

FOOD AND BEVERAGE

BOMAKI

MENÙ

LUNCH MENU

STARTERS

SUSHI BAR

URAMAKERIA

KITCHEN SELECTION

BURRITOS

CHIRASHI

SALADS

DESSERT

BEVERAGE

BENTO LUNCH

from monday to friday (excluding public holidays)

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 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 BURRITO OF YOUR CHOICE BETWEEN:

- Picanha
- Chicken teriyaki

20.00 €

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

No discounts or agreements are applicable to the lunch proposal

STARTERS

CRUNCHY TOSTADA / 7,00€

Crispy corn tostada to be enjoyed with homemade guacamole and ranch dressing (1,3,4,6,7,8,9,10,11,12)

EDAMAME / 4,50€

SPICY EDAMAME / 5,00 €

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 and togarashi pepper for heat lovers (6,11)

MISO SOUP / 4,00€

A warm umami embrace. Deep and comforting miso broth, enriched with wakame° seaweed and fresh spring onions (4,6)

BITES TO SHARE

LIME PRAWNS / 13,00 € TOP

Tempura prawns°, wrapped in spicy cream, yuzu, chives, sesame seeds, and refreshing lime (1,2,3,4,6,7,11,12)

EBI STICKS / 13,00 €

The irresistible crunch of breaded prawns°, elevated with teriyaki sauce, spicy cream, and an exotic hint of curry powder (1,2,3,5,6,7,11,12)

TAKOYAKI / 7,00 €

4 pcs 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)

MAGURO NIGIRI / 7,00 €

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 / 7,00 €

Sweetness and zest in a single bite. Seared salmon° melts into the rice, lifted by a delicate spicy cream (3,4,6)

SUZUKI NIGIRI / 7,00 €

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

TARTARE TRIO / 20.00 €

Three souls, three flavor journeys. Tuna° with pistachio, salmon° with yuzu miso and sea bass° with ponzu. A perfect trio (1,4,6,8)

EXOTIC SASHIMI / 17.00 €

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

TONNATO TUNA / 16.00 €

Italy meets Japan in a surprising twist. Tuna° carpaccio with tuna sauce enriched with dry miso and truffle pearls, finished with lime and yuzu miso (3,4,6,9,10,14)

SEA BASS CEVICHE / 16.00 €

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 accompanied by a corn tortilla (1,4,6,7)

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 / 15.00 €

TUNA FLAMBÉ CARPACCIO / 15.50 €

SEA BASS FLAMBÉ CARPACCIO / 15.00 €

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

TUNA TARTARE / 15.00 €

Tuna° tartare served with a light and citrusy ponzu sauce and crispy puffed rice pearls accompanied by a corn tortilla (1,4,6)

SALMON TARTARE / 14.50 €

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

TUNA PISTACHIO TARTARE / 15.50 €

A bold meeting of robust tuna°, creamy avocado and pistachio spread, topped with rich pistachio crumble (1,4,6)

BO TARTARE / 14.50 € 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 / 19.00 €

(8 pcs) An elegant selection of sashimi featuring slices of tuna°, salmon°, sea bass°, and red prawn°, served with fresh wasabi° and ginger (1,2,4,6,12,14)

AMAEBI SASHIMI / 20.00 €

5 pcs - red shrimp° served with fresh wasabi° and ginger (1,2,4,6,12,14)

SAKE SASHIMI / 10.00 €

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

MAGURO SASHIMI / 11.00 €

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

SUZUKI SASHIMI / 10.50 €

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**, and where indicated, can be **enjoyed in 4**.

URAMAKI SIGNATURE 8 PIECES / 4 PIECES

TUNA WASABI / 15.00€ / 8.00€

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

MANGO SALMON / 15.00 € / 8.00€

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

SEA BASS GUACAMOLE / 13.00 / 7.00€

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

FLAMED SALMON / 14.50 €

Bold and indulgent, with salmon° and avocado inside, topped with flamed salmon° carpaccio, spicy cream, crispy tempura flakes, and teriyaki sauce (1,2,3,4,6,7,11,14)

TERIYAKI TUNA / 14.00 €

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

SPICY SALMON / 13.50 €

Salmon° and avocado topped with sriracha sauce, spicy cream, and crispy tempura flakes. A burst of flavor and texture (1,2,3,4,6,7,11,14)

SPICY TUNA / 14.00 €

Tuna° and avocado inside, wrapped in avocado carpaccio, with sriracha, spicy cream, and crunchy tempura flakes (1,2,3,4,6,7,11,14)

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)

PISTACHIO TUNA / 15.00 €

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

TERIYAKI SALMON / 13.50 €

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 / 14.00 €

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

TRUFFLE VEGGIE / 13.00 €

Surprising and flavorful, with asparagus and avocado inside, topped with avocado, pistachio cream, truffle carpaccio, and pistachio crumble (1,3,7,6,9,11,12)

