Appetizers	Euro
Hamachi ceviche with mango leche de tigre	22
King crab avocado roll aburi with tamarillo sauce	30
Wagyu bresaola with puffed tacos and Amazu cauliflower	28
Tuna, honeydew and crystal bread with kombu powder	28
Salmon marinated in smoked water with crunchy fennel, quinoa and wasabi mayo	22
Japanese Pastas	Euro
Inaniwa with white fish, sea urchin and egg sauce	22
Wagyu ravioli with caramelized soy onions, parmigiano and white truffle clear soup	25
Main Courses	Euro
Wagyu Asado cooked on binchotan charcoal with tzukemono vegetables	30
Poached skipjack in Kaeshi sauce with crispy artichokes, bonito flakes and parmigiano	24
Seabass with red beetroot and Yuzu sauce, crispy jamon and shiso leaf	25
Iberian pork and unagi with kale sauce and crunchy yuba	26
Red mullet shimofuri with shiso burrata, tofu and Nocellara's olives	28

Sushi 9 Selection of 9 nigiri Sashimi 13 13 pieces of sashimi Rolls 12 6 uramaki / 6 hosomaki Chirashi Vegetarians E Shojin tempura Selection of 7 vegetables Miso soup Steamed rice Edamame Steamed bread with wasabi aioli		
Sashimi 13 13 pieces of sashimi Rolls 12 6 uramaki / 6 hosomaki Chirashi Vegetarians E Shojin tempura Selection of 7 vegetables Miso soup Steamed rice Edamame Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	and Sashimi	Euro
Rolls 12 6 uramaki / 6 hosomaki Chirashi Vegetarians E Shojin tempura Selection of 7 vegetables Miso soup Steamed rice Edamame Steamed bread with wasabi aioli Dessert E Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	Selection of 9 nigiri	27
Vegetarians Shojin tempura Selection of 7 vegetables Miso soup Steamed rice Edamame Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	ni 13 13 pieces of sashimi	32
Shojin tempura Selection of 7 vegetables Miso soup Steamed rice Edamame Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	6 uramaki / 6 hosomaki	26
Shojin tempura Selection of 7 vegetables Miso soup Steamed rice Edamame Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	ni	18
Miso soup Steamed rice Edamame Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	rians	Euro
Steamed rice Edamame Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	tempura Selection of 7 vegetables	18
Edamame Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	pup	3
Steamed bread with wasabi aioli Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	ed rice	3
Dessert Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	ame	5
Tiramisù Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	ed bread with wasabi aioli	2,50
Yuzu Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	rt	Euro
Mousse esotica Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	sù	10
Fresa y pistacho Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,		10
Cheesecake mango y maracujá Selection of Mochi (green tea, chocolate, coconut,	e esotica	10
Selection of Mochi (green tea, chocolate, coconut,	y pistacho	10
	ecake mango y maracujá	10
		9
Ice cream and sorbet	am and sorbet	5

Amuse bouche	
Hamachi ceviche with mango leche de tigre	
Wagyu ravioli with caramelized soy onions, parmigiano and white truffle clear soup	
Poached skipjack in kaeshi sauce with crispy artichokes, bonito flakes and parmigiano	
Selection of sushi 3 nigiri	
Dessert	55
OMAKASE	Euro
Amuse bouche x2	
King crab avocado roll aburi with tamarillo sauce	
Amuse bouche x2 King crab avocado roll aburi with tamarillo sauce Wagyu bresaola with Amazu cauliflower Inaniwa with white fish, sea urchin and egg sauce	
King crab avocado roll aburi with tamarillo sauce Wagyu bresaola with Amazu cauliflower	and
King crab avocado roll aburi with tamarillo sauce Wagyu bresaola with Amazu cauliflower Inaniwa with white fish, sea urchin and egg sauce Seabass with red beetroot and yuzu sauce, crispy jamon	and
King crab avocado roll aburi with tamarillo sauce Wagyu bresaola with Amazu cauliflower Inaniwa with white fish, sea urchin and egg sauce Seabass with red beetroot and yuzu sauce, crispy jamon shiso leaf	and 65

Euro

OMAKASE

The product is certified for the freezing treatment according to EC law 853/2004, chapter III, section VIII. Some ingredients can be frozen at the origin. Please notify us for allergies and intolerances.

| Tasting menu exclusively for the entire table |

Cocktails	Euro
International Cocktails	10

Soft Drink	Eur
Acqua San Pellegrino	5
Acqua Panna	5
Coca Cola	5
Coca Cola Zero	5
Fanta Orange	5
Fanta Lemon	5
Tonic Water Schweppes	5
Tonic Water Fever Tree	5
Tonic Water 1724	5
Ginger Beer	5
Ginger Ale	5
Non-alcoholic beer	5
Gluten-free beer	5
Premium Distillates	15