

RAWS

- RAW OF THE DAY - 26 €

Lightly hay-smoked catch of the day with seasonal salad and vinaigrette [a: 4]

- RAW PRAWNS - 24 €

Red prawns, prawns and scampi based on market availability with Yuzukosho sauce (fermented yuzu, chilli pepper and salt) [a: 2]

- MIXED RAWS - 38 €

Mix of prawns, okizuke squid and fish of the day based on market availability [a: 2, 4, 6, 14]

JAPANESE CICHETI

- OTSUKEMONO - 9 €

mixed seasonal vegetables with various marinades [a: 6]

- AGHEDASHI - 8 €

Fried radicchio in dashi broth [a: 6, 12]

- NIKUJAGA - 9 €

Sausage and cuttlefish stew with vegetables [a: 6, 12, 14]

- CABBAGE AND DAIKON - 8 €

with Katsuobushi [a: 4, 11, 12]

- VARIATIONS OF CHEF'S CICHETTI - 28 €

Mix of 7 à la carte and surprise cicheti in tasting portion [a: 4, 6, 11, 12, 14]

A PLATE

- GYOZA - 16 €

Fresh homemade ravioli filled with grilled prawns, and served with ponzu sauce and shiso mayonnaise [a: 1, 2, 3, 6]

- UDON - 17 €

Fresh homemade thick noodles (Japanese pici) with katsuobushi (dried tuna), nori seaweed, spring onion in mentsuyu broth. The broth can be cold or hot [a: 1, 4, 6, 12]

- EEL CIRASHI - 25 €

Rice seasoned with rice vinegar, mirin, sugar and salt, with eel first grilled and then glazed with concentrated soy sauce [a: 4, 6, 12]

- MEAT OF THE DAY - from 25 € [a: 6]

- FISH OF THE DAY - from 26 €

Fish fillet or fish cheek based on market availability, grilled Amiyaki style [a: 4, 6]

- MARINATED SWORDFISH TEMAKI - 24

[a: 4, 6, 11, 12]

SPECIAL CICHETI

- PORK BELLY TACOS C.B.T. - 13 €

[a: 6, 7, 13]

- GRILLED SHITAKES WITH SOY SAUCE REDUCTION - 12 €

[a: 1, 6]

- FRIED SARDINES WITH SOYA SAUCE AND ONION - 14 €

[a: 1, 3, 4, 6, 7]

- FRIED POLENTA AGHEDASHI WITH BLUE CRABS SAUCE -

14 € [a: 2, 4, 12]

CHEF'S TASTING MENU

MIX OF PRAWNS, OKIZUKE SQUID AND FISH OF THE DAY [a: 2, 4, 6, 14]

VARIATION OF 7 CHEF'S CICHETI IN TASTING PORTION [a: 4, 6, 11, 12]

GÒ TSUKEMEN [a: 1, 4, 6, 9]

CHEF'S SECOND COURSE

68 € per person

THE TASTING MENU MUST BE TAKEN BY THE WHOLE TABLE (EXCLUDING CHILDREN)

DESSERT

- THERAMISÙ - 9 €

Destructured tiramisu with mascarpone mousse, coffee reduction, crunchy ladyfingers and matcha tea powder with seasonal fruit [a: 1, 3, 7]

- PANNA COTTA WITH GRAPPA - 8 €
with fermented bergamot and licorice [a: 3, 7]

- ICE CREAM OF THE DAY - 8 €
[a: 3, 7]

- SHOCHU SGROPPINO - 9 €
[a: 12]

SERVICE AND COVERAGE 4 €

SAKÈ

- A DOSE OF 90 ml - from 7 to 14 €
- Ask the menu or advice from the server

BEERS

- ASAHI 50 ML (PILS) - 6 €
- KIRIN 50 ML (PILS) - 6 €
- COEDO 33 ML - 6 €

APERITIFS & LONG DRINKS

- NIPPO-SPRITZ - 8 €
Prosecco, Ume/Yuzu, soda
- YUZU SODA/UME SODA - 7 €
- GIN TONIC - from 10 €
- WISKEY SOUR - from 12 €

WISKEYS

- SUNTORY "KAKUBIN" - 8 €
- NIKKA "SUPER" - 9 €
- FUJII "FUJISAN" - 10 €
- SUNTORY "CHITA" - 12 €
- WISKEY SPECIAL - 18 €

LIQUORI

- UMESHU - 6 €
Sakè with Plum
- YUZUSHU - 6 €
Sakè with Yuzu
- SHOCHU - 5 €
Distilled of sweet potatoes
- AGED SAKÈ - 10 €

OTHER

- COFFEE - 2 €
Espresso, decaf or macchiato
- CAPPUCINO - 3 €
Double espresso with steamed milk
- HOT JAPANESE TEA - 3 €
- SOFT DRINKS - 3€
- CLASSIC BITTERS - 4 €
- SPECIAL BITTERS - 5 €
- GRAPPAS AND SPIRITS - from 5 to 10 €
- CAPOVILLA'S GRAPPA - from 15 €
Half dose available

ALLERGENS LIST

<p>GLUTEN</p> <p>Cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives</p> <p>1</p>	<p>CRUSTACEANS</p> <p>2</p> <p>Marine and Freshwater: shrimp, prawns, lobsters, crabs, and the like ...</p>
<p>EGGS AND DERIVATIVES</p> <p>Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta</p> <p>3</p>	<p>FISH</p> <p>4</p> <p>Food products containing fish, even if in small percentages</p>
<p>PEANUTS AND DERIVATIVES</p> <p>Packaged snacks, creams and dressings in which there is even small doses</p> <p>5</p>	<p>SOY</p> <p>6</p> <p>Derivative products such as: soy milk, tofu, soy noodles and the like</p>
<p>MILK AND DERIVATIVES</p> <p>Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams</p> <p>7</p>	<p>NUTS</p> <p>8</p> <p>Almonds, hazelnuts, walnuts, cashews, pecans, cashews and pistachios</p>
<p>CELERY</p> <p>Both in pieces and in preparations for soups, sauces and vegetable concentrates</p> <p>9</p>	<p>MUSTARD</p> <p>10</p> <p>It can be found in sauces and condiments, especially in mustard.</p>
<p>SESAME</p> <p>Whole seeds used for bread, flours even if they contain it in minimal percentage</p> <p>11</p>	<p>SULFUR DIOXIDE AND SULPHITES</p> <p>12</p> <p>Pickled, oil-preserved and brine-preserved foods, jams, dried mushrooms, preserves etc.</p>
<p>LUPINS</p> <p>Present in vegan foods in the form of: roasts, salami, flours and similar</p> <p>13</p>	<p>MOLLUSCS</p> <p>14</p> <p>Canestrello, razor clam, scallop, mussel, oyster, limpet, clam, cockle, etc.</p>