

STARTERS

EGG

mountain cream cheese, corn, black truffle
(1 - 3 - 7)

€ 17

OCTOPUS

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

€ 20

SASHIMI MIX PCS 12

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

€ 25

PASTA AND BARLEY

SOBA NOODLES

pistachio pesto and fir buds
(1 - 8)

€ 18

FRIED GNOCCHI

cream cheese soup, marinated venison tataki, corn, teriyaki
(1 - 3 - 6 - 7 - 10)

€ 19

RAVIOLI

cabbage and pork, local prawns, yuzu mandarin broth
(1 - 2 - 3 - 6 - 7)

€ 20

BARLEY

edamame, smoked ricotta, tuna tartare and tempura anchovies
(1 - 4 - 6 - 7)

€ 20

BAO

DEER

salad, mountain radicchio, teriyaki
(1 - 6)

€ 7

TUNA

salad, avocado, spicy mayonnaise
(1 - 3 - 4)

€ 7

TEMPURE

VEGETABLES

seasonal vegetables in tempura
(1)

€ 15

CHICKEN

teriyaki, wakame
(1 - 6 - 11)

€ 15

SHRIMP

spicy sauce
(1 - 2 - 12)

€ 15

SOUPS

MISO SOUP

tofu, wakame seaweed
(6)

€ 6

TEMPURA RAMEN

tempura prawns, wakame, steamed vegetables, ramen, soft egg
(1 - 2 - 3 - 6)

€ 16

RAMEN

Wagyu carpaccio, wakame, shiitake mushrooms, ramen, soft egg
(1 - 3 - 6)

€ 18

MAIN DISHES

BEYOND BURGER

raspberry caramelized onion, pack choy, guacamoto, vegetable bouquet
(1 - 10 - 12)

€ 22

DUCK BREAST

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

€ 26

LOBSTER

slightly spicy shoyu, potato rösti, aromatic herb salad
(1 - 4 - 6)

€ 33

WAGYU AND DEER

seared wagyu and venison tartare served on the bone with its marrow roasted in the oven

€ 38

EXTRA DISHES

MACARONCINI WITH TOMATO

(1)

€ 10

CASUNZIEI ALL'AMPEZZANA

(1 - 3 - 7)

€ 15

BEEF BURGER WITH FRENCH FRIES

(1)

€ 15

SALMON, TERIYAKI AND RICE

(1 - 4)

€ 15

NIGIRI BY THE PIECE

AVOCADO (12) € 2,5 DEER (6-12) € 3

COOKED SHRIMP (2-12) € 2,5 TUNA (4-12) € 3

SALMON (4-12) € 2,5 WAGYU (6-12) € 7

NIGIRI MIX

AVOCADO - COOKED SHRIMP - SALMON

DEER - TUNA - WAGYU

€ 20 PCS 6

GUNKAN SPECIAL BY THE PIECES

SPICY (4-12) € 5 SCALLOP (4-12) € 6

QUAIL (3-4-12) € 5 TRUFFLE (4-7-12) € 6

GUNKAN MIX

SPICY - QUAIL - SCALLOP - TRUFFLE

€ 20 PCS 4

upon request the pieces can be grilled or flambéed

HOSOMAKI

AVOCADO (12) € 6 PCS 6 TUNA (4-12) € 8 PCS 6

CUCUMBER (12) € 6 PCS 6 DEER (12) € 8 PCS 6

SALMON (4-12) € 6 PCS 6 PURPLE SHRIMP (2-12) € 10 PCS 6

HOSOMAKI SPECIAL TEMPURA

TRUFFLE

avocado, philadelphia veg, truffie
(1 - 12)

€ 15 PCS 6

TARTARE

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

€ 15 PCS 6

FUTOMAKI SPECIAL TEMPURA

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

€ 15 PCS 5

WAKAME

(6 - 11 - 12) € 6

EDAMAME

(6 - 12) € 6

BOWL OF RICE

(12) € 3

URAMAKI

VEGGY

seasonal vegetables, veg philadelphia, avocado, sesame
(11 - 12)

€ 13 PCS 8

TEMPURA SHRIMP

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

€ 14 PCS 8

SALMON

avocado, philadelphia
(4 - 7 - 12)

€ 15 PCS 8

SCALLOP

strawberries, avocado, kataifi pasta, teriyaki
(1 - 6 - 12 - 14)

€ 15 PCS 8

BEEF

piquillo peppers, mayonnaise, teriyaki
(1 - 3 - 6 - 12)

€ 16 PCS 8

TUNA

cartridges, tabasco, mayonnaise, teriyaki
(1 - 3 - 4 - 6 - 12)

€ 16 PCS 8

HALF SU-SU

MEAT OR FISH

€ 35 PCS 22 MIX COMPOSED BY THE CHEF

SU-SU

MEAT AND FISH or FISH

€ 77 PCS 50 MIX COMPOSED BY THE CHEF

URAMAKI SPECIAL

SALMON AND PINEAPPLE

avocado, smoked salmon, pineapple, kataifi pasta, teriyaki
(1 - 4 - 6 - 12)

€ 18 PCS 8

DEER

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

€ 18 PCS 8

TUNA TEMPURA AND BLACK TRUFFLE

mountain radicchio, avocado, mayonnaise
(1 - 3 - 4)

€ 19 PCS 8

CHAR TEMPURA AND SALMON FLAMBÉ

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

€ 19 PCS 8

TEMPURA PRAWN AND PURPLE PRAWN

avocado, philadelphia, raw prawn and almonds
(1 - 2 - 7 - 8)

€ 20 PCS 8

3D MEAT

avocado, teriyaki, "plant based meat", puffed quinoa
(12)

€ 22 PCS 8

WAGYU

mayonnaise, avocado, teriyaki, kataifi paste
(1 - 3 - 12)

€ 28 PCS 8

upon request, where possible, the pieces of the mixes can also be vegan, cooked on the grill or in tempura.

DESSERTS

YUZU

Chantilly with yuzu, shortcrust pastry and meringues
(3 - 7)

€ 11

BERRIES

creamy with blackberries, raspberries, chocolate and whipped cream
(8)

€ 11

COCONUT

coconut bavaois, caramelized pineapple and almond crumble
(8)

€ 11

ICE CREAM (HOME MADE)

vanilla (3 - 7)

chocolate - matcha - cinnamon - almond - ginger

€ 3 (BALL)

COTTON CANDY

€ 4

Dear customer, please inform our staff of the need to consume foods free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be ruled out, 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 materials at origin. Fresh products of animal origin, as well as fish products administered raw, are subjected to rapid temperature blast chilling to guarantee quality and safety, as described in the HACCP Plan, pursuant to EC Reg. 853/04 and EC Reg. 853/04. This menu was created with the collaboration of Dr. Patrizia De Poli, nutritional biologist. All the ingredients of our dishes are balanced on a nutritional level and the preparation respects the advice of our expert.

ALLERGEN LEGEND

Cereals containing gluten	Crustaceans and Crustacean-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	Lupins and lupine-based products	Molluscs and Mollusc-based products	Vegan dish

BREAD ON REQUEST - COVERAGE AND CUTLERY € 4,00