



## APPETIZERS

*Small tastings at the beginning*

<b>EDAMAME</b> - SOYBEAN PODS	<b>5</b>
<b>EDAMAME SPICY</b> - SPICY SOYBEAN PODS	<b>6</b>
<b>WAKAME SALAD</b> - SEAWEED SALAD MARINED IN DASHI AND SOYA SAUCE	<b>10</b>
<b>TAKOYAKI (4PCS)</b> - FRIED OCTOPUS MEATBALLS ACCOMPANIED BY TERIYAKI SAUCE, MAYO PONZU AND TUNA FLAKES DRIED	<b>10</b>
<b>EBI SALAD (6PCS)</b> - RED PRAWNS IN TEMPURA WITH JULIENNE SALAD, AVOCADO AND WASABI DRESSING WRAPPED IN RICE PAPER	<b>18</b>
<b>SEARED SALMON</b> - SALMON FRESHLY SCALDED ACCOMPANIED WITH JAPANESE SAUCE, CHIVES AND SALAD	<b>18</b>
<b>TRIANGLE TUNA</b> - TUNA FRESHLY SCALDED BY JAPANESE SAUCE, CHIVES, SALAD AND PISTACHIO CHOPPED	<b>20</b>
<b>SPRING SALAD</b> - MIXED FISH SALAD WITH TROPEA ONIONS, CUCUMBER, JALAPEÑO AND YUZU DRESSING	<b>22</b>
<b>KAKISU (2PCS)</b> - ROYAL OYSTER WITH PONZU SAUCE, ONION JULIENNE AND SALMON EGGS	<b>15</b>
<b>PRIDE OF JAPAN</b> - WAGYU HAM A5	<b>25</b>



## NIGIRI 2PCS

*Raw fish, rice and creativity*

<b>SAKE</b> - SALMON SEARED AND EGGS SALMON	<b>8</b>
<b>SAMBA</b> - SEA BASS, LIME, CAPERS	<b>9</b>
<b>ZUKE</b> - TUNA MARINATED IN THE SOYA SAUCE AND FRESH WASABI	<b>10</b>
<b>TORO</b> - TUNA FILLET SEARED AND YAKINIKU SAUCE	<b>12</b>
<b>WAGYU</b> - WAGYU HAM A5 SEARED WITH YAKINIKU SAUCE, KARASHI, CHIVES, SESAME	<b>20</b>
<b>TAMAGOYAKI</b> - OMELETTE NIGIRI	<b>6</b>

**SASHIMI 5PCS***Raw fish composition*

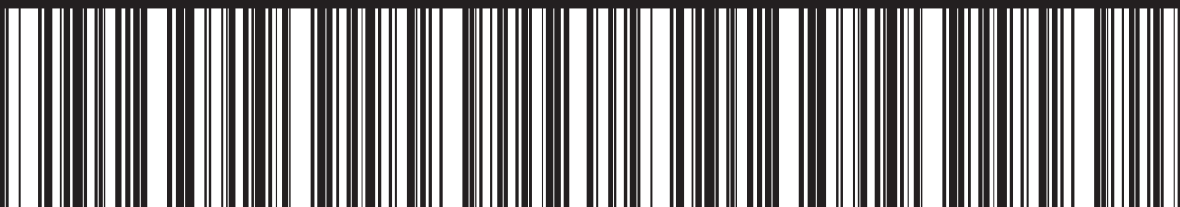
<b>SUZUKI</b> - SEA BASS	<b>10</b>	<b>TENAGA EBI</b> - LANGOUSTINES	<b>18</b>
<b>HOTATE</b> - SCALLOP	<b>12</b>	<b>AMAEBI</b> - RED SHRIMPS	<b>16</b>
<b>SAKE</b> - SALMON	<b>10</b>	<b>HAMACHI</b> - AMBERJACK	<b>10</b>
<b>TORO</b> - TUNA FILLET	<b>15</b>	<b>OSTRICHE</b>	<b>18</b>
<b>MAGURO</b> - TUNA	<b>12</b>		
<b>SASHIMI OFF_SUSHI</b> - SALMON, TUNA, AMBERJACK, SEA BASS, OYSTERS, SHRIMP, RED SHRIMP, BELUGA CAVIAR, TOBIKO (FLYING FISH ROE), IKURA (WILD SALMON ROE), SCALLOP			<b>50</b>

