



OUR RAW DISHES

- Crudo del giorno 24 €

Catch of the day according to market availability, lightly smoked with hay, on a bed of salad dressed with a shallot and green apple vinaigrette

- Crudo di gamberi 22 €

Red prawns, prawns and scampi based on market availability with yuzukosho sauce (fermented yuzu, chilli pepper, salt)

- Crudo misto 38 €

Mix of prawns, okizuke squid and fish of the day based on market availability

CICHETI GIAPPONESI

- Otsukemono 7 €

mix of seasonal vegetables with various marinades

- Agedashi Nasu 7 €

eggplant marinated in vegetable dashi

- Nikujaga 8 €

chicken stew, potatoes and carrots

- Tomatosarada 7 €

Tomato salad with Japanese style dressing

- Variazione di cichetti dello Chef 28 €

Mix of cicheti: 4 à la carte and 5 or 6 not listed, in tasting portions

“UN PIATTO”

- Gyoza di gamberi 16 €

Fresh homemade dumplings filled with grilled prawns and served with ponzu sauce and shiso mayonnaise

- Udon 16 €

fresh homemade thick noodles (Japanese pici) with katsuobushi (dried tuna), nori seaweed, spring onion in mentsuyu broth. The broth can be cold or hot

- Cirashi di anguilla 22 €

Rice seasoned with rice vinegar, mirin, sugar and salt, with eel first grilled and then glazed with concentrated soy sauce

- Animelle amiyaki 22 €

Grilled veal sweetbreads glazed with concentrated soy sauce and shichimi (slightly spicy 7-spice mix)

- Pesce del giorno starting from 24 €

Fish fillet or fish cheek based on market availability, grilled amiyaki style

DOLCI

- Theramisù 8 €

destructured tiramisu with mascarpone mousse, coffee reduction, crunchy ladyfingers and matcha tea powder with seasonal fruit

- Pannacotta allo shochu 7 €

shochu pannacotta with fermented bergamot and licorice

- Gelato del giorno 7 €

- Tenerina 9 €

lactose-free chocolate-based cake served warm with umeboshi-based sauce

SERVIZIO E COPERTO 3 €

In case of intolerances or allergies, please let us know before ordering. The list of allergens can be found on the last page of the menu.

In case of gluten intolerance there is the possibility of serving in a gluten-free version.

For the invoice, we kindly ask you to request it before the bill.