# BOMAKI

## À LA CARTE MENU

# GET INSPIRED FROM BOMAKI SELECTION




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# BOMAKI SELECTION

***Our iconic routes***

*A journey through the flavours of Bomaki, ideal for sharing.*
*Recommended for two people.*

## CHEF'S SELECTION

### SASHIMI MIX SPECIAL
15 pcs - Tuna , salmon , sea bass , amberjack°, scallop°, red shrimp°, fresh wasabi° and ginger
(1,2,4,6,12,14)

### NIGIRI MIX SPECIAL
10 pcs - Nigiri with salmon , sea bass , amberjack°, tuna° and red shrimp°
(1,2,3,4,6,12,14)

### LOBSTER GRATIN ROLL
4 pcs - Breaded shrimp°, avocado, au gratin lobster tartare, prawns°, tobiko°*, spicy cream and teriyaki sauce
(1,2,3,4,6,11,12)

### SALMON & RED SHRIMP ROLL
4 pcs - Seared salmon with ponzu and extra virgin olive oil, avocado, red shrimp°
(1,2,4,6,11,12,14)

**€ 71**

## SALMON LOVERS

### SALMON SASHIMI
5 pcs - Salmon accompanied by fresh wasabi° and ginger
(1,4,6)

### SALMON NIGIRI
6 pcs - Seared salmon on rice with spicy cream
(3,4,6)

### FLAMED SALMON ROLL
4 pcs - Salmon , avocado, seared salmon carpaccio, spicy cream, tempura crisps and teriyaki sauce
(1,2,3,4,6,7,11,14)

### SALMON MANGO ROLL
4 pcs - Salmon, avocado and mango sauce
(4, 11)

### CRISPY SALMON ROLL
4 pcs - Salmon, cream cheese, avocado, almonds and teriyaki sauce
(1,4,6,7,8,11)

### SALMON & TRUFFLE ROLL
4 pcs - Salmon tartare , truffle carpaccio, spreadable cheese and avocado
(3,4,7,9,11,12)

**€ 54**

## BOMAKI ICONIC ROLLS

### LOBSTER GRATIN ROLL
4 pcs - Breaded shrimp , avocado, au gratin lobster tartare, prawns°, tobiko°*, spicy cream and teriyaki sauce
(1,2,3,4,6,11,12)

### SALMON & RED SHRIMP ROLL
4 pcs - Seared salmon with ponzu and extra virgin olive oil, avocado, red shrimp°
(1,2,4,6,11,12,14)

### SEA BASS GUACAMOLE ROLL
4 pcs - Sea bass in tempura, avocado, seared sea bass° carpaccio and guacamole
(1,2,3,4,6,7,11,14)

### TUNA WASABI ROLL
4 pcs - Tuna , avocado, fresh wasabi and yuzu miso sauce
(1,4,6,11)

### FLAMED SALMON ROLL
4 pcs - Salmon , avocado, seared salmon carpaccio, spicy cream, tempura crisps and teriyaki sauce
(1,2,3,4,6,7,11,14)

### AMBERJACK HOTATE ROLL
4 pcs - Amberjack , avocado, wasabi mayo, chives, Amberjack carpaccio°, scallop tartare° and jalapeño
(3,4,10,11,14)

