



# MOMO SUSHI

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Ordina su whatsapp: 328 8125116

# ALLERGENI

## 1. Cereali contenenti glutine

avena, farro, kamut dei loro ceppi ibridati) e prodotti derivati, tranne:

- a) sciroppi di glucosio a base di grano, incluso destrosio, e prodotti derivati, purchè il processo appena non aumentato di allergenicità valutato dall'EFSA per il prodotto di base dal quale sono derivati;
- b) maltodestrine a base di grano e prodotti derivati, purchè il processo subito non aumentato il livello di allergenicità valutato dall'EFSA per il prodotto di base dal quale sono derivati;
- c) sciroppi di glucosio a base d'orzo;
- d) cereali usati per la fabbricazione di distillati o di alcol di origine agricola per liquori e altre bevande alcoliche

## 2. Crostacei e prodotti derivati.

## 3. Uova e prodotti derivati.

## 4. Pesce e prodotti derivati, tranne:

- a) gelatina di pesce usata come supporto per preparati di vitamine o carotenoidi;
- b) gelatina o colla di pesce usata come chiarificante nella birra e nel vino

## 5. Arachidi e prodotti derivati

## 6. Soia e prodotti derivati , tranne:

- a) olio e grasso di soia raffinato e prodotti derivati, purchè il processo subito non aumenta il livello di allergenicità valutato dall'EFSA per il prodotto di base dal quale sono derivati;
- b) tocoferoli misti naturali (E306), tocoferolo D<sub>2</sub>-alfa naturale, tocoferolo acetato D<sub>2</sub>-alfa naturale, tocoferolo succinato D<sub>2</sub>-alfa naturale a base di soia;
- c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia;
- d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.

**7. Latte e prodotti derivati**, incluso lattosio, tranne: a) siero di latte usato per la produzione di distillati od alcol d'origine agricola per liquori ed altre bevande alcoliche;

b) lattitolo

**8. Frutta a guscio**, cioè mandorle (*Amygdalus communis* L.) , nocciole (*Corylus avellana*), noci comuni (*Juglans regia*), noci di anacardi (*Anacardium occidentale*), noci di pecan (*Carya ilinoensis* (Wangenh) K. Koch), noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), Noci del Queensland (*Macadamia ternifolia*) e prodotti derivati, tranne frutta a guscio fornita per la produzione di distillati o di alcool etilico di origine agricola per liquidi e altre bevande alcoliche.

## 9. Sedano e prodotti derivati

## 10. Senape e prodotti derivati.

## 11. Semi di sesamo e prodotti derivati.

**12. Anidride solforosa e solfiti** in concentrazioni superiori a 10mg / Kgo 10mg / l espressi come SO<sub>2</sub>.

## 13. Lupini e prodotti derivati.

## 14. Molluschi e prodotti derivati.





# FOOD ALLERGENS

**1. Cereals containing gluten** (ie wheat, rye, barley oats, spelled, kamut or their hybridised strains) and products derivatives, except:

- a) glucose syrups made from wheat, including dextrose, and related products, as long as the process does not immediately increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated;
- b) maltodextrin wheat based products and derivatives, as long as the process does not immediately increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated;
- c) glucose syrups based on barley;
- d) cereals used for making distillates or alcohol of agricultural origin for spirit drinks and other alcoholic beverages.

**2. Crustaceans and products derivatives**

**3. Eggs and derivatives.**

**4. Fish and products thereof**, Except: a) fish gelatine used as carrier for vitamin or carotenoid preparations b) gelatine or Isinglass used as fining agent in beer and wine

**5. Peanuts and products thereof.**

**6. Soybeans and products derivatives**, except

- a) oil and fat soy and refined products, as long as the process does not immediately increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated;
- b) natural mixed tocopherols (E306) Tocopherol D-alpha tocopherol, natural D-alpha natural, natural D-alpha tocopherol succinate from soybean;
- c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
- d) plant stanol ester produced from vegetable oil sterols from soybean

**7. Milk and milk products** including lactose, except:

- a) whey used for making distillates or alcohol of agricultural origin for spirit drinks and other alcoholic beverages;
- b) lactitol.

**8. Nuts, ie almonds** (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis (Wangenh) K.Koch*) Brazil nuts (Brazil nut), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and products. **Heal**, except for nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages

**9. Celery and products derivatives**

**10. Mustard and products derivatives.**

**11. Sesame seeds and products derivatives**

**12. Sulphur dioxide and sulphites** at concentrations above 10 mg/kg or 10 mg/liter expressed as SO<sub>2</sub>.

**13. Lupin and products derivatives.**

**14. Molluscs and products derivatives.**

## SEGUI LA GUIDA AL MENU E BUON APPETITO

FOLLOW THE MENU GUIDE AND ENJOY YOUR MEAL



PESCE CRUDO  
RAW FISH



PESCE COTTO  
COOKED FISH



VEGETARIANO  
VEGETARIAN



CON GLUTINE  
WITH GLUTEN



CONGELATO  
FROZEN



ABBATTUTO  
BLAST CHILLED

*Sono leggero e gustosissimo ...*

*Healthy light and tasty*

### FRESCO E SICURO

IL pesce arriva fresco ogni giorno da fornitori locali certificati. Tutto il pesce viene abbattuto a - 20 gradi in appositi abbattitori che eliminano ogni eventuale presenza di batteri o parassiti, subito decongelato e servito in giornata. In alcune preparazioni potrebbe essere utilizzato un prodotto congelato all'origine.

