



**BOMAKI**

URAMAKERIA NIPPO BRASILIANA

**MENU**

# WESHAREDELICIOUSHAPPINESS

# MENU'

NEW ENTRY

TARTARE & SASHIMI

HOT DISHES

URAMAKERIA

TACOS, BURRITOS AND BAO

(HIRASHI & TEMAKI

MEAT

VEG

LUNCH MENU

DESSERTS

(COCKTAIL AND DRINKS

# (HEF JERIC SUGGESTS

## MEDITERRANEAN ROLL 14,50

rice, seaweed, amberjack tartare (4), flame-seared Japanese amberjack carpaccio° (4), cherry tomatoes, spicy cream (3), evo oil, basil, sesame seeds (11)

WITH

## TROPICAL BREEZE 8,00

vodka, grapefruit, mint syrup and maracuja

## NEW ENTRY

### BAO

#### BAO RICCIOLA 13,00

bao (1), tempura Japanese amberjack° (1,4), avocado, diced mango, tonkatsu sauce (1,6,9)

### SASHIMI E CARPACCI

#### SASHIMI DI RICCIOLA 14,00

8 pcs of Japanese amberjack°(4) with fresh wasabi (1,6) and matcha tea with salt

#### CARPACCIO DI RICCIOLA 14,00

7 pcs of Japanese amberjack° (4) with ponzu sauce (1,6), jalapeno, coriander

### URAMAKI

#### RICCIOLA TERIYAKI 14,00

rice, seaweed, flame-seared Japanese amberjack tartare° (4), mayonnaise (3), breaded shrimps° (1,2), spicy cream (3), teriyaki sauce (1,6), sesame seeds (11)

## MEDITERRANEAN ROLL 14,50

rice, seaweed, amberjack tartare (4), flame-seared Japanese amberjack carpaccio° (4), cherry tomatoes, spicy cream (3), evo oil, basil, sesame seeds (11)

### COCKTAIL

#### TROPICAL BREEZE 8,00

vodka, grapefruit, mint syrup and maracuja

# TO START...



EDAMAME° 4,50  
soy pods (6) with salt

NACHOS (HEESE & JALAPENOS) 7,00  
corn triangles, cheese (7), jalapenos

MISO SOUP 3,50  
miso (6), wakame seaweed, spring onion, konbu seaweed

WHITE RICE 2,50

## TARTARE

TUNA TARTARE 14,00  
tuna (4) with ponzu sauce (1,6) and puffed rice (6)

SALMON TARTARE 13,50  
salmon (4) with ponzu sauce (1,6) and puffed rice (6)

(EVI)CHE TARTARE 16,00  
octopus°(14), sea bass (4), Sicilian red prawn°(2), tomato, ceviche sauce,  
mango, red onion, coriander

BO - TARTARE 13,50  
diced salmon (4), avocado, philadelphia (7), sun-dried tomato,  
almonds (6,8), tobiko° (1,4,6), teriyaki sauce (1,6)

**Top** TUNA & PISTACHIO TARTARE 14,00  
tuna tartare (4), avocado, pistachio granules (6,8),  
pistachio sauce (6,8)

Do you have allergies or intolerances? Contact our staff  
to find the best solution for you together!



## SASHIMI & CARPACCIO

### **NEW** SASHIMI DI RICCIOLA 14,00

8 pcs of Japanese amberjack<sup>°</sup>(4) with fresh wasabi (1,6) and matcha tea with salt

### **NEW** CARPACCIO DI RICCIOLA 14,00

7 pcs of Japanese amberjack<sup>°</sup> (4) with ponzu sauce (1,6), jalapeno, coriander

### EXOTIC SASHIMI 17,50

12 pcs of mixed fish (4), mango gazpacho sauce, passion fruit, scallops<sup>°</sup>(14), red shrimp<sup>°</sup> from Sicily (2), tuna (4), sea bass (4), salmon (4)

### CLASSIC SALMON SASHIMI 17,00

12 pcs salmon (4) with fresh wasabi (1,6) and ginger

### SALMON TATAKI 13,00

7 pcs of seared salmon sashimi (4) with yuzu miso sauce (6), truffle perlage (14)

