

LUNCH

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

+

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

COLD ZENSAI

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

« Karaage » crunchy chicken marinated with Cinzano Bianco	22
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5 grilled chicken gyozas apple vinegar, Timut pepper	19
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5 grilled vegetable gyozas apple vinegar, Timut pepper	18
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ROLLS - 8 PCS

Tutto verde avocado, green beans, shiso guacamole	18
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Macche sake salmon, avocado, shiso guacamole	24
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Ebi fritto breaded gamberoni, crab tartare, teriyaki sauce	27
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Illa grilled eel, avocado, green beans, Timut pepper	28
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Riviera ligure salmon, avocado, truffle sauce, black truffle	36
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Otorosso otora tuna, avocado, green beans, cébette	39
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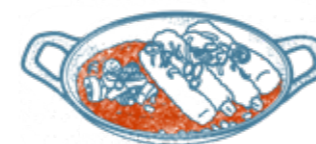
FORMULES

1 glass of wine included



ROLLS 28

Starter of the day + 2 Rolls of the day
- 16 pcs -



KATSU CURRY 29

Starter of the day + Katsu curry of the day
Japanese curry



BIBIMBAP 29

Starter of the day + Bibimbap of the day
crunchy rice cocotte



GYO-DON 39

Starter of the day
+
Black Angus beef ribeye,
rice, scallion, egg,
marinated ginger,
sukiyaki sauce

WOOD-FIRED

KATSU CURRY "CROCCANTE"

breaded meat or vegetables, Japanese curry sauce

Tempura to choose

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

SIDES

Rice plain	6
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Seasoned rice furikake	8
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Seasonal vegetables grilled	14
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DESSERTS

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