

FOOD AND BEVERAGE

BOMAKI



GYOZA

CRUNCHY
TOSTADA

NIGIRI MIX

CAULIFLOWER
GOLDEN BITES

SHISHITO

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)

CAULIFLOWER GOLDEN BITES/6

Fried cauliflower roses served with miso sauce and Maldon salt, completed with a delicate emulsion of coriander, jalapeño and sesame seeds (6,11)

SHISHITO/ 5

Japanese chillies, with a light and delicate flavour, served with Maldon salt and miso sauce (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 hug: miso broth with wakame° seaweed, kombu and spring onions (4,6)

GYOZA° (2pcs)

Steamed Japanese dumplings served with umami sauce

BEEF GYOZA / 5

(1,4,6,11,12)

SEA BASS GYOZA/ 5

(1,4,6,11,12,14)

SHRIMPS GYOZA / 5

(1,2,4,6,11,12)

PORK GYOZA/ 5

(1,3,4,6,11,12,14)

TONNATO TUNA

CARPACCIO FLAMBÈ SPECIAL



RAW BAR

CARPACCIO FLAMBÈ SPECIAL / 26

Our favorite. Salmon°, tuna°, and sea bass° carpaccio, red shrimp°, scallops°, and gratinated lobster tartare, prawns°, tobiko°, spicy cream seared with ponzu sauce and extra virgin olive oil, avocado, chives, and sesame seeds (1, 2, 3, 4, 6, 11, 12, 14)

SALMON TATAKI / 20

Seared salmon° with yuzu miso sauce, truffle pearls and sakura mix (4,6,14)

SEA BASS CEVICHE / 16

Sea bass, avocado and coconut milk blend with the liveliness of jalapeño and mango, enriched with coriander, Maldon salt, ceviche sauce, red onion accompanied by a corn tortilla (1,4,6,7)

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)

TUNA TARTARE / 15

Tuna tartare° with avocado carpaccio and diced mango with ponzu sauce and sakura mix (1,4,6)

SALMON TARTARE / 14.5

Salmon° tartare with ponzu sauce, yuzu miso, avocado, ikura and sakura mix (1,4,6)

BO TARTARE / 14.5

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)

THE PERFECT PAIRING

TOMMY'S MARGARITA
& NIGIRI MIX



SUSHI & SASHIMI

NIGIRI MIX (8pcs) / 25

Tuna°, salmon°, sea bass°, red shrimp° nigiri (1,2,3,4,6,12,14)

NIGIRI AMAEBI (2pcs) / 10

Red prawn° on rice, in its naturalness, rich and refined (2,4,12,14)

NIGIRI SAKE (2pcs) / 7

Seared salmon on rice, enhanced by a delicate spicy cream (3,4,6)

NIGIRI SUZUKI (2pcs) / 7

Sea bass° on rice, accompanied by delicate truffle perlage (4,14)

NIGIRI MAGURO (2pcs) / 7

Seared tuna° on rice, with wasabi leaves° (1,4,6)

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)

SASHIMI AMAEBI (5pcs) / 20

Red prawns° served with shiso and daikon, accompanied by wasabi° and ginger (1,2,4,6,12,14)

SASHIMI MAGURO (5pcs) / 11

Tuna sashimi°, served with shiso, daikon and radish, accompanied by wasabi° and ginger (1,4,6)

SASHIMI SUZUKI (5pcs) / 10

Sea bass sashimi°, served with shiso, daikon and radish, accompanied by wasabi° and ginger (1,4,6)

SASHIMI SAKE (5pcs) / 10

Salmon sashimi°, served with shiso, daikon and radish, accompanied by wasabi° and ginger (1,4,6)



BURRITO SALMON SPICY

LIME SHRIMPS

SAKE TERIYAKI



KITCHEN SELECTION

SAKE TERIYAKI / 17

Grilled salmon° fillet with teriyaki sauce served with a bowl of white rice with sesame seeds (1,4,6,11)

LIME SHRIMP / 13

Tempura prawns° wrapped in spicy cream, yuzu, chives, sesame seeds and refreshing lime (1,2,3,4,6,7,11,12)

CHICKEN KARAAGE / 13

Chicken° bites breaded in Japanese panko. Crispy on the outside and tender on the inside, served with rice, teriyaki sauce, and mayonnaise (1, 3, 6, 7, 9, 10)

BURRITOS

BURRITO SALMON SPICY / 17

A bold fusion of flavors in a soft soy crepe. Salmon°, rice, spicy cream, salad, peach in syrup, breaded shrimp°, and guacamole (1, 2, 3, 4, 6)

BURRITO SPICY MIX / 17

Diced salmon°, tuna°, sea bass°, avocado and tobiko°* seasoned with spicy tomato sauce, mayonnaise and soy crepe (1,3,4,6,9)

