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 SPECIAL (13pcs) / 25
Selection of mixed sashimi: tuna°, salmon°, sea bass°, red prawns° and scallops°, served with shiso, daikon, wasabi° and ginger (1,2,4,6,12,14)

SALMON TATAKI / 20
Seared salmon°, yuzu miso sauce, truffle pearls, sakura mix (4,6,14)

TUNA TARTARE / 15
Tuna°, ponzu sauce and sakura mix (1,4,6)

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)

WASABI TUNA | 7.5
Tuna°, avocado, fresh wasabi° and yuzu miso sauce
(1,4,6,11)

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)

GUACAMOLE SEA BASS | 6.5

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

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)

EXOTIC DESIRE
ROCHER
CHOCO TRILOGY
IL TIRAMISU'
YUZU TART
DUBAI
CHOCOLATE
MOSCHELLA

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 S02

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.

CAIPIRINHA WITH EXOTIC FRUIT / 8
Bomaki's favorite. Cachaça Leblon, lime and pesto, passion fruit or mango.

CLASSIC CAIPIRINHA / 7.5
Cachaça Leblon, lime and pesto zucchero

CAIPIROSKA WITH EXOTIC FRUIT / 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
classico london dry

GIN TONIC - MARE / 12
flavored Mediterranean gin

GIN TONIC - HENDRIKCS / 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 / 6
Coconut with soy milk (6) or mango

ASAHI / 6
Japanese beer 33cl

KIRIN/ 6
Japanese beer 33cl

SAPPORO / 6
on tap

WATER / 2
still or sparkling

WINES

WHITE WINE

	GLASS	BOTTLE
Chablis Domaine d'Elise - Francia		45
Lugana Ca' dei Frati (Lombardy)	7	30
Ribolla Gialla Maralba Marco Felluga (Friuli Venezia Giulia)		32
Sauvignon St. Michael Eppan (Trentino Alto Adige)	7	28
Gewurztraminer St. Michael Eppan (Trentino Alto Adige)	7	26
Chardonnay La Fuga Donnafugata Estate (Sicily)	7	26
Falanghina del Sannio Mastroberardino (Campania)	6,5	24
Vermentino Sella & Mosca (Sardinia)	6,5	23

RED WINE

Bolgheri DOC "Il Bruciato" Antinori - Tuscany		46
Malbec Alta Vista - Argentina		38
Pinot Nero St. Michael Eppan - Trentino Alto Adige	6,5	26

BUBBLES

	GLASS	BOTTLE
Brut Prestige Ca' del Bosco - Franciacorta	10	60
Satin Sansevieria Monterossa - Franciacorta		40
Prosecco from Valdobbiadene Astoria - Veneto	6	23

CHAMPAGNE

Dom Perignon Vintage 2015 Dom Perignon - France		350
Ruinart Blanc de Blancs Ruinart - France		140
Ruinart Brut Ruinart - France		120

BOMAKI