### SPECIAL SALMON TATAKI 20,00

12 pcs of seared salmon sashimi (4) with yuzu miso sauce (6), truffle perlage (14)

### **TOP** FLAMBE' CARPACCIO 16,00

12 pcs salmon (4), tuna (4) and sea bass (4) seared with ponzu sauce (1,6), Evo oil, chives, sesame (11), sakura mix

Ingredients marked with <sup>°</sup> may be frozen or deep-frozen at origin.  
The dishes served may contain substances that may cause allergies or intolerances.

During our preparations, cross-contamination cannot be excluded. Therefore, all our dishes may contain the following allergenic substances according to Regulation (EU) No. 1169/2011 - Annex II: fish and fish products, molluscs and mollusc products, crustaceans and crustacean products, cereals containing gluten, eggs and egg products, soya and soya products, milk and milk products, sulphur dioxide and sulphites, nuts, celery and celery products, lupins and lupin products, peanuts and peanut products, mustard and mustard products, sesame seeds and sesame seed products. For any information on substances and allergens, please refer to the appropriate documentation that will be provided by the staff on duty upon request. All fish products are thawed. In accordance with Annex III, Section VIII, Chapter 3, letter D of Regulation (EC) No. 853/2004, as amended by Regulation (EU) No. 1276/2011, fish intended to be consumed raw or practically raw may have undergone a preventive reclamation treatment. Ingredients indicated with <sup>°</sup> may be deep-frozen or frozen at origin. The dishes served may contain substances that may cause allergies or intolerances.



## HOT DISHES

### BEEF KIBE° 6,00

6 pcs beef and cheese meatballs (1,3) (7) with spicy cream (3)

### (OD BOLINHOS° 6,00

6 pcs of cod (4) fishballs (1,3,6,7) with sweet chilli mango sauce (1,4,5,6,11)

### (OXINHA° 6,00

6 pcs of batter (1,3,6,7) filled with chicken and vegetables with spicy cream (3)

### FRITO BRASILEIRO 9,00

2 bolinhos°(1,3,4,6,7), 2 coxinha°(1,3,6,7), 2 kibe°(1,3,7), 2 tempura prawns° (1,2) with sweet chilli mango sauce (1,4,5,6,11) and spicy cream (3)

### SAKE TERIYAKI 18,00

grilled salmon fillet (4) and teriyaki sauce (1,6) accompanied by white rice, sesame seeds (11)

### LIME SHRIMPS 13,00

tempura shrimps° (1,2,12), spicy cream (3), yuzu, chives, sesame (11), lime

### Top KARAAGE (CHICKEN) 13,00

fried chicken bites (1) with mayonnaise (3), accompanied by white rice and teriyaki sauce (1,6)

### TEMPURA PRAWNS 13,00

5 pcs of breaded prawns° (1,2) with Japanese panko (1), with teriyaki sauce (1,6), spicy cream (3) and curry powder

## ROBATA

Only in Bomaki Navigli

### PICANHA ROBATA 10,00

picanha skewers, vinaigrette sauce, spring onions

### (CHICKEN ROBATA 8,00

chicken skewers, Yakitori sauce (1,6), sesame seeds (11)

### Top PRAWNS ROBATA 9,00

prawns° skewers (2,12), Yakitori sauce (1,6), spring onions



# URAMAKI



## SALMON (8PCS)

### CRISPY SALMON 12,00

rice, seaweed, salmon tartare (4), philadelphia (7), almond flakes (6,8), avocado, teriyaki sauce (1,6), sesame seeds (11)

### MANGO SALMON 14,00

rice, seaweed, salmon tartare (4), mango gazpacho, avocado, sesame seeds (11)

### WASABI SALMON 13,00

rice, seaweed, salmon (4), avocado, seared salmon carpaccio (4) with Evo oil, ponzu sauce (1,6), fresh wasabi (1,6), sesame seeds (11)

