

TO START

NACHOS CHEESE & JALAPENOS / 7,00€

Crispy corn tortilla chips with melted cheese and spicy jalapenos (7)

EDAMAME° / 4,50€

Soybean pods° with salt for 2 people (6)

MISO SOUP / €4.00

Miso, with wakame seaweed, spring onions, and konbu seaweed (6)

WHITE RICE / €3.00

RAW BAR

TUNA & PISTACHIO TARTARE / €14.00

Tuna and avocado tartare on a pistachio sauce base and covered with pistachio grains (4,6,8)

TUNA TARTARE / €14.00

Tuna tartare accompanied by a light and citrusy ponzu sauce and puffed rice pearls (1,4,6)

SALMON TARTARE / €14.00

Salmon° tartare accompanied by a light and citrusy ponzu sauce and puffed rice pralines (1,4,6)

FLAMBE' CARPACCIO (12 pcs) / €16.50

A customer favorite. Salmon carpaccio°, tuna and sea bass seared with citrus ponzu sauce and EVO oil, chives, sesame seeds and a floral touch of sakura mix (1,4,6,11)

SALMON SASHIMI (12 pcs) / €17.00

Salmon slices° with fresh wasabi and ginger (1,4,6)

Do you have allergies or intolerances?
Contact our staff to identify the
The most suitable solution for your needs!

AMBERJACK SASHIMI (8 pcs) / €15.00

Japanese amberjack° slices served with fresh wasabi° and salted matcha tea powder (4,6,14)

SALMON TATAKI (7 pcs) / 14,00€

Tasty seared salmon° sashimi with the sweet and citrusy flavour of yuzu miso sauce and truffle pearls (4,6,14)

HOT DISHES

SAKE TERIYAKI / 18,00€

Grilled salmon° fillet wrapped in a sweet teriyaki sauce accompanied by a bowl of white rice topped with sesame seeds (1,4,6,11)

KAARAGE CHICKEN / €13.50

A crunchy, savory battered fried chicken bites accompanied by mayonnaise, teriyaki sauce and a bowl of white rice topped with sesame seeds (1,3,6,9)

SHRIMP ROLLS (5 PCS) / €13.50

Crispy panko-breaded shrimp° paired with delicious sauces: teriyaki, spicy cream and curry powder (1,2,3,6)

BOLINHOS° DE BACALAO (6 PCS) / €6.00

Tasty codfish° balls served with sweet chilli mango sauce (1,3,4,5,6,7,11)

COXINHA° (6 PCS) / €6.00

Crispy and flavorful pastry° filled with chicken and vegetables, served with spicy cream sauce (1,3,6,7)

The ingredients marked with ° can be frozen or deep-frozen at origin.

The food served may contain substances that can cause allergies or intolerances.

URAMAKERIA

Roll with rice and sesame seeds on the outside and nori seaweed that wraps the filling. Our uramaki are served in portions of 8 pieces.

DRAGON ROLL (8 PCS)

CLASSIC / 12,00€

A timeless classic, with breaded shrimp° and mayonnaise inside, wrapped in avocado and teriyaki sauce (1,2,3,6,11)

YELLOW / €11.50

Breaded shrimp° and mayonnaise inside, covered with crunchy tempura flakes and teriyaki sauce (1,2,3,6,11)

TUNA (8 PCS)

TERIYAKI TUNA / 13,50€

Breaded shrimp° and avocado inside, covered with tuna tartare, spicy cream and teriyaki sauce (1,2,3,4,6,11)

TUNA EXPLOSION / 16,00€

Decisive and explosive with tuna tartare, super spicy sauce, mayonnaise, shiso and jalapeno, accompanied by a shot of rice milk, mint syrup and gin. And for the bravest, the Extra Spicy version is available! (3,4,11)

WHITE FISH (8 PCS)

TERIYAKI AMBERJACK / €14.50

Breaded shrimp° and mayonnaise inside, covered with flame-seared Japanese amberjack° tartare with spicy cream and teriyaki sauce (1,2,3,4,6,11)

BASIL SEABASS / €13.50

Refined and delicate with tempura sea bass and avocado inside, sea bass carpaccio on the outside enriched with fresh basil and wasabi mayonnaise sauce that adds a sharp and creamy touch (1,3,4,10,11)

SALMON (8 PCS)

BACON SALMON / €14.00

Salmon tartare°, cream cheese and avocado, covered with crispy bacon and teriyaki sauce (1,4,6,7,11)

MANGO SALMON / €14.00

Salmon° and avocado inside, covered with salmon tartare° and mango gazpacho (4,11)