**€ 47**

# START & SHARE

## BOMAKI STARTER MIX CHEF'S PICK — 29.5
Lime shrimp, purple korokke, mixed gyoza

*Recommended for two people*

## EDAMAME — 4.5
Steamed soybean pods with Maldon salt

*(6)*

## LIME SHRIMP ICONIC — 13
Tempura prawns with spicy cream, yuzu, chives, sesame seeds and lime

*(1,2,3,4,6,7,11,12)*

## EBI STICKS — 13
5 pcs - Breaded prawns with teriyaki sauce, spicy cream and curry powder

*(1,2,3,5,6,8,9,10,11,12)*

## SEA BASS GYOZA — 9.5
4 pz

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

## SHRIMP GYOZA — 9.5
4 pz

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

## VEAL AND MISO GYOZA — 9.5
4 pz

*(1,6)*

## BEEF GYOZA — 9.5
4 pz

*(1)*

## GYOZA MIX — 9.5
Selection of the four varieties: one gyoza per type

*(1,2,4,6,11,12,14)*

## GOLDEN CAULIFLOWER — 6
Fried cauliflower roses served with yuzu miso sauce and Maldon salt

*(1,6,11)*

## PURPLE KOROKKE NEW — 7
Purple sweet potato croquettes served with yuzu miso mayonnaise

*(1,3,6,10)*

## MISO SOUP — 4
Miso broth enriched with wakame seaweed and spring onions

*(4,6)*

# SUSHI & SASHIMI

**PAIR WITH A CLASSIC MARGARITA!**

## SASHIMI MIX SPECIAL — 28
15 pcs - Tuna°, salmon°, sea bass°, amberjack°, scallop° and red prawn° accompanied by fresh wasabi° and ginger
*(1,2,4,6,12,14)*

## NIGIRI MIX SPECIAL — 26
10 pcs - Nigiri with salmon°, sea bass°, amberjack°, tuna° and red shrimp°
*(1,2,3,4,6,12,14)*

## SALMON SASHIMI — 10
5 pcs - Salmon° accompanied by fresh wasabi° and ginger
*(1,4,6)*

## SALMON NIGIRI — 5
2 pcs - Seared salmon on rice with spicy cream
*(3,4,6)*

## TUNA NIGIRI — 5
2 pcs - Seared tuna° on rice with fresh wasabi°
*(1,4,6)*

## SEA BASS NIGIRI — 5
2 pcs - Sea bass° on rice with truffle pearls
*(4,14)*

## AMBERJACK NIGIRI — 5
2 pcs - Amberjack° on rice with jalapeño
*(1,4,6)*



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# RAW BAR

**PAIR WITH OUR MARACUJA CAIPIRINHA!**

## CARPACCIO FLAMBÈ SPECIAL ICONIC — 26
Salmon°, tuna°, sea bass°, red prawn°, scallop°, lobster tartare au gratin, prawns°, tobiko°*, spicy cream seared with ponzu sauce and extra virgin olive oil, avocado, chives, sesame seeds and sakura mix

*(1,2,3,4,6,11,12,14)*

## SASHIMI EXOTIC ICONIC — 22
Salmon°, tuna°, sea bass°, scallop° and red prawn° accompanied by mango, passion fruit and physalis sauce

*(4)*

## SALMON TATAKI — 20
Seared salmon° with yuzu miso sauce, truffle pearls and sakura mix

*(4,6,14)*

## SEA BASS AND SHRIMP CEVICHE NEW — 19
Sea bass°, prawns°, avocado, jalapeño and mango, cilantro, red onion, lime and chili pepper

*(2,4,7,11,12)*

## TUNA WITH TUNA SAUCE — 17
Tuna carpaccio° and tuna sauce, with dry miso, truffle pearls, lime zest and yuzu miso

*(3,4,6,9,10,14)*

## FLAMBÉED SALMON CARPACCIO — 15
Seared salmon carpaccio with ponzu sauce and extra virgin olive oil, chives, sesame seeds and sakura mix

*(1,4,6,11)*

## FLAMBÉED AMBERJACK CARPACCIO — 16
Seared amberjack carpaccio° with ponzu sauce and extra virgin olive oil, chives, sesame seeds and sakura mix

*(1,4,6,11)*

## TUNA AND MANGO TARTARE NEW — 14.5
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 cream and sakura mix

*(1,4,6)*

## BO TARTARE ICONIC — 14.5
Avocado, diced salmon°, cream cheese, almonds, teriyaki sauce, tobiko°* and sakura mix

*(1,4,6,7,8)*




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# HANDROLL EXPERIENCE

A creative and fun taste experience
**perfect for sharing and composing!**

## SALMON HAND ROLL 22

Rice with salmon, spicy cream, guacamole, kataifi paste, sesame seeds, teriyaki sauce, served with crispy seaweed sheets

*(1,3,4,6,11)*

## TUNA HAND ROLL 22

Rice with tuna°, spicy cream, guacamole, truffle pearls, sesame seeds, teriyaki sauce to be enjoyed with crispy seaweed sheets