**CARPACCIO***Raw fish finely chopped with a knife*

<b>ZUKE MAGURO</b> - MARINATED AND SEARED TUNA WITH SOYA SAUCE AND WASABI	<b>18</b>
<b>AMAEBI CARPACCIO</b> - RED SHRIMPS CARPACCIO OF MAZZARA DEL VALLO (ITALY) WITH SESAME OIL AND YUZU-SOYA SAUCE	<b>25</b>
<b>TOROSUMINO CAVIALE</b> - CARPACCIO FILLETS OF SEARED TUNA, KARASHI SAUCE, CAVIAR ROYAL OSCIETRA AND CHIVES	<b>30</b>
<b>AMBERJACK CARPACCIO</b> - AMBERJACK CARPACCIO WITH PONZU SAUCE AND JALAPEÑO	<b>18</b>
<b>MIXED CARPACCIO</b> - AMBERJACK, TUNA AND SALMON CARPACCIO	<b>18</b>

**HOSOMAKI 6PCS**

<b>KAPPA MAKI</b> - CUCUMBER	<b>6</b>
<b>TEKKA MAKI</b> - TUNA FISH	<b>9</b>
<b>AVOCADO MAKI</b> - AVOCADO	<b>6</b>
<b>SAKE MAKI</b> - SALMON	<b>8</b>
<b>SUZUKI MAKI</b> - SEA BASS	<b>9</b>
<b>NEGITORO MAKI</b> - PUNCH OF RED TUNA WITH SOYA SAUCE AND SPRING ONION	<b>9</b>



**TARTARE***Raw fish finely chopped*

<b>MAGURO TARTARE</b> - TUNA TARTARE WITH SOYA SAUCE, WASABI AND AVOCADO	<b>15</b>
<b>SAKE TARTARE</b> - SALMON TARTARE WITH SOYA SAUCE, WASABI AND AVOCADO	<b>12</b>
<b>HAMACHI MISO</b> - AMBERJACK TARTARE WITH TOMATO, YUZU AND AVOCADO MISO SAUCE	<b>16</b>
<b>AKAZAEBI TARTARE</b> - LANGOUSTINE TARTARE, SAUCE AND BASE OF SOYA CREAM WITH GINGER AND FENNEL OIL	<b>20</b>
<b>AMAEBI TARTARE</b> - RED SHRIMPS TARTARE OF MAZZARA DEL VALLO (ITALY), YUZU-SOYA SAUCE AND SESAME VEIL	<b>20</b>
<b>WAGYU TARTARE</b> - WAGYU A5 TARTARE, CRACKER, CHICORY AND KATSUOBUSHI	<b>25</b>
<b>TORO'S TARTARE</b> - TUNA FILLETS TARTARE, SPECIAL SOYA SAUCE, QUAIL EGGS, CHIVES AND GINGER	<b>18</b>

**OFF-GIÒ 2PCS***Sushi puffs*

<b>OFF_STYLE</b> - SALMON, QUAIL EGGS, TOBIKO EGGS, CHIVES	<b>8</b>
<b>SALMON OUT</b> - SALMON, TOBIKO, MAYONNAISE, HOT SAUCE	<b>8</b>
<b>SAKE CRAB</b> - SALMON, KING CRAB, MAYONNAISE AND TOBIKO	<b>12</b>
<b>TUNA OUT</b> - TUNA, TOBIKO, MAYONNAISE AND HOT SAUCE	<b>10</b>
<b>SAKE IKURA</b> - SALMON AND EGGS SALMON	<b>6</b>
<b>COURGETTE</b> - SEATED COURGETTE, RED SHRIMPS TARTARE, MAYONNAISE AND TOBIKO	<b>10</b>
<b>ROSE</b> - AMBERJACK, LANGOUSTINE, AVOCADO, TOBIKO, MAYONNAISE AND HOT SAUCE	<b>8</b>
<b>TORO OUT</b> - TUNA FILLETS WITH BLACK CAVIAR OF STURGEON (BELUGA)	<b>15</b>
<b>NEMELOU</b> - AMBERJACK, WHITE FISH TARTARE WITH MISO AND KATAIFI PASTA	<b>8</b>
<b>LOBSTER OUT</b> - AMBERJACK, LOBSTER TARTARE, WASABI AND STURGEON CAVIAR (BELUGA)	<b>15</b>

**CLASSIC URAMAKI 8PCS***Rice rolls and raw fish*

<b>OSHIZUSHI</b> - SPICY SALMON, AVOCADO, EGGS SALMON, TERIYAKI SAUCE	<b>15</b>
<b>YUME</b> - SHRIMPS AND SHISO TEMPURA, TUNA CARPACCIO MARINATED IN SOYA SAUCE WITH WASABI CREAM	<b>18</b>
<b>EBI FLO</b> - SHRIMPS TEMPURA, SALMON SPICY TARTARE AND EGGS SALMON	<b>17</b>
<b>RAINBOW</b> - SALMON AND MIXED CARPACCIO WITH GUACAMOLE AND MAYONNAISE	<b>18</b>
<b>SALMON SPICY</b> - SALMON, AVOCADO, SESAME, SPICY SAUCE AND MAYONNAISE	<b>13</b>
<b>TUNA SPICY</b> - TUNA, AVOCADO, SESAME AND SPICY SAUCE	<b>15</b>
<b>TAMAGO</b> - JAPANESE OMELETTE AND AVOCADO	<b>9</b>