### FLAMED SALMON 13,00

rice, seaweed, salmon(4), avocado, spicy cream (3), jalapeños, teriyaki sauce (1,6), tempura crispies (1), seared salmon carpaccio (4), sesame seeds (11)

### TOP TERIYAKI SALMON 13,00

rice, seaweed, seared salmon carpaccio (4), breaded shrimp°(1,2), avocado, spicy cream (3), teriyaki sauce (1,6), sesame seeds (11)

### SPICY SALMON 13,00

rice, seaweed, avocado, salmon tartare (4), spicy cream (3), tempura crispies (1), sriracha sauce, sesame seeds (11)

### BACON SALMON 14,00

rice, seaweed, salmon tartare (4), philadelphia (7), avocado, bacon, teriyaki sauce (1.6), sesame seeds (11)

## WHITE FISH (8PCS)

### NEW RICCIOLA TERIYAKI 14,00

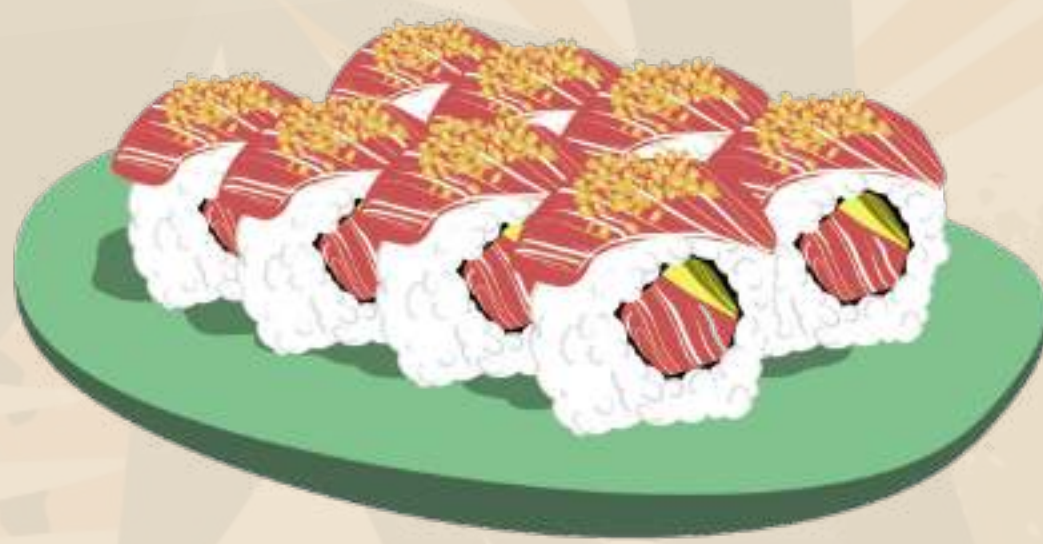
rice, seaweed, flame-seared Japanese amberjack tartare° (4), mayonnaise (3), breaded shrimps° (1,2), spicy cream (3), teriyaki sauce (1,6), sesame seeds (11)

### (EVICHE SEABASS 13,00

rice, seaweed, diced sea bass (4) marinated in lime and ginger, coriander, mango, red onion, salad, avocado, sriracha sauce, sesame seeds (11)

### TOP BASIL SEABASS 13,50

rice, seaweed, sea bass carpaccio (4), tempura sea bass (1,4), basil, avocado, maio wasabi sauce (3,10), sesame (11)



## TUNA (8PCS)

### TERIYAKI TUNA 13,50

rice, seaweed, tuna tartare (4), breaded shrimp<sup>o</sup>(1,2), teriyaki sauce (1,6), spicy cream (3), avocado, sesame seeds (11)

### MARACUJA TUNA 13,00

rice, seaweed, tuna tartare (4), salad, avocado, maracuja sauce, sesame seeds (11)

### **Top** EXTRA SPICY TUNA 13,00

rice, seaweed, tuna tartare (4), avocado, jalapeños, tempura crispies (1), sriracha sauce, sesame (11)