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

## SALMON & TUNA HAND ROLL 22

Rice with salmon°, tuna°, guacamole, kataifi pasta, spicy cream, sesame seeds, truffle pearls to be enjoyed with crispy seaweed sheets

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

## LOBSTER SUSHI BAKE 20

Soft layers of rice, lobster and prawn tartare°, teriyaki sauce, spicy cream, sesame seeds, tobiko°* and crispy tomato crumble, baked in the oven to be enjoyed with crispy seaweed sheets

*(1,2,3,4,6,11,12)*

**PAIR OUR HANDROLLS WITH CA' DEL BOSCO AND MAKE YOUR EXPERIENCE EVEN MORE SPECIAL!**

# HOT & BURRITOS

## FROM THE KITCHEN

### SAKE TERIYAKI — 17
Grilled salmon fillet with teriyaki sauce served with white rice with sesame seeds

*(1,4,6,11)*

ALSO AVAILABLE WITH GLUTEN-FREE TERIYAKI

### CHICKEN KARAAGE KIDS LOVE IT — 14
Panko breaded chicken pieces, served with rice, teriyaki sauce and mayonnaise

*(1,3,6,7,9,10)*

### TERIYAKI CHICKEN — 13
Chicken in caramelized teriyaki sauce served with white rice with sesame seeds and sweet potato fries

*(1,6,11)*

## BOMAKI THE BURRITOS

**TRY THEM WITH OUR PINEAPPLE MOJITO**

COMPLETE YOUR BURRITO WITH SWEET POTATO FRIES! +€3

### SPICY SALMON BURRITO CHEF'S PICK — 17
Salmon°, spicy cream, salad, peach in syrup, breaded prawns°, guacamole sauce, rice and soy crepe

*(1,2,3,4,6)*

### SPICY MIX BURRITO — 17
Diced salmon°, tuna°, sea bass°, avocado and tobiko°* with spicy tomato sauce, mayonnaise, rice and soy crepe

*(1,3,4,6,9)*

### TERIYAKI CHICKEN BURRITO — 15.5
Chicken with teriyaki sauce, avocado, lettuce, cream cheese, jalapeño, rice and soy crepe

*(1,3,4,6,7,8,10,12)*

### PICANHA BURRITO ICONIC — 15.5
Sautéed picanha with yakiniku sauce, avocado, mayonnaise, lettuce, sweetcorn, rice, and soy crepe with sesame seeds.

*(1,3,6,10,11)*

### VEGGIE BURRITO — 13
Salad, avocado, guacamole, cream cheese, almonds, parmesan shavings, rice and soy crepe

*(3,6,7,8)*

# URAMAKI SPECIALS

Roll with rice and sesame seeds on the outside and nori seaweed that wraps the filling

**Served in portions of 4**

## BEEF TARTARE & TRUFFLE NEW — 9.5
Beef tartare° seasoned with mustard, avocado, Japanese mayonnaise and truffle carpaccio
*(3,7,9,10,12)*

## SPICY BEEF TARTARE NEW — 9
Beef tartare° seasoned with mustard, Sriracha sauce, jalapeño and Japanese mayonnaise
*(3,10,12)*

## AMBERJACK TARTARE NEW — 9.5
Avocado, salad, shiso, seared amberjack carpaccio° with ponzu sauce and extra virgin olive oil, amberjack tartare° and green sriracha sauce
*(3,10,12)*

## AMBERJACK HOTATE NEW — 9
Amberjack°, avocado, wasabi mayo, chives, amberjack carpaccio°, scallop tartare° and jalapeño
*(3,4,10,11,14)*

## SALMON RED SHRIMP BEST SELLER — 9
Seared salmon with ponzu and extra virgin olive oil, avocado, red shrimp
*(1,2,4,6,11,12,14)*

## CARNIVAL — 9
Salmon° and avocado, sea bass carpaccio°, tuna° and avocado seared with ponzu sauce and extra virgin olive oil, truffle pearls
*(1,4,6,11,14)*

