

FOOD AND BEVERAGE

BOMAKI

MENU' LUNCH

From monday to friday

MENU' CHIRASHI / 17,50€ (1, 4, 6, 8, 11)

- Brazilian chirashi: rice, diced tuna° and salmon°, mango, avocado, mango gazpacho, wakame seaweed°, chili pepper, sesame seeds, almonds, teriyaki sauce
- Miso soup
- Edamame°

MENU' URAMAKI / 17,50€ (1, 3, 4, 5, 6, 7, 8, 11)

- Uramaki Salmon Crispy (8 pcs): rice, seaweed°, salmon° tartare, creamy cheese, almond flakes, avocado, teriyaki sauce, sesame seeds
- Coxinha° (2 pcs): batter filled with chicken and vegetables with spicy cream
- Bolinhos° (2 pcs): cod meatballs with sweet chilli mango sauce
- Edamame°

MENU' BURRITO / 18,50€ (1, 3, 4, 6, 11)

- Burrito Spicy Mix: rice, diced salmon°, tuna°, sea bass°, avocado, salad, tobiko°, mayonnaise, spicy tomato sauce, soy crepe with sesame
- Miso soup
- Edamame°

Lunch menus include cover charge and water

STARTERS

NACHOS CHEESE & JALAPEÑOS / 7,00 €

Crispy nachos smothered in melted Edam and Cheddar cheese, enhanced by the bold kick of jalapeños and paprika (7)

EDAMAME / 4,00€

SPICY EDAMAME / 4,50 €

The traditional Japanese welcome, simple and irresistible. Steamed soy bean pods° with maldon salt, available in the classic version or with a spicy twist of sriracha for heat lovers (6)

MISO SOUP / 4,00€

A warm umami embrace. Deep and comforting miso broth, enriched with wakame° seaweed and fresh spring onions (6)

BITES TO SHARE

LIME PRAWNS / 13.00 € TOP

Tempura prawns°, wrapped in spicy cream, yuzu, chives, sesame seeds, and refreshing lime (1,2,3,11,12)

EBI STICKS / 13.00 €

The irresistible crunch of breaded prawns°, elevated with teriyaki sauce, spicy cream, and an exotic hint of curry powder(1,2,3,6)

TAKOYAKI / 8.00 € NEW

Authentic fried octopus° balls, a true icon of Japanese street food. Served with mayonnaise, tonkatsu sauce and katsuobushi (1,3,4,6,9,14)

NIGIRI (2 pz) NEW

MAGURO NIGIRI / 6,00 €

The heart of Japan in the palm of your hand. Slices of seared tuna° over rice, topped with a hint of fresh wasabi° to enhance its intensity (1,4,6)

SAKE NIGIRI / 6,00 €

Sweetness and zest in a single bite. Seared salmon° melts into the rice, lifted by a delicate spicy cream (3,4)

SUZUKI NIGIRI / 6,00 €

The elegance of sea bass in a gourmet experience. Delicate sea bass° over rice, crowned with truffle pearls (4,14)

SUSHI BAR

SPECIAL FLAMBÉ CARPACCIO / 26.00 € **TOP**

The most loved. Salmon°, tuna°, and sea bass° carpaccio, red prawn°, scallop°, and gratinéed lobster tartare, mazzancolle°, tobiko°, and spicy cream, seared with ponzu sauce and extra virgin olive oil, topped with avocado, chives, sesame seeds, and a floral touch of sakura mix (1,2,4,6,11,12,14)

TARTARE TRIO / 17.00 € **NEW**

Three souls, three flavor journeys. Tuna° with pistachio, salmon° with yuzu miso and sea bass° with ponzu. A perfect trio (1,2,3,5,6,8)

EXOTIC SASHIMI / 16.00 €

A tropical explosion of freshness. Salmon°, tuna°, and sea bass° served with mango gazpacho, passion fruit, physalis, and starfruit (4)

TONNATO TUNA / 16.00 € **NEW**

NEWItaly meets Japan in a surprising twist. Tuna° carpaccio with tuna sauce enriched with dry miso and truffle pearls, finished with lime and yuzu miso (3,4,6,10,14)

SEA BASS CEVICHE / 15.00 € **NEW**

Sea bass°, avocado and coconut milk merge with the vibrant flavors of cherry tomatoes, jalapeño, and mango, enhanced with coriander, red onion, and a spicy chili kick for an exotic experience that awakens the senses (4,11)

SALMON TATAKI / 20.00 €

Seared salmon° with yuzu miso sauce, truffle pearls, and sakura mix. A classic revisited with elegance (4,6,14)