### FRESH AND SAFE

Every day certified local suppliers deliver fresh fish to us. All the fish is cut down to - 20 degrees in special blast chillers that eliminate any possible presence of bacteria or parasites, immediately thawed and served the same day. In some preparations a frozen product may be used at the origin.

# CREA IL TUO POKÉ



## REGULAR BOWL € 11.00

1 base | 1 proteina | 2 green  
1 salsa | 1 crispy



## LARGE BOWL € 14.90

1 base | 2 proteine | 3 green  
1 salsa | 1 crispy

## BASE



RISO BIANCO  
(WHITE RICE)



RISO NERO  
(BLACK RICE)



INSALATA FRESCA  
(SALAD)

## PROTEINE



SALMONE  
(SALMON)



TONNO  
(TUNA FISH)



BRANZINO  
(SEA BASS)



GAMBERI  
(SHRIMP)



HOUSE SALMONE  
(SALMON WITH SOY SAUCE)



HOUSE TONNO  
(TUNA WITH SOY SAUCE)



POLLO FRITTO  
(FRIED CHICKEN)



TOFU FRITTO  
(FRIED TOFU VEGETARIAN)



SURIMI  
(SURIMI)



GAMBERO TEMPURA



SALMONE FRITTO



MIURA  
(SALMONE COTTO)



TONNO FRITTO



TONNO COTTO



BRANZINO FRITTO

## GREEN



AVOCADO



POMODORINI  
(CHERRY TOMATOES)



MANGO



CAROTE  
(CARROTS)



EDAMAME



CETRIOLI  
(CUCUMBERS)



WAKAME



CECI(CHICKPEAS)



CIPOLLA CRUDA  
(RAW ONION)



PHILADELPHIA



ZENZERO(GINGER)



FETA  
(GREEK FETA CHEESE)

## SALSA



SOIA SENZA GLUTINE



TERIYAKI



PONZU



OLIO EXTRAVERGINE



SPICY MAYO



MAIONESE



LIMONE



SALSA AGRODOLCE



SOIA

## CRISPY



CIPOLLA CROCCANTE



MANDORLE



ALGHE CROCCANTI



KATAIFI  
(PASTA FINE FRITTA)



TOBIKO

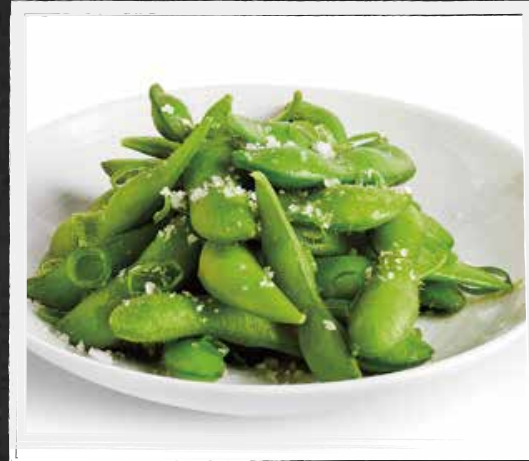
EXTRA PROTEINA 3,00€ - EXTRA GREEN/ FORMAGGI 1,00€ - EXTRA CRISPY 1,00€ - EXTRA SALSA 0,50€

# ANTIPASTI Appetizer



A1/ Insalata di alghe 6.00€

alghe croccanti  
*crispy seaweed*



A2/ Edamame 5,00€

bacelli di soia bolliti  
*boiled soybean pods*



A3/ Cetrioli 6.00€

cetrioli, aglio, peperoncini  
*cucumber, garlic, chili peppers*



A4/ Nuvole di drago 3.50€

*dragon clouds*



# ANTIPASTI Appetizer



A5/ Involtini gamberi 3pz

6.00€

con gamberi  
*rolls with shrimps*

    1-2-3-5



A6/ Involtini primavera 3pz

5.00€

con cavoli, carote e cipolla  
*spring rolls with cabbages, carrots and onion*

    1-3-5



A7/ Ravioli 3 colori 6.00€

raviolo di verdure, raviolo al salmone,  
raviolo al gambero  
*vegetable ravioli, salmon ravioli,  
shrimp ravioli*



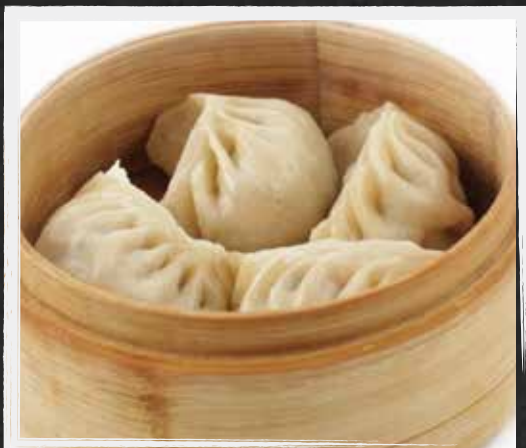
A8/ Ravioli carne alla piastra

3pz 4.00€

ravioli di carne alla piastra  
*grilled meat ravioli*

   1-6-11

# ANTIPASTI Appetizer



A9/ Gyoza 3pz 4,00€  
ravioli di carne al vapore  
*steamed meat ravioli*

🌿 ❄️ 🌀 1-11



A10/ Ravioli verdure 3pz 4,00€  
ravioli di verdure al vapore  
*steamed vegetables ravioli*

