

BOMAKI EXPERIENCE

Autumn Edition

ENVELOPING, AROMATIC AND INTENSE.
OUR TASTING ITINERARY DEDICATED TO THE FLAVORS OF AUTUMN

EDAMAME

Steamed soybean pods° with Maldon salt

(6)

CRISPY SHRIMP

Prawn° chips with togarashi chilli and Maldon salt accompanied by Japanese mayonnaise and lime

(1,2,3,10,11,12)

TUNA AND MANGO TARTARE

Tuna tartare° and mango tartare, seasoned with ponzu sauce, accompanied by fresh wasabi°

(1,4,6)

SALMON TRUFFLE

Seared salmon° sashimi on a bed of yuzu miso sauce topped with spicy cream, teriyaki sauce, truffle carpaccio and pistachios

(1,3,4,5,6,7,8,9,12)

TUNA IN A CRUST

Panko-crusted tuna served with tonkatsu sauce, dill mayonnaise and lime

(1,2,3,4,6,7,9,11,14)

TACO SPICY SALMON

Mini taco with diced salmon°, avocado cream, cherry tomatoes seasoned with extra virgin olive oil, chives, sesame seeds, Sriracha sauce and Maldon salt

(1,4,11)

NIGIRI DUO

Sea bass° nigiri with jalapeño and scallop° nigiri with spicy cream

(3,4,6,14)

URAMAKI DRAGON CLASSIC

4 pcs - Uramaki with breaded shrimp° inside covered with avocado carpaccio and teriyaki sauce

(1,2,6,11)

€32 per person - cover charge included

minimum two people

AVAILABLE FOR DINNER FROM MONDAY TO THURSDAY