



BOMAKI

URAMAKERIA NIPPO BRASILIANA

MENU

WESHAREDELICIOUSHAPPINESS

MENU'

Our diverse selection includes a wide range of fish, meat, and vegetarian options to suit every taste

NEW ENTRY

LUNCH MENU

RAW BAR

HOT DISHES

ROBATA

URAMAKERIA

BURRITOS

CHIRASHI & TEMAKI

VEG

DESSERTS




DRINKS, WINES

MENU LUNCH

From monday to friday





CHIRASHI MENU

17,50 €

- 1 Brazilian Chirashi 
rice, diced tuna and salmon, mango, avocado, mango gazpacho, wakame° seaweed, chilli, sesame seeds, almonds, teriyaki sauce.
- Miso soup 
- Edamame° 




URAMAKI MENU

17,50 €

- 1 Uramaki salmon crispy 
rice, seaweed, salmon tartare, creamy cheese, almond flakes, avocado, teriyaki sauce, sesame seeds.
- 2 Coxinha°: batter filled with chicken and vegetables with spicy cream 
- 2 Bolinhos°: meatballs of cod with sweet chilli mango sauce 
- Edamame° 

BURRITO MENU

18,50 €

- 1 Burrito spicy mix 
rice, seaweed, salmon tartare, creamy cheese, almond flakes, avocado, teriyaki sauce, sesame seeds
- Miso soup 
- Edamame° 

JAPO MENU

17,00 €

- Breaded pork cutlet with panko, mayonnaise and tonkatsu sauce 
- White rice
- Mixed salad with sesame sauce 

Lunch menus include cover charge and water

(HEF JERIC SUGGESTS:

Bo (UP

A journey that blends the tropical flavors of Brazil with the ethno-chic style of Japan, served in Guinomi (small rice bowls) that can be mixed and matched. Choose between 3 or 6 Bo-cups, each crafted to enhance the taste and balance of fresh, high-quality:

3 Bo (UPS) 15 €

6 Bo (UPS) 28 €

SALMON SPICY ALMOND

rice with sesame seeds, salmon tartare° with spicy cream and almond flakes.

SALMON TERIYAKI

rice with sesame seeds, seared salmon° with teriyaki sauce.

SALMON DRY MISO

rice with sesame seeds, salmon tataki° topped with dry miso.

SEARED WASABI TUNA

rice with sesame seeds, seared tuna with ponzu sauce and EVO oil, topped with fresh wasabi°.

TUNA TARTARE

rice with sesame seeds, tuna tartare with spicy cream and katsuobushi flakes.

WASABI TUNA

rice with sesame seeds, tuna sashimi with fresh wasabi°.

SHRIMP TOBIKO

rice with sesame seeds, red shrimp° garnished with tobiko°.

UNAGI

rice with sesame seeds, glazed unagi° with teriyaki sauce and chili pepper.

AMBERJACK AND JALAPENO

rice with sesame seeds, amberjack sashimi°, jalapeno, and ponzu sauce.

SEABASS WITH (CHERRY TOMATOES

rice with sesame seeds, seabass carpaccio with cherry tomatoes, EVO oil, basil, and shiso.

(HEF JERIC SUGGESTS:

NEW ENTRY

- URAMAKI TUNA EXPLOSION**  16,00
Bold and explosive with tuna tartare, super spicy sauce, mayonnaise, shiso, and jalapeno, accompanied by a shot of rice milk, mint syrup and gin. For the daring, an Extra Spicy version is available. 
- YASAI ROLL**  13,00
Tempura asparagus and avocado with veggie mayonnaise inside, topped with grilled zucchini drizzled with a basil oil emulsion.
- FASSONA FUSION**  16,00
Fassona° tartare with chives, mayonnaise, shiso, kimchi sauce, EVO oil, sundried tomato, and Worcestershire sauce, topped with Grana Padano flakes.
- UNAGI ROLL**  16,00
Bold and flavorful, with avocado and creamy cheese inside, topped with caramelized unagi° fillets and teriyaki sauce.
- TEMAKI (CREAM SALMON)**  8,00
A crispy nori seaweed cone filled with white rice, salmon° tartare, and creamy cheese, topped with chives.