🌿 🌿 ❄️ 🌀 6



A11/ Takoyaki 5pz 6.90€  
polpette di polipo  
*octopus meatballs*



A12/ Ravioli neri 3pz 5.00€  
ravioli con nero di seppia ripieno  
di salmone  
*black dumplings with cuttlefish ink  
stuffed with salmon*

🌿 🐟 🌀 1-2

# ANTIPASTI Appetizer



A13/ Cestelli ripieni 4pz 6.00€

*buckets with vegetables and  
chinese soy spaghetti*



A14/ Pane al vapore 2pz

4.00€

*steamed bread*



A15/ Pane dolce coniglio 2pz

5.00€

*sweet bunny bread with egg*



A16/ Ravioli di gamberi  
in cristallo 4pz 6.00€

*rolls with shrimps*



# ANTIPASTI Appetizer



## A17/ Bao maiale 6.90€

maiale, pomodoro, insalata e  
salsa teriyaki

*pork, tomato, salad and  
teriyaki sauce*

🌾 ❄️ 1-6



## A18/ Bao salmone 7.90€

salmone alla piastra, insalata,  
pomodoro, salsa teriyaki

*grilled salmon, salad,  
tomato, teriyaki sauce*

🐟 🌾 ❄️ 1-4-6



## A19/ Bao tartare 7.90€

tartare di salmone con salsa  
teriyaki

*salmon tartare with teriyaki  
sauce*

🐟 🌾 ❄️ 1-4-6



# ZUPPA/Ramen Soup/Ramen



Z20/ Miso shiru 4.90€

miso, tofu, alghe di mare,  
erba cipollina



*miso, tofu, seaweed,  
chives*

  1-4-6-7



Z21/ Zuppa piccante 5.00€


tofu, uova, funghi piccante  
*tofu, eggs, spicy mushrooms*

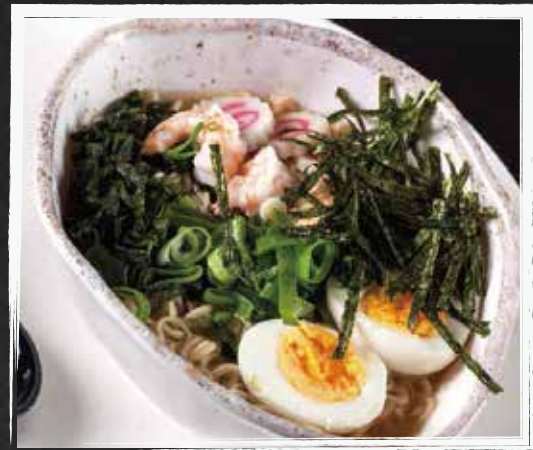
  1-3-4-6-7



SP22/ Ramen (udon) con maiale  
12.00€


udon in brodo con maiale,  
alghe, uovo, erba cipollina  
*Instant udon in broth with  
pork seaweed, egg, chives*

 1-3



SP23/ Ramen (udon) style  
12.00€

udon in brodo con alghe, uova,  
surimi di granchio e gamberi\*  
*Instant udon in broth with seaweed,  
eggs, crab surimi and prawns\**

 1-2-3-6

## NIGIRI 2PZ



N24/ Sake 2pz 4.50€

salmone  
*salmon*



N25/ Sake avocado 2pz 4.50€

salmone, avocado  
*salmon, avocado*



N26/ Sake scottato 2pz 4.50€

salmone scottato, teriyaki/  
spicy mayo  
*seared salmon, teriyaki/  
spicy mayo*



# NIGIRI 2PZ



N27/ Maguro 2pz 5.00€

tonno  
tuna



N28/ Amaebi 2pz 5.00€

gambero crudo  
raw shrimp



N29/ Ebi 2pz 4.00€

gambero cotto  
cooked shrimp



# NIGIRI 2PZ



N30/ Suzuki 2pz 3.00€

branzino  
common bass



N31/ Anguilla 2pz 5.00€

anguilla, teriyaki  
eel, teriyaki



N32/ Avocado 2pz 4.00€

avocado  
avocado



# GUNKAN 2 PZ



G34/ Tuna gunkan 7.00€

riso, tonno, tartare tonno,  
spicy mayo, sesamo  
*rice, tuna, tuna tartare, spicy  
mayo, sesame*

   4



G33/ Salmone gunkan 6.90€

riso, salmone, tartare di  
salmone, spicy mayo, sesamo  
*rice, salmon, salmon tartare,  
spicy mayo, sesame*