### TUNA & PISTACHIO 14,00

rice, seaweed, tuna tartare (4), philadelphia (7), avocado, pistachio grain (6,8), sesame seeds (11)

## DRAGON ROLL (8PCS)

### **Top** CLASSIC 11,50

rice, seaweed, breaded shrimp<sup>o</sup> (1,2), avocado, mayonnaise (3), teriyaki sauce (1,6), sesame (11)

### YELLOW 11,00

rice, seaweed, breaded prawn<sup>o</sup>(1,2), mayonnaise (3) tempura crisps (1), teriyaki sauce (1,6), sesame seeds (11)

### MEXICAN 11,50

rice, seaweed, breaded shrimp<sup>o</sup> (1,2), crumbled nachos, avocado, jalapeños, cheddar sauce (7), teriyaki sauce (1,6), sesame seeds (11)





## URAMAKI SPECIAL (8PZ)

### **NEW** MEDITERRANEAN ROLL 14,50

rice, seaweed, amberjack tartare (4), flame-seared Japanese amberjack carpaccio° (4), cherry tomatoes, spicy cream (3), evo oil, basil, sesame seeds (11)

### SWEET SCALLOP ROLL 16,50

rice, seaweed, salmon tataki° (4), breaded shrimps° (1,2), avocado, scallop°(14), yuzumiso sauce (6), pistachio grains (6,8), sesame seeds (11)

### HOKKAIDŌ ROLL 16,50

rice, seaweed, tempura sea bass (1,4), avocado, scallop tartare° (14), ponzu sauce (1,6), evo oil, mayonnaise (3), sesame seeds (11)

### SCALLOP TARTARE ROLL 16,00

rice, seaweed, avocado, breaded shrimps°(1,2), seared salmon carpaccio (4), spicy cream (3), scallop tartare° (14), Yuzuki - ko, ponzu sauce (1,6), sesame seeds (11)

### **TOP** LOBSTER AU GRATIN 16,50

rice, seaweed, lobster tartare au gratin (2), breaded prawns°(1,2), shrimps° (2,12) avocado, tobiko° (1,4,6), teriyaki sauce (1,6), spicy cream (3), sesame seeds (11)

### SALMON & TRUFFLE 16,50

rice, seaweed, salmon (4), avocado, philadelphia (7), black truffle carpaccio, sesame seeds (11)

### CARNAVAL 17,00

rice, seaweed, tuna carpaccio (4), sea bass (4), salmon (4), red prawn°(2) seared with Evo oil, avocado, black truffle pearl (14), ponzu sauce (1,6), sesame (11)

### MANGO LOBSTER AU GRATIN 17,00

rice, seaweed, breaded prawn°(1,2), mango carpaccio, avocado, prawns° (2,12) spicy cream (3), mango gazpacho, lobster gratin (2), sesame seeds (11), teriyaki sauce (1,6), tobiko° (1,4,6)

### SALMON & RED PRAWNS 17,50

rice, seaweed, seared salmon (4), red prawn° (2), avocado, ponzu sauce (1,6), EVO oil, sesame seeds (11)

Ingredients marked with ° may be frozen or deep-frozen at origin.

The dishes served may contain substances that may cause allergies or intolerances.

## TACOS\*

\*Not in Bomaki Foppa

### CHICKEN TACO 8,00

wheat sheet (1) filled with breaded chicken with Japanese panko (1), teriyaki sauce (1,6), honey-mayo sauce (3), guacamole, sakura mix, avocado

### Top SEA BASS TACO 9,50

wheat sheet (1) stuffed with sea bass (4) in tempura (1), cabbage salad, spicy cream (3), avocado, coriander

### SPICY MIX TACO 11,00

wheat sheet (1) filled with diced salmon (4), tuna (4), sea bass (4), avocado, tobiko° (1,4,6), basil emulsion, spicy tomato sauce

### PICANHA TACO 9,00

wheat sheet (1) filled with sautéed picanha with yakiniku sauce (1,6,10,11), philadelphia (7), avocado, salad

