

BAO

PULLED PORK VEGAN

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

(1 - 6)

€ 15

DEER

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

(1 - 6)

€ 15

TUNA

steamed bun with tuna tartare, salad, cartufole, mayonnaise

(1 - 3 - 4 - 6)

€ 15

TEMPURE

VEGETABLES

fried seasonal vegetables, Maldon salt

(1)

€ 18

SHRIMP (PCS 6)

fried Tiger prawns, spicy and sour sauce

(1 - 2)

€ 18

TONKATSU

pork cutlet, rice, lettuce, tonkatsu sauce

(1 - 3 - 6)

€ 20

NON SOLO SUSHI

MOUNTAIN-STYLE 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

homemade ramen in a lightly spicy vegetable broth with wakame, tofu, shiitake mushrooms, marinated egg and sweet corn

(1 - 3 - 6)

€ 20

GYOZA

grilled ravioli filled with vegetables, ginger, and cold mango broth

(1 - 6)

€ 22

SOBA NOODLES

japanese buckwheat spaghetti, pistachio pesto, buffalo mozzarella stracciatella, purple shrimp tartare

(1 - 2 - 7 - 8)

€ 28

SASHIMI MIX (PCS 12)

raw salmon, tuna, scallop, purple shrimp

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

€ 30

VEGETABLE BURGER

plant-based burger, oven-roasted and glazed with teriyaki sauce, capuccino, and fries

(1 - 6)

€ 25

DUCK

soy-glazed duck breast, grilled pak choy

(1 - 6)

€ 30

SCALLOPS

seared Hokkaido scallops with bacon, edamame and basil cream, coconut milk

(6 - 14)

€ 30

UNADON

grilled eel, sweet and sour rice, green beans, teriyaki sauce

(1 - 4 - 6)

€ 32

BLACK COD

dashi broth, roasted potatoes, black truffle

(4 - 6)

€ 35

WAGYU

japanese A5 Wagyu beef (100g) Rossini style, foie gras, teriyaki sauce

(1 - 6)

€ 60

BOWL OF RICE

€ 5

WAKAME SEAWEED

(1 - 6 - 11 - 12)

€ 6

EDAMAME

soybeans

(6)

€ 6

MISO SOUP

miso soup, tofu, wakame seaweed

(1 - 6)

€ 6

OUR POKE

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

(1 - 6)

€ 7

NIGIRI MIX (PCS 6)

AVOCADO - COOKED SHRIMP - SALMON
VENISON - TUNA - WAGYU

€ 22

HOSOMAKI (PCS 6)

AVOCADO

€ 6

SALMON

(4)

€ 6

CUCUMBER

€ 6

TUNA

(4)

€ 8

€ 8

PURPLE SHRIMP

(2)

€ 10

HOSOMAKI SPECIAL TEMPURA (PCS 6)

TRUFFLE

avocado, vegan cream cheese, 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

truffe, philadelphia

WAGYU

burrata

SCALLOP

ananas

DEER

foie gras

(3 - 4 - 6 - 7 - 14)

€ 24

URAMAKI (PCS 8)

VEGGY

seasonal vegetables, vegan cream cheese, avocado, sesame

(11 - 12)

€ 14

SHRIMP TEMPURA

mayonnaise, basil pesto, avocado, sesame

(1 - 2 - 3 - 11)

€ 15

SALMON

avocado, philadelphia

(4 - 7)

€ 16

SCALLOP TEMPURA

avocado, kataifi pastry, 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

€ 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

(1 - 3 - 6 - 8 - 10)

€ 20

SALMON AND FOIE GRAS

pineapple, kataifi pastry, teriyaki

(1 - 4 - 6)

€ 22

TEMPURA TUNA AND GORGONZOLA

mountain radicchio, cartufola chips, avocado

(1 - 4 - 7)

€ 22

EEL AND BLACK TRUFFLE

taggiasca olives, teriyaki, avocado

(1 - 4 - 6 - 12)

€ 24

3D MEAT

avocado, teriyaki, plant-based meat, puffed quinoa

(1 - 6 - 10)

€ 24

WAGYU

mayonnaise, avocado, teriyaki, kataifi pastry

(1 - 3 - 6 - 10)

€ 30

SWEETS

CHOCOLATE LAVA CAKE

vegan dark chocolate cake with matcha tea ice cream

(1)

€ 12

FERRIS WHEEL

artisanal sweets and pralines from our pastry shop

(3 - 5 - 7 - 8 - 11)

€ 12

YUZU

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

(3 - 7)

€ 15

APPLE

deconstructed apple strudel, whipped cinnamon ganache, apple cream, pine nut crumble

(7 - 8)

€ 15

ICE CREAM (HOME MADE)

chocolate - matcha tea - almond (5) - ginger vanilla (3) - raspberry - mango - pineapple

(1 - 3 - 4 - 6)

€ 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 Di Poi, 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 Coelenterates-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 products	Sulfur dioxide and sulphites	Lupins and lupine-based products	Molluscs and Mollusc-based products	Vegan dish

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