

Menu



Winter

Ramen e Noodles

Soba - buckwheat - Udon - wheat - Tokyo - egg and flour

Ramen with broth with vegetables, shitaki mushroom and seitan <i>VEG</i>	12 €
Ramen with broth, meat, crispy bacon	12 €
Ramen with broth, fish, prawns and naruto	12 "H
extra egg	1 "H
Noodles Sauted with vegetables <i>VEG</i>	12 "H
Noodles Sauted with meat	12 "H
Noodles Sauted with fish	12 "H

Main Courses

Cardoon potage, chestnut crumble and steamed vegetables <i>V</i>	14€
Mussels and Clams Soutè with crispy noodles	15€
Prawns, pumpkin, ginger, sharon fruti and courgette	18€
Swordfish, almond and beetroot Hummus	20€
Pork escalope, spicy artichokes and spiced semola	18€
Beef steak with black sesam seeds and grilled mushrooms	20€

Dessert

Chocolate and Spicy Chilli	
Baklava	
Banana Roll	
Carrot Cake and coconut frosting	
Selection of all the dessert	€12

Drinks

Sake:

Shockikubai - Shirakabegura 180ml 15.5° 9 €

Takara Sierra Cold Sake 300ml 12° 12 €

Beers:

Traviata - with honey Birrificio San Michele 6 €

Butterfly - Kolsch "

Tosca - Pilsner "

Iced teas, water and soft drinks:

Japanese iced green tea with litchee or Jasmin 5 €

Aloe and Honey drink and soft drinks 5 €

Mineral water 1/2lt 1.5 €

Aperitivo

Four choices of our Chef 12 €

Vegetables VEG

Chick peas and ginger - Veg meatball- Cauliflower and coconut - Veg Yakitori

Meat

Chick peas and ginger - Veg meatball- Cauliflower and coconut - Meat Yakitori

Fish

Chick peas and ginger - Veg meatball- Cauliflower and coconut - Fish Yakitori

Mini jacked Potatoes with cheese and 5 different sauces 6€

Grilled Seafood and vegetarian Gyoza 7€

Tempura

Vegetarian VEG 12 €

Fish and Vegetables 15 €

Salad 8 €

Crispy Vegetables VEG

Spinach and Salmon

Wines

Champagne Louis Roederer Brut Premier	14€ - 60€
Prosecco Doc Verv Andreola Treviso Veneto	5€ - 23€
Grechetto Colle Ozio 2013 Bussolotti Umbria	6€ - 28€
Trebbiano 2014 Bussolotti Umbria	5€ - 23€
Per Eva Falanghina Ginestra Pepella 2014 Costa D'Amalfi	7€ - 32€
Verdicchio San Lorenzo 2014	6€ - 28€
Rosso Piceno Fattoria S.Lorenzo 2012 Marche	6€ - 28€
Karasi Zorah Red 2013 Armenia	8€ - 37€
Per Eva Falanghina Ginestra Pepella 2014 Costa D'Amalfi	7€ - 32€
Rosso di Montepulciano BIO 2014 SALCHETO	6€ - 28€
Unlitro Red Alicante BIO 2014 Toscana	5€ - 28€

Cocktails:

8 €

Tokyo Mule - vodka, gingerbeer, litchee

Hugo - elderflower, prosecco, mint and apple

Spritz - aperol, prosecco and soda

Negroni - vermouth, bitter campari, gin

Moscow Mule - vodka, gingerbeer e cucumber

Sahara - prosecco, Jasmin and soda