

FOOD AND BEVERAGE

BOMAKI

MENÙ

LUNCH

STARTERS

GYOZA

RAW BAR

SUSHI & SASHIMI

FUTOMAKI

KITCHEN SELECTION

HANDROLL

URAMAKI

ROBATA

DESSERT

BEVERAGE

BENTO LUNCH

Each menu includes a bento box with six courses selected by the chef, a main course of your choice from those offered and cover charge.



Each Box includes:

Edamame, miso soup, takoyaki, salad, salmon sashimi, vegetable and prawns gyoza (1,2,3,4,5,6,9,11,14)

BENTO NATSU (Summer) BENTO HARU (Spring)

A DISH OF YOUR CHOICE BETWEEN:

- Montefuji chirashi
- Tuna Chirashi
- Chicken salad
- Salmon salad
- Green salad

20.00 €

URAMAKI (8 pcs) TO CHOOSE FROM:

- Dragon classic
- Dragon yellow
- Crispy salmon
- Salmon teriyaki
- Spicy tuna
- Tuna teriyaki
- Veggie roll

18.00 €

BENTO FUYU (Winter)

A DISH OF YOUR CHOICE BETWEEN:

- Chicken teriyaki
- Sake teriyaki
- Chicken karaage

19.00 €

BENTO AKI (Fall)

A DISH (3pcs) OF YOUR CHOICE BETWEEN:

- Robata chicken wings + white rice
- Robata yakitori + white rice
- Robata mix (yakitori, chicken wings, beef burger) + white rice

20.00 €

Complete your lunch: +€5 for a glass of wine or dessert

Choose between Caipirinha, Spritz, Falanghina, Vermentino, Pinot Noir, Valdobbiadene

No discounts or agreements are applicable to the lunch proposal

AVAILABLE FOR LUNCH ONLY

from monday to friday

BOWLS

SAKE IKURA / 17.00€

Rice bowl with diced salmon°, shiso, daikon and ikura°, topped with yuzu wasabi sauce, sesame seeds and fresh wasabi° (1,4,6,10,11)

MONTEFUJI / 17.00€

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

MAGURO WASABI / 16.00€

Rice bowl with tuna carpaccio°, tuna tartare° with spicy cream, ginger, shiso and sesame seeds, ponzu sauce, extra virgin olive oil and wasabi leaf° (1,3,4,6,11)

SALADS

SAKE SALAD / 15.00€

Fresh and lively. Mixed salad with salmon° carpaccio, avocado slices, carrot and cucumber strips, cherry tomatoes, almonds, sesame sauce, and bo dressing (1, 3, 4, 5, 6, 11)

CHICKEN SALAD / 13.50€

Mixed salad with grilled chicken, avocado slices, carrot and cucumber strips, cherry tomatoes, almonds, sesame sauce and bo dressing (1,3,5,6,8,11)

GREEN SALAD / 11.50€

Mixed salad with avocado slices, carrot and cucumber strips, cherry tomatoes, corn, almonds, sesame sauce and bo dressing (1,3,5,6,8,11)

STARTERS

CRUNCHY TOSTADA / 7.00€

Crispy corn tostada to be enjoyed with homemade guacamole and ranch dressing (1,3,4,6,7,8,9,10,11)

CAULIFLOWER GOLDEN BITES / 6.00€

Fried cauliflower roses served with miso sauce and Maldon salt, completed with a delicate emulsion of coriander, jalapeño and sesame seeds (6,11)

SHISHITO / 5.00€

Japanese chillies, with a light and delicate flavour, served with Maldon salt and miso sauce (6)

TRUFFLE STICKS / 6.00€

Crispy potato sticks with parmesan, truffle and Maldon salt (1,3,7,9,12)

EDAMAME / 4.50€

Traditional Japanese welcome: Steamed soybean pods° with Maldon salt (6)

EDAMAME SPICY / 5.00€

Edamame° with Sriracha sauce and Togarashi chili pepper for spicy lovers (6,11)

MISO SOUP / 4.00€

A warm umami hug: miso broth with wakame° seaweed, kombu and spring onions (4,6)

GYOZA° (2pz)

Steamed Japanese dumplings served with umami sauce

BEEF GYOZA / 5.00€

(1,4,6,11,12)

