

# DINNER

## COLD ZENSAI

Edamame plain, spicy, truffle cream	6/7/9
Kimichi Chinese cabbage marinated with red peperoncino	13
Spinach salad pepper and sesame vinaigrette, hazelnuts, crunchy won-ton	18
Avocado and crab salad crumbled crab, avocado, pomegranate, sesame, riso soffiato	32
Salmon sashimi style salmon carpaccio, truffle vinaigrette, fresh herbs, black truffle	31
Hamachi ceviche yellowtail, limoncello, peperoncino, datterini, radish	29

## WARM ZENSAI

Tempura selection Mediterranean style - enough for 2	38
Sake vongole shimeji, wakamé, garlic	26
« Karaage » crunchy chicken marinated with Cinzano Bianco	22
5 grilled chicken gyozas apple vinegar, Timut pepper	19
5 grilled vegetable gyozas apple vinegar, Timut pepper	18
5 poached chicken gyozas lemongrass, in spicy soya milk stock	24
5 fried prawns gyozas sweet and sour Campari sauce	25
Cha-syu pork confit shichimi pork, nori leaf	26
Roasted eggplants miso gratinated, chili and yuzu	19

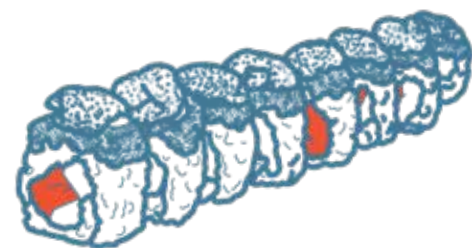
Angus beef sukiyaki beef fondue, Chinese cabbage, enoki - for 2	59
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## ROLLS - 4 PCS

Tutto verde avocado, green beans, shiso guacamole	9
Macche sake salmon, avocado, shiso guacamole	13
Spicy tuna tuna, guacamole, green beans, spicy sauce, jalapeño	15
Riviera ligure salmon, avocado, truffle sauce, black truffle	19
Otorosso otoro tuna, avocado, green beans, scallion	22

## ROLLS - 8 PCS

Ferrari california rice tempura, salmon, avocado, tobiko	26
Ebi fritto breaded gamberoni, crab tartare, spicy teriyaki sauce	27
Illa grilled eel, avocado, green beans, Timut pepper	28
Osaka breaded gamberoni, salmon, crab, tobiko eggs	29
Blablaba breaded gamberoni, crab, half-cooked Angus beef slices, grilled onions	38



## WOOD-FIRED

### BIBIMBAP "AL SALTO"

wood-fired crunchy rice cocotte

#### Topping to choose

Marinated salmon tartare	27
Marinated tuna tartare	29
Sautéed beef fillet	29

### KATSU CURRY "CROCCANTE"

breaded meat or vegetables, with Japanese curry sauce

#### Tempura to choose

Gamberoni impanati	29
"Karaage" crunchy chicken	27
Vegetable tempura	25

### ROBATA "AL CARBONE"

served as hibachi barbecue, seasonal vegetables

Mediterranean octopus Japanese tartare sauce	32
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Argentinian gambas spicy creamy sauce	39
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Black cod Sambuca, ginger and lemon	42
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Otoro half-cooked tuna ventresca, spicy yuzu ponzu sauce	49
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Chicken yakitori teriyaki sauce, scallion, parmesan	29
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Beef fillet Japanese BBQ sauce	34
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## RAMEN SOUP

egg, scallion, fried onions, soya sprouts

#### Stock to choose

Syhoju soup/ wakame	18
Syhoju soup al tartufo/ truffle	22
Spicy soup/ miso, peperoncino	19

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#### Proteins to choose

Gamberi/ breaded	+14
Crunchy chicken/ "karaage"	+12
Pork confit/ "cha-syu"	+14
Black Angus beef/ half-cooked	+25
Seasonal vegetables/ roasted	+8

## STEWED RAMEN

28

egg, scallion, soya sprouts, spicy sesame sauce

Tan tan bolognaise, spicy sesame
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## SIDES

Rice plain	6
Seasoned rice furikake	8
Seasonal vegetables grilled	14

## DESSERTS

Lemon tart with black sesame lemon cream, sesame and hazelnut	13
Cheesecake raspberry and lychee (vegan)	14
Banofee milk chocolate blondie, pecan nuts, dulce de leche, banana	14
Choco miso crunchy chocolate-hazelnut biscuit, melted caramel	15
Mochis ask for flavours	€4/pc