

**EDAMAME
& WAKAME**

Edamame	5
Edamame, oil and maldon salt	5
Truffled and maldon salted edamame (12)	5
Wakame seaweed with mild spicy sesame seeds (4, 12)	7

TEMPURA

Potato and cod fish croquettes with egg, onion and lime mayo (8, 9, 12)	6
Millefeuille with tuna carpaccio and confit tomato, white Alba truffled oil, stracciatella cheese and teriyaki sauce (1, 9, 11, 12, 14)	12
Little squid and courgette tempura with lime mayo and shichimi pepper (1, 8, 10)	12
Prawn and vegetables tempura with sweet chili sauce (1, 5, 12)	15

**OYSTERS
& RAW**

Oyster au gratin with panko bread, shichimi pepper and truffled mayo (1, 8, 10, 12)	6
Oyster au gratin with panko bread, parmesan bechamel and shiitake mushrooms (1, 10, 11, 12)	6
Oyster (10)	5
Natural oyster, brunoise of peaches with pink peppercorn, mint, and mustard mayo (3,8,11)	7
Tempura oyster, kimchi mayo, ikura and spring onion (1,8,10,11,12)	6
Natural oyster, criolla sauce and ponzu (10,12,14)	6
Red prawn (5)	7

**TARTARE
& SASHIMI**

Tuna tartare with soy, chives, poached egg and sesame seeds (8, 9, 12, 14)	12
Salmon tartare with avocado and soy (9, 12, 14)	11
Beef tartare seasoned with chives and Alba white truffled oil on toasted bread with butter and quail egg (2pcs) (1, 10, 11, 12)	12
Red prawn carpaccio, ponzu sauce, tempura shiso leaf, mango gel, avocado cream and ikura (1,5,9,12,14)	11
Tuna sashimi (6pcs) (9)	11
Salmon sashimi (6pcs) (9)	14
Sashimi mix deluxe (tuna, salmon, oyster, prawn) (10pcs) (5, 9, 10)	23

**GYOZA &
NOODLES**

Gyoza filled with beef, pork, spring onion and ginger served with truffled mayo and teriyaki sauce (1, 8, 12, 14)	10
Gyoza filled with pulled chicken and foie gras served with truffled mayo (1, 8, 11, 12, 14)	11
Potato and octopus gyoza, redturnip mayo, chives, katsuobushi and yakitori sauce (1,3,8,9,10,12,14)	10
Fried gyoza filled with pulled pork, kimchi mayo and caramelized onion (1, 8, 12, 14)	10
Dim sum filled with red prawn, ginger, spring onion and shiitake mushrooms, shiso mayo and teriyaki and teriyaki sauce (1, 5, 12, 14)	10
Stir fried noodles with duck, shiitake mushrooms, egg (1, 7, 8, 12)	14
Stir fried noodles with red prawns, shiitake mushrooms, egg (1, 5, 8, 12)	14

**ROBATA
GRILL**
JAPANESE CHARCOAL GRILL

Rooster wings in teriyaki sauce and toasted sesame seeds (1pcs) (4, 12, 14)	7
Goma glazed pork belly skewer, sesame seeds, spring onion (1pcs) (4, 12, 14)	4
Sliced wagyu beef on soy sauteed seasonal vegetables (4, 12, 14)	35
Mini wagyu beef hamburger, kewpie mayo, green salad and caramelized red onion (1,8,11,12)	11
Lightly smoked tuna belly, lacquered in ponzu sauce, chives, toasted sesame, and criolla sauce (5,9,12,14)	12
Grilled corn on the cob, lacquered in teriyaki sauce, chives and smoked maldon salt (12,14)	5
Grilled octopus tentacle with slightly spicy okonomiyaki sauce, sweet potato, chives and sesame seeds (1,3,4,5,9,11,12,14)	15
Red king prawn with furikake mayo (1pcs) (4, 5, 8, 14)	9
Grilled asparagus and sweet soy sauce (12) ✓	5