SEA BASS GYOZA / 5.00€

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

SHRIMP GYOZA / 5.00€

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

PORK GYOZA / 5.00€

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

RAW BAR

CARPACCIO FLAMBÈ SPECIAL / 26.00€

Our favorite. Salmon°, tuna°, and sea bass° carpaccio, red shrimp°, scallops°, and gratinated lobster tartare, prawns°, tobiko°, spicy cream seared with ponzu sauce and extra virgin olive oil, avocado, chives, and sesame seeds (1,2,3,4,6,11,12,14)

BEEF CARPACCIO / 16.00€

Seared beef carpaccio with ponzu sauce and extra virgin olive oil, shiitake mushroom chips, spring onion, sesame oil and sesame seeds (1,6,11,12)

SEA BASS CEVICHE / 16.00€

Sea bass°, avocado and coconut milk blend with the liveliness of jalapeño and mango, enriched with coriander, Maldon salt, ceviche sauce, red onion accompanied by a corn tortilla (1,4,6,7)

TUNA TARTARE / 15.00€

Tuna tartare° with ponzu sauce, grated truffle and sakura mix (1,3,4,6,7,9,12)

SALMON TARTARE / 14.50€

Salmon° tartare with ponzu sauce, yuzu miso, avocado, ikura° and sakura mix (1,4,6)

SALMON TATAKI / 15.00€

Seared salmon° with yuzu miso sauce, truffle pearls and sakura mix (4,6,14)

AVO YAMA / 13.00€

Grilled avocado, stuffed with diced salmon° enriched with cream cheese, ikura°, teriyaki sauce and sakura mix (1,4,6,7)

TAKO WAKAME / 12.00€

Octopus° and dried wakame° seaweed salad, served with ponzu sauce, sesame seeds, sesame oil, pickled cucumber, togarashi chili pepper and wasabi° (1,6,11,14)

SUSHI AND SASHIMI

NIGIRI MIX (8pz) / 25.00€

Tuna°, salmon°, sea bass°, red shrimp° nigiri (1,2,3,4,6,12,14)

NIGIRI AMAEBI (2pz) / 10.00€

Red prawn° on rice, in its naturalness, rich and refined (2,4,12,14)

NIGIRI SAKE (2pz) / 7.00€

Seared salmon° on rice, enhanced by a delicate spicy cream (3,4,6)

NIGIRI SUZUKI (2pz) / 7.00€

Sea bass° on rice, accompanied by delicate truffle perlage (4,14)

NIGIRI MAGURO (2pz) / 7.00€

Seared tuna° on rice, with wasabi leaves° (1,4,6)

SASHIMI MIX SPECIAL (13pz) / 25.00€

Selection of mixed sashimi: tuna°, salmon°, sea bass°, red prawns° and scallops°, served with shiso, daikon, wasabi° and ginger (1,2,4,6,12,14)

SASHIMI AMAEBI (5pz) / 20.00€

Red prawns° served with shiso and daikon, accompanied by wasabi° and ginger (1,2,4,6,12,14)

SASHIMI MAGURO (5pz) / 11.00€

Tuna sashimi°, served with shiso, daikon and radish, accompanied by wasabi° and ginger (1,4,6)

SASHIMI SUZUKI (5pz) / 10.00€

Sea bass sashimi°, served with shiso, daikon and radish, accompanied by wasabi° and ginger (1,4,6)

SASHIMI SAKE (5pz) / 10.00€

Salmon sashimi°, served with shiso, daikon and radish, accompanied by wasabi° and ginger (1,4,6)

FUTOMAKI

Large and tasty Japanese rolls wrapped in daikon puff pastry

FUTOMAKI EBI SAKE (4 pcs) / 8.00€

Salmon° and lobster au gratin futomaki with avocado, spicy cream, cucumber, daikon and salad, sesam seeds (2,4,11,12)

FUTOMAKI SPECIAL MIX (6 pcs) / 14.00€

Futomaki with rice, tuna°, salmon° and sea bass°, with avocado, cucumber, daikon, nori seaweed, salad and spicy cream, sesam seeds (3,4,6,11)

