

FOOD AND BEVERAGE

BOMAKI

STARTERS

CRUNCHY TOSTADA / 7

Crispy corn tostada to be enjoyed with homemade guacamole and ranch dressing (1,3,4,6,7,8,9,10,11,12)

CAULIFLOWER GOLDEN BITES / 6

Fried cauliflower roses served with yuzu miso sauce and Maldon salt (1,6)

EDAMAME SPICY / 5

Edamame° with Sriracha sauce and Togarashi chili pepper for spicy lovers (6,11)

EDAMAME / 4.5

Traditional Japanese welcome: Steamed soybean pods° with Maldon salt (6)

MISO SOUP / 4

A warm umami embrace. Deep and comforting miso broth, enriched with wakame° seaweed and fresh spring onions (4,6)

BITES TO SHARE

LIME PRAWNS / 13

TOP

Tempura prawns°, wrapped in spicy cream, yuzu, chives, sesame seeds, and refreshing lime (1,2,3,4,6,7,11,12)

EBI STICKS / 13

The irresistible crunch of breaded prawns°, elevated with teriyaki sauce, spicy cream, and an exotic hint of curry powder (1,2,3,5,6,7,11,12)

TAKOYAKI / 7

4 pcs authentic fried octopus° balls, a true icon of Japanese street food. Served with mayonnaise, tonkatsu sauce and katsuobushi (1,3,4,6,9,14)

NIGIRI (2 pcs)

MAGURO NIGIRI / 7

The heart of Japan in the palm of your hand. Slices of seared tuna° over rice, topped with a hint of fresh wasabi° to enhance its intensity (1,4,6)

SAKE NIGIRI / 7

Sweetness and zest in a single bite. Seared salmon° melts into the rice, lifted by a delicate spicy cream (3,4,6)

SUZUKI NIGIRI / 7

The elegance of sea bass in a gourmet experience. Delicate sea bass° over rice, crowned with truffle pearls (4,14)

NIGIRI SAKE
NIGIRI MAGURO
NIGIRI SUZUKI



CARPACCIO
FLAMBÈ SPECIAL

SASHIMI EXOTIC

SUSHI BAR

CARPACCIO FLAMBÈ SPECIAL / 26 **TOP**

Our favorite. Salmon°, tuna°, and sea bass° carpaccio, red shrimp°, scallop°, and au gratin lobster tartare, prawns°, tobiko°, spicy cream seared with ponzu sauce and olive oil, avocado, chives, sesame seeds, and a floral touch of mixed sakura (1,2,3,4,6,11,12,14)

TARTARE TRIO / 20 **TOP**

Three souls, three flavorful journeys. Tuna° with pistachio, salmon° with yuzu miso, and sea bass° with ponzu. A trio of perfection (1,4,6,8)

SALMON TATAKI / 20

Seared salmon° with yuzu miso sauce, truffle pearls, and mixed sakura. An elegantly revisited classic (4,6,14)

SASHIMI EXOTIC / 17

A tropical explosion of freshness. Salmon°, tuna° and sea bass° accompanied by mango gazpacho, passion fruit, physalis and star fruit (4)

TONNATO TUNA / 16

Italy meets Japan in a surprising twist. Tuna carpaccio° and tuna sauce, enriched with dry miso and truffle pearls, with lime zest and yuzu miso (3,4,6,9,10,14)

SEA BASS CEVICHE / 16

Sea bass°, avocado and coconut milk blend with the liveliness of cherry tomatoes, jalapeño and mango, enriched with coriander, red onion and a spicy note of chili pepper accompanied by corn tortilla (1,4,6,7)

FLAMED SALMON CARPACCIO / 15

FLAMED TUNA CARPACCIO / 15.5

FLAMED SEA BASS CARPACCIO / 15

Thin slices of the chosen fish°, seared with ponzu sauce and extra virgin olive oil, to enhance its delicacy, chives, sesame seeds and a floral touch of sakura mix (1,4,6,11)

PISTACHIO TUNA TARTARE

TONNATO TUNA

SALMON TATAKI



PISTACHIO TUNA TARTARE / 15.5

The bold encounter between the robustness of the tuna°, the softness of the avocado and pistachio cream and the unmistakable richness of the pistachio grains (4,6,8)

TUNA TARTARE / 15

Tuna tartare° accompanied by a citrusy ponzu sauce and puffed rice pralines and corn tortilla (1,4,6)

