


STARTERS

EGG

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

€ 17 

WAGYU TARTARE

shiitake mushrooms, wakame, sesame and soy sauce
(6 - 11)

€ 23

SASHIMI MIX

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

RAMEN

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

€ 18

RISOTTO

beetroot, purple prawn, very old cheese
(2 - 7)

€ 20

BAO

PULLED PORK VEGAN

salad, avocados, spicy mayonnaise
(1 - 12)

€ 7

DEER

salad, mountain radicchio, teriyaki
(1 - 6)

€ 7

TUNA

salad, avocados, spicy mayonnaise 

€ 7

TEMPURE

VEGETABLES

seasonal vegetables in tempura
(1)

€ 15

CHICKEN

teriyaki, wakame
(1 - 6 - 11)

€ 15

SHRIMP

spicy sauce
(1 - 2 - 12)

€ 15

MAIN DISHES

BEYOND BURGER

raspberry caramelized onion, pack choi, guacamole, 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

EXTRA DISHES

SPAGHETTONI WITH TOMATO

(1)

€ 10

CHEESEBURGER

with french fries
(1 - 7 - 11)

€ 19

SLICE OF SALMON

with vegetables and carrot puree
(1 - 4)

€ 19

WAKAME

(6 - 11 - 12)

€ 6

EDAMAME

(6 - 12)

€ 6

MISO SOUP

tofu, wakame seaweed
(6)

€ 6

BOWL OF RICE

(12)

€ 3

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 PEZZI 6

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, truffe
(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 PZ 5

GUNKAN MIX

SPICY - QUAIL - SCALLOP - TRUFFLE

€ 20 PEZZI 4

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)

€ 16 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

SU-SCI

MEAT AND FISH or FISH

€ 77 PCS 50 MIX COMPOSED BY THE CHEF

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

URAMAKI SPECIAL

SALMON AND PINEAPPLE

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

€ 18 PCS 8

DEER

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

€ 18 PCS 8

TUNA TEMPURA AND BLACK TRUFFLE

mountain radicchio, avocado, mayonnaise

€ 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

DESSERTS

YUZU

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

€ 11

PEAR

dark chocolate and ginger
(3)

€ 11

COCONUT

coconut bavaois, caramelized pineapple and almond crumble
(8)

€ 11

ICE CREAM (HOME MADE)

vanilla (3 - 7)
chocolate - matcha - coffee - 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