FUTOMAKI GREEN (6 pcs) / 10.00€

Futomaki with rice, avocado, asparagus, cucumber, lettuce, sesame seeds, spring onions, daikon, nori seaweed and sakura mix (11)

KITCHEN SELECTION

SAKE TERIYAKI / 17.00€

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

MISO SEA BASS / 17.00€

Grilled sea bass° fillet marinated in miso sauce (4,6)

YUZU PRAWNS AND TRUFFLE / 14.00€

Tempura prawns° with spicy cream, yuzusu, chives, sesame seeds, truffle carpaccio and lime (1,2,3,4,6,7,9,11,12)

CHICKEN KAARAGE / 13.00€

Chicken bites breaded in Japanese panko. Crispy on the outside and tender on the inside, served with rice, teriyaki sauce, and mayonnaise (1, 3, 6, 7, 9, 10)



HANDROLL - DO IT YOURSELF

Crispy seaweed with original and tasty fillings to create unique temaki: a creative and fun taste experience to enjoy with every bite.

RAINBOW TEMAKI (min 2 people) / 30.00€

Selection of 3 tartares: tuna°, salmon° and lobster and prawn° au gratin, spicy cream, sesame seeds, avocado slices and ikura° - to be composed with crispy seaweed sheets and sushi rice (1,2,3,4,6,11,12)

SAKE SUSHI BAKE / 20.00€

Soft layers of rice, salmon°, cream cheese, teriyaki sauce, sesame seeds and crispy onion crumble baked in the oven
- best enjoyed with crispy seaweed sheets sushi rice (1,4,6,7,10,11,12)

LOBSTER SUSHI BAKE / 20.00€

Soft layers of rice, lobster and prawn tartare°, teriyaki sauce, sesame seeds, crispy onion crumble and tobiko° baked in the oven - to be enjoyed with crispy seaweed sheets (1,2,3,4,6,11,12)

TUNA ZUI TEMAKI / 18.00€

Handroll with marrow gratinated with spicy cream and kataifi paste, oshizushi with tuna° tartare, rice, tobiko° and sesame seeds - to be composed with crispy seaweed sheets (1,3,4,6,11)

SAKE ZUI TEMAKI / 18.00€

Handroll with marrow gratin with spicy cream and kataifi pasta, oshizushi with salmon° tartare, rice and sesame seeds - to be composed with crispy seaweed sheets (1,3,4,6,11)

URAMAKI SPECIAL 8 PIECES / 4 PIECES

Roll with rice and sesame seeds on the outside and nori seaweed surrounding the filling. Our uramaki are served in portions of 4 or 8.

SALMON AND RED SHRIMP / 18.00€ / 9.50€

Salmon carpaccio°, red prawn°, avocado, ponzu and extra virgin olive oil (1,2,4,6,11,12,14)

GRATINATED LOBSTER / 17.50€ / 9.00€

Breaded shrimp°, avocado, gratinated lobster tartare and shrimp°, tobiko°, spicy cream and teriyaki sauce (1,2,3,4,6,11,12)

SALMON AND TRUFFLE / 17.50€ / 9.00€

Salmon°, truffle carpaccio, spreadable cheese and avocado (1,3,4,7,9,11,12)

CARNIVAL / 17.50€

Sea bass°, salmon°, tuna° and avocado, seared with ponzu sauce and extra virgin olive oil, truffle pearls (1,4,6,11,14)

URAMAKI SIGNATURE 8 PIECES / 4 PIECES

SALMON MANGO / 15.00€ / 8.00€

Salmon° and avocado, mango gazpacho (4,11)

TUNA WASABI / 15.00€ / 8.00€

Tuna° and avocado, fresh wasabi° and yuzu miso sauce (1,4,6,11)

SEA BASS GUACAMOLE / 13.00 / 7.00€

Breaded prawns inside, covered with sea bass carpaccio° and guacamole (1,2,4,11)

Do you have allergies or intolerances? Contact our staff to find the best solution for your needs!

