

Cooked appetizers

GOHAN RICE	€ 3
Unseasoned white rice	
SUMESHI	3
Rice with sushi seasoning	
EDAMAME SPICY	6
Soybeans salted and sauteed with spicy sauce	
GOMA WAKAME	6
Slightly spicy seaweed with toasted sesame	
SAMOSA VERDI 5 pz	8
Triangoli di pasta fillo ripieni di verdure saltate	
SAMOSA AL CURRY 6 pz	8
Fillo dough triangles stuffed with sauteed vegetables	
TAKOYAKI 5 pz	8
Starch and ginger balls marinated with octopus	
POLPETTINE DI TONNO 4 pz	10
Bites of bluefin tuna Balfegò homemade	
GAMBERI FURAI 4 pz	18
Fried shrimp breaded with panko	
GAMBERI SPECIAL 4 pz	18
Fried shrimp with almond cover	
ASTICE IN TEMPURA	32
Shelled lobster (90 gr) fried in tempura	

Raw appetizers

BAO NIKKEI 2 pz	€ 11
Steamed sandwiches with ceviche	
CANNOLO AL TONNO	12
Crispy pastry with red tuna and edamame sauce	
GAMBERI TORYUFU 2 pz	14
Fried shrimp breaded with panko with chopped salmon and truffle slices	
ANTIPASTO DELLO CHEF	15
Alga nori in tempura with flambéed beaten salmon and unagi sauce with dehydrated raspberry. Truffle “flying bread” with beaten red tuna .	
CRISTALLO DI VENTRESCA	15
Water crisp with chopped tuna belly	
CRISTALLO DEL RE	20
Water crunch with butter King Crab pulp	

Raw seafood Honzen

CEVICHE CHIPS	€ 9
crispy open ravioli sheet with rice and diced ceviche	
CHIPS HONZEN	9
crispy open ravioli dough with rice and diced salmon topped with yuzu sauce	
CHIPS TONNO ROSSO	12
crispy open ravioli dough with rice and diced bluefin tuna and spicy sauce	
CHIPS SALMONE E RICCIO DI MARE	13
crispy open ravioli sheet with rice and diced salmon with Canadian sea urchin	
CHIPS GAMBERI ROSSI	16
crispy open ravioli puff pastry with rice and red shrimp batter	
CARPACCIO MISTO	25
Selection of various fish with ponzu sauce, seared with sesame oil with katsuobushi	
TIRADITO	25
Selection of marinated raw fish with ponzu sauce and topped with jalapeño sauce	
CEVICHE	20
Mixed tartar cut fish topped with leche de tigre, red onion, toasted corn and plantain chips	
TARTARE SALMONE	25
Diced salmon, red shrimp, pearls of balsamic vinegar, kataifi paste and ito togarashi	
TARTARE MISTA	25
Mixed fish cubes, red shrimp, pearls of balsamic vinegar, kataifi paste and ito togarashi	
TARTARE TONNO ROSSO	35
Bluefin tuna cubes with red shrimp, balsamic vinegar beads, kataifi and ito togarashi	
TATAKY DI TONNO ROSSO	35
Seared Butterfish/oilfish fillet wrapped with nori seaweed on guacamole with ikura and sea water	

Temaki 1 pz

Closed rice rolls with nori seaweed

SALMON	€ 11
SPICY SALMON	11
FRIED SHRIMP	11
HONZEN	11
<i>Salmon, avocado and fried shrimp seasoned by the chef</i>	

Sashimi 4 pz

Slices of raw fish cut from fillet

OCTOPUS	€ 8
BUTTERFISH	8
SALMON	9
CANARY SEA BASS	9
CURL	9
SCALLOP	9
BLUEFIN TUNA	13
BLUEFIN TUNA BELLY	15
SASHIMI SPECIAL 30 pz	€ 70

Selection of fish “exclusively” by the chef

Nigiri 2 pz

Sumeshi with slices of fish cut from the belly

EEL	€ 7
OCTOPUS	7
BUTTERFISH	7
SALMON	8
COOKED HOMEMADE PRAWN	9
CANARY SEA BASS	9
FLAMBÉED SALMON	9
CURL	9
SCALLOP	9
BLUEFIN TUNA	11
BLUEFIN TUNA BELLY	13
RED SHRIMPS FROM MAZARA	20
NIGIRI SET HONZEN 8 pz	€ 40

Red tuna, tuna belly, flambéed salmon and random fish with fusion combinations and dressings

Gunkan 2 pz

Rice wrapped in nori seaweed with beaten fish

BUTTERFISH	€ 8
SALMON	9
IKURA	10
URCHIN	10
FLAMBÉED SALMON	10
LOBSTER SALAD	11

Hosomaki 6 pz

Rotolini di riso chiusi con alga nori

AVOCADO	€ 7
SALMON	9
BLUEFIN TUNA	12

Rolls with raw fish

TAMAGO 4 pz	€ 13
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Salmon, tamago, asparagus and truffle strips

SHISO 4 pz	13
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Shiso, mango, salmon, yellowtail and avocado

