

BOMAKI EXPERIENCE

Summer Edition

Fresh, light, surprising.
Our tasting menu dedicated to the flavors of summer.

EDAMAME

Steamed soybean pods° with Maldon salt

(6)

SEA BASS CARPACCIO

Sea bass carpaccio° with peach sauce, dry miso and togarashi
chili pepper

(4,6,11)

TUNA TATAKI

Tuna tataki° with green apple sauce, Tropea onion
and extra virgin olive oil

(4)

JALAPEÑO SALMON TATAKI

Salmon carpaccio° with jalapeño, ponzu sauce
and extra virgin olive oil

(1,4,6)

SPECIAL NIGIRI

Flame-seared salmon° nigiri with tempura crunch
and teriyaki sauce

Scallop° nigiri with truffle perlage

(1,2,3,4,6,7,11,14)

EBI STICKS

Crispy panko-coated shrimp° served with mayonnaise
and sesame miso sauce

(1,2,3,6,11)

TEMAKI SALMON CRISPY

Temaki with salmon°, cream cheese, avocado,
crunchy almonds and teriyaki sauce

(1,4,6,7,8)

SALMON MANGO URAMAKI

4 pcs — rice, seaweed, salmon°, avocado,
mango gazpacho and sesame seeds

(4,11)

€30 per person — cover charge included

Minimum two people

AVAILABLE FOR DINNER FROM MONDAY TO THURSDAY