## SALMON & TRUFFLE — 8.5
Salmon tartare°, truffle carpaccio, spreadable cheese and avocado
*(3,4,7,9,11,12)*

## LOBSTER GRATIN WITH MANGO — 8.5
Breaded shrimp°, avocado, mango carpaccio, au gratin lobster tartare, prawns°, tobiko°*, spicy cream, mango and teriyaki sauce
*(3,4,7,9,11,12)*

## LOBSTER GRATIN BEST SELLER — 8
Breaded shrimp°, avocado, gratinated lobster tartare, prawns°, tobiko°*, spicy cream and teriyaki sauce
*(1,2,3,4,6,11,12)*


SPICY BEEF TARTARE

# URAMAKI SIGNATURE

**BASIL SEA BASS** ICONIC — 7.5
Sea bass tempura, avocado, sea bass carpaccio, fresh basil, wasabi mayo sauce and basil emulsion
*(1,2,3,4,6,7,10,11,14)*

**PISTACHIO TUNA** — 7.5
Tuna and cream cheese, avocado and chopped pistachios
*(4,7,8,11)*

**MANGO AMBERJACK** NEW — 7.5
Breaded shrimp, avocado cream, amberjack tartare and mango sauce
*(1,2,4,11)*

**TUNA WASABI** — 7.5
Tuna, avocado, fresh wasabi and yuzu miso sauce
*(1,4,6,11)*

**SWEET POTATO ROLL** NEW — 7.5
Purple sweet potatoes, avocado, cream cheese, truffle carpaccio and crispy tomato crumble
*(1,3,6,7,9,10,11,12)*

**MANGO SALMON** — 7
Salmon, avocado and mango salsa
*(4,11)*

**SALMON TERIYAKI** — 7
Breaded shrimp, salmon, teriyaki sauce and spicy cream
*(1,2,3,4,6,11)*

**FLAMED SALMON** BEST SELLER — 7
Salmon, avocado, seared salmon carpaccio, spicy cream, tempura crisps and teriyaki sauce
*(1,2,3,4,6,7,11,14)*

**CRISPY AMBERJACK** NEW — 7
Breaded shrimp, amberjack carpaccio, yuzu miso sauce, sriracha sauce, and kataifi pasta
*(1,2,4,6,11)*

**TUNA TERIYAKI** — 6.5
Breaded shrimp, tuna tartare, spicy cream, teriyaki sauce
*(1,2,3,4,6,11)*

**SEA BASS GUACAMOLE** — 6.5
Sea bass tempura, avocado, seared sea bass carpaccio and guacamole
*(1,2,3,4,6,7,11,14)*



# URAMAKI SELECTION:
# **BOMAKI ICONIC ROLLS**

# URAMAKI CLASSICS

## SPICY SALMON BEST SELLER — 7
Salmon, avocado, Sriracha sauce, spicy cream and tempura crisps
*(1,2,3,4,6,7,11,14)*

## SPICY TUNA — 7
Tuna and avocado, avocado carpaccio, sriracha sauce, spicy cream and tempura crisps
*(1,2,3,4,6,7,11,14)*

## CRISPY SALMON — 6.5
Salmon, cream cheese, avocado, almonds and teriyaki sauce
*(1,4,6,7,8,11)*
**ALSO AVAILABLE WITH GLUTEN-FREE TERIYAKI**

## DRAGON CLASSIC KIDS LOVE IT — 6
Breaded shrimp, avocado carpaccio and teriyaki sauce
*(1,2,6,11)*

## DRAGON YELLOW KIDS LOVE IT — 6
Breaded shrimp, tempura crisps and teriyaki sauce
*(1,2,4,6,7,11,14)*

## DRAGON VEGGIE NEW — 6
Purple sweet potato and avocado, avocado carpaccio and teriyaki sauce
*(1,6)*

## VEGGIE TRUFFLE — 6.5
Salad and avocado, pistachio puree, truffle carpaccio, chopped pistachios
*(3,7,8,9,11,12)*

## VEGGIE — 6
Salad, avocado and almond flakes
*(8,11)*

# DESSERT

## DESSERT & COFFEE 8

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

## THE TIRAMISU BEST SELLER 7
Mascarpone cream, coffee-flavored ladyfingers, and a dusting of cocoa powder. A timeless classic to savor spoonful after spoonful.
(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)

## 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)

*Cover charge 3 euros*

° 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 colors E110 and E124, which may have an adverse effect on activity and attention in children.