SALMON TARTARE / 14.5

Salmon tartare° accompanied by a light, citrusy ponzu sauce and puffed rice pralines and corn tortilla (1,4,6)

BO TARTARE / 14.5 **TOP**

Creamy avocado, diced salmon°, cream cheese, and almonds. An explosion of textures sealed with teriyaki, tobiko, and a touch of sakura mix (1,4,6,7,8)

SASHIMI AMAEBI / 20

5 pcs - Red prawn° accompanied by fresh wasabi° and ginger (1,2,4,6,12,14)

SASHIMI MIX / 19

8 pcs - Elegant selection of sashimi with slices of tuna°, salmon°, sea bass° and red prawn° accompanied by fresh wasabi° and ginger (1,2,4,6,12,14)

SASHIMI MAGURO / 11

5 pcs - Tuna° accompanied by fresh wasabi° and ginger (1,4,6)

SASHIMI SUZUKI / 10.5

5 pcs - Sea bass° accompanied by fresh wasabi° and ginger (1,4,6)

SASHIMI SAKE / 10

5 pcs - Salmon° accompanied by fresh wasabi° and ginger (1,4,6)



SALMON SPICY BURRITO

LIME SHRIMPS

SAKE TERIYAKI



KITCHEN SELECTION

TERIYAKI SAKE / 17

Grilled salmon° fillet with teriyaki sauce, served with a bowl of white rice sprinkled with sesame seeds (1,4,6,11)

MIX TEMPURA / 15

An ode to crunchiness and lightness. Prawns°, sea bass°, and fresh vegetables wrapped in a golden batter. Served with its special sauce and daikon, it's a symphony of textures (1,2,3,4,6,7,11,12,14)

KARAAGE CHICKEN / 13

Bite-sized chicken pieces breaded with Japanese panko, crispy on the outside and tender inside. Served with rice, teriyaki sauce, and mayonnaise. (1,3,6,7,9,10)

TERIYAKI CHICKEN / 12

Tender chicken in caramelized teriyaki sauce, accompanied by a bowl of white rice with sesame seeds (1,6,11)

BURRITOS

SALMON SPICY BURRITO / 17 TOP

A bold fusion of flavors wrapped in a soft soy crepe. Salmon°, rice, spicy cream, salad, syruped peach, breaded prawns° and guacamole sauce (1,2,3,4,6)

PICANHA BURRITO / 15.5

The rich taste of picanha stir-fried with yakiniku sauce paired with rice, avocado, salad, sweet corn, all wrapped in a sesame soy crepe (1,3,6,10,11)

TERIYAKI CHICKEN BURRITO / 15.5

Japanese comfort food in burrito form. Chicken with teriyaki sauce, rice, avocado, cream cheese, and jalapeño wrapped in a soy crepe (1,3,4,6,7,8,10,12)

SPICY MIX BURRITO / 17

Diced salmon°, tuna, sea bass, avocado and tobiko° seasoned with spicy tomato sauce and mayonnaise (1,3,4,6,9)

VEGGIE BURRITO / 13

Salad, diced avocado, guacamole, cream cheese, almonds, parmesan shavings, rice and soy crepes (3,7,8)

URAMAKI SIGNATURE / 4 PCS

Roll with rice and sesame seeds on the outside and nori seaweed surrounding the filling.



SALMON MANGO | 7

Salmon° and avocado, enriched by a vibrant mango gazpacho
(4, 11)



FLAMED SALMON | 7.5

Inside salmon° and avocado, outside seared salmon° carpaccio, spicy cream, tempura and teriyaki crisps
(1,2,3,4,6,7,11,14)



SALMON TERIYAKI | 7

Breaded prawns° and salmon°, with teriyaki sauce and spicy cream
(1,2,3,4,6,11)



CRISPY SALMON | 6.5

Salmon°, cream cheese, avocado covered with almonds and teriyaki
(1,4,6,7,8,11)



SPICY SALMON | 7

Salmon° and avocado covered in Sriracha sauce, spicy cream and tempura crisps
(1,2,3,4,6,7,11,14)



SPICY TUNA | 7

Tuna° and avocado inside, with avocado carpaccio, sriracha sauce, spicy cream and tempura crisps
(1,2,3,4,6,7,11,14)