TO START...



NACHOS (HEESE & JALAPENOS) 7,00 🌿 🍷

Crispy corn tortilla chips with melted cheese and spicy jalapenos.

EDAMAME° 4,50 ♂

Soybean pods° with salt, serving for 2 people.

MISO SOUP 4,00 ♂

Miso with wakame seaweed, spring onions, and konbu seaweed.

WHITE RICE 3,00

RAW BAR

EXOTIC SASHIMI (12 PCS) 18,00 🐟 🦑 🍤

A burst of tropical freshness. Sashimi of tuna, seabass, salmon°, scallops°, and red shrimp° served on a bed of mango and passion fruit gazpacho.

CLASSIC SALMON SASHIMI (12 PCS) 17,00 🐟 ♂ 🌿

Slices of salmon° with fresh wasabi and ginger.

FLAMBÉED CARPACCIO (12 PCS) 16,50 🌿 🐟 ♂ 🍷

A customer favorite. Seared carpaccio of salmon°, tuna, and seabass with a citrusy ponzu sauce, EVO oil, chives, sesame seeds, and a floral touch of sakura mix.

(EVI)CHE TARTARE 16,00 🦑 🐟 🍤

Diced seabass, octopus°, and red shrimp° seasoned with yuzu juice, lemon, and ginger, along with tomato, mango, red onion, and cilantro.

TUNA TARTARE 14,00 🌿 🐟 ♂

Tuna tartare served with a light and citrusy ponzu sauce and puffed rice pearls.

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



SALMON TARTARE 14,00

Salmon° tartare served with a light and citrusy ponzu sauce and puffed rice pearls.

TUNA & PISTACHIO TARTARE 14,00

Tuna tartare with avocado on a pistachio sauce base, topped with crushed pistachios.

BO TARTARE 14,00

Diced salmon° on a base of avocado, sundried tomatoes, and creamy cheese, enriched with almond flakes, tobiko°, and teriyaki sauce.

AMBERJACK CARPACCIO (7 PCS) 15,00

Light and delicate. Japanese amberjack° carpaccio, seasoned with ponzu sauce, jalapeño, and cilantro.

AMBERJACK SASHIMI (8 PCS) 15,00

Slices of Japanese amberjack° served with fresh wasabi° and matcha salt.

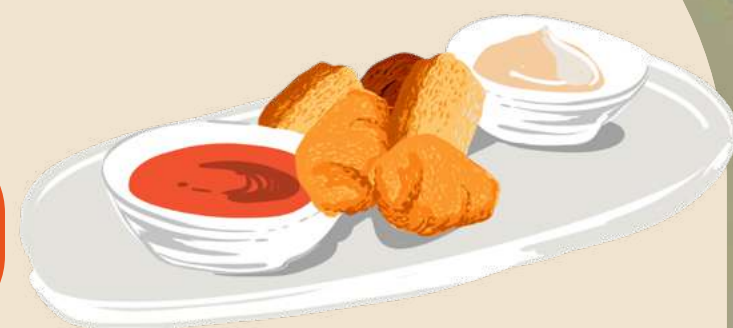
SALMON TATAKI (7 PCS) 14,00

Flavorful seared salmon° sashimi with the sweet and citrusy taste of yuzu miso sauce and truffle pearls.

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

HOT DISHES



SAKE TERIYAKI 18,00 🌿 🐟 ♂ 🌱

Grilled salmon° fillet wrapped in a sweet teriyaki sauce, served with a bowl of white rice topped with sesame seeds.

