

BAO

PULLED PORK VEGAN

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

(1 - 6)

€ 15

DEER

Steamed bun with venison tatakai, salad, mountain radicchio, teriyaki sauce

(1 - 6)

€ 15

TUNA

Steamed bun with tuna tartare, salad, carufale, mayonnaise

(1 - 3 - 4 - 6)

€ 15

TEMPURA

VEGETABLES

Fried seasonal vegetables, Maldon salt

(1)

€ 18

PORK (PCS 6)

Fried pork in CBT, teriyaki sauce

(1 - 6)

€ 18

PRAWNS (PCS 6)

Fried tiger prawns, spicy and sour sauce

(1 - 2 - 4 - 6)

€ 18

MAIN COURSES

MOUNTAIN OKONOMIYAKI

Egg omelette served with its sauces, marinated red radicchio, warm green cabbage sautéed with cumin

(1 - 3 - 6)

€ 20

UDON NOODLES

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

(1 - 5 - 6)

€ 20

OUR RAMEN

Slightly spicy vegetable broth with artisanal ramen, wakame, tofu, shiitake mushrooms, marinated egg, and corn.

(1 - 3 - 6)

€ 20

AMPEZZO-STYLE GYOZA

Grilled ravioli filled with beetroot, smoked ricotta cream, poppy seeds

(1 - 7)

€ 26

RISOTTO (MINIMUM FOR 2 PEOPLE)

Seared wagyu, Pave cream, shiitake mushroom sauce

(1)

€ 28

SASHIMI MIX (PCS 12)

raw salmon, tuna, scallop, purple shrimp

(1 - 2 - 4 - 6 - 11 - 14)

€ 30

VEGETABLE STEW

Homemade stew with vegetable meats, polenta

€ 25

DUCK

Soy-glazed duck breast, grilled pak choi

(1 - 6)

€ 30

SCALLOPS

Seared Hokkaido scallops with bacon, gazpacho, coconut milk

(6 - 14)

€ 30

UNADON

Grilled eel, sweet and sour rice, grilled red radicchio, teriyaki sauce

(1 - 4 - 6 - 11)

€ 32

BLACK COD

Dashi broth, black cabbage, avocado, black truffle

(4 - 6)

€ 35

WAGYU

Rossini-style Japanese A5 beef (100g), foie gras, teriyaki sauce

(1 - 6)

€ 55

BOWL OF RICE

€ 5

WAKAME SEAWEED

(6 - 11 - 12)

€ 6

EDAMAME

soybeans

(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 flaked almonds

(1 - 4 - 6 - 8 - 12)

€ 22

Upon request, the poké can also be made vegan.

NIGIRI (A PIECE)

AVOCADO

€ 2,5

DEER

(6)

€ 3

COOKED SHRIMP

(2)

€ 2,5

TUNA

(4)

€ 3

SALMON

(4)

€ 2,5

WAGYU

(100g)

€ 7

NIGIRI MIX (PEZZI 6)

AVOCADO - COOKED SHRIMP - SALMON
VENISON - TUNA - WAGYU

€ 22

HOSOMAKI (PCS6)

AVOCADO

€ 6

SALMON

(4)

€ 6

CUCUMBER

€ 6

TUNA

(4)

€ 8

DEER

€ 8

PURPLE SHRIMP

(2)

€ 10

HOSOMAKI SPECIAL TEMPURA (PCS 6)

TRUFFLE

avocado, philadelphia veg, truffle

(1)

€ 15

FISH

avocado, philadelphia, salmon, tuna, purple shrimp

(1 - 2 - 4 - 7)

€ 15

FUTOMAKI SPECIAL TEMPURA (PCS 5)

avocado, tuna, salmon, shrimp, wakame

(1 - 2 - 4 - 11 - 12)

€ 15

GUNKAN MIX (PCS 4)

SALMON

truffle, philadelphia

WAGYU

burrata

SCALLOP

ananas

DEER

foie gras

(3 - 4 - 6 - 7 - 14)

€ 24

URAMAKI (PCS 8)

VEGGY

seasonal vegetables, Philadelphia veg, avocado, sesame

(11 - 12)

€ 14

SHRIMP TEMPURA

mayonnaise, basil pesto, avocado, sesame

(1 - 2 - 3 - 11)

€ 15

SALMOE

avocado, Philadelphia

(4 - 7)

€ 16

SCALLOP TEMPURA

avocado, kataifi pasta, 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-SHI (PCS 50)

MEAT AND FISH or FISH

€ 80

A SUSHI MIX COMPOSED BY THE CHEF.

Upon request, where possible, the mix pieces can also be vegan, grilled, or tempura-cooked.

URAMAKI SPECIAL (PCS 8)

CHAR TEMPURA AND SALMON FLAMBÉ

burrata, wakame, pistachios

(1 - 4 - 7 - 8 - 11 - 12)

€ 20

TEMPURA SHRIMP AND PURPLE SHRIMP

avocado, philadelphia, almonds

(1 - 2 - 7 - 8)

€ 20

DEER

beetroot, mayonnaise, pistachios and teriyaki

(3 - 6 - 8 - 10)

€ 20

SALMON AND FOIE GRAS

pineapple, kataifi paste, teriyaki

(1 - 4 - 6)

€ 22

TEMPURA TUNA AND GORGONZOLA

mountain radicchio, cartufola chips, avocado

(1 - 3 - 4)

€ 22

EEL AND BLACK TRUFFLE

Taggiasca olives, teriyaki, avocado

(4 - 6 - 12)

€ 24

3D MEAT

avocado, teriyaki, plant-based meat, puffed quinoa

(1 - 6 - 9 - 10)

€ 24

WAGYU

mayonnaise, avocado, teriyaki, kataifi paste

(1 - 3 - 6 - 10)

€ 30

SWEETS

YUZU

A yuzu interpretation, mascarpone mousse, yuzu cream, meringues, chocolate crumble

(3 - 7)

€ 14

CHESTNUT

Chestnut mousse and cream, chocolate sponge cake

(1 - 3 - 7)

€ 14

PEAR

Vegan single-serving, caramelized pears with ginger, chocolate in various consistencies

€ 14

FERRIS WHEEL

Handmade sweets and pralines from our pastry shop

(1 - 3 - 5 - 7 - 8 - 11)

€ 14

ICE CREAM (HOME MADE)

wasabi - chocolate - matcha tea - almond - ginger
Asahi beer (1-3) - vanilla (3)

€ 3 (A 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 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 oil	Sulfur dioxide and sulphites	Lupins and lupine-based products	Molluscs and Mollusc-based products	Vegan dish

COVER CHARGE € 5,00 - HOME DELIVERY € 10,00