

During the summer, the following dishes will not be available:
ramen with venison, lamb, scammerita, and miso soup.

Off-menu:

4-piece beef and vegetable ravioli

*1-2-3-4-6-11-14

€5.00

LET'S START WITH AN APERITIF

Boulevardier (Bitter, Vermouth, Whiskey)

€14.00 -€15.00

Kyoto Fire (Plum and chili fermented Hannya, Vodka, ginger beer, and lime juice)

€13.00

Mela Tonic (Green apple whiskey and tonic)

Japan-Brazil (Sake, chachaca, lime, and Hannya)

Moscow Mule or London Mule

€10.00

Gin and Tonic (gin from our selection €10.00)

Gin lemon (gin from our selection €10.00)

Negroni

Negroni sbagliato

Americanos

Negrosky

€9.00

Negroni corretto (Bitter, Vermouth, Yerbuto)

Pear or Blackberry Spritz (Pear or blackberry Cognac and Prosecco)

Japan ice Spritz (Melon liqueur, lime juice, and Prosecco)

Venturo Spritz (Rosemary liqueur, blue chamomile, sea salt, and Sicilian lemons with Prosecco)

Sambuca Spritz (Sambuca, tonic, and lime juice)

€9.00

NON-ALCOHOLIC London Mule €10.00

NON-ALCOHOLIC Gin and Tonic or Lemon

Milan – Turin

€8.00

Aperol Spritz

Campari Spritz

Rabacco Cocktail

E. 6,00

For an additional €3.00, you can add Acqualagna truffles (1-4-7-8-12) to all dishes.

Kaki Furai (Fried Oyster)

*1-14

€3.50 each

5 pcs. Shrimp Ravioli

*1-2-4-6-11-12

filled with potato starch and shrimp pieces, served with soy sauce/sweet and sour sauce

€6.00 – €7.00 Fried

4 pcs. Korean Shrimp Ravioli

*1-2-3-4-6-11-14

filled with shrimp meat and vegetables, served with soy sauce

€6.00

3pcs. HOT Chicken Ravioli

*1-6-9-11

Filled with chicken, vegetables, and a very spicy sauce

€6.00

5pcs. Meat Ravioli

*1-6-11-12

Thin pastry filled with pork and vegetables, served with soy sauce/sweet
and sour sauce

€5.00 – €6.00 Fried

4pcs. Duck and Vegetable Ravioli

*1-2-3-6-9-11

Served with soy sauce

€6.00

4 pcs. Chicken and Kimchi Dumplings

*1-2-3-4-6-8-11

Slightly spicy kimchi (fermented vegetables), served with spicy sauce

€5.00

4 pcs. Korean Chicken and Vegetable Dumplings

*1-2-3-4-6-11-14

served with soy sauce

€5.00

3 pcs. Korean BBQ Dumplings

*1-2-3-4-6-11-14

Stuffed with beef and BBQ sauce, served with soy sauce

€5.00

4 pcs. Vegetable Ravioli

* 1-6 (traces of 2-3-4-5-7-8-9-10-11-12-13-14)

accompanied by soy sauce

€5.00

5 pcs. Mini Fried Rolls

*1-6-11

stuffed with vegetables served with sweet and sour sauce

€5.00

Gohan

11

White Rice with Sesame

€3.00

Tempura Sage

*1-2-7-10

€6.00

Fish Ramen

1-2-3-4-6-7-9-11-14

Fish and ginger broth served with wheat flour noodles, grilled shrimp*, cabbage or spinach, Nitamago egg, lumpfish roe, and grilled bread.

€17.50

Venison Ramen

1-2-3-4-6-7-9-11-14

Meat broth with added star anise and juniper berries, served with fresh wheat flour noodles, thinly sliced marinated venison*, and Nitamago egg.