Top YELLOWTAIL BAO 13,00 🐟 🌿 ♂ 🌱

Fresh and creamy. Bao, soft and fluffy steamed bun, filled with Japanese yellowtail° in tempura, avocado, and diced mango with a rich and slightly sweet tonkatsu sauce.

(CHICKEN BAO) 10,00 🍳 ♂ 🌿 🌱

Bao, soft and fluffy steamed bun, filled with crispy tempura chicken enhanced with shiso, matcha mayo, and intense tonkatsu sauce.

Top LIME SHRIMP 13,00 🌿 🌙 🍳 🌱 🍷

Crisp and fragrant. Tempura prawns° with spicy cream, yuzu, and sesame, with chives and lime adding an aromatic and citrusy touch.

KARAAGE (CHICKEN) 13,50 🌿 🍳 ♂ 🌱

A crunchy, savory battered fried chicken pieces served with mayonnaise, teriyaki sauce, and a bowl of white rice topped with sesame seeds.

SHRIMP ROLLS (5 PCS) 13,50 🌿 🌙 🍳 ♂

Crispy panko-breaded shrimp° paired with delicious sauces: teriyaki, spicy cream, and curry powder.

BOLINHOS° DE BACALAO (6 PCS) 6,00 🌿 🍳 🐟 🍷 🌱

Tasty codfish° balls served with sweet chili mango sauce.

(OXINHA°) (6 PCS) 6,00 🌿 🍳 ♂ 🍷

Crispy and flavorful pastry° filled with chicken and vegetables, served with spicy cream sauce.





Bomaki Navigli e Garibaldi only

ROBATA

Grilled skewers with an intense and genuine flavor,
served in three irresistible varieties:

PICANHA 12,00  

Picanha marinated in soy sauce, spring onions and
tomatoes.

TOP SHRIMPS 10,00     

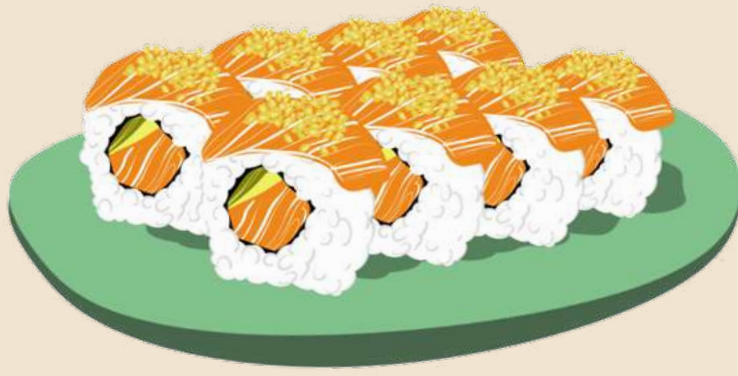
Shrimp° and spring onions glazed in teriyaki sauce, sesame
seeds and maio-wasabi.

(CHICKEN) 10,00   

Chicken and cherry tomatoes glazed in yakitori sauce,
sesame seeds and maio-wasabi.

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URAMAKERIA

Rolls with rice and sesame seeds on the outside and nori seaweed wrapping the filling. Our uramaki are served in portions of 8 pieces.

DRAGON ROLL (8 PCS)

MEXICAN 12,00 🌿 🍣 🍷 🍷

Vibrant and spicy with breaded shrimp° and avocado inside, wrapped in crushed nachos, jalapeños, cheddar sauce, and teriyaki sauce.

TOP CLASSIC 12,00 🌿 🍣 🍷 🍷

A timeless classic, with breaded shrimp° and mayonnaise inside, wrapped in avocado and teriyaki sauce.

YELLOW 11,50 🌿 🍣 🍷 🍷

Breaded shrimp° and mayonnaise inside, topped with irresistibly crunchy tempura flakes and teriyaki sauce.