## BURRITOS



### PICANHA BURRITO 16,00

rice, sautéed picanha with yakiniku sauce (1,6,10,11), salad, avocado, mayonnaise (3), corn, soy crêpe with sesame (3,6,11)

### SALMON SPICY BURRITO 17,00

rice, salmon tartare (4), spicy cream (3), breaded prawn° (1,2), guacamole, salad, peach in syrup, soy crêpe (3,6)

### Top TERIYAKI CHICKEN BURRITO 14,50

rice, chicken with teriyaki sauce (1,6), avocado, philadelphia (7), salad, jalapeños, soy crêpe (3,6)

### VEGGIE BURRITO 13,00

rice, salad, avocado, guacamole, philadelphia (7), Parmesan flakes (3,7), almonds (6,8), soy crêpe (3,6)

### SPICY MIX BURRITO 16,00

rice, diced salmon (4), tuna (4), Orbetello gilthead bream (4), avocado, salad, tobiko° (1,4,6), mayonnaise (3), spicy tomato sauce, soy crêpe with sesame (3,6,11)



# BAO

## **NEW** BAO RICCIOLA 13,00

bao (1), tempura Japanese amberjack° (1,4), avocado, diced mango, tonkatsu sauce (1,6,9)

## **(CHICKEN BAO** 10,00

bao, tempura chicken (1), shiso, potato starch, maio matcha (3), tonkatsu sauce (1,6,9)

## **TOP** HOTATE BAO 15,00

bao, tempura scallop° (1,14), pickled cucumber, Japanese mayonnaise (3,6), yuzu sauce

## **(CRAB BAO** 15,00

bao, Japanese mayonnaise (3,6), salad, jalapeno, soft crab (2), potato starch, teriyaki sauce (1,6)

Ingredients marked with ° may be frozen or deep-frozen at origin.  
The dishes served may contain substances that may cause allergies or intolerances.

**Do you have allergies or intolerances? Contact our staff  
to find the best solution for you together!**

**Cover charge per person €2.50  
(except Monday to Friday €2.00)**

**natural and carbonated treated drinking water included in the price  
in accordance with D.L.G.S. N. 31/2001 - N. 181/2003 - D.M. N. 25/2012**



# (HIRASHI

## **TOP** BRAZILIAN (HIRASHI 15,00

rice, diced tuna (4) and salmon (4), mango, avocado, mango gazpacho, wakame° seaweed (11), chilli, sesame seeds (11), almonds (6.8), teriyaki sauce (1,6)

## JAPANESE (HIRASHI 15,00

rice, salmon carpaccio(4), fresh wasabi(1,6), wakame° seaweed(11), wasabi yuzu dressing(1,6,10), ginger, sesame(11)

## TUNA (HIRASHI 16,00

rice, tuna tataki (4), fresh wasabi (1,6), ginger, ponzu sauce (1,6), wakame seaweed°(11) with chili

## MONTE FUJI (HIRASHI 16,00

rice, salmon (4), tuna (4), scallop° (14), avocado, spicy cream (3), ginger, tobiko° (1,4,6), ponzu sauce (1,6), olive oil, fresh wasabi (1,6), spicy cream (3), sesame seeds (11)



# TEMAKI



## SALMON & PRAWNS TERIYAKI 8,00

rice, seaweed, salmon tartare (4), avocado, breaded shrimps°(1,2), almonds (6,8), teriyaki sauce (1,6), spicy cream (3), sesame seeds (11)

## MANGO SALMON (UBE 7,50

rice, seaweed, salmon cubes (4), avocado, salad, mango gazpacho, sesame seeds (11)

## **TOP** SPICY TUNA 7,00

rice, seaweed, tuna tartare (4), salad, spicy cream (3), sesame seeds (11)