**URAMAKI OFF-SUSHI 8PCS***Rice rolls, raw fish and creativity*

<b>AMBERJACK AND JALAPEÑO</b> - AMBERJACK AND JALAPEÑO WITH CORIANDER COVER	<b>14</b>
<b>SALMONE LOVE</b> - AVOCADO AND TOBIKO WITH COVER OF SALMON TARTARE SEARED WITH BLACK TRUFFLE, SOYA SAUCE AND IKURA	<b>20</b>
<b>KING KRAB CALIFORNIA (4PCS)</b> - CUCUMBER, AVOCADO AND ALASKA ROYAL CRAB TARTARE	<b>20</b>
<b>BLUE LOBSTER</b> - SEARED LOBSTER, GUACAMOLE, CHIVES AND GINGER	<b>25</b>
<b>LANGOUSTINE AND BOTTARGA</b> - SCALLOP AND AVOCADO WITH FRESH LANGOUSTINES, BOTTARGA AND CAVIAR OF STURGEON (BELUGA)	<b>25</b>
<b>OFF_SUSHI</b> - AVOCADO AND TOBIKO WITH TUNA COVERING AND SQUID, IKURA, PULP OF SEA URCHIN, RED SHRIMPS OF MAZZARA DEL VALLO (ITALY) AND SHISO	<b>20</b>
<b>BLACK COD</b> - ALASKA BLACK COD WITH MISO SAUCE	<b>25</b>
<b>WAGYU ROLL</b> - WAGYU A5 FLAMBÈ, ASPARAGUS, COURGETTE CHIPS, SALAD, MALDON SALT AND SMOKED EXTRA VIRGIN OIL	<b>30</b>
<b>TERIYAKI ANGUS</b> - FILLET OF WAGYU HAM A5 COOKED MEDIUM RARE WITH PGI CANTELLO ASPARAGUS AND TERIYAKI SAUCE	<b>30</b>
<b>ROCK'N' ROLL</b> - TEMPURA SHRIMPS, AVOCADO, AMBERJACK SEARED, RED SHRIMPS OF MAZZARA DEL VALLO (ITALY) AND JALAPEÑO SAUCE	<b>25</b>
<b>AKAZAEBI TRUFFLE</b> - SCALDED LANGOUSTINES, AVOCADO, JACKDAW AND TRUFFLE	<b>20</b>
<b>VIRGIL ABLOH (4PCS)</b> - RED SHRIMPS OF MAZZARA DEL VALLO (ITALY), YUZU CREAM, GOLD LEAF, BLACK CAVIAR OF STURGEON (BELUGA)	<b>40</b>

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**BAO BEEF**-STEAMED ORIENTAL BUN WITH BEEF AND SAUTÉ VEGETABLES **10**

**BAO CHICKEN**-STEAMED ORIENTAL BUN WITH CHICKEN AND SAUTÉ VEGETABLES **8**

**BAO SALMON**-STEAMED ORIENTAL BUN WITH TARTARE OF SALMON LITTLE BIT SPICY, CHIVE, GUACAMOLE AND TOBIKO **8**

**BAO TUNA**-STEAMED ORIENTAL BUN WITH TARTARE OF TUNA LITTLE BIT SPICY, JALAPENO, GUACAMOLE AND TOBIKO **10**

**BAO LOBSTER**-STEAMED ORIENTAL BUN WITH STEAMED LOBSTER, MAYONNAISE AND TOMATO **20**

## TEMAKI

**TEMPURA SHRIMPS AND AVOCADO**-SHRIMPS TEMPURA, AVOCADO, MAYONNAISE SERVED WITH KABAYAKI SAUCE **7**

**LOBSTER**-GRATINATED LOBSTER, TEMPURA SHRIMPS, MAYONNAISE SPICY, TOBIKO AND AVOCADO SERVED WITH KABAYAKI SAUCE **12**

**SPECIAL**- SALMON, SCALLOP, RED SHRIMPS, EGGS OF SALMON AND SHISO **15**

**MAGURO**-TUNA, MANGO, AVOCADO, SERVED WITH MAIO-SPICY SAUCE **10**

**SAKE**- SALMON, AVOCADO, SESAME **8**

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**YAKIMESHI SHRIMPS**-RICE WITH SHRIMPS AND VEGETABLES **15**

**YAKISOBA SHRIMPS**- JAPANESE WHEAT SPAGHETTI GRILLED WITH SHRIMPS AND VEGETABLES **15**

**YAKISOBA CHICKEN**-JAPANESE WHEAT SPAGHETTI GRILLED WITH CHICKEN AND VEGETABLES **15**

**YAKI UDON WITH RED SHRIMPS AND PISTACHIO** STIR FRIED UDON NODDLES SPAGHETTI SALTED WITH RED PRAWNS, AVOCADO CREAM AND PISTACHIOS **18**