BURRITO PICANHA / 15.5

The rich flavor of picanha sautéed with yakiniku sauce pairs well with rice, avocado, mayonnaise, salad, sweet corn and soy crepe with sesame (1,3,6,10,11)

TERIYAKI CHICKEN BURRITO / 15.5

Japanese comfort food in burrito form. Chicken° with teriyaki sauce, rice, avocado, lettuce, cream cheese, and jalapeños encased in a soy crepe (1, 3, 4, 6, 7, 8, 10, 12)

BURRITO VEGGIE / 13

Salad, diced avocado, guacamole, cream cheese, almonds, parmesan shavings, rice and soy crepes (3,6,7,8)

HANDROLL - DO IT YOURSELF



TUNA ZUI TEMAKI

&

RAINBOW TEMAKI

HANDROLL - DO IT YOURSELF

Crispy seaweed with original and tasty fillings to create unique temaki: a creative and fun taste experience to enjoy with every bite.

RAINBOW TEMAKI (MIN 2 PEOPLE) / 30

Selection of 3 tartares: tuna°, salmon° and lobster and prawn° au gratin, spicy cream, sesame seeds, avocado slices and ikura° – to be composed with crispy seaweed sheets and sushi rice (1,2,3,4,6,11,12)

SAKE SUSHI BAKE / 20

Soft layers of rice, salmon°, cream cheese, teriyaki sauce, sesame seeds and crispy onion crumble baked in the oven – enjoyed with crispy seaweed sheets (1,4,6,7,10,11,12)

LOBSTER SUSHI BAKE / 20

Soft layers of rice, lobster and prawn tartare°, teriyaki sauce, spicy cream, sesame seeds, tobiko°* and crispy onion crumble baked in the oven – to be enjoyed with crispy seaweed sheets (1,2,3,4,6,11,12)

TUNA ZUI TEMAKI / €18

Handroll with marrow gratinated with spicy cream and kataifi paste, oshizushi with tuna tartare°, rice, tobiko°* and sesame seeds – to be composed with crispy seaweed sheets (1,3,4,6,11)

SAKE ZUI TEMAKI / €18

Handroll with marrow gratin with spicy cream and kataifi pasta, oshizushi with salmon tartare°, rice and sesame seeds – to be composed with crispy seaweed sheets (1,3,4,6,11)

URAMAKERIA



URAMAKI SIGNATURE

Roll with rice and sesame seeds on the outside and nori seaweed surrounding the filling. Our uramaki are served in **portions of 4**.



SALMON MANGO | 7.5

Salmon°, avocado, and mango gazpacho
(4,11)



CRISPY SALMON | 6.5

Salmon°, cream cheese, avocado covered with almonds and teriyaki
(1,4,6,7,8,11)



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)



SALMON TERIYAKI | 7

Breaded shrimp°, covered with seared salmon°, carpaccio, spicy cream and teriyaki sauce
(1,2,3,4,6,11)



WASABI TUNA | 7.5

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



SEA BASS GUACAMOLE | 6.5

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

Ingredients marked with ° may be frozen or deep-frozen at source.
The dishes served may contain substances that can cause allergies or intolerances.

URAMAKI SIGNATURE



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)



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)



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)

URAMAKI SPECIAL



SALMON & RED SHRIMP | 9

Salmon carpaccio°, red shrimp°, avocado, ponzu sauce and extra virgin olive oil
(1,2,4,6,11,12,14)



SALMON & TRUFFLE | 9

Salmon°, truffle carpaccio, spreadable cheese and avocado
(1,3,4,7,9,11,12)



GRATINATED LOBSTER | 9

Breaded shrimp°, avocado, gratinated lobster tartare and shrimp°, 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, truffle pearls
(1,4,6,11,14)

Do you have allergies or intolerances?
Contact our staff to find the solution that best suits your needs.

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 LIST OF ALLERGENES

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 regulation 853/04

Cross-contamination from the following allergens cannot be ruled out

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: PEANUTS

and peanut products

6: SOYBEAN

and soy products

7: LATTE

and milk products

8: NUTS

almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, Queensland nuts and products thereof

9: CELERY

and products derived therefrom

10: MUSTARD

and products derived therefrom

11: SESAME SEEDS

and products derived therefrom

12: SULFUR DIOXIDE AND SULFITES

in concentrations > 10 mg/kg 0 10 mg/l expressed as SO₂

13: SHELLS

and products derived therefrom

14: MOLLUSCS

and products derived therefrom

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

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

Classic 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

EXOTIC
SPRITZ

CAIPRINHA
MARACUJA



PINK PALOMA

SIGNATURE

PATRON TOMMY'S MARGARITA / 13.5

Bright & elegant. Tequila Patron, lime, agave honey

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

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