€17.50

Lamb Ramen

1-2-3-4-6-7-9-10-11-14

Miso broth served with wheat flour udon, thinly sliced pan-fried lamb*, Nitamago egg, and caramelized onion in red wine

€17.00

Roasted Bacon Ramen

1-2-3-4-6-7-9-11-14

Beef broth served with wheat flour noodles, roasted bacon marinated in teriyaki sauce, cabbage or spinach, Nitamago egg, fried zucchini blossoms*, and grilled bread

€16.00

Lampredotto Ramen

1-2-3-4-6-7-9-11-12-14

Beef broth served with wheat flour noodles, lampredotto, onion petals, Nitamago egg, salsa verde, and grilled bread

€16.00

Scamerita Ramen

1-2-3-4-6-7-9-11-14

Meat broth accompanied by wheat noodles, grilled scamorza, cabbage or spinach, Nitamago egg, and grilled bread

€15.00

Vegetable Ramen

1 to 14

Vegetable broth accompanied by wheat noodles, tofu, porcini mushrooms*,
Nitamago egg, spinach/cabbage, vegetable-filled dumplings*, fried lotus
flower*, and grilled bread

€15.00

Hot Spicy Curry Ramen

1 to 14

Chicken and spicy curry broth accompanied by wheat noodles, Pak-choi,
Nitamago egg, and beef and pork ragù.

€15.00

Tom kha gai

4-11

Thai soup with chicken, coconut milk, and citrusy curry, served with white
rice

€15.00

Miso soup

1-2-3-6-9 (traces of 4-5-7-8-10-11-12-13-14)

accompanied by pak choi, vegetable ravioli*, and fresh tofu

€14.00

Avocado toast

1-3-4-6-11

Grilled bread slice with avocado, smoked salmon, poached egg, and sesame seeds

€13.00

Burrata crouton

1-4-7-8-12

Grilled bread slice with burrata, Acqualagna truffle, and zucchini crudités

€13.00

Fried frogs*

1-3-7-12

€8.00

Poached Egg

1-3-4-7-8-12

2 eggs with Acqualagna truffle, sun-dried tomatoes, and grilled bread

€13.00

2 eggs with Acqualagna truffle and grilled bread

€10.00

2 eggs with sun-dried tomatoes and grilled bread

€10.00

CHILDREN'S MENU

1-3-7-9-12

Tortellini with meat sauce, butter, or oil

and

Wiener with French fries*

€13.00

Reserved for children up to 11 years old

DRINKS

Water

1/2L €1.00

1L €2.00

Wine

1/2L €6.00

1L €12.00

Glass of wine €4.00

Lager or craft beer

Beer 0.33cl €5.00 – €6.00

Sake 180ml

€8.00

Coca-Cola or Kombucha 250ml

€4.00 – €7.00

DESSERTS

Baba

1-3-7

chilled in a glass, dipped in various cocktails (ask the staff)

€9.00

*Cantuccini with Vinsanto or Yerbuto or pear or blackberry cognac or salted
caramel vodka or green apple whiskey*

€1-3-7-8-10

€7.50 – €8.50

Chocolate flan

€1 to 14

€7.00

Chocolate salami with Cream

1-3-5-7-8-10

€6.00

Cold Cheesecake

1-3-6-7

Served plain or garnished with maple syrup, chocolate, or black cherry
syrup

€6.00

Servings for desserts

€1.50 per person

AMARI

Gambacciani China

Gambacciani Limoncello

Gambacciani Amaro Finitivo

Gambacciani Sambuca

Gambacciani Artichoke Amaro

€5.00

Amaro del Capo

White Grappa (Chardonnay or Brunello)

€5.00 – €7.00

Rose Grappa

Montenegro

Unicum

€5.00

12-month barrel-aged Amarone Grappa

Passito

Sheridan's

Pear Cognac

Blackberry Cognac

Santiago Rum

Jefferson

Cinnamon Whisky

€6.00

Barceló Imperial Onyx Rum

Armagnac

€7.00

Laphroaig 10 Whisky

Tokinoka Whisky

Yukisato Whisky

Green Apple Whisky

€8.00

Whiskey Nikka

€9.00

Barrique Grappa Moet & Chandon or Sassicaia

€8.00 – €10.00

Coffee Shop

Coffee – Caffè corretto

€1.40 – €2.50

Iced macchiato

€1.50

Decaf coffee

Ginseng

Barley coffee

€1.60

+ 1.10 cents for the corretto

+ 0.10 cents for macchiato

Coperto + sauces

€3.00

**Frozen product*

If you have any allergies or intolerances, please inform the kitchen.



We cannot guarantee the total absence of cross-contamination; therefore, our dishes are not suitable for people with celiac disease.