   1-3-4-6-7



G35/ Tobiko gunkan 5.00€

riso, uova di pesce volante  
*rice, flying fish eggs*

  4



# GUNKAN 2PZ



## G36/Gunkan pistacchio 6.90€

riso, salmone scottato, salsa speciale,  
teriyaki pistacchio

*rice, seared salmon, special sauce,  
pistachio teriyaki*

    1-3-4-6-7



## G37/Gunkan philadelphia 6.90€

riso, salmone, philadelphia, kataifi  
e teriyaki

*rice, salmon, philadelphia, kataifi  
and teriyaki*



    1-3-4-6-7



## G38/Gunkan mango 6.00€

riso, salmone, philadelphia  
e mango

*rice, salmon, philadelphia  
and mango*

  1-2-3-4-6-7-12

# CARPACCIO



C39/ Carpaccio salmone 10pz  
13.90€

salmone, salsa ponzu, sesamo  
*salmon, ponzu sauce, sesame*

    4-6-11



C40/ Carpaccio misto 12pz  
15.90€

salmone, tonno, branzino,  
salsa ponzu, sesamo  
*salmon, tuna, sea bass,  
ponzu sauce, sesame*

    4-6-11



C41/ Salmone roll 2pz 5.00€

salmone gamberi fritto con kataifi  
sopra, teriyaki e philadelphia  
*salmon, fried shrimp with kataifi  
above, teriyaki and philadelphia*

1-2-4-6



# TARTAR



T42/ Tartar mango 10.00€

salmone mango, salsa mango  
*salmon mango, mango sauce*



T43/ Tartare salmone 10€

salmone, avocado, salsa ponzu,  
sesamo

salmon, avocado, ponzu sauce,  
sesame



T44/ Black tartare 10.00€

tartare di salmone e riso venere  
ricoperto con avocado pasta kataifi,  
teriyaki

*salmon tartar, black rice covered with  
avocado and kataifi, teriyaki*



# TARTAR



## T45/ Tartare tonno 12€

tonno, avocado, salsa  
ponzu, sesamo

tuna, avocado, ponzu  
sauce, sesame



## T147/ Tartare veggy 8.90€

riso, avocado, pomodorini,  
salsa teriyaki

rice, avocado, cherry  
tomatoes, teriyaki sauce



# SASHIMI



S45/ Sashimi sake 8pz 13.90€

salmone  
salmon



S46/ Sashimi mix 13pz 16.90€

salmone, branzino, tonno, amaebi  
salmon, sea bass, tuna, amaebi



S147/ Sashimi tonno 8pz 14.90€

tonno  
tuna



# NIGIRI



N47/ Nigiri 8 pz 12.90€  
 salmone, branzino, tonno, gambero  
 cotto, teriyaki  
*salmon, common bass, tuna, cooked  
 prawns, teriyaki*



N48/ Nigiri flame 4pz 7.00€  
 salmone, branzino, tonno, anguilla,  
 scottato, teriyaki  
*salmon, common bass, tuna, eel,  
 seared, teriyaki*



N49/ Nigiri speciale 2pz 5.00€  
 salmone scottato con  
 philadelphia e kataifi, teriyaki  
*seared salmon with philadelphia  
 and kataifi, teriyaki*



N50/ Sushi momo 12pz  
 15.00€  
 mix dello chef 4 nigiri, 4 uramaki,  
 4 hosomaki



# HOSOMAKI



H51/ Sake maki 6pz 5.00€

salmone  
salmon



H52/ Tekka maki 6pz 5.00€

tonno  
tuna



H53/ Ebi maki 6pz 5.00€

gambero cotto  
cooked shrimp



H54/ Avocado maki 6pz 5.00€

avocado, philadelphia  
avocado, philadelphia



# URAMAKI



U55/ Dragon roll 8pz 12.00€

gambero fritto, salmone in fiamma,  
tobiko, spicy maionese, sesamo  
e olio di tartufo

*fried shrimp, seared salmon, tobiko,  
assorted hot sauce sesame  
and truffle oil*

    2-3-7-11



U56/ Flame roll 8pz 12.00€

gambero fritto, salmone scottato  
e teriyaki

*fried shrimp, seared salmon and  
teriyaki*

    1-2-11



U57/ Mango roll 8pz 12.00€

gambero fritto, mango, salmone  
*fried shrimp, mango, salmon*

 1-2



U58/ Onion roll 11.00€

salmone, avocado, cipolla frita,  
teriyaki, spicy mayo  
*salmon, avocado, fried onion,  
teriyaki, spicy mayo*

  1-4-7-11

# URAMAKI



U59/ Rainbow maki 8pz 13.00€

salmone, tonno, branzino, avocado,  
surimi, maionese  
*salmon, tuna, common bass, avocado,  
surimi, mayonnaise*

   2-3-4-6-7-9



U60/ Tiger roll 8pz 12.00€

tempura di gamberi con sopra salmone,  
salsa teriyaki, avocado,sesamo  
*shrimp tempura,avocado with over  
salmon,teriyaki sauce,sesamo*

