

MENU FOOD & BEVERAGE

BOMAKI

URAMAKI 8 PIECES

DRAGON CLASSIC / 12,00 €

Rice, seaweed, breaded shrimp° (1,2), avocado, mayonnaise (3), teriyaki sauce (6,1), sesame seeds (11)

DRAGON YELLOW / 11,50 €

Rice, seaweed, breaded shrimp° (1,2), mayonnaise (3), tempura crisps (1), teriyaki sauce (1,6), sesame seeds (11)

SALMON MANGO / €13.00

Rice, salmon tartare° (4), mango gazpacho, avocado, sesame seeds (11)

FLAMED SALMON / €14.00

Rice, seaweed, salmon° (4), avocado, spicy cream (3), jalapenos, teriyaki sauce (6,1), tempura crisps (1), flame-seared salmon° (4), sesame seeds (11)

SALMON CRISPY / 13,00 €

Rice, nori seaweed, salmon tartare° (4) with spreadable cheese (7), avocado, almonds (6,8), teriyaki sauce (1,6), sesame seeds (11)

SALMON TERIYAKI / 13,50 €

Rice, seaweed, sesame seeds (11), breaded prawns° (1,2), salmon° (4), avocado, teriyaki sauce (1,6), spicy cream (3,12)

SPICY SALMON / €13.00

Rice, seaweed, avocado, salmon tartare° (4), spicy cream (3), tempura crisps (1), sriracha sauce, sesame seeds (11)

PISTACHIO TUNA / €14.50

Rice, seaweed, tuna tartare° (4), spreadable cheese (7), avocado, chopped pistachios (6,8), sesame seeds (11)

TERIYAKI TUNA / €13.50

Rice, seaweed, tuna tartare° (4), breaded prawns° (1,2), avocado, spicy cream(3), teriyaki sauce(6,1), sesame seeds (11)

MARACUJA TUNA / €13.00

Rice, seaweed, tuna tartare° (4), salad, avocado, passion fruit sauce, sesame seeds (11)

EXTRA SPICY TUNA / 11,50 €

Rice, seaweed, tuna tartare° (4), avocado, jalapeños, tempura crisps (1), sriracha sauce, sesame seeds (11)

GRATINATED LOBSTER / €17.00

Rice, seaweed, gratinated lobster tartare (2), breaded prawns° (1,2), prawns° (2,12), avocado, tobiko°** (1,4,6), teriyaki sauce (1,6), spicy cream (3), sesame (11)

VEGGIE ROLL / 10,00€

Rice, seaweed, avocado, mango, almonds (6,8), salad, sesame seeds (11)

RAW BAR

SALMON SASHIMI / €17.00

12 pieces of salmon° (4) with fresh wasabi (1,6) and ginger

SALMON TARTARE / €14.00

Salmon° (4) with ponzu sauce (1,6), puffed rice (1)

TUNA TARTARE / €14.00

Tuna° (4) with ponzu sauce (1,6) and puffed rice (1)

BO TARTARE / €14.00

Diced salmon° (4), avocado, spreadable cream (7), dried tomato, almonds (6,8), tobiko°* (1,4,6), teriyaki sauce (1,6)

SALMON TATAKI / 14,00 €

Seared salmon sashimi° (4), yuzu miso sauce (6), truffle pearls (14)

DONBURI

SALMON DONBURI / €14.00

Rice, salmon° (4), shiso, nori seaweed, sesame seeds (11), leek

PICANHA DONBURI / €16.00

Rice, picanha, soy sauce (1,6,12), sesame seeds (11), fresh wasabi (1,6), leek

CHICKEN DONBURI / €12.00

Rice, chicken, teriyaki sauce (1,6), sesame seeds (11), leek

BURRITO

SPICY SALMON / €17.00

Rice, salmon tartare° (4), spicy cream (3), breaded shrimp° (1,2), guacamole, salad, peach in syrup, soy crêpe (3,6)

PICANHA / €16.00

Rice, sautéed picanha with yakiniku sauce (1,6,10,11), salad, avocado, mayonnaise (3), corn, soy crepe with sesame (3,6,11)

CHICKEN / €14.50

Rice, chicken with teriyaki sauce (1,6), avocado, cream cheese (7), salad, soy crepe (3,6)

VEGGIE / 13,00 €

Rice, salad, avocado, guacamole, spreadable cheese (7), Parmigiano Reggiano flakes (3,7), almonds (6,8), soy crepes (3,6)

SPICY MIX / 16,00 €

Rice, diced salmon° (4), tuna° (4), sea bass (4), avocado, salad, tobiko°** (1,4,6), mayonnaise (3), spicy tomato sauce, soy crepe with sesame (3,6,11)

KITCHEN SELECTION

EDAMAME / 4,50 €

Soybean pods (6) with salt

EDAMAME SPICY / 5,00 €

Soybean pods (6) with salt and spicy sauce

WHITE RICE / €3.00

FRIES / €4.50

CHEDDAR FRIES / €4.90

French fries with melted cheese (7)