TUNA TERIYAKI / 14.00€

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

SPICY TUNA/ 14.00€

Tuna and avocado inside, wrapped in avocado carpaccio, sriracha sauce, spicy cream and tempura crisps (1,2,3,4,6,7,11,14)

SALMON TERIYAKI / 13.50€

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

CRISPY SALMON / 13.00€

Crispy and soft in perfect harmony. Salmon°, cream cheese, avocado covered in almonds and teriyaki sauce (1, 4, 6, 7, 8, 11)

FLAMED SALMON /14.50€

Flame-seared salmon° carpaccio, avocado, spicy cream sauce, tempura crisps and teriyaki sauce (1,2,3,4,6,7,11,14)

DRAGON CLASSIC / 12.00€

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

DRAGON GIALLO / 11.50€

Breaded shrimp° inside, tempura crisps with an irresistible texture and teriyaki sauce (1,2,3,4,6,7,11,14)

VEGGIE / 11.00€

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

Cover charge: €3 (except lunch from Monday to Friday €1)
Water: €2

ROBATA - Sticks

Ancient Japanese cooking technique for dishes with an intense and authentic flavour (2 pieces)

BEEF FILLET (2 pcs) / 12.00€

with yakitori sauce, crispy onion crumble and spicy cream sauce (1,3,6,10,11,12)

JAPANESE BEEF BURGER (2 pcs) / 12.00€

with salt, yakitori sauce, crispy onion crumble and spicy cream sauce (1,3,6,10,11,12)

SALMON FILLET° (2 pcs) / 11.50€

with yakitori sauce, crispy onion crumble and spicy cream sauce (1,3,4,6,10,11,12)

OCTOPUS TENTACLE° (1pcs) / 11.00€

with crispy tomato crumble, coconut milk and spicy cream sauce (1,3,6,7,10,11,14)

PRAWNS° WITH MISO SAUCE (1 pcs) / 9.00€

with crispy tomato crumble (1,2,6,10,11,12)

PRAWNS° WITH COCONUT MILK° (1 pc) / 9.00€

with green herb crumble and spicy cream sauce (1,2,3,6,7,10,11,12)

CHICKEN WITH MALDON SALT (2pz)/ 8.00€

with coconut milk, crispy onion crumble and spicy cream sauce (1,3,6,7,10,11,12)

CHICKEN WITH YAKITORI SAUCE (2 pcs)/ €8.00

(1,6,12)

CHICKEN WINGS (2 pcs) / 7.50€

with yakitori sauce and crispy tomato crumble (1,3,6,7,10,11,12)

SHIITAKE WITH MALDON SALT (2pcs)/ 6.00€

with yakitori sauce and green herb crumble (1,6,7,10,11,12)

OKRA WITH SALT AND MISO SAUCE (2 pcs)/ 5.00€

with miso sauce and green herb crumble (1,6,7,10,11)

All Sticks are also available with Maldon salt only

DESSERT

DUBAI CHOCOLATE° / 7,00€

Milk chocolate mousse with a rich pistachio heart and crunchy kataifi pastry, on a cocoa shortcrust base (1,3,6,7,8)

IL TIRAMISÙ° / 7,00€

Creamy mascarpone, espresso-soaked ladyfingers and a dusting of cocoa. A timeless classic, to be enjoyed spoonful after spoonful (1,3,7,8)

CHOCO TRILOGY° / 7,00€

An encounter of three chocolates – dark, milk and white – in an intense mousse on a cocoa shortcrust base (1,3,6,7,8)

EXOTIC DESIRE° / 7,00€

Exotic coconut mousse with a creamy mango and passion fruit heart, on a shortcrust base (1,3,6,7,8)

ROCHER° / 7,00€

A delicious sphere of milk chocolate mousse with caramelised hazelnuts, set on a lightly salted crumble base, coated in milk chocolate and finished with hazelnut crunch (1,3,6,7,8)

YUZU TART° / 7,00€

Shortcrust tartlet with yuzu ganache and Italian meringue foam (1,3,6,7,8)

CAFETERIA

COFFEE / 2.00€

BITTER/ 5.00€

Amaro del Capo, Montenegro, Limoncello

ORIGIN OF INGREDIENTS AND LIST OF ALLERGENES

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 regulation 853/04

Cross-contamination from the following allergens cannot be ruled out

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 products thereof

9: CELERY

and products derived therefrom

10: MUSTARD

and products derived therefrom

11: SESAME SEEDS

and products derived therefrom

12: SULFUR DIOXIDE AND SULFITES

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

13: SHELLS

and products derived therefrom

14: MOLLUSCS

and products derived therefrom

COCKTAIL BAR

SHARING

XXL CAIPIRINHA / 32.50€

An experience to share: our XXL caipirinha, perfect for five people to enjoy and share. Served in the classic version, accompanied by mango and passion fruit juice to taste.