**YAKI UDON WITH BEEF**-STIR FRIED SPAGHETTI UDON NODDLES WITH VEGETABLES AND BEEF WITH JAPANESE SAUCE **15**

## YOKY

**GYOZA (4PCS)**-JAPANESE RAVIOLI WITH PORK AND VEGETABLES SERVED WITH SPICY SAUCE **12**

**BLACK COD**-MARINATED BLACK ALASKA COD, STEAMED SEASONAL VEGETABLES WITH MISO **30**



<b>YAKITORI (2PCS)</b> - JAPANESE CHICKEN SKEWERS AND SALAD	<b>12</b>
<b>CUT OF WAGYU A5 JAPANESE FRESH WASABI</b>	<b>60</b>
<b>SALMON TERIYAKI</b> -GRILLED SALMON FILLET, TERIYAKI SAUCE, POTATO SALAD	<b>20</b>
<b>GRILLED SEA BASS</b> -SEA BASS FILLET WITH VEGETABLES SERVED WITH TERIYAKI SAUCE AND POTATO SALAD	<b>24</b>

**TEMPURA**

<b>OFF_SUSHI</b> -LOBSTER TEMPURA WITH SAUCE MADE BY CHEF	<b>30</b>
<b>MIX</b> -SEASONAL VEGETABLES AND SHRIMPS	<b>20</b>
<b>YASAI</b> -SELECTION OF SEASONAL VEGETABLES	<b>14</b>



**DESSERT E CREAM**

<b>MOUSSE</b> -LEMON	<b>8</b>	<b>MOUSSE</b> -PUFFED RICES	<b>8</b>
<b>MOUSSE</b> -GINGER AND CHOCOLATE	<b>8</b>	<b>MOUSSE</b> -PISTACHIO	<b>8</b>

**GELATI**

<b>BLACK TEA</b>	<b>5</b>	<b>GINGER</b>	<b>5</b>	<b>BLACK SESAME</b>	<b>5</b>
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**MOCHI 2PCS**

<b>STRAWBERRIES</b>	<b>5</b>	<b>CHOCOLATE</b>	<b>5</b>
<b>GREEN TEA</b>	<b>5</b>	<b>COCONUT</b>	<b>5</b>
<b>VANILLA</b>	<b>5</b>		

**CHOCOLATE**

<b>CHOCOLATE SECRET (2PCS)</b>	<b>2</b>
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<b>CHARGE</b>	<b>3</b>
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## DRINKS

**FILETTE WATER** - STILL/SPARKLING

**3**

**DRINKS** - COKE / COKE ZERO / FANTA

**3**

## BEERS

**ASAHI DRY (33CL)** - JAPANESE BLONDE

5% vol.

**4**

**ASAHI DRY (50CL)** - JAPANESE BLONDE

5% vol.

**6**

**SAPPORO (33CL)** - JAPANESE BLONDE

4,7% vol.

**4**

**TOKYO WHITE BEER (33CL)** - TOKYO ARTISAN

6% vol.

**8**

**TOKYO IPA GREEN BEER (33CL)** - TOKYO,  
BELGIAN INDIAN PALE ALE ARTISAN

6% vol.

**8**

**ARASHI BEER (33CL)** - ITALIAN KELLER, BLONDE,  
LOW FERMENTATION, UNFILTERED

5% vol.

**7**

## JAPANESE WHISKY

**NIKKA FROM THE BARREL**  
BLENDED WHISKY, TORBATO, NIKKA

51.4% vol.

**8**

**NIKKA COFFEY GRAIN**  
NIKKA

45% vol.

**12**

**NIKKA YOICHI**  
SINGLE MALT WHISKY, TORBATO, NIKKA YOICHI

47% vol.

**13**

**ICHIRO'S MALT**  
SINGLE MALT WHISKY, ICHIRO'S MALT

46% vol.

**15**

## UMESHU

**SUPPAI UMESHU SAKE**  
SAKE, YOIGOKOCHI SAKE

11% vol.

**6**

**YUZU SAKE**  
SAKE, YOIGOKOCHI SAKE

7% vol.

**6**

## DIGESTIF

**BRAULIO**

21% vol.

**4**

**MONTENEGRO**

23% vol.

**4**

**JEFFERSON**

60% vol.

**4**

**AVERNA**

29% vol.

**4**

**JÄGERMEISTER**

35% vol.

**4**