# MENU BEVERAGE

## CLASSICS

**WHITE MARTINI SPRITZ** 8
Martini Bianco, prosecco, soda, lime and lemon zest

**MARTINI BITTER SPRITZ** 8
Martini Bitter, prosecco, soda, orange

**ST GERMAIN SPRITZ** 8
St. Germain, prosecco, soda, lemon, mint

**SPRITZ** 8
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, sparkling wine, orange

**NEGRONI MARTINI** 8
Martini Bitter, Gin, Martini Rosso, orange

## GIN & TONICS

**GIN TONIC - BOMBAY SAPPHIRE** 10
Classico london dry

**GIN TONIC - MARE** 12
Flavored Mediterranean Gin

**GIN TONIC - HENDRICK'S** 12
Refreshing with a strong character

# SHARING

### XXL CAIPIRINHA — 32.5
An experience to share: our XXL caipirinha, perfect for 5 people to enjoy and share.
Served in the classic version, accompanied by a juice of your choice to add as desired.

# SIGNATURE

### MARGARITA — 8
Cazadores Tequila, Triple Sec, lime juice, and salt

### MARGARITA WITH EXOTIC FRUITS — 8
Cazadores Tequila, Triple Sec, lime juice; choose from:
**passion fruit** / **mango** / **guava** / **pineapple** / **strawberry**

### EXOTIC FRUIT CAIPIRINHA — 8
CachaÇa Leblon, crushed lime and sugar; choose from:
**passion fruit** / **mango** / **guava** / **pineapple** / **strawberry**

### CLASSIC CAIPIRINHA — 7.5
Cachaça Leblon, lime and pesto zucchero

### EXOTIC FRUIT CAIPIROSKA — 8
42 Below vodka, lime, and crushed sugar; choose from:
**passion fruit** / **mango** / **guava** / **pineapple** / **strawberry**

### CLASSIC CAIPIROSKA — 7.5
42 Below vodka, lime and crushed sugar

### MOJITO — 7.5
Bacardi Carta Blanca, soda, lime, mint and crushed sugar

### EXOTIC FRUIT MOJITO — 8
Bacardi Carta Blanca, soda water, lime, mint, and crushed sugar; choose from:
**passion fruit** / **mango** / **guava** / **pineapple** / **strawberry**

# WINE LIST (12)

## BUBBLES

Glass/Bottle

**BRUT PRESTIGE** 10 / 65
Ca' del Bosco - Franciacorta

**VALDOBBIADENE PROSECCO** 6 / 24
Stefano Bottega - Veneto

## WHITE WINES

Glass/Bottle

**RIBOLLA GIALLA MARALBA** 32
Marco Felluga - Friuli Venezia Giulia

**LUGANA** 7 / 30
Ca' dei Frati - Lombardy

**SAUVIGNON** 7 / 30
St. Michael Eppan - Trentino Alto Adige

**GEWURZTRAMINER** 7 / 28
St. Michael Eppan - Trentino Alto Adige

**CHARDONNAY LA FUGA** 7 / 28
Tenuta di DOnnafugata - Sicily

**FALANGHINA DEL SANNIO** 7 / 26
Mastroberardino - Campania

**VERMENTINO** 7 / 25
Sella & Mosca - Sardinia

## RED WINES

Glass/Bottle

**PINOT NERO** 7 / 26
St. Michael Eppan - Trentino Alto Adige

# BEVERAGE

## SOFT DRINKS 3.5

## ASAHI OR KIRIN BEER 6
Japanese beer 33cl, (1)

## DRAFT BEER 6
(1)

## WATER 2
Still or sparkling

## COFFEE 2

## AMARO 5

# ALCOHOL FREE

## VIRGIN CAIPIRINHA 7.5
Muddled lime and sugar, ginger ale; choose from:
**passion fruit** / **mango** / **guava** / **pineapple** / **strawberry**

## VIRGIN MOJITO 7.5
Muddled lime, mint, and sugar, ginger ale; choose from:
**passion fruit** / **mango** / **guava** / **pineapple** / **strawberry**

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