

# **BOMAKI EXPERIENCE**

**A journey through Bomaki's most iconic flavors**

*A selection of 9 courses designed to best showcase our cuisine, with Japanese inspiration, fusion creativity and ingredients with surprising flavours.*

## **WELCOME PROSECCO**

### **EDAMAME**

*Steamed soybean pods with Maldon salt*

(6)

### **AVOSALMON TOSTADA**

*Crispy tostada with salmon tartare, avocado, cream cheese, chopped pistachios, arugula, parmesan and teriyaki sauce*

(1,3,4,7,8)

### **TONNATO TUNA**

*Tuna carpaccio° with tuna sauce, yuzu miso, extra virgin olive oil, truffle bubbles and katsuobushi flakes*

(3,4,6,9,10,14)

### **SASHIMI EXOTIC**

*Salmon°, tuna° and sea bass° sashimi trio served with mango sauce*

(4)

### **SEA BASS CARPACCIO**

*Seared sea bass with ponzu sauce and extra virgin olive oil, accompanied by guacamole, crunchy kataifi and togarashi chili pepper*

(1,4,6)

### **LIME SHRIMPS**

*Tempura prawns with spicy cream, yuzusu, chives, sesame seeds and lime*

(1,2,3,4,6,7,11,12)

### **CAULIFLOWER GOLDEN BITES**

*Fried cauliflower roses served with yuzu miso sauce and Maldon salt*

(6,11)

### **URAMAKI GRATINATED LOBSTER**

*Roll with rice and sesame seeds, nori seaweed, breaded shrimp, avocado, gratinated lobster tartare and shrimp, tobiko, spicy cream and teriyaki sauce (4 pieces)*

(1,2,3,4,6,11,12)

€28 per person - cover charge  
included, minimum 2 people

**AVAILABLE FOR DINNER FROM MONDAY TO THURSDAY**