

BAO

PULLED PORK VEGAN

Steamed bun with vegetable pulled pork, salad, avocado, spicy mayonnaise

(1 - 6 - 10)
€ 10

DEER

steamed bun with venison tartare, salad, mountain radicchio, teriyaki sauce

(1 - 6)
€ 12

TUNA

steamed bun with tuna tartare, salad, cartufle, mayonnaise

(1 - 3 - 4 - 6 - 10)
€ 12

TEMPURE

VEGETABLES

seasonal vegetable frying, Maldon salt

(1)
€ 16

CHICKEN (PCS 6)

fried chicken cooked in cbt, teriyaki sauce, wakame

(1 - 6 - 11)
€ 18

PRAWNS (PCS 6)

Fried Tiger Prawns, Hot Sauce

(1 - 2 - 4 - 6 - 8 - 11)
€ 18

TO BEGIN

EGG

egg cooked in cbt on corn crust, parmesan cream, black truffe

(1 - 3 - 7)
€ 18

OKONOMIYAKI

egg omelette served with its sauces, green cabbage

(3 - 6)
€ 18

UDON NOODLES

Japanese noodles with seasonal vegetables, edamame, soy sauce, ginger, toasted peanuts

(1 - 5 - 6)
€ 20

OUR RAMEN

veg miso soup with artisanal ramen, wakame, tofu, shiitake mushrooms, marinated egg and corn

(1 - 3 - 6)
€ 20

GYOZA

grilled ravioli filled with stewed vegetables and wagyu beef, yuzu broth, teriyaki sauce

(1 - 6)
€ 26

SOBA NOODLES

Japanese spaghetti with pistachio pesto, fir essence, purple shrimp tartare

(1 - 2 - 8)
€ 28

TO CONTINUE

BEYOND BURGER

homemade veggie burger sandwich, lettuce, tomato, cheddar veg, guacamole, steamed vegetables

(1)
€ 25

TONKATSU

pork cutlet, rice, mixed salad, raw fennel, tonkatsu sauce

(1 - 3)
€ 26

TUNA TATAKI

seared tuna in sesame crust, steamed vegetables, saffron mayonnaise

(1 - 3 - 4 - 6 - 11)
€ 28

SASHIMI MIX (PCS 12)

raw salmon, tuna, scallop, purple shrimp

(1 - 2 - 4 - 6 - 11 - 14)
€ 28

UNADON

grilled eel, sweet and sour rice, grilled spring onion, teriyaki sauce

(1 - 4 - 6 - 11)
€ 30

WAGYU

grilled Japanese beef A5 (120 gr), green asparagus, teriyaki sauce

(1 - 6)
€ 55

RICE BOWL

€ 5

WAKAME SEAWEED

(6 - 11 - 12)
€ 6

EDAMAME

soy beans
(6)
€ 6

MISO SOUP

miso soup, tofu, wakame seaweed

(1 - 6)
€ 6

OUR POKÉ

white rice bowl with: tuna, salmon, edamame, avocado, wakame + teriyaki and almond flakes

(1 - 4 - 6 - 8 - 12)
€ 18

On request, the poke can also be vegan.

NIGIRI (A PIECE)

AVOCADO

€ 2,5

DEER

(6)
€ 3

COOKED SHRIMP

(2)
€ 2,5

TUNA

(4)
€ 3

SALMON

(4)
€ 2,5

WAGYU

€ 7

NIGIRI MIX (PCS 6)

AVOCADO - COOKED SHRIMP - SALMON
VENISON - TUNA - WAGYU

€ 20

HOSOMAKI (PCS 6)

AVOCADO

€ 6

TUNA

(4)
€ 8

CUCUMBER

€ 6

DEER

€ 8

SALMON

(4)
€ 6

PURPLE SHRIMP

(2)
€ 10

HOSOMAKI SPECIAL TEMPURA (PCS 6)

TRUFFLE

avocado, philadelphia veg, truffe

(1)
€ 15

FISH

avocado, philadelphia, salmon, tuna, purple shrimp

(1 - 2 - 4 - 7)
€ 15

FUTOMAKI SPECIAL TEMPURA (PCS 5)

avocado, tonno, salmone, gambero, wakame

(1 - 2 - 4 - 11 - 12)
€ 15

GUNKAN MIX (PCS 4)

SPICY TUNA - SALMON - SCALLOP - WAGYU
truffe, philadelphia, strawberry, herring caviar

(3 - 4 - 6 - 7 - 14)
€ 24

URAMAKI (PCS 8)

VEGGY

seasonal vegetables, veg philadelphia, avocado, sesame

(11 - 12)
€ 13

TEMPURA SHRIMP

mayonnaise, basil pesto, avocado, sesame

(1 - 2 - 3 - 11)
€ 14

SALMON

avocado, philadelphia

(4 - 7)
€ 15

SCALLOP TEMPURA

strawberries, avocado, katanifi paste, teriyaki

(1 - 6 - 12 - 14)
€ 16

BEEF

grilled peppers, mayonnaise, teriyaki

(1 - 3 - 6)
€ 16

TUNA

cartridges, tabasco, mayonnaise, teriyaki

(1 - 3 - 4 - 6)
€ 17

SU-SU (PCS 50)

MEAT AND FISH or FISH

€ 77

A SUSHI MIX MADE BY THE CHEF.
On request, where possible the pieces of the mix can also be vegan, grilled or tempura.

URAMAKI SPECIAL (PCS 8)

SALMON AND PINEAPPLE

smoked salmon, pineapple, katanifi pasta, teriyaki

(1 - 4 - 6)
€ 18

DEER

beetroot, mayonnaise, avocado, pistachios and teriyaki

(3 - 6 - 8 - 10)
€ 18

TEMPURA TUNA AND BLACK TRUFFLE

mountain radicchio, avocado, mayonnaise

(1 - 3 - 4)
€ 19

CHAR TEMPURA AND SALMON FLAMBÉ

burrata, avocado, wakame, pistachios

(1 - 4 - 7 - 8 - 11 - 12)
€ 19

TEMPURA SHRIMP AND PURPLE SHRIMP

avocado, philadelphia, raw shrimp and almonds

(1 - 2 - 7 - 8)
€ 20

AMBERJACK AND FENNEL

avocado, mandarin mayonnaise, raw shrimp

(1 - 2 - 3 - 4 - 6 - 10)
€ 24

3D MEAT

avocado, teriyaki, plant-based meat, puffed quinoa

(1 - 6 - 9 - 10)
€ 24

WAGYU

mayonnaise, avocado, teriyaki, katanifi pasta

(1 - 3 - 6 - 10)
€ 30

TO FINISH

YUZU

interpretation of a yuzu, mascarpone mousse, yuzu cream, meringues, chocolate crumble

(3 - 7)
€ 12

COCONUT

coconut bûche, caramelized pineapple, almond crumble

(7 - 8)
€ 12

PEAR

single portion vegan, caramelized pears with ginger, chocolate in various consistencies

€ 12

ICE CREAM (HOME MADE)

elderberry - chocolate - matcha tea - cinnamon - almond (s) - ginger

€ 3 (BALL-SHAPED)

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 Pol, 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	Sulfur dioxide and sulphites	Lupins and lupine-based products	Molluscs and Mollusc-based products	Vegan dish

BREAD ON REQUEST - COVERAGE AND CUTLERY € 4,00

DELIVERY € 5,00