

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°, 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**

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

*The tobiko contains the colourings E110 and E124, which may have an adverse effect on activity and attention in children.

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

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

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

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

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

BOLGHERI DOC "IL BRUCIATO"

46

Antinori - Toscana

MALBEC

38

Alta Vista - Argentina

CHAMPAGNE

Glass/ Bottle

DOM PERIGNON VINTAGE 2015

350

Dom Perignon - Francia

RUINART BLANC DE BLANCS

140

Ruinart - Francia

RUINART BRUT

120

Ruinart - Francia