DINNER

COLD ZENSAI

Edamame 6/7/9
plain / spicy / truffle cream

Spinach salad 18
pepper and sesame vinaigrette, hazelnuts, crunchy won-ton

Avocado and crab salad 32
crumbled crab, avocado, pomegranate, sesame, riso soffiato

WARM ZENSAI

"Karaage" crunchy chicken 26
marinated with Cinzano Bianco

5 poached chicken gyozas 24
lemongrass, in spicy soya milk stock

5 grilled chicken gyozas 22
apple vinegar, Timut pepper

5 grilled vegetable gyozas 19
apple vinegar, Timut pepper

5 fried prawns gyozas 26
sweet and sour Campari sauce

Roasted eggplants 19
Miso gratinated, chili and yuzu

SASHIMI

Salmon sashimi 29
salmon carpaccio, truffle dressing, fresh herbs, summer truffle

Wagyu tataki 34
Wagyu beef fillet, onions, passion fruit, herbs

CEVICHE

Octopus ceviche 25
octopus confit, plum sauce, cucumber, scallion, wakame

Hamachi ceviche 29
yellowtail, limoncello, peperoncino, datterini, radish

CHIRASHI

Salmon chirashi 32
rice, salmon, trout roe

Hamachi chirashi 34
rice, yellowtail, jalepeno

RAMEN SOUP

egg, scallion, fried onions, soya sprouts

Stock to choose

Soupe Miso/ maïs 18
Soupe Syhoyu/ wakame 18
Soupe Syhoyu al tartufo/ truffe 22
Soupe spicy/ miso, peperoncino 19

+

Proteins to choose

Gamberi/ breaded +16
Crunchy chicken/ "karaage" +15
Pork confit/ "cha-syu" +14
Black Angus beef/ half-cooked +25
Seasonal vegetables/ roasted +8

WOOD-FIRED

BIBIMBAP "AL SALTO"

wood-fired
crunchy rice cocotte

Topping to choose

Marinated salmon tartare 27
Spicy miso minced beef 28
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

ROBATA "AL CARBONE"

served as hibachi barbecue, seasonal vegetables

Mediterranean octopus
Japanese tartare sauce
32

Black cod
Sambuca, ginger and lemon
42

Chicken yakitori
teriyaki sauce, scallion, parmesan
29

Beef fillet
Japanese BBQ sauce
34

Wagyu beef fillet
mushroom and porcini butter, ponzu and daikon sauce
65

SIDES

Rice 6
plain

Seasoned rice 8
furikaké

Wakame salad 9

Kimchi 13
Chinese cabbage marinated with red peperoncino

DESSERTS

Gelato al pistacchio come alle giostre 28
Pistachio ice cream made-to-order and caramelized pistachios - *for 2*

Lemon tart with black sesame 13
lemon cream, sesame and hazelnus

Exotic cheesecake 14
coco biscuit, white chocolate, mango and passion fruit

Choco miso 15
crunchy chocolate-hazelnut biscuit, melted caramel

Cheesecake 16
raspberry and lychee(vegan)

Mochis €4/pc
ask for flavours

concept *by* RICCARDO GIRAUDI