URAMAKI SIGNATURE



TERIYAKI TUNA | 7

Breaded shrimp° inside, covered with tuna° tartare, spicy cream and teriyaki sauce
(1,2,3,4,6,11)



WASABI TUNA | 7.5

Tuna° and avocado, fresh wasabi° and yuzu miso sauce
(1,4,6,11)



MARACUJA TUNA | 7

Inside asparagus and avocado covered with tuna° tartare and passion fruit sauce
(4,11)



PISTACHIO TUNA | 7.5

Tuna° and cream cheese covered with avocado carpaccio and enriched with crunchy pistachio grains (4,7,8,11)



SEA BASS GUACAMOLE | 6.5

Breaded shrimp° covered with sea bass° carpaccio and guacamole
(1,2,4,11)



YASAI SEA BASS | 7

Asparagus and avocado inside, covered with sea bass° carpaccio, wasabi mayo sauce and basil emulsion (3,4,6,10,11)



YASAI ROLL | 6

Asparagus and avocado inside, vegan mayonnaise, covered with courgettes with basil oil emulsion
(1,10,11)



VEGGIE TRUFFLE | 6.5

Inside asparagus and avocado, outside avocado, pistachio puree, truffle carpaccio and chopped pistachios (1,3,7,8,9,11,12)

URAMAKI CLASSIC



DRAGON YELLOW | 6

Breaded shrimp°, covered with mayonnaise, tempura crisps and teriyaki sauce (1,2,3,4,6,7,11,14)



DRAGON CLASSIC | 6

Inside breaded shrimp° covered with avocado and teriyaki sauce (1,2,6,11)



VEGGIE | 5.5

Asparagus and avocado inside, topped with avocado and almond flakes (8,11)



TUNA AND AVOCADO | 6 SALMON AND AVOCADO | 5.5

For lovers of purity (4,11)

URAMAKI SPECIAL



SALMON & RED SHRIMP | 9

Seared salmon° carpaccio with ponzu and extra virgin olive oil, red prawn° and avocado (1,2,4,6,11,12,14)



SALMON & TRUFFLE | 9

Salmon tartare°, truffle, spreadable cheese and avocado (1,3,4,7,9,11,12)



GRATINATED LOBSTER | 9

Breaded prawn°, avocado, gratinated lobster tartare, prawns°, tobiko°, spicy cream and teriyaki sauce (1,2,3,4,6,11,12)



CARNIVAL | 9

Sea bass°, salmon°, tuna° and avocado, seared with ponzu sauce and extra virgin olive oil and truffle pearls (1,4,6,11,14)

EXOTIC DESIRE



ROCHER



CHOCO TRILOGY



IL TIRAMISU'



YUZU TART



**DUBAI
CHOCOLATE**

DESSERT

DUBAI CHOCOLATE ° / 7

Milk chocolate mousse with pistachio heart and kataifi pastry on a cocoa shortcrust pastry base (1,3,6,7,8)

TIRAMISU° / 7

Mascarpone cream, coffee-flavored ladyfingers, and a dusting of cocoa powder. A timeless classic to savor spoonful after spoonful (1,3,7,8)

CHOCO TRILOGY° / 7

A meeting of three chocolates – dark, milk and white – in an intense mousse on a cocoa shortcrust pastry base (1,3,6,7,8)

EXOTIC DESIRE° / 7

Exotic coconut mousse, creamy mango and passion fruit heart on a shortcrust pastry base (1,3,6,7,8)

ROCHER° / 7

Milk chocolate mousse sphere with caramelized hazelnuts on a lightly salted crumble base, covered with milk chocolate and chopped hazelnuts (1,3,6,7,8)

YUZU TART° / 7

Shortcrust pastry tart with yuzu ganache and Italian meringue foam (1,3,6,7,8)

CAFETERIA

COFFEE / 2

AMARI / 5

Amaro del Capo, Montenegro, Limoncello

ORIGIN OF INGREDIENTS AND ALLERGEN LIST

Click on the [link](#) to view our product sheets with all the details of the origin of the ingredients and list of allergens

ALLERGENS TABLE DISPLAYED

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

1: CEREALS CONTAINING GLUTEN

Wheat, sefale, barley, oats, spelt, kamut or their hybridized strains and products