    2-3-6-7



U61/ Miura maki 8pz 8.90€

pesce cotto, avocado, philadelphia,  
salsa teriyaki, sesamo

*cooked fish, avocado, philadelphia  
teriyaki sauce, sesamo*

   4-6-7-11



U62/ Spicy tonno 8pz 12.00€

tonno,cetriolo,spicy mayo con tartare  
di tonno sopra sesamo

*tuna,cucumber,spicy mayo with tuna  
tartare on sesame*

   2-3-6-7

# URAMAKI



U63/ Spicy salmone 8pz 11.90€

salmone, cetriolo, spicy mayo,  
tartare salmone sopra, sesamo  
salmon, cucumber, spicy mayo,  
salmon tartare on top, sesame

    1-3-4-6-11



U64/ Philadelphia 8pz 9.90€

salmone, avocado, philadelphia, sesamo  
salmon, avocado, philadelphia, sesame

   4-7-11



U65/ Veggy maki 8pz 8.00€

insalata verde, avocado, cetriolo,  
philadelphia, sesamo  
green salad, avocado, cucumber,  
philadelphia, sesame

  7-11



U66/ Ebiten roll 8pz 11.00€

gambero fritto, kataifi, teriyaki  
fried shrimp, kataifi, teriyaki

   3-6-11

# URAMAKI



U67/ Tobiko roll 8pz 9.00€

surimi,avocado,maionese,tobiko  
*surimi,avocado,mayonnaise,tobiko*



2-3-4-11-12



U68/Amaebi roll 8pz 15.00€

surimi, avocado, gambero rosso  
amaebi sopra, maionese  
*surimi, avocado with red shrimps  
amaebi, mayonnaise*



2-3-11



U69/ Fume roll 8pz 11.00€

salmone scottato, surimi,  
avocado, teriyaki  
*seared salmon, crab, avocado,  
teriyaki*



2-3-6-11



U70/ California roll 8pz 8.90€

surimi,avocado,salsa teriyaki,sesamo  
*surimi,avocado,teriyaki sauce,sesamo*



2-6-11

# URAMAKI



U71/ Salmone avocado roll 8pz  
9.90€

salmone, avocado, sesamo  
*salmon, avocado, sesame*



11



U72/ Uramaki anguilla 8pz  
14.90€

avocado, Philadelphia, esterno  
con anguilla, salsa terayaki  
*avocado, philadelphia, eel, teriyaki  
sauce*



2-11



U73/ Salmone cotto 12.00€

salmone cotto, Philadelphia,  
avocado, salsa terayaki  
*cooked salmon, philadelphia,  
avocado, teriyaki sauce*



11



U74/ Angel roll 8pz 13.00€

tempura di gamberi, philadelphia,  
ricoperto con avocado, salsa teriyaki  
*shrimp tempura, philadelphia,  
avocado, teriyaki sauce*



1-2-11



U75/ Uramaki lobster 8pz 19.90€

riso bianco, tempura, astice, tobiko.

*white rice, tempura, lobster, tobiko*

    1-2-3-4-11

# URAMAKI



U76/ Uramaki MOMO 8pz

12.50€

riso bianco, tempura di gamberi,  
tartare di tonno, spicy mayo,  
teriyaki, granelli di tempura.  
*white rice, tempura shrimps,  
tartare tuna, spicy mayo,  
teriyaki, grains of tempura.*

  1-2-3



U77/ Uramaki fiamma 8pz

12.50€

riso bianco, tempura gamberi,  
salmone scottato, tobiko,  
mandorle, salsa teriyaki, salsa  
speciale del sushiman

*white rice, tempura shrimps,  
salmon, tobiko, almonds, teriyaki  
special sushiman sauce.*

  2-8



U78/ Uramaki black pistacho  
8pz 12.90€

riso venere, tempura di gamberi,  
salmone scottato, pistacchio,  
spicy mayo, teriyaki.  
black rice, tempura shrimps,  
salmon, pistacho, spicy mayo,  
teriyaki.

   1-2-8



U79/ Uramaki tartufo 8pz  
16.00€

riso bianco, salmone, avocado,  
branzino, tartufo, teriyaki.  
*white rice, salmon, avocado,  
sea bass, turffle, Teriyaki.*

   11

# URAMAKI



## U140/ Branzino tempura roll

8pz 12.90€

branzino tempura, avocado,  
philadelphia, spicy mayo, teriyaki,  
granella di pistacchio

*sea bass tempura, avocado,  
philadelphia, spicy mayo, teriyaki,  
pistachio crumble*



1-6-7-8-11



## U184/ Tonno avocado roll

8pz 11€

tonno, avocado, sesamo, teriyaki  
*tuna, avocado, sesame, teriyaki*



11



## U185/ Vegan roll 8pz 9.90€

avocado, sopra alghe goma  
wakame, sesamo, salsa teriyaki

*avocado, goma wakame seaweed  
on top, sesame, teriyaki sauce*



1-6

# URAMAKI



## U186/ Tuna flame 8pz 13,90€

tempura gamberi, sopra tonno scottato,  
cipolla fritta, salsa teriyaki

*shrimp tempura, seared tuna on top,  
fried onion, teriyaki sauce*

   1-4-6



## U187/ Uramaki ebi 8pz 9€

gambero cotto, avocado,  
maionese, sesamo

*cooked shrimp, avocado,  
mayonnaise, sesame*

   2-6-11



## U188/ Uramaki Chicken 8pz 10,90€

pollo fritto, avocado, briciole di tempura,  
teriyaki

*fried chicken, avocado, tempura crumbs,  
teriyaki*

   1-6



# URAMAKI RISO VENERE



U80/ Crab roll 8pz 12.00€

riso venere con tempura di gambero,  
granelli di tempura, insalata di alghe  
e teriyaki