SEA BASS YASAI / 13.50 €

Asparagus and avocado inside, topped with sea bass° carpaccio, wasabi mayo sauce, and basil emulsion (3,4,6,10,11)

YASAI ROLL / 12.00 €

Asparagus and avocado inside, vegan mayo, topped with grilled zucchini dressed with basil oil emulsion (1,10,11)

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 CLASSIC / 12,00€ TOP

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

DRAGON YELLOW / 11.50 €

Breaded prawn° inside, topped with mayonnaise, irresistibly crunchy tempura flakes, and teriyaki sauce (1,2,3,4,6,7,11,14)

VEGGIE ROLL / 11.00 €

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

AVOCADO SALMON / 11.00 €

AVOCADO TUNA / 12.00 €

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

URAMAKI SPECIAL 8 PIECES / 4 PIECES

SALMON & RED PRAWN / 18.00 € / 9.50€

The sweetness of salmon° meets the delicacy of red prawn°, with avocado, ponzu, and extra virgin olive oil (1,2,4,6,11,12,14)

LOBSTER AU GRATIN / 17.50 € / 9.00€ 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)

TRUFFLE SALMON / 17.50 € / 9.00€

A sophisticated pairing of salmon° and the richness of truffle, combined with cream cheese and avocado (1,3,4,7,9,11,12)

CARNAVAL / 17.50 €

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)

KITCHEN SELECTION

TERIYAKI SAKE / 17.00 €

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 €

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 (1,2,3,4,6,7,11,12,14)

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

TERIYAKI CHICKEN / 12.00 €

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

BURRITOS

SALMON SPICY BURRITO / 17.00 € TOP

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 / 15.50 €

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 / 15.50 €

Japanese comfort food in burrito form. Chicken with teriyaki sauce, rice, avocado, cream cheese, and jalapeño wrapped in a soy crepe (1,3,4,6,7,8,10,12)

SPICY MIX BURRITO / 17.00 €

Diced salmon°, tuna, sea bass and tobiko° seasoned with spicy tomato sauce and mayonnaise (1,3,4,6,9)

CHIRASHI

MONTEFUJI / 17.00 €

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

SALMON SALAD / 15.00 €

Fresh and vibrant. Mixed salad with salmon° carpaccio, avocado slices, julienne carrots and cucumbers, cherry tomatoes, almonds, sesame sauce, and Bo dressing (1,3,4,5,6,8,11)

CHICKEN SALAD / 13.50 €

Mixed salad with grilled chicken, avocado slices, julienne carrots and cucumbers, cherry tomatoes, almonds, sesame sauce, and Bo dressing (1,3,5,6,8,11)

GREEN SALAD / 11.50 €

Mixed salad with avocado slices, julienne carrots and cucumbers, cherry tomatoes, corn, almonds, sesame sauce, and Bo dressing (1,3,5,6,8,11)

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 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

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

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

CITRUS POP / 7.00€

Vibrant Martini, grapefruit juice, tonic

BEVERAGE

SOFT DRINKS / 3.50€

SMOOTHIES / 5.50€

Coconut with soy milk (6) or mango

ASAHI 33cl / 6.00€

Japanese beer

KIRIN 33 cl / 6.00€

Japanese beer

BRANQUINHA 33 cl / 6.00€

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

SAPPORO / €6.00

Draft beer

WATER / €2.00

still or sparkling

WINES

WHITE WINES

Chablis

Domaine d'Elise - Francia

GLASS BOTTLE

45,00€

Lugana

Cà dei Frati (Lombardia)

7,00€ 30,00€

Ribolla Gialla Maralba

Marco Felluga (Friuli-Venezia Giulia)

32,00€

Sauvignon

St. Michael Eppan (Trentino Alto Adige)

7,00€ 28,00€

Gewurztraminer

St. Michael Eppan (Trentino Alto Adige)

7,00€ 26,00€

Chardonnay La Fuga

Tenuta di Donnafugata (Sicilia)

7,00€ 26,00€

Falanghina del Sannio

Mastroberardino (Campania)

6,50€ 24,00€

Vermentino

Sella&Mosca (Sardegna)

6,50€ 23,00€

RED WINE

Pinot Noir

St. Michael Eppan (Trentino Alto Adige)

6,50€ 26,00€

ROSÉ

Rosa dei frati

Cà dei Frati (Lombardia)

30,00€

SPARKLING

Brut Prestige

Ca' del Bosco (Franciacorta)

10,00€ 60,00€

Sansevè Satèn

Monterossa (Franciacorta)

40,00€

Prosecco di Valdobbiadene

Astoria (Veneto)

6,00€ 23,00€