMP TEMPURA

mayonaisse, basil pesto  
avocado  
(1 - 2 - 6 - 12)

€ 13 PCS 8

### TROUT TEMPURA

avocado, mayonaisse, pasta kataifi, teriyaki  
(1 - 4 - 7 - 12)

€ 14 PCS 8

### TUNA

peppers, tabasco,  
tuna, almonds, teriyaki  
(4 - 8 - 12)

€ 15 PCS 8

## URAMAKI SPECIAL

### SALMON AND STRAWBERRY

char, smoked salmon,  
kataifi dough, teriyaki sauce  
(1 - 4 - 12)

€ 16 PCS 8

### DEER AND TURNIP

tempura celeriac, mayonaisse, avocado, pistachios and teriyaki sauce  
(1 - 2 - 3 - 6 - 8 - 10 - 12)

€ 16 PCS 8

### TEMPURA TUNA AND GOLD

avocado, spicy mayonaisse, dried tomato, smoked tuna, caviar  
(1 - 4 - 10 - 12)

€ 17 PCS 8

### TEMPURA TROUT AND RAW SHRIMP

avocado, burrata,  
Mazara red shrimp, almonds  
(1 - 2 - 3 - 8 - 12)

€ 17 PCS 8

### ROASTED AMBER AND TRUFFLE

asparagus, avocado, raw amberjack, mayonaisse  
(1 - 4 - 10 - 12)

€ 18 PCS 8

### TEMPURA SHRIMP AND STRACCIATELLA

flambé salmon, wakame, chopped pistachios  
(2 - 7 - 8 - 12)

€ 19 PCS 8

### TROUT AND LOBSTER

mango, avocado, lobster seared, black sesame, mayonaisse  
(1 - 2 - 7 - 8 - 10 - 12)

€ 20 PCS 8

### WAGYU CRUDO E COTTO

Grilled Wagyu Meat, mayonaisse, raw Wagyu, teriyaki sauce  
(1 - 3)

€ 24 PCS 8

## MIX SU-SCI

### HALF SU-SCI

2 uramaki, 1 hosomaki, 3 nigiri  
MEET AND FISH

€ 35 PCS 25 MIX CREATED BY CHEF



### SU-SCI

suggested for 2/3 person  
3 uramaki, 2 hosomaki, 6 nigiri, 4 gunkan, 1 futomaki, 5 extra  
MEET AND FISH

€ 70 PCS 55 MIX CREATED BY CHEF



## MENU FOR BOYS AND NOT SINGLE DISH

### MACCHERONCINI WITH TOMATO

### TATAKI OF SALMON, SESAME AND RICE

### CUTLET WITH FRENCH FRIES

(1 - 3 - 9 - 12)

€ 14

## MAIN DISHES

### BEYOND BURGER

vegan burger, bicory salad, caramelized red onion,  
tomato, rosehip sauce  
(12)

€ 20

### DUCK BREAST

ginger, soy, sweet and sour rice, and roasted potatoes  
(6 - 12)

€ 24

### PORK BELLY, RED SHRIMPS AND MISO

grilled pepper, fried leek, horseradish  
(1 - 2 - 6 - 7 - 9 - 12)

€ 24

### ROASTED AMBERJACK

lentils, slightly spicy shoyu broth, black truffle, herb salad  
(4 - 6 - 11 - 12)

€ 29

### WAGYU TATAKI

marinated Treviso radicchio, herring caviar  
(3 - 4 - 6 - 12)

€ 45

## FINALLY...

## THE SWEETS

### PASSEGGIATA NEL BOSCO

castagne, funghi, frutti rossi, gelato alla zucca  
(1 - 3 - 7)

€ 10

### RASPBERRY PARFAIT

panna cotta with chocolate, dark Gyn spheres  
(8)

€ 10

### LIKE A STRUDEL

Bavarian cream with vanilla, caramelized apples, pine nuts,  
raisins Cinnamon Ice Cream  
(3 - 7 - 8)

€ 10

### ICE CREAM (HOME MADE)

vanille - chocolate  
the matcha - cinnamon - mango - ginger

€ 2,50 (BALL)

### COTTON CANDY

€ 3

Dear customer, please inform our staff of the need to consume foods free of certain allergenic substances before ordering. During the preparations in the kitchen, cross-contamination cannot be excluded, therefore our dishes may contain some allergic substances, as described in the legend, pursuant to EU Reg. 1169/11. Some products may be prepared with frozen or deep-frozen raw material at the origin. Fresh products of animal origin, as well as fish products administered raw, are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP Plan, pursuant to Reg. CE 852/04 and Reg. CE 853 / 04. This menu was created with the collaboration of Dr. Patrizia De Pol, nutritionist biologist. All the ingredients of our dishes are nutritionally balanced and the preparation respects the advice of our expert.

## LEGENDA ALLERGENI

1 Cereali contenenti glutine 2 Crostacei e prodotti a base di crostacei 3 Uova e prodotti a base di uova 4 Pesce e prodotti a base di pesce 5 Arachidi e prodotti a base di arachidi 6 Soia e prodotti a base di soia 7 Latte e prodotti a base di latte 8 Frutta a guscio 9 Sedano e prodotti a base di sedano 10 Senape e prodotti a base di senape 11 Semi di sesamo e prodotti a base di semi di sesamo 12 Anidride solforosa e Solfiti 13 Lupini e prodotti a base di lupini 14 Molluschi e prodotti a base di molluschi 15 Pieltanza vegana

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