*black venus rice with tempura shrimps,  
seaweed salad and teriyaki sauce*

   1-2-6



U81/ Crunch roll 8pz 12.00€

rotolo di riso venere con tempura di  
gamberi e scaglie di mandorle,  
salsa teriyaki

*black venus rice with shrimps tempura,  
armonds and teriyaki sauce*

   1-2-8



U82/ Black spicy tuna 8pz  
12.00€

rotolo di riso venere con spicy tuna,  
salsa teriyaki, pistacchio

*venus rice roll with spicy tuna and  
teriyaki sauce, pistacchio*

   1-8



U83/ Black ebiten 8pz 12.00€

rotolo di riso venere con gambero in  
tempura con sopra spicy salmon,  
salsa teriyaki

*venus rice roll with shrimp in  
tempura with above spicy salmon  
and teriyaki sauce*

    1-2-11

## COMBO BOX



COMBO 24	25.00€
8 uramaki, 8 hosomaki, 4 nigiri, 4 sashimi	
COMBO 30	32.00€
12 uramaki, 8 hosomaki, 4 nigiri, 6 sashimi	
COMBO 44	46.00€
20 uramaki, 12 hosomaki, 6 nigiri, 6 sashimi	
COMBO 60	64.00€
32 uramaki, 12 hosomaki, 8 nigiri, 8 sashimi	
COMBO 80	85.00€
44 uramaki, 16 hosomaki, 10 nigiri, 10 sashimi	
BOX TONNO 15PZ	20.00€
4 nigiri, 6 hosomaki, 4 uramaki, 1 gunkan	
BOX SALMONE 15 PZ	18.00€
4 nigiri, 6 hosomaki, 4 uramaki, 1gunkan	



# FUTOMAKI



F84/Tempu salmon roll 8pz  
10.00€

hosomaki di salmone fritto, tartare  
di salmone, salsa teriyaki  
*hosomaki of fried salmon  
salmon tartar, teriyaki sauce*

     1-4



F85/Mix futo roll 4pz 7.90€

avocado, gambero cotto, granchio,  
philadelphia, salsa teriyaki  
*avocado, cooked shrimp, crab,  
philadelphia, teriyaki sauce*

    1-2-7



F86/Veggy futo roll 4 pz 7.90€

avocado, cetriolo, alghe, croccanti,  
philadelphia, salsa teriyaki  
*avocado, cucumber, seaweed,  
crispy, philadelphia, teriyaki sauce*

  1-7



F87/Hoso fruit 8pz 9.00€

hosomaki salmone roll con  
philadelphia, frutta del giorno  
*hosomaki salmon roll with  
philadelphia, season fruit*

   1-4-7

# TEMAKI



T88/ Temaki miura 4.00€

riso salmone cotto, philadelphia,  
avocado, sesamo e teriyaki  
*rice, cooked salmon, philadelphia,  
avocado, sesame and sesame*

    4-7-11



T89/ Temaki salmone 5.00€

riso, salmone, avocado, sesamo  
*rice, salmon, avocado, sesame*

   3-4-11



T90/ Temaki ebiten 5.00€

riso gamberi cotto con avocado  
sesamo e salsa teriyaki  
*rice, cooked salmon, philadelphia,  
avocado, sesame and sesame*

   1-2-3



T91/ Temaki spicy salmone  
5.00€

riso, salmone, tobiko, maionese,  
tabasco  
*rice, salmon, tobiko, mayo, tabasco*

   3-4-11

# TEMAKI



T92/ Temaki california 5.00€

riso, surimi di granchio, maionese,  
avocado  
*rice, surimi, mayonnaise, avocado*

   1-2-3-11



T93/ Temaki tonno 5.00€

riso, tonno, avocado, sesamo  
*rice, tuna, avocado, sesame*

   4-11



T94/ Temaki veggy 5.00€

riso, avocado, cetriolo, insalata,  
maionese  
*rice, avocado, cucumber, green salad,  
mayonnise*

