



SIDES

- SALMON CARPACCIO IN PONZU SAUCE WITH LUMPFISH ROE (JAPANESE CITRUS SAUCE), I4 ε



• MISOSHIRU (MISO SOUP), 3.50 €

• SHIROGOHAN (WHITE RICE), 3.50 €

RAW FISH

• TUNA SASHIMI 6 PCS, I8 €

• SALMON SASHIMI 8 PCS, I3 €

• YELLOWTAIL SASHIMI WITH PONZU SAUCE AND CHIVES 8 PCS, 28 \in

- YELLOWTAIL CARPACCIO WITH YUZU ZEST, TROPEA ONION SAUCE AND DRIED ONION, 25 ε

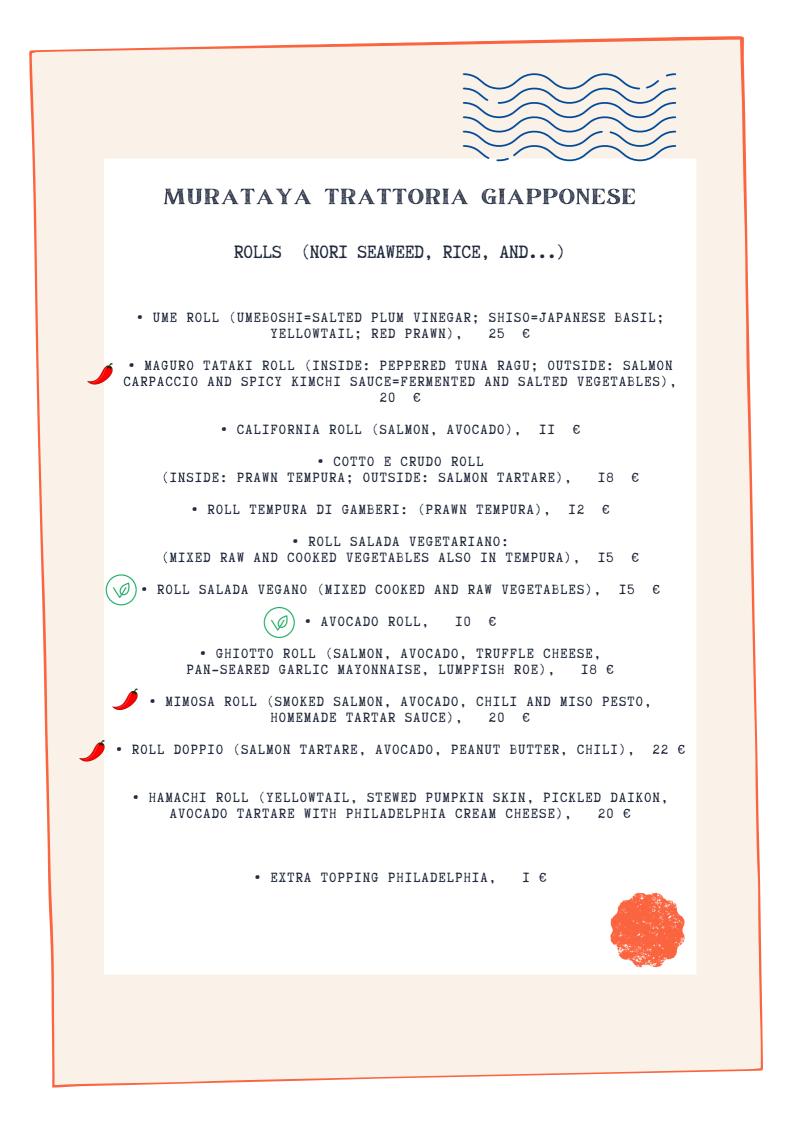
RICE BOWLS WITH RAW FISH

• CHIRASHI ZUSHI (MIXED RAW FISH, AVOCADO, DEEP-FRIED TOFU, PICKLED MUSTARD LEAF AND LUMPFISH ROE), 26 €

• MAGURO TARTARE DON (TUNA TARTARE, PICKLED MUSTARD LEAF, SESAME AND PEANUT SAUCE), 28 ε

• SALMON TARTARE AND LOW-TEMPERATURE COOKED EGG (WITH SPICY MAYONNAISE AND TOASTED ALMONDS), 19,50 ε

- SASHIMI DON (TUNA, SALMON, WHITE FISH OF THE DAY, RED PRAWN, MAZZANCOLLE, SCALLOPS) 32 ε





TEMAKI (NORI SEAWEED CONES FILLED WITH RICE AND...)