FLAMED SALMON / €14.00

Rich and indulgent, with salmon° and avocado inside covered with flame-seared salmon° carpaccio, spicy cream sauce with jalapeno, tempura flakes and teriyaki sauce (1,3,4,6,11)

CRISPY SALMON / €13.00

Salmon tartare°, cream cheese and avocado inside sprinkled with almond flakes and teriyaki sauce (1,4,6,7,8,11)

TERIYAKI SALMON / 13,50€

Classic and timeless, with breaded shrimp° inside and avocado covered with seared salmon° carpaccio, spicy cream and teriyaki sauce (1,2,3,4,6,11)

SPICY SALMON / €13.00

Salmon tartare°, avocado and spicy cream inside, covered with tempura flakes and sriracha sauce (1,3,4,11)

VEGGIE (8 PCS)

VEGGIE / 10,00€

Avocado, mango and salad inside, topped with avocado and almond flakes (6,8,11)

VEGGIE TRUFFLE / €12.50

Surprising and tasty, with avocado and iceberg salad inside, avocado, pistachio puree, truffle carpaccio and pistachio grains on the outside (6,8,11)

CHIRASHI

MONTE FUJI CHIRASHI / 16,00€

Rice bowl with salmon°, tuna° and scallop° tartare enriched with avocado, spicy cream, ginger, tobiko°, ponzu sauce, EVO oil, fresh wasabi°, teriyaki sauce and sesame seeds (1,3,4,6,11,14)

BRAZILIAN CHIRASHI / 15,50€

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

JAPANESE CHIRASHI / 15,00€

Rice bowl with salmon carpaccio accompanied by fresh wasabi°, wakame seaweed°, ginger and sesame seeds with a slightly spicy and citrusy wasabi yuzu dressing (1,4,6,10,11)

TUNA CHIRASHI / €16.00

Refined and delicate. Rice bowl with tuna° tataki, fresh wasabi° and ginger, ponzu sauce and wakame seaweed° (1,4,6,11)

Covered per person 3,00 €
(except lunch from Monday to Friday 2,00 €)

SPECIAL ROLL (8 PCS)

SALMON AND RED PRAWNS / €17.50

Exquisitely Sophisticated, with salmon° and avocado inside, topped with seared salmon° and red shrimp° with ponzu sauce and EVO oil (1,2,4,6,11,12)

SALMON AND TRUFFLE / €17.00

Salmon tartare°, cream cheese and avocado enriched with black truffle carpaccio (4,7,11)

LOBSTER AU GRATIN° / €17.00

Irresistibly delicious, with breaded shrimp° and avocado inside, topped with avocado carpaccio, baked lobster tartare, prawns°, tobiko, spicy cream, and teriyaki sauce (1,2,3,4,6,11,12)

BURRITOS

BURRITO SALMON SPICY / 17,00€

Sweet and creamy, filled with salmon tartare° and spicy cream, crispy breaded shrimp°, guacamole, peach in syrup and salad (1,2,3,4,6)

BURRITO PICANHA / 16,00€

Savory sautéed picanha with yakiniku sauce, salad, avocado, corn, and mayonnaise (1,3,6,10,11)

TERIYAKI CHICKEN BURRITO / €14.50

Chicken sautéed in teriyaki sauce with avocado slices, cream cheese, salad and spicy jalapeños (1,3,6,7)

BURRITO SPICY MIX / 16,00€

Diced salmon°, tuna, branzino, and tobiko° seasoned with spicy tomato sauce and mayonnaise (1,3,4,6,11)

DESSERT

BLACK TOKYO / 6,50€

A warm molten chocolate cake with a gooey center. A true indulgence for chocolate lovers (1,3,6,7)

GOLD RIO / 6,50€

A perfect balance between sweet and salty: warm cake with a creamy salted caramel heart (1,3,7)

CHEESECAKE / 6,50€

Classic fresh cheesecake, a light and exotic-flavoured dessert, with a choice of mango or passion fruit topping (3,6,7,8)

CHOCO COCONUT / €6.50

The intense sweetness of chocolate combined with the freshness of coconut, a creamy dessert that transports you to tropical lands (3,5,6,7,8)

MOCHI SELECTION (2 PCS) / 6,50€

Classic Japanese sweets: soft rice cakes filled with ice cream, choose from:

mango (1,3,5,6,7,8,12)
vanilla (6,7,8)
pistachio (3,5,6,7,8)
chocolate (1,6,7,8)