2: CRUSTACEANS

and shellfish products

3: EGGS

and egg products

4: FISH

and fish products

5: ARACHIDS

and arachids products

6: SOY

and soy products

7: MILK

and milk products

8: NUTS

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

9: CELERY

and products derived from it

10: MUSTARD

and products derived from it

11: SESAME SEEDS

and products derived from it

12: SULPHUR DIOXIDE AND SULPHITES

in concentrations > 10 mg/kg or 10 mg/l expressed as SO₂

13: LUPINS

and products derived from it

14: MOLLUSCS

and products derived from it

COCKTAIL BAR



COCKTAIL BAR

SHARING

XXL CAIPIRINHA / 32.5

An experience to share: our XXL caipirinha, perfect for five people to enjoy and share. Served in the classic version, accompanied by mango and passion fruit juice to taste.

CLASSICS

MARGARITA / 8

Tequila Cazadores, Triple sec, lime juice

AMERICANO / 8

Martini Bitter Riserva, red Vermouth, soda and orange

SBAGLIATO / 8

Martini Bitter Riserva, Vermouth, sparkling wine, orange

NEGRONI / 8

Martini Bitter Riserva, Gin, Vermouth, orange

SPRITZ / 7.5

Aperol/Campari, prosecco, soda or in an exotic version with mango pulp

FOR THE CURIOUS

GOLDEN 75 / 8.5

Sparkling and glamorous. Gin, Saint-Germain, prosecco, lime, and sugar.

BOMAKI MOJITO / 8.5

Fresh & unique. Gin, Saint Germain, lime, mint, citron, saffron.

STARLIGHT HUGO / 8.5

Silver & classy. Saint-Germain, prosecco, lime, and mint.

CAIPIRINHA
MARACUJA

EXOTIC
SPRITZ

PINK PALOMA



SIGNATURE

TOMMY'S MARGARITA / 13.5

Sweet & classy. Tequila patron, lime, miele d'agave

PINK PALOMA / 8.5

Zesty & fresh. Cazadores tequila, lime, agave honey, and grapefruit soda.

EXOTIC FRUIT CAIPIRINHA / 8

Bomaki's favorite. Cachaça Leblon, lime and sugar, passion fruit or mango

CLASSIC CAIPIRINHA / 7.5

Cachaça Leblon, lime and sugar

EXOTIC FRUIT CAIPIROSKA / 8

42 Below vodka, crushed lime and sugar, passion fruit or mango

CLASSIC CAIPIROSKA / 7.5

42 Below vodka, lime and crushed sugar

MOJITO / 7.5

rum, soda, lime, mint and crushed sugar

GIN & TONICS

GIN TONIC - BOMBAY SAPPHIRE / 12

classic london dry

GIN TONIC - MARE / 12

flavored Mediterranean gin

GIN TONIC - HENDRICKS / 12

refreshing with a strong character



CITRUS POP

APPLE TWIST

MOCKTAILS

ALCOHOL FREE

APPLE TWIST / 7

Floral martini, apple juice, ginger beer

CITRUS POP / 7

Vibrant Martini, grapefruit juice, tonic

BEVERAGE

SOFT DRINKS / 3.5

SMOOTHIES / 5.5

Coconut with soy milk (6) or mango

ASAHI 33cl / 6

Japanese beer

KIRIN 33 cl / 6

Japanese beer

PORETTI 4 LUPPOLI / €6

Draft beer

WATER / €2

still or sparkling

WINES

WHITE WINES

Chablis

Domaine d'Elise - Francia

Lugana

Cà dei Frati (Lombardia)

Ribolla Gialla Maralba

Marco Felluga (Friuli-Venezia Giulia)

Sauvignon

St. Michael Eppan (Trentino Alto Adige)

Gewurztraminer

St. Michael Eppan (Trentino Alto Adige)

Chardonnay La Fuga

Tenuta di Donnafugata (Sicilia)

Falanghina del Sannio

Mastroberardino (Campania)

Vermentino

Sella&Mosca (Sardegna)

RED WINE

Pinot Noir

St. Michael Eppan (Trentino Alto Adige)

SPARKLING

Brut Prestige

Ca' del Bosco (Franciacorta)

Sanseverè Satèn

Monterossa (Franciacorta)

Prosecco di Valdobbiadene

Astoria (Veneto)

GLASS

BOTTLE

45

7

3

32

7

28

7

26

7

26

6,5

24

6,5

23

6,5

26

10

60

6

23