

BOMAKI EXPERIENCE

Spring edition

Eight courses inspired by spring, with fresh flavours, Japanese influences and combinations designed to surprise

EDAMAME

Steamed soybean° pods with Maldon salt

(6)

TUNA SASHIMI

Tuna° sashimi with fresh wasabi° and ponzu sauce

(1,4,6)

SALMON TATAKI

Seared salmon° with yuzu miso sauce, truffle pearls and sakura mix

(4,6,14)

BOMAKI CEVICHE

Diced sea bass°, avocado and mango, prawns°, red onion, ceviche sauce and cilantro

(2,4)

NASU MISO

Fried eggplant with yuzu miso sauce, dry miso, and Togarashi chili pepper

(1,6,11)

MINI CHIRASHI

Rice bowl with salmon° carpaccio, sea bass°, red shrimp° and fresh wasabi°

(1,2,4,6,12,14)

SPECIAL NIGIRI

Salmon nigiri°, lobster° au gratin and teriyaki sauce
Tuna° nigiri with tuna° tartare, spicy cream and truffle carpaccio

(1,2,3,4,6,7,9,12)

URAMAKI TERIYAKI SALMON

Breaded prawns° and salmon°, with teriyaki sauce and spicy cream (4 pcs)

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

€30 per person - cover charge included
minimum two people

AVAILABLE FOR DINNER FROM MONDAY TO THURSDAY