CAFETERIA

CAFE' / 2,00€

espresso, decaffeinated, barley

GREEN CHA' / €2.00

BITTER / 5,00€

Sambuca, Montenegro, Amaro del Capo, Hierbas

COCKTAIL BAR

SIGNATURE

CLASSIC CAIPIRINHA / €7.50

Cachaça Leblon, lime and sugar

CAIPIRINHA WITH EXOTIC FRUITS / €8.00

Cachaça Leblon, lime and and sugar, passion fruit or mango

CLASSIC SAKE CAIPIRINHA / €7.50

Sake, lime and sugar

CAIPIRINHA SAKE WITH EXOTIC FRUIT / €7.50

Sake, lime and sugar, passion fruit or mango

CLASSIC CAIPIROSKA / €7.50

42 Below Vodka, lime and sugar

CAIPIROSKA WITH EXOTIC FRUITS / €8.00

42 Below Vodka, lime and sugar, passion fruit or mango

CLASSIC MOJITO SAKE / €7.50

Sake, soda, lime, mint and sugar

MOJITO SAKE WITH EXOTIC FRUIT / €8.00

Sake, soda, lime, mint and sugar, passion fruit or mango

EXOTIC SPRIZ / 8,00€

Aperol, prosecco, mango

GIN TONIC CORNER

BOMBAY SAPPHIRE / 9,00€

Classic london dry

MALFY AL POMPELMO/ €12.00

Italian with pink grapefruit flavuor

MARE / €12.00

Flavoured Mediterranean Gin

HENDRICK'S / 12,00€

Refreshing with a strong character

CLASSICS

SPRITZ / 7,50€

Aperol/Campari, prosecco, soda

CLASSIC MOJITO / €7.50

rum, soda, lime, mint and sugar

EXOTIC FRUIT MOJITO / €8.00

With exotic fruits: passion fruit or mango

AMERICANO / €8.00

Martini Bitter Riserva, Red Vermouth, soda and orange

NEGRONI / 8,00 €

Martini Bitter Riserva, Gin, Vermouth, orange

SBAGLIATO / €8.00

Martini Bitter Riserva, Vermouth, sparkling wine, orange

ALCOHOL FREE

VIRGIN MOJITO / 7.00€

classic, mango or passion fruit

VIRGIN CAIPIRINHA / €7.00

classic, mango or passion fruit

COLD DRINKS

ESTATHE / 3,50€

peach or lemon

COCA COLA / €3.50

FANTA / 3,50€

WATER / €2.00

still or sparkling

WINES

WHITE WINES

Brolettino Lugana

Ca dei Frati (Lombardia)

GLASS

8,00€

BOTTLE

35,00€

Sharjs Ribolla Gialla

Livio Felluga (Friuli Venezia Giulia)

30,00€

Sauvignon Fallwind

St. Michael Eppan (Trentino Alto Adige)

6,50€

28,00€

Gewurztraminer

St. Michael Eppan (Trentino Alto Adige)

6,00€

26,00€

Chardonnay La Fuga

Tenuta di Donnafugata (Sicilia)

6,50€

26,00€

Falanghina del Sannio

Mastroberardino (Campania)

6,00€

24,00€

Vermentino

Sella&Mosca (Sardegna)

6,00€

23,00€

RED WINES

Pinot Noir

St. Michael Eppan (Trentino Alto Adige)

6,50€

26,00€

ROSE'

Rosa dei Frati

Ca dei Frati (Lombardia)

8,00€

30,00€

SPARKLING

Cuvee Prestige

Ca del Bosco (Franciacorta)

10,00€

60,00€

Satèn Brut

Monterossa (Franciacorta)

40,00€

Prosecco di Valdobbiadene

Astoria (Veneto)

6,00€

23,00€

CERVEZAS

PORETTI 4 LUPPOLI / 5,50€

craft italian beer

ASAHI 0,33 / 5,50€

japanese beer

KIRIN 0,33 / 5,50€

japanese beer

BRANQUINHA 0,33 / 5,50€

our whit craft beer with the delicate taste of lime and ginger

Scan the QR code to view our product cards with all details of ingredients and allergen list



ORIGIN OF INGREDIENTS AND ALLERGEN LIST

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 derived products

9: CELERY

and products derived from it

10: MUSTARD

and products derived from it

11: SESAME SEEDS

and products derived from it

12: SULFUR DIOXIDE AND SULFITES

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

13: SHELLS

and products derived from it

14: MOLLUSCS

and products derived from it

TABLE OF ALLERGENS

Fishery products are bought fresh and subjected to a Freezing treatment as provided for in Reg. 853/04.