TUNA (8 PCS)

NEW TUNA EXPLOSION 16,00 🐟 🍷 🍷

Bold and explosive with tuna tartare, super spicy sauce, mayonnaise, shiso, and jalapeño, accompanied by a shot of rice milk, mint syrup and gin. And for the bravest, an Extra Spicy version is available. 🌶️

TOP TUNA & PISTACHIO 14,50 🐟 🍷 🍷 🍷

Fresh tuna tartare and cream cheese covered with delicate avocado and topped with crunchy pistachio crumble.

TERIYAKI TUNA 13,50 🌿 🍣 🍷 🐟 🍷 🍷

Breaded shrimp° and avocado inside, topped with tuna tartare, spicy cream, and teriyaki sauce.

MARACUJA TUNA 13,00 🐟 🍷

Fresh and tropical with avocado and salad inside, covered with tuna tartare enhanced by passion fruit sauce.

SALMON (8 PCS)

BACON SALMON 14,00

Salmon° tartare, cream cheese, and avocado, topped with crispy bacon and teriyaki sauce.

MANGO SALMON 14,00

Salmon° and avocado inside, topped with salmon° tartare and mango gazpacho.

TOP FLAMED SALMON 14,00

Rich and indulgent, with salmon° and avocado inside, topped with flame-seared salmon° carpaccio, spicy cream sauce with jalapeño, tempura flakes, and teriyaki sauce.

CRISPY SALMON 13,00

Salmon° tartare, cream cheese, and avocado inside, sprinkled with almond flakes and teriyaki sauce.

TERIYAKI SALMON 13,50

A Classic favorite, with breaded shrimp° and avocado inside, topped with seared salmon° carpaccio, spicy cream, and teriyaki sauce.

SPICY SALMON 13,00

Salmon° tartare, avocado, and spicy cream inside, topped with tempura flakes and sriracha sauce.

WHITE FISH (8 PCS)

MEDITERRANEAN ROLL 15,00

Fresh and colorful, with Japanese Amberjack° tartare and spicy cream inside, topped with flame-seared yellowtail carpaccio and a brunoise of cherry tomatoes, basil, and EVO oil.

TERIYAKI AMBERJACK 14,50

Breaded shrimp° and mayonnaise inside, topped with flame-seared Japanese Amberjack° tartare with spicy cream and teriyaki sauce.

(EVICHE SEABASS 13,00

Avocado, salad, and mango inside, topped with diced branzino marinated in lime and ginger, cilantro, and red onion, brightened by sriracha sauce.

TOP BASIL SEABASS 13,50

Refined and delicate, with tempura branzino and avocado inside, topped with branzino carpaccio enriched with fresh basil and mayo wasabi sauce that adds a sharp and creamy touch.



SPECIAL ROLL

NEW **FASSONA FUSION** 16,00 🍷🐟🍶🌿🍷🍤

Fassona° tartare with chives, mayonnaise, shiso, kimchi sauce, EVO oil, un-dried tomatoes, and Worcestershire sauce, topped with Grana Padano flakes.

SALMON & RED PRAWNS 17,50 🌿🍷🐟🍶🌿

Exquisitely Sophisticated, with salmon° and avocado inside, topped with seared salmon° and red shrimp° with ponzu sauce and EVO oil.

CARNAVAL 17,00 🌿🍷🐟🍶🌿🍷

Salmon° and avocado inside, topped with rolls of tuna, branzino, salmon°, and seared red shrimp° with ponzu sauce, EVO oil, and black truffle pearls.

MANGO LOBSTER AU GRATIN 17,50 🌿🍷🍷🐟🍶🌿🍷

Breaded shrimp° and avocado inside, topped with mango carpaccio, baked lobster tartare, prawns°, tobiko°, spicy cream, mango gazpacho, and teriyaki sauce.

TOP **LOBSTER AU GRATIN°** 17,00 🌿🍷🍷🐟🍶🌿🍷

Irresistibly delicious, with breaded shrimp° and avocado inside, topped with avocado carpaccio, baked lobster tartare, prawns°, tobiko, spicy cream, and teriyaki sauce.