Durante le preparazioni da noi effettuate, non si possono escludere contaminazioni crociate. Pertanto tutti i nostri piatti possono contenere le seguenti sostanze allergeniche di cui al Regolamento (UE) N. 1169/2011 - Allegato II: pesce e prodotti a base di pesce, molluschi e prodotti a base di molluschi, crostacei e prodotti a base di crostacei, cereali contenenti glutine, uova e prodotti a base di uova, soia e prodotti a base di soia, latte e prodotti a base di latte, anidride solforosa e solfiti, frutta a guscio, sedano e prodotti a base di sedano, lupini e prodotti a base di lupini, arachidi e prodotti a base di arachidi, senape e prodotti a base di senape, semi di sesamo e prodotti a base di semi di sesamo. Per qualsiasi informazione su sostanze e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio. Tutti i prodotti ittici sono scongelati. Conformemente a quanto previsto dall'Allegato III, Sezione VIII, Capitolo 3, lettera D, del Regolamento (CE) N. 853/2004, così come modificato dal Regolamento (UE) N. 1276/2011, il pesce destinato ad essere consumato crudo o praticamente crudo potrebbe essere stato sottoposto ad un trattamento di bonifica preventiva.

# MEAT

## STARTERS

### KARAAGE (CHICKEN) 13,00

fried chicken bites (1,9) with white rice accompanied by mayonnaise (3) and teriyaki sauce (1,6)

### BEEF KIBE° 6,00

6 pcs of beef and cheese meatballs (1,3) (7) with spicy cream (3)

### (OXINHA)° 6,00

6 pcs of batter (1,3,6,7) filled with chicken and vegetables with spicy cream (3)

## ROBATA

Only in Bomaki Navigli

### PICANHA ROBATA 10,00

picanha skewers, vinaigrette sauce, spring onions

### (CHICKEN ROBATA) 8,00

chicken skewers, Yakitori sauce (1,6), sesame seeds (11)

## TACOS & BURRITOS

### (CHICKEN TACO) 8,00

wheat sheet (1) filled with breaded chicken with Japanese panko (1), teriyaki sauce (1,6), honey-mayo sauce (3), guacamole, sakura mix, avocado

### PICANHA TACO 9,00

wheat sheet (1) filled with sautéed picanha with yakiniku sauce (1,6,10,11), philadelphia (7), avocado, salad

### PICANHA BURRITO 16,00

rice, sautéed picanha with yakiniku sauce (1,6,10,11), salad, avocado, mayonnaise (3), corn, soy crêpe with sesame (3,6,11)

### TERIYAKI (CHICKEN BURRITO) 14,50

rice, chicken with teriyaki sauce (1,6), avocado, philadelphia (7), salad, jalapeños, soy crêpe (3,6)

## BAO

### (CHICKEN BAO) 10,00

bao (1), tempura chicken (1), shiso, potato starch, mayo - matcha (3), tonkatsu sauce (1,6,9)

# VEG

## STARTERS

**EDAMAME** 4,50

soy pods (6) with salt

**NACHOS (HEESE & JALAPENOS)** 7,00

corn triangles, cheese (7), jalapenos

**MISO SOUP** 3,50

miso (6), wakame seaweed, spring onion, konbu seaweed

**WHITE RICE** 2,50

## BURRITOS

**VEGGIE BURRITO** 13,00

rice, salad, avocado, guacamole, philadelphia (7), Parmesan flakes (3,7), almonds (6,8), soy crêpe (3,6)

## URAMAKI

**VEGGIE** 10,00

rice, seaweed, avocado, mango, almonds (6.8), salad, sesame seeds (11)

**VEGGIE TRUFFLE** 12,50

rice, seaweed, sesame (11), avocado, iceberg salad, pistachio purée (6.8), pistachio granules (6.8), truffle carpaccio

**VEGGIE (HEESE)** 10,50

rice, seaweed, avocado, salad, Parmesan cheese (3,7), basil emulsion, cheddar (7), sesame seeds (11)

Do you have allergies or intolerances? Contact our staff to find the best solution for you together!

