

# LUNCH MENU

from monday to friday

**BOMAKI**

# BENTO LUNCH

*Balance, flavor, and variety in one box. Choose from our selection:*

## **SMART LUNCH / 15.5**

2 uramaki of 4 pcs of your choice: salmon tartare° with ponzu sauce, edamame°, takoyaki° (1,3,4,6,9,14)

## **DELUXE LUNCH / 18.5**

2 uramaki of 4 pcs of your choice: salmon tartare° with ponzu sauce, edamame°, takoyaki°, shrimp and vegetable gyoza°, ebi stick°, salad (1,2,3,4,6,9,11,14)

***water and cover charge included***

No discounts or agreements are applicable to the lunch proposal

## STARTERS

### **MISO SOUP / 4**

Miso soup with wakame seaweed and fresh spring onions (6)

### **EDAMAME / 4.5**

Steamed soya beans with Maldon salt (6)

## BURRITOS

### **SALMON SPICY BURRITO / 17**

Soy crepe, rice, salmon°, spicy cream, salad, peach in syrup, breaded prawns°, guacamole sauce (1,2,3,4,6)

### **SPICY MIX BURRITO / 17**

Soy crepe with sesame, rice, salmon°, tuna°, sea bass°, avocado, tobiko°, spicy tomato sauce, mayonnaise (1,3,4,6,9)

### **TERIYAKI CHICKEN BURRITO / 15.50**

Soy crepe, rice, chicken, teriyaki sauce, avocado, lettuce, cream cheese, jalapeño (1,3,4,6,7,8,10,12)

### **PICANHA BURRITO / 15.50**

Soy crepe with sesame, rice, picanha, yakiniku sauce, avocado, mayonnaise, salad, corn (1,3,6,10,11)

### **VEGGIE BURRITO / 13**

Soy crepe, rice, salad, avocado, guacamole, spreadable cheese, almonds, parmesan (3,6,7,8)

# POKE

## **MONTE FUJI / 15**

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

## **SAKE AVOCADO / 15**

Rice, salmon°, avocado, shiso, yuzu soy sauce, sesame seeds, fresh wasabi°, olive oil (1,4,6,10,11)

## **MAGURO WASABI / 15**

Rice, tuna°, spicy cream, ginger, shiso, sesame seeds, ponzu sauce, extra virgin olive oil, fresh wasabi (1,3,4,6,11)

## **BRAZILIAN / 14**

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

## **TROPICAL SALMON / 14**

Rice, grilled salmon°, avocado, mango, beetroot, chickpeas, sesame sauce, soy, olive oil (1,3,4,5,6,11)

## **GRILLED CHICKEN / 13**

Rice, grilled chicken, avocado, mango, edamame°, cherry tomatoes, almonds, bo dressing, teriyaki sauce (1,6,8)

## **GREEN BOOST / 13**

Rice, avocado, mango, cauliflower, beetroot, wakame seaweed, cherry tomatoes, bo dressing, soy, mango gazpacho (1,6,11)

# SALADS

## **SALMON SALAD / 15**

Mixed salad, salmon°, avocado, carrots, cucumbers, cherry tomatoes, almonds, sesame sauce, bo dressing (1,3,4,5,6,8,11)

## **CHICKEN SALAD / 13**

Mixed salad, chicken, avocado, carrots, cucumbers, cherry tomatoes, almonds, sesame sauce, bo dressing (1,3,5,6,8,11)

## **GREEN SALAD / 11.50**

Mixed salad, avocado, carrots, cucumbers, cherry tomatoes, corn, almonds, sesame sauce, bo dressing (1,3,5,6,8,11)

# SUSHI BAR

## **CARPACCIO FLAMBÈ SPECIAL / 26**

Salmon°, tuna°, sea bass°, red shrimp°, scallop°, lobster gratin, prawns°, tobiko°, spicy cream, ponzu sauce, olive oil, avocado, chives, sesame seeds (1,2,3,4,6,11,12,14)

## **SASHIMI MIX / 19**

8 pcs - Tuna°, salmon°, sea bass°, red shrimp° served with fresh wasabi°, ginger (1,2,4,6,12,14)

## **SALMON TATAKI / 20**

Seared salmon°, yuzu miso sauce, truffle pearls, sakura mix (4,6,14)

## **PISTACHIO TUNA TARTARE / 15.50**

Tuna°, avocado, pistachio cream, chopped pistachios (4,6,8)

## **BO TARTARE / 14.50**

Avocado, salmon°, cream cheese, almonds, teriyaki sauce, tobiko°, sakura mix (1,4,6,7,8)

## **SALMON TARTARE / 14.5**

Salmon°, ponzu sauce, yuzu miso, avocado, ikura and sakura mix (1,4,6)

## **SASHIMI SAKE (5pz) / 10**

Salmon°, shiso, daikon accompanied by wasabi° and ginger (1,4,6)

# KITCHEN SELECTION

## **SAKE TERIYAKI / 17**

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

## **CHICKEN KARAAGE / 13**

Breaded chicken pieces, served with rice, teriyaki sauce, mayonnaise (1,3,6,7,9,10)

## **EBI STICKS / 13**

Breaded shrimp served with teriyaki sauce, spicy cream, curry powder (1,2,3,5,6,8,9,10,11,12)

## **CHICKEN TERIYAKI / 12**

Chicken in teriyaki sauce, bowl of white rice with sesame seeds (1,6,11)

**Cover charge 1 euro**

# URAMAKI SELECTION/4 PZ

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



**MANGO SALMON | 7.5**  
Salmon°, avocado, and  
mango gazpacho  
(4,11)



**FLAMED SALMON | 7.5**  
Flame-seared salmon°  
carpaccio, avocado, spicy  
cream sauce, tempura crisps  
and teriyaki sauce  
(1,2,3,4,6,7,11,14)



**CRISPY SALMON | 6.5**  
Salmon°, cream cheese,  
avocado covered with  
almonds and teriyaki  
(1,4,6,7,8,11)



**TERIYAKI SALMON | 7.5**  
Breaded shrimp° inside,  
covered with seared salmon°  
carpaccio, spicy cream and  
teriyaki sauce  
(1,2,3,4,6,11)



**SPICY TUNA | 7**  
Tuna° and avocado inside,  
wrapped in avocado  
carpaccio, sriracha sauce,  
spicy cream and tempura  
crunchies  
(1,2,3,4,6,7,11,14)



**LOBSTER AU GRATIN | 9**  
Breaded shrimp°, avocado,  
gratinated lobster tartare and  
shrimp°, tobiko°, spicy cream  
and teriyaki sauce  
(1,2,3,4,6,11,12)

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

# URAMAKI SELECTION/4 PZ



## SPICY SALMON | 7

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



## MARACUJA TUNA | 7

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



## DRAGON CLASSIC | 6

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



## DRAGON YELLOW | 6

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



## TERIYAKI TUNA | 7

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



## VEGGIE | 5.5

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



## YASAI ROLL | 6

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

**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 SO<sub>2</sub>

### **13: LUPINS**

and products derived from it

### **14: MOLLUSCS**

and products derived from it

# 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.

## 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

## 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

40

6

23