NEW **UNAGI ROLL** 16,00 🌿🐟🍶🍷🌿

Intense and bold, with avocado and cream cheese inside, topped with caramelized unagi° fillets with teriyaki sauce.

SALMON & TRUFFLE 17,00 🐟🍷🌿

Salmon° tartare, cream cheese, and avocado enriched with black truffle carpaccio.

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BURRITOS

Delicate soy crêpes filled with rice and fresh, flavorful ingredients like fish, meat, or vegetables.

SALMON SPICY 17,00



Sweet and creamy, filled with salmon° tartare and spicy cream, crispy breaded shrimp°, guacamole, canned peaches, and salad.

TOP PICANHA 16,00



Savory sautéed picanha with yakiniku sauce, salad, avocado, corn, and mayonnaise.

TERIYAKI (CHICKEN) 14,50



Chicken sautéed in teriyaki sauce with slices of avocado, cream cheese, salad, and spicy jalapeños.

VEGGIE 13,00



The vegetarian alternative, with salad, guacamole sauce, avocado, Parmigiano Reggiano flakes, cream cheese and toasted almonds.

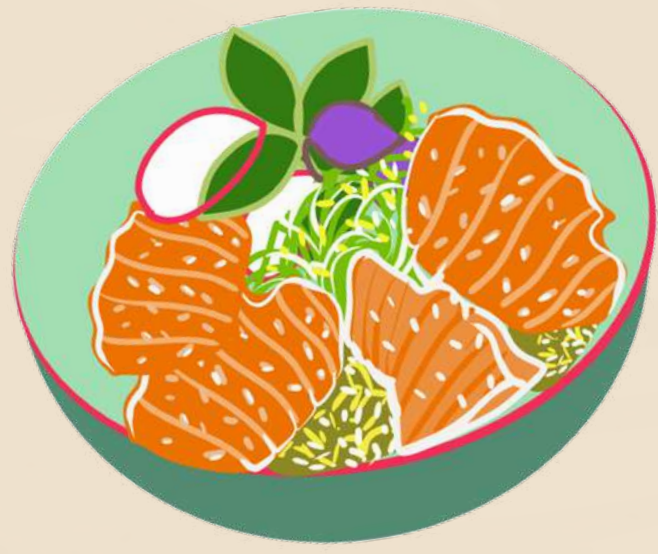
SPICY MIX 16,00



Diced salmon°, tuna, branzino, and tobiko° seasoned with spicy tomato sauce and mayonnaise.

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CHIRASHI

MONTE FUJI (HIRASHI) 16,00 🌿🐟🍣🥑🍷

A feast for the palate! Bowl of rice with salmon°, tuna, and scallop° tartare, enriched with avocado, spicy cream, ginger, tobiko°, ponzu sauce, EVO oil, fresh wasabi°, teriyaki sauce, and sesame seeds.

TOP BRAZILIAN (HIRASHI) 15,00 🌿🐟🍣🥑🍷

Bowl of rice with diced tuna, salmon°, mango, and avocado, enriched with wakame° seaweed, sesame seeds, almonds, and the sweetness of mango gazpacho and teriyaki sauce.

JAPANESE (HIRASHI) 15,00 🌿🐟🍣🥑🍷

Bowl of rice with salmon carpaccio accompanied by fresh wasabi°, wakame° seaweed, ginger, and sesame seeds, with a slightly spicy and citrusy wasabi yuzu dressing.

TUNA (HIRASHI) 16,00 🌿🐟🍣🥑🍷

Refined and delicate. Bowl of rice with tuna tataki, fresh wasabi°, ginger, ponzu sauce, and wakame° seaweed.



TEMAKI



SALMON & PRAWNS TERIYAKI 8,00 🐟🍣🌿🍷🥑🍷

Nori cone filled with white rice, salmon° tartare, and spicy cream, avocado, breaded shrimp°, topped with almond flakes, teriyaki sauce, and sesame seeds.