**Cover charge per person €2.50**  
(except Monday to Friday €2.00)

natural and carbonated treated drinking water included in the price in accordance with D.L.G.S. N. 31/2001 - N. 181/2003 - D.M. N. 25/2012



# DESSERTS

**TOP** **BRIGADEIROS** (1,3,5,6,7,8,11) 6,00

a trio of Brazilian condensed milk sweets

**MARAVIGLIAO**

with pistachios and white chocolate crumbs

**BO-MOU**

with caramel and cashew nut crumbs

**OREO**

with the original biscuit

**(HEESE)CAKE** (1,3,5,6,7,8,11) 6,00

**MANGO**

biscuit, milk cream, mango topping

**PASSION FRUIT**

biscuit, milk cream, passion fruit topping

**BO TIRAMISU** (1,3,5,6,7,8,11) 6,00

tiramisu brasileiro with milk cream, chocolate, ladyfingers

**FREVO & PAIXAO** (1,5,6,7,8,11) 6,00

maracuja mousse with dark chocolate covered with fresh passion fruit and dark chocolate chips

**FRUTAS EXOTICAS** 7,50

**MANGO** 6,00

**ABACAXI (PINEAPPLE)** 5,00

CAFÉ



CAFÉ

espresso, decaffeinated, barley

€ 2,00

CAFÉ GUSTOSO

1 café +1 brigadeiro (1,3,5,6,7,8,11)

€ 3,50

GREEN (HÀ)

€ 2,00

BITTER

Sambuca, Montenegro, Amaro del Capo, Hierbas

€ 5,00

## Origin of ingredients and allergen list

Scan the QR code to view our product sheets with full details of ingredients and allergen list.



Highlighted in bold are the ingredients considered allergens and next to them the allergen reference number according to EU Reg. 1169/2011

EXPOSED ALLERGEN TABLE

Fishery products are purchased fresh and subjected to a freezing treatment as required by reg. 853/04.

### 1 - CEREALS CONTAINING GLUTEN

(wheat, rye, barley, oats, spelt, kamut, or their hybridised and produced strains)

### 2 - CROSTACEANS

and ceostaceans based products

### 3 - EGGS

and eggs based products

### 4 - FISH

and fish based products

### 5 - ARACHIDS

and arachidis based products

### 6 - SOY

and soy based products

### 7 - MILK

and milk based products

### 8 - NUTS

(almonds, hazelnuts, walnuts, pecans, Brazil nuts, Queensland walnuts and derived products)

### 9 - CELERY

and celery products based

### 10 - MUSTARD

and mustard based products

### 11 - SESAME SEEDS

and based products

### 12 - SULPHUR DIOXIDE AND SULPHITES

in concentrations > 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>

### 13 - LUPINS

and based products

### 14 - MOLLUSCS

and based products



# MENU LUNCH

## From monday to friday

### MENU CHIRASHI

17,50 €

- 1 Brazilian Chirashi:

rice, diced tuna (4) and salmon (4), mango, avocado, mango gazpacho, wakame° seaweed (11), chilli, sesame seeds (11), almonds (6,8), teriyaki sauce (1,6)

- Miso soup (6)

- Edamame° (6)

### MENU URAMAKI

17,50 €

- 1 Uramaki salmon crispy:

rice, seaweed, salmon tartare (4), philadelphia (7), almond flakes (6,8), avocado, teriyaki sauce (1,6), sesame seeds (11)

- 2 Coxinha°: batter (1,3,6,7) filled with chicken and vegetables with spicy cream (3)

- 2 Bolinhos°: meatballs (1,3,6,7) of cod (4) with sweet chilli mango sauce (1,4,5,6,11)

- Edamame° (6)

### MENU BURRITO

18,50 €

- 1 Burrito spicy mix:

rice, diced salmon (4), tuna (4), sea bass (4), avocado, salad, tobiko° (1,4,6), mayonnaise (3), spicy tomato sauce, soy crêpe with sesame (3,6,11)

- Miso soup (6)

- Edamame° (6)

### MENU JAPŌ

17,00 €

- Breaded pork cutlet with panko (1), mayonnaise (3) and tonkatsu sauce (1,6,9)

- White rice with sesame (11)

- Mixed salad with sesame sauce (3,4,6,11,12)