SALMON FLAMBÉ CARPACCIO / 14.50 € **TUNA FLAMBÉ CARPACCIO / 14.50 €** **SEA BASS FLAMBÉ CARPACCIO / 14.50 €**

Thin slices of selected fish°, seared with ponzu sauce and extra virgin olive oil to enhance its delicacy, topped with chives, sesame seeds, and a floral sakura mix (1,4,6,11)

Cover charge: €3 (except lunch Monday to Friday €1)

Water: €2

SUSHI BAR

SALMON TARTARE / 14.00 €

Salmon° tartare served with a light and citrusy ponzu sauce and crispy puffed rice pearls (1,4,6)

TUNA PISTACHIO TARTARE / 14.00 €

A bold meeting of robust tuna°, creamy avocado and pistachio spread, topped with rich pistachio crumble (4,5,6,8)

BO TARTARE / 14.00 € **TOP**

Creamy avocado, diced salmon°, cream cheese, and almonds. A burst of textures sealed with teriyaki, tobiko°, and a touch of sakura mix (1,4,6,7,8)

SASHIMI MIX / 17.00 €

(8 pcs) An elegant selection of sashimi featuring slices of tuna°, salmon°, sea bass°, and red prawn°, served with fresh wasabi° and ginger (1,2,4,12)

AMAEBI SASHIMI / 18.00 €

5 pcs - red shrimp° served with fresh wasabi° and ginger (1,2,6,12)

SAKE SASHIMI / 10.00 €

5 pcs - salmon° served with fresh wasabi° and ginger (1,4,6)

MAGURO SASHIMI / 10.00 €

5 pcs - tuna° served with fresh wasabi° and ginger (1,4,6)

SUZUKI SASHIMI / 10.00 €

5 pcs - sea bass° served with fresh wasabi° and ginger (1,4,6)

Ingredients marked with ° may be frozen or source-frozen.
The dishes served may contain substances that can cause allergies or intolerances.

URAMAKERIA

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

URAMAKI SIGNATURE

PISTACHIO TUNA / 15.00 €

Tuna° and creamy cheese, topped with avocado carpaccio and finished with a crunchy pistachio crumble (4,5,6,7,8,11)

MANGO SALMON / 14.00 €

Salmon° and avocado, enhanced by a vibrant mango gazpacho (4, 11)

FLAMED SALMON / 14.00 € **TOP**

Bold and indulgent, with salmon° and avocado inside, topped with flamed salmon° carpaccio, spicy cream, crispy tempura flakes, and teriyaki sauce (1,3,4,6,11)

TERIYAKI TUNA / 13.50 €

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

SPICY SALMON / 13.00 €

Salmon° and avocado topped with sriracha sauce, spicy cream, and crispy tempura flakes. A burst of flavor and texture (1,3,4,11)

SPICY TUNA / 13.00 €

Tuna° and avocado inside, wrapped in avocado carpaccio, with sriracha, spicy cream, and crunchy tempura flakes (1,3,4,11)

CRISPY SALMON / 13.00 €

Crunch and creaminess in perfect harmony. Salmon°, cream cheese, and avocado, topped with almonds and teriyaki sauce (1,4,6,7,8,11)

TERIYAKI SALMON / 13.00 €

Breaded prawns° and salmon°, brought together by teriyaki sauce and spicy cream. A rich and enveloping roll (1,2,3,4,6,11)

MARACUJA TUNA / 13.00 €

Fresh and tropical, with asparagus and avocado inside, topped with tuna° tartare and passion fruit sauce (4,11)

TRUFFLE VEGGIE / 12.50 €

Surprising and flavorful, with asparagus and avocado inside, topped with avocado, pistachio cream, truffle carpaccio, and pistachio crumble (1,5,6,8,11)

SEA BASS YASAI / 12.50 € **NEW**

Asparagus and avocado inside, topped with sea bass° carpaccio, wasabi mayo sauce, and basil emulsion (1,3,4,10,11)

YASAI ROLL / 12.00 €

Asparagus and avocado inside, topped with grilled zucchini dressed with basil oil emulsion (11)

Cover charge: €3 (except lunch Monday to Friday €1)

Water: €2

Do you have any allergies or intolerances?
Contact our staff to find together the solution that
best suits your needs!