NEW CREAM SALMON 8,00 🐟🍷

Crispy nori cone filled with white rice, salmon° tartare, and creamy cheese, topped with chives.

TOP MANGO SALMON CUBE 7,50 🐟🥑

Crispy nori cone filled with white rice, diced salmon°, salad, slices of avocado, and mango, covered with mango gazpacho and sesame seeds.

SPICY TUNA 7,00 🐟🥑🍷

Crispy nori cone filled with white rice, salad, delicate tuna° tartare with spicy cream, and sesame seeds.

VEG

STARTERS

NACHOS (CHEESE & JALAPENOS) 7,00  

Crispy corn tortilla chips with melted cheese and spicy jalapenos.

EDAMAME^o 4,50 





Soybean pods^o with salt, serving for 2 people.

MISO SOUP 4,00 

Miso with wakame seaweed, spring onions, and konbu seaweed.



WHITE RICE 3,00

BURRITOS

VEGGIE 13,00    

The vegetarian alternative, with salad, guacamole sauce, avocado, Parmigiano Reggiano flakes, cream cheese and toasted almonds.

URAMAKI

VEGGIE 10,00   

Avocado, mango and salad inside, topped with avocado and almonds.

VEGGIE TARTUFO 12,50   

Surprising and tasty. Avocado and iceberg salad inside, avocado, pistachio sauce, truffle carpaccio and chopped pistachios on the outside.

NEW YASAI ROLL 13,00  

Tempura asparagus and avocado with veggie mayonnaise inside, topped with grilled zucchini drizzled with a basil oil emulsion.

Cover charge per person €3,00
(Except Lunch 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



DESSERT

Top **BRIGADEIROS** 6,50 🌿👁️👂👃👄👅👆👇

a trio of Brazilian condensed milk sweets

MARAVILHAO with pistachio cream and chopped pistachio

BO-MOU with caramel and cashew nut crumbs

LOACKER with chocolate wafer

BLACK TOKYO 6,50 🌿👁️👂👃

A warm molten chocolate cake with a gooey center. A true indulgence for chocolate lovers.

GOLD RIO 6,50 🌿👁️👂

A perfect balance of sweet and salty: warm cake with a creamy salted caramel center.

(HEESE)CAKE 6,50 👁️👂👃👄

MANGO biscuit, milk cream, mango topping

PASSION FRUIT biscuit, milk cream, passion fruit topping

(HO)CO (O)CO 6,50 👁️👂👃👄👅

The intense sweetness of chocolate meets the freshness of coconut—a creamy dessert that transports you to tropical lands.

MO(HI)ICE (REAMS) (2 PZ) 6,50

Classic Japanese treats: soft rice cakes filled with ice cream.