 3-11



T95/ Temaki philadelphia  
5.00€

riso, salmone, avocado, philadelphia,  
sesamo

*rice, salmon, avocado, philadelphia,  
sesame*

   4-7-11

# TEMPURA E FRITTO



FR97/Tempura gamberi

5 pz 12.00€

gamberi  
shrimps

   1-2



FR98/Tempura veggy

9.00€

carote, zucchini, patata dolce  
carrots, zucchini, sweet potato

  1



FR99/Pollo fritto 9.90€

*fried chicken*

  1



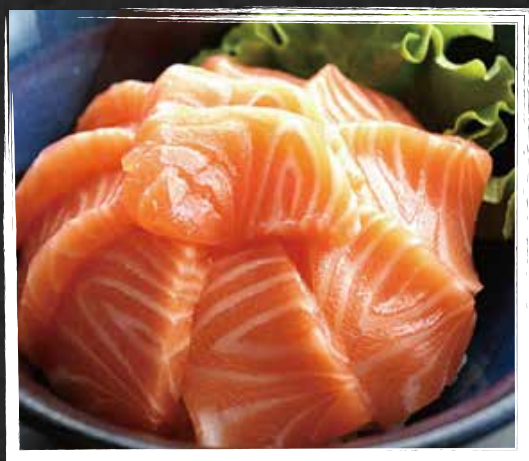
FR100/Tempura misto

10.00€

gamberi e verdure  
shrimp and vegetable

   1-2

# CHIRASHI E RISO



C96/Chirashi salmone 10.00€

salmone,sesamo,su un letto di riso  
*salmon and sesame on a bed of rice*

   4-11



C97/ Chirashi Unagi 12€

riso, anguilla affumicata, teriyaki,  
sesamo

*rice, smoked eel, teriyaki, sesame*



R101/Goa di pesce 8.90€

riso saltato con gamberi,  
granchio,zucchine,uova  
*fried rice with shrimps,crab,  
zucchini,eggs*

2-3-4-5-6-7-9-10-12-14



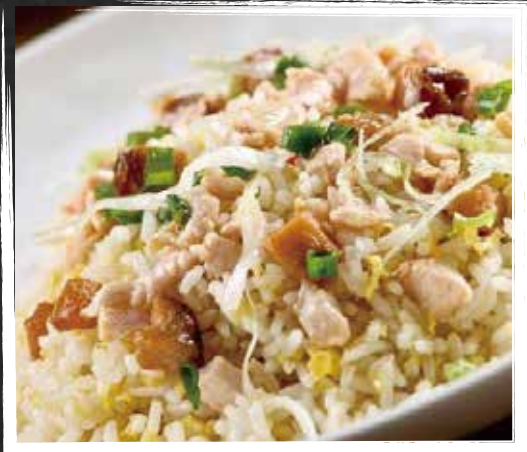
R102/ Goa di verdure 7.90€

riso saltato con zucchine,  
carote,uova  
*fried rice with zucchini,  
carrots,eggs*

3-5-6

# CHIRASHI E RISO



R103/ Goa di pollo (con soia) 8.90€


riso saltato con pollo, uova  
carote, zucchini e soia  
*fried rice with chicken, zucchini, eggs  
carrots, soy sauce*

1-3-5-6



R104/ Goa di salmone 10.00€

riso saltato con salmone, uova  
verdure miste  
*fried rice with salmon, eggs  
mix vegetable*

 1-3-5-6



R105/ Riso bianco 2.00€

*white rice*

11



R106/ Riso cantonese 8.00€

riso saltato con prosciutto, piselli,  
uova  
*fried rice with ham, peas, eggs*



    3-5-6-12

# SPAGHETTI




## SP107/ Yaki udon 9.90€

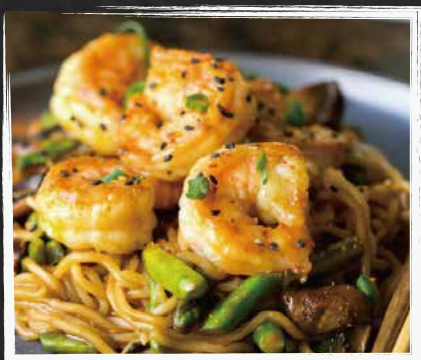
noodles saltati alla piastra con gamberi,uova e verdure  
*sauteed noodles with shrimps,egg and vegetables*

  1-2-5-6

## SP108/ Veggio udon 8.90€

noodles saltati alla piastra con verdure  
*sauteed noodles with vegetables*

 1-5-6




## SP109/ Yaki soba 9.90€

spaghetti di grano saraceno saltati con gamberi,  
uova e verdure  
*sauteed buckwheat spaghetti with shrimps,egg  
and vegetables*

   2-3-4-5-6


## SP110/ Veggio soba 8.90€

spaghetti, zucchini, carota e cipolla  
*sauteed noodles with zucchini,carrots and onion*

 3-4-5-6

## SP111/ Spaghetti di soia con gamberi 9.90€


con gamberi,verdure,uova  
*soy noodles with shrimps,vegetables,eggs*

 2-3-4-5-6




## SP112/ Spaghetti di soia con verdure 8.90€

*soy noodles with vegetables*

 3-4-5-6

## SP113/ Spaghetti di riso con verdure 8.90€

*rice noodles with vegetables*

 3-5-6

# SPAGHETTI



SP114/ Spaghetti di riso con manzo e  
verdure 10.90€

*rice noodles with beef and vegetables*

3-5-6

SP115/ Spaghetti di riso con gamberi 9.90€

*con gamberi, verdure, uova*

*rice noodles with shrimps, vegetables, eggs*

   2-3-4-5-6

SP116/ Udon saltati con manzo e verdure  
10.90€

*udon with beef and vegetables*

1-3-5-6



SP117/ Gnocchi di riso cinese  
con verdure e uova 9.00€



*chinese gnocchi with vegetable and eggs*

 3-6

SP212/ Pad thai vegetariano 10.90€

*tagliatelle di riso, aglio, germogli di soia, erba cipollina,  
carote, granella di arachidi, lime*