URAMAKI CLASSIC

DRAGON FLAME / 12,00€ **NEW**

Breaded prawn° inside, wrapped in red tobiko° and finished with a bold touch of carolina sauce (1,2,4,6,11)

DRAGON CLASSIC / 11,50€ **TOP**

A timeless classic with breaded prawn° inside, topped with avocado and teriyaki sauce (1,2,6,11)

DRAGON YELLOW / 11.00 €

Breaded prawn° inside, topped with mayonnaise, irresistibly crunchy tempura flakes, and teriyaki sauce (1,2,3,6,11)

VEGGIE ROLL / 11.00 €

Asparagus and avocado inside, topped with avocado and almond flakes (8,11)

AVOCADO SALMON / 10.00 €

AVOCADO TUNA / 10.00 €

Timeless classics for lovers of pure, simple flavors (4,11)

URAMAKI SPECIAL

SALMON & RED PRAWN / 17.50 €

The sweetness of salmon° meets the delicacy of red prawn°, with avocado, ponzu, and extra virgin olive oil (1,2,4,6,11,12)

LOBSTER AU GRATIN / 17.00 € **TOP**

Irresistible and exquisite, with breaded prawn° and avocado inside, topped with avocado carpaccio, gratinated lobster tartare, mazzancolle°, tobiko°, spicy cream, and teriyaki sauce (1,2,3,4,6,11,12)

CARNAVAL / 17.00 €

An explosion of flavors and colors, like a Brazilian festival. Sea bass°, salmon°, tuna°, and avocado, seared with ponzu sauce, extra virgin olive oil, and truffle pearls (1,4,6,11,14)

TRUFFLE SALMON / 16.50 €

A sophisticated pairing of salmon° and the richness of truffle, combined with cream cheese and avocado (4,7,11)

KITCHEN SELECTION

TERIYAKI SAKE / 16.00 €

Grilled salmon° fillet with teriyaki sauce, served with a bowl of white rice sprinkled with sesame seeds (1,4,6,11)

MIX TEMPURA / 15.00 € **NEW**

An ode to crunchiness and lightness. Prawns°, sea bass°, and fresh vegetables wrapped in a golden batter. Served with its special sauce and daikon, it's a symphony of textures (1,2,4,6,12)

KARAAGE CHICKEN / 13.00 €

Bite-sized chicken pieces breaded with Japanese panko, crispy on the outside and tender inside. Served with rice, teriyaki sauce, and mayonnaise. (1,3,6,9)

TERIYAKI CHICKEN / 12.00 € **NEW**

Tender chicken in caramelized teriyaki sauce, accompanied by a bowl of white rice with sesame seeds (1,6,11)

BURRITOS

SALMON SPICY BURRITO / 15.00 €

A bold fusion of flavors wrapped in a soft soy crepe. Salmon°, rice, spicy cream, salad, syruped peach, breaded prawns° and guacamole sauce (1,2,3,4,6)

PICANHA BURRITO / 15.00 €

The rich taste of picanha stir-fried with yakiniku sauce paired with rice, avocado, salad, sweet corn, all wrapped in a sesame soy crepe (1,3,6,10,11)

TERIYAKI CHICKEN BURRITO / 15.00 €

Japanese comfort food in burrito form. Chicken with teriyaki sauce, rice, avocado, cream cheese, and jalapeño wrapped in a soy crepe (1,3,6,7)

CHIRASHI

MONTEFUJI / 16.00 €

A mountain of flavors in a bowl. Rice topped with salmon°, tuna°, and scallop° tartare, enriched with avocado, spicy cream, ginger, tobiko°, ponzu sauce, extra virgin olive oil, fresh wasabi°, teriyaki sauce, and sesame seeds (1,3,4,6,11,14)

BRAZILIAN / 15.00 €

An explosion of colors and tropical flavors. Rice bowl with diced tuna°, salmon°, mango, and avocado, enhanced by wakame° seaweed, sesame seeds, almonds, and the sweetness of mango gazpacho and teriyaki sauce (1,4,6,8,11)

SALADS NEW

CHICKEN SALAD / 12.00 €

Mixed salad with grilled chicken, avocado slices, julienned carrots and cucumbers, cherry tomatoes, almonds, sesame sauce, and Bo dressing (1,6,8,11)

SALMON SALAD / 13.00 €

Fresh and vibrant. Mixed salad with salmon° carpaccio, avocado slices, julienned carrots and cucumbers, cherry tomatoes, almonds, sesame sauce, and Bo dressing (1,4,6,8,11)

GREEN SALAD / 9.00 €

Mixed salad with avocado slices, julienned carrots and cucumbers, cherry tomatoes, corn, almonds, sesame sauce, and Bo dressing (1,6,8,11)

DESSERT

BLACK TOKYO° / 6,50€

Warm cake with a melting heart. A pleasure for true chocolate lovers (1,3,6,7)

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 COCCO° / 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 and filled with ice cream, choose from:

mango (1,3,5,6,7,8,12)

vanilla (1,6,7,8)

pistachio (1,3,5,6,7,8)

chocolate (1,6,7,8)