• SPICY TUNA I PIECE (PEPPERED TUNA RAGU, SPICY MAYONNAISE), 6,50 \in

• SALMON, AVOCADO I PIECE, 5,50 €

• TUNA, AVOCADO I PIECE, 6,50 €

• YELLOWTAIL, AVOCADO, MUSTARD LEAF IN BRINE I PIECE, 6,50 €

• EBI SPICY I PIECE (TEMPURA SHRIMP AND SPICY MAYONNAISE), 6,50 ε

NOODLES BOWL WITH A CHOICE OF UDON OR SOBA NOODLES -HOT-

- KAKE SOBA/UDON (BUCKWHEAT OR WHEAT NOODLES, TRADITIONAL BROTH, AND WAKAME SEAWEED), II ε

• TENPURA SOBA/UDON (BUCKWHEAT OR WHEAT NOODLES, TRADITIONAL BROTH, WAKAME SEAWEED, AND TENPURA), I8 ε

- CURRY SOBA/UDON (BUCKWHEAT OR WHEAT NOODLES, BROTH, WAKAME SEAWEED, AND CHICKEN STRIPS WITH CURRY), I6 ε

- TORI NEGHI SHIO NIKOMI UDON (STEWED UDON NOODLES, CHICKEN, LEEKS, AND CONCENTRATED UMAMI BROTH), I6 ε

NOODLES BOWL WITH A CHOICE OF UDON OR SOBA NOODLES -COLD-

- ZARU SOBA/UDON (BUCKWHEAT OR WHEAT NOODLES SERVED WITH MENTSUYU SAUCE MADE WITH DRIED BONITO AND KONBU SEAWEED), II ε

• EXTRA TOPPING: LOW-TEMPERATURE COOKED EGG, $2 \in$



HOT RICE BOWLS WITH ...)

• KAKIAGE DON (VEGETABLE TEMPURA: BURDOCK ROOT, ONION, AND CARROT), I5 \in

• EBI KAKIAGE DON (MIXED VEGETABLE AND SHRIMP TEMPURA), $\,$ I9 E $\,$

- GYUDON (STEWED BEEF DIAPHRAGM WITH GINGER, ONION, AND FRUIT), I3 ε

• UNAJYU (EEL WITH UNAGHI SAUCE), 29 €

✓ • CURRY RICE (CHICKEN STRIPS AND CURRY), 12.50 €
• KATSU CURRY (CHICKEN STRIPS, CURRY, AND JAPANESE PORK CUTLET), 19 €
• SPICY CURRY SOUP WITH SEASONAL VEGETABLES (VEGETARIAN CURRY SOUP),15 €

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OTHER HOT DISHES

 JAPANESE-STYLE GNOCCHI (FUSION DISH) (LURPAK BUTTER SAUCE MADE WITH HOMEMADE SOY SAUCE, SESAME CREAM, TOASTED HAZELNUTS, AND CHIVES), I3 €
MISO-MARINATED AND GRILLED SALMON, I7 €

- GRILLED SALMON AND BUTTERED IN TERIYAKI SAUCE, ~ 15 ε







DISHES FOR CELIACS, ROLLS AND TEMAKI



 \varnothing) • AVOCADO ROLL, IO \in

• CALIFORNIA ROLL (SALMON, AVOCADO), ~ II ε

• UME ROLL (UMEBOSHI=SALTED PLUM VINEGAR; SHISO=JAPANESE BASIL; YELLOWTAIL; RED PRAWN), 25 €

• SPICY TUNA TEMAKI (PEPPERED TUNA RAGU, SPICY MAYONNAISE) I pc, 6.50 \in

- SALMON AND AVOCADO TEMAKI I pc, 5.50 €
 - TUNA AND AVOCADO TEMAKI I pc, 6.50 €

• EXTRA TOPPING PHILADELPHIA, I €





NON-ALCOHOLIC BEVERAGES

• WATER 75 CL STILL AND SPARKLING, 2.50 €

• DRINKS 33 CL, 4 €

(COCA COLA, COCA COLA ZERO, FANTA, LEMON TEA, PEACH TEA)

• RAMUNE 20 CL (JAPANESE CARBONATED DRINK SIMILAR TO SPRITE), 5 \in

• MATCHA TEA (COLD OR HOT)

Herbaceous flavor reminiscent of spinach and green leaves, $4 \in$

• HOJICHA TEA (COLD OR HOT)

Herbaceous, nutty, and particularly smoky because it is roasted, $4 \in$

COFFEE, PASTRIES, DIGESTIVES

• COFFEE, 2.30 €

- DEC ORZO, 2.40 €
- ITALIAN BITTERS, 4.50 €
- TRADITIONAL JAPANESE PASTRIES, 5 $\,\varepsilon\,$
 - HOMEMADE PASTRIES, 7.50 €

- GREEN TEA / BLACK SESAME ICE CREAM, $~~6~\varepsilon$

COVER 2.50 €