RICCIOLA 4 pz	€ 13
Yellowtail, lobster, mango, cucumber and Ponzu sauce	
CALIFORNIA AL SESAMO 4 pz	13
Salmon fillet, avocado and crème fraîche	
MAGURO 4 pz	16
Bluefin tuna, mayo, cucumber	
CARIBE 4 pz	16
Sea bass, yellowtail, lime zeste, shiso, avocado and katsuobushi mayo	
SORRENTO 4 pz	17
Salmon with scallop, red shrimp, mango, dry tomato and lemon zeste from Sorrento	

Rolls with raw and cooked fish

CALIFORNIA HONZEN 4 pz	€ 13
Lobster, mango, cucumber, salmon and crab	
VESUVIO 4 pz	13
Lobster, avocado, salmon, fried shrimp	
TUNA 4 pz	14
Tuna, shrimp furai, avocado, lobster and spicy sauce	
AVOCADO 4 pz	14
Scallop, avocado, shrimp, salmon, ikura	
ROLLS ROYCE 4 pz	16
Soft shell crab, lobster, lobster meat, olive oil and truffle slices	

Rolls with cooked fish

HOT ROLLS 4 pz	€ 13
Fried with salmon, spinach and shrimp	
FURAI 5 pz	15
Fried with prawn furai and lobster pulp	
ALMOND 5 pz	15
Fried with almonds, salmon, shrimp, crème fraîche	
FLAMBATO 4 pz	13
Salmon, shrimp, lobster, avocado, crème fraîche	
SMOKY 4 pz	14
Smoked Scottish salmon, arugula, tempura shrimp, lobster pulp, avocado, truffle strips	
LOBSTER 4 pz	21
Fried lobster in tempura, lobster pulp, avocado and toasted almonds with sweet and sour sauce	

Rolls Set

*THE SETS ARE NOT CUSTOMIZABLE NOR
CAN THEY BE MODIFIED AS YOU WISH*

ROLLS SET COOCHED X2 12PZ € 29

ROLLS SET FUSION X2 16PZ € 42

First courses with fish

GYOZA EBI 4 pz € 14

Shrimp and vegetable ravioli with sesame sauce

GYOZA D'AUTUNNO 4 pz 16

Shrimp and pumpkin stuffed ravioli with carrot sauce

GYOZA DENTICE 4 pz 18

Ravioli stuffed with snapper and caramelized carrot cream with butterfish sauce and herb oil

RAVIOLI DI ASTICE 4 pz 22

With white miso sauce and sweet paprika oil

YAKIMESHI DI MARE 17

Sauteed rice with French butter, seasonal vegetables and shrimp with kimchi sauce

RISO HONZEN 17

Zucchini and French Butter Rice with Calamari, Salmon, Japanese Seven Spice and Dried Raspberry

YAKISOBA CON GAMBERI 17

Sauteed buckwheat noodles
with french butter, seasonal vegetables and shrimps

RAMEN DI PESCE 24

Fish stock with udon, squid, octopus, shrimp, nori seaweed in tempura and sesame, with sweet paprika oil

YAKISOBA CON ASTICE 30

Buckwheat spaghetti sauteed with butter frenchs, seasonal vegetables and shelled lobster (70/80 gr)

First courses without fish

GYOZA VERDURE 4 pz € 14

Beet ravioli, cabbage, carrots,
onion and garlic with zucchini sauce

YAKISOBA 15

Buckwheat spaghetti sauteed with french butter
and only seasonal vegetables

YAKIMESHI 15

Sauteed rice with french butter with vegetables

GYOZA MAIALE FRITTI 4 pz	€ 13
Fried pork and spring onions ravioli	
GYOZA MAIALE AL VAPORE 4 pz	15
Pork and turnip tops ravioli with black garlic oil	
RAMEN DI MAIALE	22
Pork broth with udon, marinated eggs, shiitake mushrooms, pork, nori seaweed and sweet paprika oil	

Main courses with fish

BAO AL SALMONE 2 pz	€ 10
Steamed sandwiches with seared salmon, tempura asparagus and sesame sauce	
BAO ASTICE 2 pz	11
Steamed buns with lobster meat, tempura courgettes and sweet and sour sauce	
BOSCO DI MARE 2 pz	16
Fried cannolo filled with ocean amberjack and edamame with fried shiitake mushrooms on butterfish sauce	
MISTO MARE	18
Marinated and seared squid, octopus, shrimp, leek	
POLPO SU TELA	18
Scalloped and pan-seared tentacle with butterfish sauce, zucchini and paprika oil with fried nori	
SALMONE TERIYAKI	20
Salmon fillet glazed with teriyaki sauce	

Main courses without fish

GUA BAO 2 pz	€ 10
Steamed rolls filled with glazed slices of pork	
BAO CARAMELLATO 2 pz	11
Slow cooker pork sandwiches with beer caramelized onions	
POLLO TERIYAKI	12
Glazed chicken nibbles with teriyaki sauce	
POLLO KARA-AGE	14
Fried chicken bites with japanese flour mix	
TONKATSU (cotoletta giapponese)	18
Marinated pork, panko breaded fried with sauteed vegetables	
MAIALE LACCATO	20
Glazed pork with beer sauce and onions caramelized accompanied by sautéed shiitake mushrooms	