CLASSICS

MARGARITA / 8.00€

Tequila Cazadores, Triple sec, lime juice

AMERICANO / 8.00€

Martini Bitter Riserva, red Vermouth, soda and orange

SBAGLIATO / 8.00€

Martini Bitter Riserva, Vermouth, sparkling wine, orange

NEGRONI / 8.00€

Martini Bitter Riserva, Gin, Vermouth, orange

SPRITZ / 7.50€

Aperol/Campari, prosecco, soda or in an exotic version with mango pulp

FOR THE CURIOUS

GOLDEN 75 / 8.50€

Sparkling and glamorous. Gin, Saint-Germain, prosecco, lime, and sugar.

BOMAKI MOJITO / 8.50€

Fresh & unique. Gin, Saint Germain, lime, mint, citron, saffron.

STARLIGHT HUGO / 8.50€

Silver & classy. Saint-Germain, prosecco, lime, and mint.

SIGNATURE

TOMMY'S MARGARITA / 13.50€

Sweet & classy. Tequila patron, lime, miele d'agave, triple sec

PINK PALOMA / 8.50€

Zesty & fresh. Cazadores tequila, lime, agave honey, and grapefruit soda.

EXOTIC FRUIT CAIPIRINHA / 8.00€

Bomaki's favorite. Cachaça Leblon, lime and sugar, passion fruit or mango

CLASSIC CAIPIRINHA / 7.50€

Cachaça Leblon, lime and sugar

EXOTIC FRUIT CAIPIROSKA / 8.00€

42 Below vodka, crushed lime and sugar, passion fruit or mango

CLASSIC CAIPIROSKA / 7.50€

42 Below vodka, lime and crushed sugar

MOJITO / 7.50€

rum, soda, lime, mint and crushed sugar

GIN & TONICS

GIN TONIC - BOMBAY SAPPHIRE / 12.00€

classic london dry

GIN TONIC - MARE / 12.00€

flavored Mediterranean gin

GIN TONIC - HENDRICKS / 12.00€

refreshing with a strong character

ALCOHOL FREE

APPLE TWIST / 7.00€

Floral martini, apple juice, ginger beer, mint

CITRUS POP / 7.00€

Vibrant Martini, grapefruit juice, tonic, orange

BEVERAGE

SOFT DRINKS / 3.50€

SMOOTHIES / 5.50€

Pineapple, coconut or mango

ASAHI 33cl / 6.00€

Japanese beer

KIRIN 33 cl / 6.00€

Japanese beer

SAPPORO / €6.00

Beer on tap

WATER / €2.00

still or sparkling

WINES

WHITE WINE

Chablis

Domaine d'Elise - Francia

Sharjs Ribolla Gialla

Livio Felluga - Friuli Venezia Giulia

Brolettino Lugana

Cà dei Frati - Lombardia

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

Bolgheri DOC "Il Bruciato"

Antinori - Toscana

Malbec

Alta Vista - Argentina

Pinot Nero

St. Michael Eppan - Trentino Alto Adige

GLASS

BOTTLE

45,00€

32,00€

7,00€

30,00€

7,00€

28,00€

7,00€

26,00€

7,00€

26,00€

6,50€

24,00€

6,50€

23,00€

46,00€

38,00€

6,50€

26,00€

SPARKLING WINE

	GLASS	BOTTLE
Brut Prestige Ca' del Bosco – Franciacorta	10,00€	60,00€
Sansève Satèn Monterossa – Franciacorta		40,00€
Prosecco di Valdobbiadene Astoria – Veneto	6,00€	23,00€

CHAMPAGNE

Dom Perignon Vintage 2015 Dom Perignon – Francia	350,00€
Ruinart Blanc de Blancs Ruinart – Francia	140,00€
Ruinart Brut Ruinart – Francia	120,00€

BOMAKI