**Lunch menus include cover charge and water**



## COCKTAIL BAR



### SIGNATURE

<b>NEW</b>	<b>TROPICAL BREEZE</b>	Vodka 42 Below, grapefruit, mint syrup and maracuja	8,00
<b>TOP</b>	<b>CAIPIRINHA</b>	Cachaça Leblon, lime and sugar - classic	7,50
		With exotic fruits: maracuja or mango	8,00
	<b>CAIPIRINHA SAKE</b>	Sake, lime and sugar - classic	7,50
		With exotic fruits: maracuja or mango	7,50
	<b>CAIPIROSKA</b>	Vodka 42 Below, lime and sugar - classic	7,50
		With exotic fruits: maracuja or mango	8,00
	<b>MOJITO SAKE</b>	Sake, soda, lime, mint and sugar - classic	8,00
		With exotic fruits: maracuja or mango	8,00
	<b>BRAZILIAN COOLER</b>	Bombay Sapphire gin, lime, mango, maracuja, ginger ale	9,00
	<b>EXOTIC SPRITZ</b>	Aperol, prosecco, mango	8,00

### GIN TONIC CORNER

<b>BOMBAY SAPPHIRE</b>	- classic london dry	9,00
<b>MALFY AL POMPELMO</b>	- italian with pink grapefruit flavour	12,00
<b>MARE</b>	- gin Mediterranean and aromatic	12,00
<b>HENDRICK'S</b>	- refreshing with a strong character	12,00

## CLASSICS

<b>SPRITZ</b>	7,50
Aperol/Campari, prosecco, soda	
<b>PALOMA CAZADORES</b>	9,00
Tequila Cazadores, lime, grapefruit soda	
<b>TOP PALOMA PATRON</b>	12,00
Tequila Patron, lime, grapefruit soda	
<b>MARGARITA</b>	
Tequila Cazadores Triple sec, lime - classic	8,00
With exotic fruits: maracuja or mango	9,00
<b>TOP Patron</b>	12,00
<b>MOJITO</b>	
Rum, soda, lime, mint and sugar - classic	7,50
With exotic fruits: maracuja or mango	8,00
<b>AMERICANO</b>	8,00
Martini Bitter Riserva, Vermouth, soda and orange	
<b>NEGRONI</b>	8,00
Martini Bitter Riserva, Gin, Vermouth and orange	
<b>SBAGLIATO</b>	8,00
Martini Bitter Riserva, Vermouth, sparkling wine and orange	

## ALCOHOL FREE

<b>VIRGIN MOJITO</b>	7,00
classic, mango or maracuja	
<b>VIRGIN CAIPIRINHA</b>	7,00
classic, mango or maracuja	
<b>EXOTIC FRUIT SHAKE</b>	6,00

## SOFT DRINKS

COCA COLA/ COCA ZERO/ FANTA	3,50
SAN BENEDETTO STILL WATER 330 ML	2,00
SAN BENEDETTO WITH GAS WATER 330ML	2,00

# WINES

## WHITE WINES

	Glass	Bott.
FALANGHINA MASTROBERARDINO	€5,50	€22,00
SUAVIGNON ST. MICHAEL EPPAN	€6,50	€26,00
VERMENTINO DI GALLURA SELLA E MOSCA	€5,50	€23,00
GEWURZTRAMINER ST. MICHAEL EPPAN	€6,00	€25,00
LA FUGA DONNAFUGATA (SICILIA)	€6,00	€25,00

## RED WINES

	Glass	Bott.
PINOT NOIR ST. MICHAEL EPPAN	€6,50	€24,00

## SPARKLING

	Glass	Bott.
CA' DEL BOSCO (UVÉE PRESTIGE)	€10,00	€55,00
PROSECCO DI VALDOBBIADENE ASTORIA	€5,50	€22,00

## BEER

### PORETTI 4 LUZZOLI (1)

Craft italian beer

€5,00

### ASAHI 0,33 (1)

Japanese beer

€5,00

### KIRIN 0,33 (1)

Japanese beer

€5,00

### BRANQUINHA 0,33 (1)

Our white craft beer with the delicate taste of lime and ginger

€5,00

