

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 SAKÉ
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 | 7.5

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 a pistachio and kataifi pastry centre, set on a cocoa shortcrust pastry base (1,3,6,7,8)

IL TIRAMISÙ° / 7

Mascarpone cream, coffee-soaked ladyfingers and a dusting of cocoa. A timeless classic to enjoy one spoonful at a time (1,3,7,8)

CHOCO TRILOGY°/ 7

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

EXOTIC DESIRE°/ 7

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

ROCHER° / 7

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

YUZU TART°/ 7,00€

Shortcrust pastry tartlet filled with yuzu ganache and topped with Italian meringue (1,3,6,7,8)

CAFFETTERIA

COFFEE / 2

AMARO / 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

WHITE MARTINI SPRITZ / 7.5

Martini Bianco, prosecco, soda, lime

MARTINI BITTER SPRITZ / 7.5

Martini Bitter, prosecco, soda, orange

ST GERMAIN SPRITZ / 8

St Germain, prosecco, soda, lemon

SPRITZ / 7.5

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

AMERICANO MARTINI / 8

Martini Bitter, Martini Rosso, soda and orange

SBAGLIATO MARTINI / 8

Martini Bitter, Martini Rosso, prosecco, orange

NEGRONI MARTINI / 8

Martini Bitter, Gin, Martini Rosso, orange

PATRON PALOMA / 12

Patron tequila, lime, agave honey, and grapefruit soda

GIN & TONICS

GIN TONIC - BOMBAY SAPPHIRE / 10

Classico london dry

GIN TONIC - MARE / 12

Flavored Mediterranean Gin

GIN TONIC - HENDRICKS / 12

Refreshing with a strong character

FOR THE CURIOUS

GOLDEN 75 / 8.5

Sparkly & glamorous. Gin, Saint Germain, prosecco, lime, and sugar

BOMAKI MOJITO / 8.5

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

CAIPIRINHA
MARACUJA

EXOTIC
SPRITZ

PINK PALOMA



SIGNATURE

PATRON TOMMY'S MARGARITA / 13.5

Bright & elegant. Tequila patron, lime, miele d'agave

MARGARITA / 8

Tequila Cazadores, Triple sec, lime juice

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 sugar, passion fruit or mango

CLASSIC CAIPIRINHA / 7.5

Cachaça Leblon, lime and sugar

CAIPIROSKA WITH EXOTIC FRUIT / 8

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

CLASSIC CAIPIROSKA / 7.5

42 Below vodka, lime and sugar

MOJITO / 7.5

Bacardi Carta Blanca, soda, lime, mint and sugar

ALCOHOL FREE

APPLE TWIST / 7

Floral martini, apple juice, ginger beer

CITRUS POP / 7

Vibrant Martini, grapefruit juice, tonic

BEVERAGE

SOFT DRINKS / 3.5

ASAHI / 6

Japanese beer 33cl (1)

KIRIN

Japanese beer 33cl (1)

SAPPORO/ 6

On tap (1)

WATER / 2

Still or sparkling



CITRUS POP

APPLE TWIST

MOCKTAILS

WINE LIST (12)

BUBBLES

Glass / Bottle

BRUT PRESTIGE

10 / 60

Ca' del Bosco - Franciacorta

SANSEVÈ SATÈN

40

Monte Rossa - Franciacorta

PROSECCO VALDOBBIADENE

6 / 23

Stefano Bottega - Veneto

WHITE WINES

Glass/ Bottle

CHABLIS

45

Domaine d'Elise - Francia

RIBOLLA GIALLA MARALBA

32

Marco Felluga - Friuli Venezia Giulia

LUGANA

7 / 30

Ca' dei Frati - Lombardia

SAUVIGNON

7 / 28

St. Michael Eppan - Trentino Alto Adige

GEWURZTRAMINER

7 / 26

St. Michael Eppan - Trentino Alto Adige

CHARDONNAY LA FUGA

7 / 26

Tenuta Donnafugata - Sicilia

FALANGHINA DEL SANNIO

6.5 / 24

Mastroberardino - Campania

VERMENTINO

6.5 / 23

Sella & Mosca - Sardegna

RED WINES

Glass / Bottle

PINOT NERO

6.5 / 26

St. Michael Eppan - Trentino Alto Adige