Choose from

mango 🌿👁️👂👃👄👅👆👇

vanilla 🌿👁️👂

pistachio 👁️👂👃👄👅

chocolate 🌿👁️👂👃

CAFFETTERIA



CAFÉ 2,00

espresso, decaffeinated, barley 🌿

CAFÉ GUSTOSO 3,50

1 café +1 brigadeiro 🌿👁️👂👃👄👅👆👇

GREEN CHÀ 2,00

BITTER 5,00

Sambuca, Montenegro, Amaro del Capo, Hierbas


ORIGIN OF INGREDIENTS AND ALLERGEN LIST


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





EXPOSED ALLERGEN TABLE


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


 **CEREALS CONTAINING GLUTEN**
(wheat, rye, barley, oats, spelt, kamut, or their hybridised and produced strains)


 **CROSTACEANS**
and ceostaceans based products


 **EGGS**
and eggs based products


 **FISH**
and fish based products


 **ARACHIDS**
and arachidis based products


 **SOY**
and soy based products


 **MILK**
and milk based products

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

 **CELERY**
and celery based products

 **MUSTARD**
and mustard based products

 **SESAME SEEDS**
and based products

 **SULPHUR DIOXIDE AND SULPHITES**
in concentrations > 10 mg/kg or 10 mg/l
expressed as SO₂

 **LUPINS**
and lupins based products

 **MOLLUSCS**
and molluscs based products



COCKTAIL BAR



SIGNATURE

TROPICAL BREEZE

Vodka 42 Below, grapefruit, mint syrup and maracuja

8,00

Top CAIPIRINHA

Cachaça Leblon, lime and sugar - classic

7,50

With exotic fruits: maracuja or mango

8,00

CAIPIRINHA SAKE

Sake, lime and sugar - classic

7,50

With exotic fruits: maracuja or mango

8,00

CAIPIROSKA

Vodka 42 Below, lime and sugar - classic

7,50

With exotic fruits: maracuja or mango

8,00

MOJITO SAKE

Sake, soda, lime, mint and sugar - classic

7,50

With exotic fruits: maracuja or mang

8,00

BRAZILIAN COOLER

Bombay Sapphire gin, lime, mango, maracuja, ginger ale

9,00

EXOTIC SPRITZ

Aperol, prosecco, mango

8,00

GIN TONIC CORNER

BOMBAY SAPPHIRE - classic london dry

9,00

MALFY AL POMPELMO - italian with pink grapefruit flavour

12,00

MARE - gin Mediterranean and aromatic

12,00

HENDRICK'S - refreshing with a strong character

12,00

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CLASSICS

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

ALCOHOL FREE

	VIRGIN MOJITO	7,00
	classic, mango or maracuja.	
	VIRGIN CAIPIRINHA	7,00
	classic, mango or maracuja.	

SOFT DRINKS

	ESTATHE PEACH/LEMON	3,50
	COCA COLA / COCA ZERO / FANTA	3,50
	SAN BENEDETTO STILL WATER 500 ML	2,00
	SAN BENEDETTO SPARKLING WATER 500 ML	2,00

WINES

WHITE WINES

	GLASS	BOTTLE
BROLETTINO LUGANA Ca dei Frati (Lombardia)		35,00
SHARJS RIBOLLA GIALLA Livio Felluga (Friuli Venezia Giulia)		30,00
SAUVIGNON FALLWIND St. Michael Eppan (Trentino Alto Adige)	6,50	28,00
GEWURZTRAMINER St. Michael Eppan (Trentino Alto Adige)	6,00	26,00
(HARDONNAY LA FUGA Tenuta di Donnafugata (Sicilia)	6,50	26,00
FALANGHINA DEL SANNIO Mastroberardino (Campania)	6,00	24,00
VERMENTINO Sella&Mosca (Sardegna)	6,00	23,00

RED WINES

	GLASS	BOTTLE
PINOT NOIR St. Michael Eppan (Trentino Alto Adige)	6,50	26,00

ROSÈ

	GLASS	BOTTLE
ROSA DEI FRATI Ca dei Frati (Lombardia)		30,00

SPARKLING

	GLASS	BOTTLE
(UVEE PRESTIGE Ca del Bosco (Franciacorta)	10,00	60,00
SATÈN BRUT Monterossa (Franciacorta)		40,00
PROSECCO DI VALDOBBIADENE Astoria (Veneto)	6,00	23,00

(ERVEZAS)

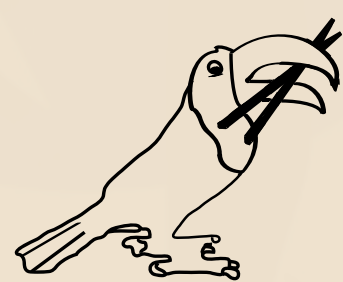
PORETTI 4 LUZZOLI - craft italian beer 5,50

ASAHI 0,33 - japanese beer 5,50

KIRIN 0,33 - japanese beer 5,50

BRANQUINHA 0,33 5,50

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



BOMAKI
URAMAKERIA NIPPO BRASILIANA