*rice noodles, garlic, bean sprouts, chives, carrots, peanuts,  
lime*


  1-3-5-6



SP213/ Pad thai con gamberi 11.90€

*tagliatelle di riso, gamberi, uova, aglio, germogli di soia,  
erba cipollina, carote, granella di arachidi, lime*


*rice noodles, shrimp, eggs, garlic, bean sprouts, chives,  
carrots, peanuts, lime*

 1-2-3-5-6-8

SP214/ Pad thai con manzo 13.90€

*tagliatelle di riso, manzo, uova, aglio, germogli di soia,  
erba cipollina, carote, granella di arachidi, lime*

*rice noodles, beef, eggs, garlic, bean sprouts, chives,  
carrots, peanuts, lime*

 1-3-5-6-8

# TATAKI E SPIEDINI



CU119/Salmone teriyaki 10.00€

salmone con salsa teriyaki  
*salmon with teriyaki sauce*

   4-6-11



CU118/Salmone tataki 7pz

10.00€

salmone scottato, teriyaki, sesamo  
*seared salmon, teriyaki, sesame*

   4-6-11



CU120/Spiedini gamberi 8.90€

3 spiedini di gamberi con salsa teriyaki  
*3 shrimps skewers with teriyaki sauce*

   2-6-11



# TATAKI E SPIEDINI



CU121/ Spiedini pollo 8.90€

3 spiedini di pollo con salsa teriyaki  
3 chicken skewers with teriyaki sauce

🌾❄️ 6-11

CU215/ Tataki tonno 7pz

13.90€

tonno scottato, salsa teriyaki,  
sesamo  
seared tuna, teriyaki sauce,  
sesame

1-4-6-11



# CUCINA



CU123/ Pollo limone 9.90€

pollo fritto al limone  
*fried chicken with lemon*

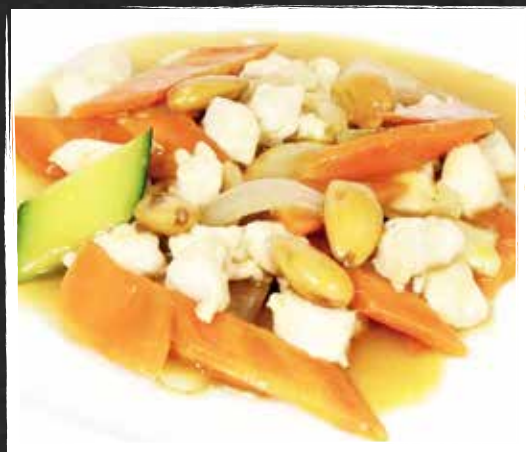
🌾 ❄️ 1--6



CU122/ Pollo funghi bambù 8.90€

*chicken with bamboo and mushroom*

🌾 ❄️ 1--6



CU124/ Pollo e mandorle 8.90€

pollo alle mandorle  
*chicken with almonds, carrots  
and zucchini.*

🌾 ❄️ 1-6-8



# CUCINA



CU125/ Manzo funghi bambù  
10.00€  
*beef with bamboo and mushroom*  
🌿 ❄️ 1-5-6-11



CU126/ Manzo piccante con  
peperoni 10.00€  
*spicy beef with chilli pepper*  
🌿 ❄️ 1



CU127/ Gamberi sale pepe  
10.00€  
gamberi, cipolla, peperoni,  
sale, pepe  
*shrimp, onion, peppers, salt,  
pepper*  
🐟 ❄️ 2



CU128/ Gamberi salsa  
agrodolce 10.00€  
gambero fritto, peperoni,  
pomodoro, salsa agrodolce  
*fried shrimp, peppers, tomato,  
sweet and sour sauce*  
🐟 ❄️ 2-6

# CUCINA



CU129/ Pollo in agrodolce

10€

pollo fritto, peperoni, pomodoro,  
agrodolce

*fried chicken, peppers, tomato,  
sweet and sour*

🌿 1-11



CU130/ Pak choi saltato

7.90€

pak choi saltati con carote  
*pak choi, carrots*

🌿 🌾 1-6



CU131/ Tofu piccante 8.90€

tofu con salsa piccante, funghi,  
peperoncino, peperoni

*tofu, spicy sauce, mushroom,  
chili pepper, peppers.*

🌿 🌾 1-6



CU132/ Tofu saltato con  
verdure 8.90€

tofu, carote, zucchine  
*tofu, carrots, zucchini*

🌿 🌾 1-6

# BEVANDE / DRINKS



## BEVANDE / BEVERAGE

ACQUA naturale 0,5LT	€ 2.00
ACQUA gasata 0,5LT	€ 2.00
ACQUA naturale 1LT	€ 3.00
ACQUA gasata 1LT	€ 3.00
COCA COLA/FANTA/SPRITE	€ 3.00
THÈ LIMONE/PESCA	€ 3.00

## BIRRE / BEERS

BIRRA ASAHI 330ML	€ 4.00
BIRRA ASAHI 500ML	€ 6.00
BIRRA KIRIN 330ML	€ 4.00
BIRRA KIRIN 500ML	€ 6.00
BIRRA SAPPORO 500ML	€ 6.00
BIRRA TSINGTAO 640ML	€ 6.50