

APPETIZERS

EGG

mousse of mountain cheese, corn, black truffle
(3 - 7)

€ 16 

OCTOPUS

smoked ricotta mousse, teriyaki, tomato bbq
(1 - 6 - 7 - 10 - 14)

€ 20

SASHIMI MIX PCS 12

salmon, tuna, scallop and purple shrimp
(2 - 4 - 6 - 11 - 12 - 14)

€ 23

TEMPURE

VEGETABLES

mixed tempura vegetables
(1)

€ 15

CHICKEN

teriyaki, wakame
(1 - 6 - 11 - 12)

€ 15

SHRIMP

spicy sauce
(1 - 2 - 12)

€ 15

SOUPS

MISO SOUP

tofu, wakame seaweed
(6)

€ 6

RAMEN

roast pork, wakame, shiitake mushrooms,
buckwheat noodles, soft egg
(1 - 3 - 6)

€ 15

TEMPURA RAMEN

tempura shrimp, wakame, steamed vegetables,
buckwheat noodles, soft egg
(1 - 2 - 3 - 6)

€ 15

FIRST

SOBA NOODLES

pistachio pesto and fir sprouts
(1 - 7 - 8)

€ 17

GNOCCHETTI

clams, sea urchin emulsion,
edamame and lime crumble
(1 - 6 - 14)

€ 17

RAVIOLI

cabbage and pork, chopped purple shrimp,
yuzu mandarin broth
(1 - 2 - 3 - 6 - 7)

€ 20

SECONDS

BEYOND BURGER

caramelized raspberry onion, pak choi, avocado,
vegetable bouquet, rosehip sauce
(1 - 6 - 10 - 12)

€ 21

DUCK BREAST

soy, avocado, caramelized apples, ginger chips
(1 - 6)

€ 26

ROAST AMBERJACK

shoyu, black truffle, potato rösti, aromatic herb salad
(4 - 6)

€ 29

WAGYU CARPACCIO

beetroot, wasabi, fresh ricotta mousse
(6 - 7)

€ 35

"CHILDREN" MENU

MACCHERONCINI WITH TOMATO € 10 

BEEF BURGER WITH FRIES € 15

SALMON CUTLET,
TERIYAKI AND RICE € 15

(4 - 11)

TASTING MENU

SERVED FOR ALL THE DINNERS AT THE TABLE

EGG - RAVIOLI - URAMAKI DEER

OCTOPUS - COCONUT

€ 75

NIGIRI

AVOCADO

(12)
€ 4 PCS 2

DEER

(6 - 10 - 12)
€ 6 PCS 2

COOKED SHRIMP

(2 - 12)
€ 4 PCS 2

TUNA

(4 - 12)
€ 6 PCS 2

SALMON

(4 - 12)
€ 5 PCS 2

WAGYU

(6 - 12)
€ 14 PCS 2

NIGIRI MIX

AVOCADO - COOKED SHRIMP - SALMON
DEER - TUNA - WAGYU

€ 18 PCS 6

HOSOMAKI

AVOCADO

(12)
€ 5 PCS 6

TUNA

(4 - 12)
€ 8 PCS 6

CUCUMBER

(12)
€ 5 PCS 6

DEER

(6 - 12)
€ 8 PCS 6

SALMON

(4 - 12)
€ 6 PCS 6

PURPLE SHRIMP

(2 - 12)
€ 10 PCS 6

on request, the pieces can be grilled or flambéed

HOSOMAKI SPECIAL TEMPURA

FRUIT

avocado, philadelphia veg, seasonal fruits
(1 - 6 - 8 - 12)

€ 10 PCS 6

TARTARE

avocado, philadelphia, salmon, tuna, purple shrimp
(1 - 2 - 4 - 7 - 12)

€ 15 PCS 6

FUTOMAKI SPECIAL TEMPURA

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

€ 14 PCS 4

GUNKAN SPECIAL

SPICY

spicy salmon and tuna
(4 - 12)

€ 8 PCS 2

QUAIL

quail and salmon yolk
(3 - 4 - 12)

€ 10 PCS 2

WAKAME O EDAMAME

(6 - 11 - 12)
€ 6

BOWL OF RICE

(12)
€ 3

URAMAKI

VEGGY

mixed vegetables, avocado, sesame
(11 - 12)

€ 12 PCS 8

SALMON

avocado, philadelphia
(4 - 7 - 12)

€ 14 PCS 8

TEMPURA SHRIMP

mayonnaise , pesto with basil, avocado, sesame
(1 - 2 - 3 - 8 - 11 - 12)

€ 14 PCS 8

SCALLOP

strawberries, avocado, kataifi noodles, teriyaki
(1 - 12 - 14)

€ 15 PCS 8

BEEF

grilled peppers, mayonnaise , teriyaki sauce
(1 - 3 - 6 - 12)

€ 15 PCS 8

TUNA

avocado, tabasco, mayonnaise , almonds, teriyaki
(1 - 3 - 4 - 6 - 8 - 12)

€ 15 PCS 8

HALF SU-SCI

MEAT or FISH
€ 35 PCS 25 MIX COMPOSED BY THE CHEF

on request the pieces can also be vegan,
grilled or tempura cooked.

URAMAKI SPECIAL

SALMON AND PINEAPPLE

avocado, smoked salmon, pineapple, kataifi pasta, teriyaki
(1 - 4 - 12)

€ 16 PCS 8

DEER

red turnips, mayonnaise , avocado, pistachios and teriyaki
(1 - 3 - 6 - 8 - 10 - 12)

€ 17 PCS 8

TEMPURA AMBER AND BLACK TRUFFLE

asparagus, avocado, mayonnaise
(1 - 3 - 4)

€ 18 PCS 8

TEMPURA CHAR AND FLAMBÉ SALMON

burrata, avocado, wakame, pistachios
(1 - 2 - 4 - 7 - 8 - 11 - 12)

€ 19 PCS 8

TEMPURA SHRIMP AND PURPLE SHRIMP

avocado, burrata, raw shrimp and almonds
(1 - 2 - 4 - 7 - 8)

€ 20 PCS 8

WAGYU

mayonnaise , avocado, teriyaki, kataifi paste
(1 - 12)

€ 28 PCS 8

SU-SCI

MEAT AND FISH or FISH
€ 70 PCS 50 MIX COMPOSED BY THE CHEF

on request the pieces can also be vegan,
grilled or tempura cooked.

SWEETS

LEMON

lemon chantilly, pastry and meringues
(3 - 7)

€ 11

PEACH

yogurt mousse, peaches and elderberry ice cream
(3 - 7 - 8)

€ 11

COCONUT

coconut magnum, white chocolate, yuzu,
pistachio, caramelized pineapple
(8)

€ 11

ICE-CREAM (HOME MADE)

vanilla (3 - 7)
chocolate - the matcha - cinnamon - yuzu - ginger

€ 2,50 (BALL)

COTTON CANDY

€ 4

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 853/04 and Reg. CE 853/04. This menu was created with the collaboration of Dr. Patrizia De Poli, nutritionist biologist. All the ingredients of our dishes are nutritionally balanced and the preparation respects the advice of our expert.

ALLERGEN LEGEND

-  Cereals containing gluten
-  Crustaceans and Crustacea-based products
-  Eggs and egg products
-  Fish and fish products
-  Peanuts and peanut products
- Soy and soy products
- Milk and milk products
- Nuts
- Celery and celery-based products
- Mustard and mustard products
- Sesame seeds and sesame seed products
- Sulfur dioxide and sulphites
- Legums and legume-based products
- Molluscs and Mollusc-based products
- Vegan dish

COVERED AND SERVICE € 4,00