CAFFETTERIA

CAFFE' / 2,00€

espresso, decaffeinated, barley

GREEN CHA' / 2,00€

BITTER / 5,00€

Sambuca, Montenegro, Amaro del Capo, Hierbas

ORIGIN OF INGREDIENTS AND ALLERGEN LIST

Click on the [link](#) to view our product sheets with all the details of the origin of the ingredients and list of allergens

ALLERGENS TABLE DISPLAYED

Fishery products are purchased fresh and subjected to a freezing treatment as required by reg. 853/04

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: ARACHIDS

and arachids products

6: SOY

and soy products

7: MILK

and milk products

8: NUTS

almonds, hazelnuts, walnuts, pecans, Brazil nuts, Queensland walnuts 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: SULPHUR DIOXIDE AND SULPHITES

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

13: LUPINS

and products derived from it

14: MOLLUSCS

and products derived from it

COCKTAIL BAR

SIGNATURE

TROPICAL BREEZE / 8,00€

42 Below Vodka, Grapefruit, Mint Syrup and Passion Fruit

CLASSIC CAIPIRINHA / 7,50€

Cachaça Leblon, lime and sugar

CAIPIRINHA WITH EXOTIC FRUITS / 8,00€

Cachaça Leblon, lime and sugar, passion fruit or mango

CLASSIC SAKÈ CAIPIRINHA / 7,50€

Sakè, lime and sugar

CAIPIRINHA SAKÈ WITH EXOTIC FRUIT / 8,00€

Sakè, 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 SAKÈ / 7,50€

Sakè, soda, lime, mint and sugar

MOJITO SAKÈ WITH EXOTIC FRUITS / 8,00€

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

BRAZILIAN COOLER / 9,00€

Bombay Sapphire gin, lime juice, mango, passion fruit, ginger ale

EXOTIC SPRITZ / 8,00€

Aperol, prosecco, mango

GIN TONIC CORNER

BOMBAY SAPPHIRE / 9,00€

Classic london dry

GRAPEFRUIT MALFY/ 12,00€

Italian gin with pink grapefruit flavor

MARE / 12,00€

Flavoured Mediterranean Gin

HENDRICK'S / 12,00€

Refreshing with a strong character

CLASSICS

SPRITZ / 7,50€

Aperol/Campari, prosecco, soda

PALOMA CAZADORES / 9,00€

Cazadores Tequila, lime, grapefruit soda

PALOMA PATRON / 12,00€

Patron Tequila, Lime, Grapefruit Soda

CLASSIC MARGARITA / 8,00€

Cazadores Tequila, Triple Sec, Lime Juice

EXOTIC FRUITS MARGARITA / 9,00€

Cazadores Tequila, Triple Sec, lime juice, mango or passion fruit

MARGARITA PATRON / 12,00€

Tequila Patron, Triple sec, lime juice, mango, passion fruit or classic

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

SOFT DRINKS

ESTATHÉ / 3,50€

peach or lemon

COCA COLA / 3,50€

COCA ZERO / 3,50€

FANTA / 3,50€

WATER / 2,00€

still or sparkling

WINES

WHITE WINES

Brolettino Lugana

Cà dei Frati (Lombardia)

Sharjs Ribolla Gialla

Livio Felluga (Friuli-Venezia Giulia)

Sauvignon Fallwind

St. Michael Eppan (Trentino Alto Adige)

Gewurztraminer

St. Michael Eppan (Trentino Alto Adige)

Chardonnay La Fuga

Tenuta di Donnafugata (Sicilia)

Falanghina del Sannio

Mastroberardino (Campania)

Vermentino

Sella&Mosca (Sardegna)

RED WINE

Pinot Noir

St. Michael Eppan (Trentino Alto Adige)

ROSÉ

Rosa dei frati

Cà dei Frati (Lombardia)

SPARKLING

Cuvée Prestige

Ca' del Bosco (Franciacorta)

Satèn Brut

Monterossa (Franciacorta)

Prosecco di Valdobbiadene

Astoria (Veneto)

GLASS

BOTTLE

35,00€

30,00€

6,50€

28,00€

6,00€

26,00€

6,50€

26,00€

6,00€

24,00€

6,00€

23,00€

6,50€

26,00€

30,00€

10,00€

60,00€

40,00€

6,00€

23,00€

BEERS

PORETTI 4 LUPPOLI / 5,50€

Italian draft beer

ASAHI / 5,50€

Japanese beer (33 cl)

KIRIN / 5,50€

Japanese beer (33 cl)

BRANQUINHA / 5,50€

Our craft white beer with a delicate lime and ginger flavour (33 cl)

BOMAKI