1 . Uramaki filled with panko tempura, avocado, cucumber, lime mayo and tobiko (1, 4, 5, 8, 12) (ALSO AVAILABLE GLUTEN-FREE)	7
2 . Tuna uramaki, philadelphia, avocado, red prawn tartare, mango brunoise, chives and teriyaki sauce (8, 9, 12)	8
3 . Salmon and zucchini tempura uramaki, wrapped in steamed prawn, shiso mayo, jalapeno, ikura and ponzu sauce (1, 5, 8, 9, 12)	8
4 . Uramaki filled with salmon, mango carpaccio, spicy tuna tartare, potato flakes and teriyaki sauce (9, 12, 14)	7
5 . Uramaki filled with salmon and avocado with tempura courgette blossoms, capers mayo, teriyaki sauce and ikura (1, 8, 9, 12, 14)	9
6 . Uramaki filled with tempura crab and marinated cucumber, tuna carpaccio, flamed spicy mayo and teriyaki sauce (1, 5, 8, 9, 12, 14)	9
7 . Uramaki filled with tuna tartare, Philadelphia, tempura shiso leaf, avocado carpaccio, stracciatella cheese, confit cherry tomatoes, truffled oil, teriyaki sauce (1, 9, 11, 12, 14)	9
8 . Uramaki filled with tempura courgette blossoms, avocado, lobster tartare seasoned with Japanese mayo, ponzu sauce, lime and furikake (1, 5, 8, 12, 14) (ALSO AVAILABLE GLUTEN-FREE)	10
9. Prawn filled uramaki wrapped in kataifi pastry, leeks, salmon carpaccio, avocado cream, Ikura and teriyaki sauce (1,5,9,12,14)	8
10 . Uramaki filled with tempura salmon, Philadelphia and avocado, salmon carpaccio, spicy mayo, kataifi paste and teriyaki sauce (1, 9, 12, 14)	7
11 . Uramaki filled with tempura salmon, Philadelphia and avocado, rolled in salmon carpaccio, spicy mayo, kataifi pastry and teriyaki sauce (1, 9, 12, 14)	7
12 . Uramaki filled with tuna tartare and tempura asparagus, tuna carpaccio, sauteed foie gras, chives, sesame and teriyaki sauce (1, 6, 14)	10
13 . Prawn filled uramaki wrapped in kataifi pastry, leeks, salmon carpaccio, avocado cream, ikura and teriyaki sauce (1, 8, 9, 12, 14) (DISPONIBILE ANCHE SENZA GLUTINE)	9

ROLLS

Mini taco filled with tuna tartare, lime flavoured Philadelphia and smoked maldon salt (4, 9)	5
Mini taco filled with salmon tartare, avocado, mango and sesame seeds (4, 9)	5
Mini bao with pulled pork, cabbage, pickled onion and sriracha mayo (1, 4, 6, 12, 14)	5
Mini bao with fried chicken, lettuce, shiso and truffled mayo (1, 8, 12)	5

TACOS & BAO

Tuna nigiri with truffled mayo (1pcs) (8, 9)	3
Salmon nigiri with avocado cream (1pcs) (4, 9, 12)	3
Red prawn nigiri with foie gras mayo (1pcs) (5, 8, 12)	6
Wagyu beef nigiri and smoked (1pcs) (8, 9, 11, 12)	7
Wagyu beef carpaccio nigiri and foie gras (1pcs) (8, 9, 11, 12)	6
Tuna gio with sauteed foie gras and teriyaki sauce (9, 14)	4
Salmon gio with quail egg (8, 9, 12)	4

NIGIRI & GIO

Pistachio fried ice cream (6, 11, 12)	8
Vanilla fried ice cream on dark chocolate (11)	8
Coconut cheesecake, almond shortcrust and salted caramel (6, 8)	8
Mixed pistachio and honey mochi, salted caramel and vanilla (2,6,11,14)	8
Selection of tropical fruits and yuzu semifreddo	14

DESSERTS

☺ Our soy sauce is gluten-free

🌿 Vegetarian product

Cover charge 2