CHEESE NACHOS / €7.00

Corn triangles, cheese (7), jalapenos

CHICKEN KARAAGE / 13,50 €

Fried chicken nuggets (1,9) with white rice, mayonnaise (3) and teriyaki sauce (1,6)

SHRIMP ROLLS / €13.50

5 pcs - Breaded prawns° with Japanese panko (1,2), teriyaki sauce (1,6), spicy cream (3) and curry powder

GYOZA DI GAMBERI / 7.00€

4pcs - fried shrimp ravioli

TAKOYAKI / 7.00€

4pcs - octopus meatballs with mayo, katsuobushi and tonkatsu (1,3,4,6,9,14)

LIME SHRIMP / €13.00

9 pcs - Tempura prawns, spicy cream, yuzu, chives, sesame seeds and lime (1,2,3,4,6,7,11,12)

POKE & SALAD

MONTE FUJI POKE / 16,00 €

Rice, salmon° (4), tuna° (4), avocado, spicy cream (3), ginger, tobiko°* (1,4,6), ponzu sauce (1,6), extra virgin olive oil, fresh wasabi (1,6), teriyaki sauce (1,6), sesame seeds (11)

BRAZILIAN POKE / 15,50 €

Rice, diced tuna° (4) and salmon° (4), mango, avocado, mango gazpacho, wakame seaweed° (11), sesame seeds (11), almonds (6,8), teriyaki sauce (1,6)

MAKAPUU POKE / 15,00 €

Rice, salmon° (4), breaded shrimp° (1,2), jalapeño, avocado, lollo lettuce, sesame sauce (1,5,6,11), sesame seeds (11), spicy cream (3), teriyaki sauce (1,6)

JAPANESE POKE / 15,00€

Rice, salmon carpaccio° (4), fresh wasabi (1,6), wakame seaweed° (11), wasabi yuzu dressing (1,6,10), sesame seeds (11), ginger

RIO POKE / 13,00€

Rice, prawns° (2,12), salmon° (4), chickpeas, avocado, sesame sauce (1,5,6,11), sesame seeds (11)

CHICKEN POKE / 12,00€

Rice, chicken, cherry tomatoes, almonds (6,8), avocado, edamame° (6), chickpeas, sesame sauce (1,5,6,11), sesame seeds (11)

AMAZZONICO POKE / €11.00

Rice, carrots, avocado, cherry tomatoes, mango, sesame sauce (1,5,6,11), sesame seeds (11), mango gazpacho, wakame seaweed° (11), edamame° (6)

SALMON SALAD / €14.00

Salad, cucumber, carrots, avocado, salmon° (4), cherry tomatoes, sesame dressing (11), bo dressing (6), sesame seeds (11)

CHICKEN SALAD / €12.00

Salad, cucumber, carrots, avocado, chicken, cherry tomatoes, almonds (8), sesame sauce (11), bo dressing (6)

GREEN SALAD / 9,00 €

Salad, cucumber, carrots, avocado, corn, cherry tomatoes, sesame seeds (11), sesame sauce (11), almonds (8), bo dressing (6)

CREATE YOUR OWN POKE / €14.00

CHOOSE THE BASE: Sushi rice, Brown rice, Salad

CHOOSE THE PROTEINS (2 INGREDIENTS): Salmon(4), Tuna(4), Breaded shrimp(1,2), Cooked shrimp(2), Salmon(4) sriracha, teriyaki chicken(6)

CHOOSE THE VEGETABLES (4 INGREDIENTS): Salad, Edamame(6), Chickpeas, Sweet corn, Wakame seaweed(11), Carrots, Cucumbers, Jalapenos, Cherry tomatoes, Avocado, Mango, Philadelphia, bean sprouts(6), Red cabbage, Greek feta

CHOOSE THE SAUCES (2 INGREDIENTS): Ponzu sauce(1,6), Teriyaki sauce(1,6), Sriracha, Spicy cream(3), Sesame sauce(1,5,6,11), Kimchi sauce, wasabi yuzu dressing(1,6,10), Extra virgin olive oil, Mango gazpacho, Mayonnaise(3), Soy(6), Wasabi mayo(3,10)

ADD THE TOPPING (1 INGREDIENT): Sesame seeds(11), Toasted almonds(8), Pistachio grains(8), Crispy onion(1)

EXTRA VEGETABLE /1€

EXTRA SAUCE AND TOPPING /0.50€

EXTRA PROTEIN /2€

COCKTAILS

SPRITZ / 7,50 €

Aperol, Campari

EXOTIC SPRITZ / 8.00 €

CAIPIRINHA / 8.00 €

Cachaça Leblon, lime and sugar:

Classic, mango or passion fruit

CAIPIROSKA / 8.00 €

Vodka, lime and sugar Classic, mango

or passion fruit

GIN TONIC / 8,00 €

Classic or grapefruit

NEGRONI / 8,00 €

Martini, gin, vermouth, orange

SBAGLIATO / €8.00

Martini, vermouth, sparkling wine,

orange

AMERICANO / 8.00 €

Martini, red vermouth, soda, orange

AMARI / 4,00 €

Montenegro, Cape Town

CAMPARI SODA / €4.00

NON-ALCOHOLIC / €7.00



WINES

Glass / Bottle

PROSECCO

7.00€

23.00€

MONTEROSSA

40.00€

FALANGHINA

7.00€

24.00€

MULLER THURGAU

7.00€

25.00€

PINOT NERO

7.00€

26.00€

BEVERAGE

WATER / €2.00

Still or sparkling

COCA-COLA / 4.00 €

COCA-COLA ZERO / 4.00 €

SPRITE / 4.00 €

FANTA / 4.00 €

ESTATEATHÈ / €4.00

Lemon or peach

LURISIA / 4,00 €

Gazzosa, lemonade or chinotto

REDBULL / €4.00

BUBBLE TEA / 7.00€

TONIC / €4.00

CRODINO / 3,00 €

DRAFT BEER 0.2l / €5.00

DRAFT BEER 0.4l / €7.00

BEER ASAHI / 6.00 €

BEER KIRIN / 6.00 €

SMOOTHIE / 7.00€

Banana, mango, strawberry, peach,
summer fruits, exotic fruits

THE APERITIF BY BOMAKI!

A DRINK OF YOUR CHOICE +

4PCS DRAGON YELLOW +

4PCS TERIYAKI SALMON+

2 PCS TAKOYAKI+

2 PCS GYOZA

15,00 €

available every day from 4:30 pm to 6:30 pm



DESSERT

MOCHI / 2,50 €

Mango, chocolate or strawberry

DUBAI CHOCOLATE ° / 7

Milk chocolate mousse with pistachio heart and kataifi pastry on a cocoa shortcrust pastry base (1,3,6,7,8)

TIRAMISU° / 7

Mascarpone cream, coffee-flavored ladyfingers, and a dusting of cocoa. (1,3,7,8)

CHOCO TRILOGY° / 7

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

EXOTIC DESIRE° / 7

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

YUZU TART° / 7,00€

Shortcrust pastry tart with yuzu ganache and Italian meringue foam (1,3,6,7,8)

ROCHER° / 7

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

BAKERY

EMPTY CROISSANT / €1.80

STUFFED CROISSANT / €2.00

Chocolate, cream, jam

DONUT / 3,00 €

COOKIES / 3,00 €

BROWNIES / 3,00 €

CUPCAKE / 3,00 €

CAFETERIA

COFFEE / €1.50

MACCHIATO COFFEE / €1.50

DECA COFFEE / €1.70

AMERICAN COFFEE / €2.00

GINSENG / €2.00

BARLEY / €2.00

CORRETTO COFFEE / €2.50

MAROCCHINO / €2.00

CAPPUCCINO / €2.00

DECA CAPPUCCINO / €2.20

LACTOSE-FREE CAPPUCCINO / €3.00

SOY CAPPUCCINO / €3.00

BARLEY CAPPUCCINO / €3.00

GINSENG CAPPUCCINO / €3.00

WHITE MILK / €2.00

LACTOSE-FREE WHITE MILK / €2.50

WHITE SOY MILK / €2.50

MACCHIATO LATTE / €2.30

MILK SOY MACCHIATO / €3.00

MILK-FREE LATTE MACCHIATO / €3.00

FRUIT JUICE / €3.50

FRESHLY SQUEEZED JUICE / €5.00

TEA AND INFUSIONS / €3.50

COFFEE CREAM / €4.00

° Frozen products – In the absence of fresh products we reserve the right to serve frozen products

ALLERGEN TABLE DISPLAYED: fishery products are purchased fresh and subjected to a freezing treatment as required by regulation 853/04. It is not possible to exclude cross-contamination from the following allergens: Wheat

1: CEREALS CONTAINING GLUTEN: Wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products; 2:

CRUSTACEANS and products thereof; 3: EGGS and products thereof; 4: FISH and products thereof; 5: PEANUTS and products thereof; 6: SOYBEANS and products thereof; 7: MILK and products thereof; 8: NUTS: almonds, hazelnuts,

walnuts, cashew nuts, pecan nuts, Brazil nuts, Queensland nuts and products thereof; 9: CELERY and products thereof; 10: MUSTARD and products thereof; 11: SESAME SEEDS and products thereof; 12: SULPHUR DIOXIDE AND

SULPHITES in concentrations > 10 mg/kg or 10 mg/l expressed as SO₂; 13: LUPINS and products thereof; 14: MOLLUSCS and products thereof.

*Tobiko contains the colorings E110 and E124, which may adversely affect children's activity and attention.